

AQUA

BISTRO & WINE BAR

OCEAN7

RESTAURANT

Chef Jonathan Macdonald

New Years Eve Seafood Buffet | December 31st, 2024

Cold Selections

Fresh Baked Breads (GFO)
Chef Attended Oyster Shucking Station
Antipasto of Chilled Seafood on Ice, Snow Crab, Clams, Mussels, Scallop Crudo (GF) (DF)
Smoked, Cured & Candied Fish (GF) (DF)
Charcuterie, Products from In House, Out of House and Smokehouse (GF) (DF)
Local & International Cheeses, Products from In House, Out of House and Farmhouse (GF)
Mini Quiche, Steelhead Gravlox, Asparagus, Vine Cherry Tomato, Borage, Fennel Pollen
Octopus Ceviche (GF) (DF)
Wakami Salad with Squid
Bagna Cauda – Anchovy Dip with Crouton and Crudites

Salads

Baby Romaine, Grana Padano, Caesar Emulsion, Crispy Bacon (GF)
Spring Greens, Cucumber, Carrot, Cherry Tomato, Avocado, In House Dressings (GF) (DF)
Raw Salad of Fennel, Orange, Radish, Cranberry, Pistachio, Form Vinaigrette (GF)
Orecchiette, Roasted Kabocha Squash, Caper Berries, Red Onion, Semi Dried Tomato, Basil Pesto (GF)
Heirloom Tomatoes, Fior Di Latte, Basil, EVOO, Balsamic Caviar (GF)
H2O Melon, Kalamata Olive, Arugula, Red Onion, Mint, Feta, Hazelnuts (GF)

Warm Selections

Seafood Paella (DF)
E&W Coast Moules Frites
Scallops in Half Shell with Garlic and Lemon Butter
Lobster Tails, Pickled Shimeji and Chanterelle, Champagne Beurre Blanc,
Arctic Char, Peas, Mint, Pistachio Gremolata (GF)
Baked Mac N' Cheese with Snow Crab
Pork Loin, Miso, Fermented Apple, Charred Corn (GF)
Ravioli, Wild Mushroom, Truffle Carpaccio, Acidulated Butter, Grana Padano
Charred Cauliflower, Romesco, Dukkah, Golden Raisins, White Truffle Oil
BC Halibut Tempura
Yukon Gold Fingerling Potato (GF)
Spring Vegetables, Verjus, EVOO (GF)

Desserts

Gluten Free Chocolate Torte (GF)
Tart Citron
Vanilla Cheesecake
Triple Chocolate Brownie
Pumpkin Pie
Fresh Fruit Platter (GF) (DF)

Coffee & Tea

\$150 Adults | \$49 Children 12 & Under
Children 2 & Under Free
Taxes & Gratuities Not Included

GF Gluten Free | GFO Gluten Free Option | DF Dairy Free