

Statesman Tavern

Eating with the Ecosystem

June 12th

Menu

Course One

Marinated periwinkle and razor clam salad with fine herb grilled bread

Course Two

Raw Black Sea bass with jasmine rice, King's sugar kelp, furikake, kim chi

Course Three

Smoked Bluefish with asparagus, radish three ways, cured egg yolk, lemon vinaigrette

Course Four

Sea Robin pozole with blue hominy corn, spring onions

Course Five

King Sugar Kelp Sorbet with coconut mousse, toasted sesame