



Smithsonian
National Museum of Natural History

Demystifying Seafood - Wine & Dine Reception

Thursday, June 9th at 8:15 p.m.
Rotunda, Atrium Café, and Exhibition Halls

Louisiana Oysters
[Acme Oyster House](#)

Spanish Mackerel with Spiced Yogurt, Cucumber, and Dill
Kyle Bailey – Executive Chef, [Birch & Barley and ChurchKey](#)

Coriander Black Pepper Gulf Shrimp and a Watermelon-Lime Salad
Vishwesh K. Bhatt – Chef, [SNACKBAR](#)
[Donated by MS Seafood Marketing/MS Dept. of Marine Resources](#)

Mahi Mahi Ceviche
Jeff Black – Executive Chef/Owner, [Pearl Dive Oyster Palace](#)
M.J. Gimbar – Fishmonger, [BlackSalt Fish Market & Restaurant](#)
Mahi Mahi donated by [CleanFish™](#)

Black Cod Vera Cruz
Richard Brandenburg – Head Chef, [Café Atlantico](#)
Black Cod donated by Makah Tribe

Rockfish Escabeche
Jeff Buben – Chef/Owner, [Bistro Bis and Vidalia](#)
Rockfish donated by [Wegmans Food Markets](#)

"Kamikaze Roll"
Spicy Ahi Tuna, Prawns, Gyoza, Masago Roe
Chris Clime – Executive Chef, [PassionFish](#)
Yellowfin Tuna, Spot Prawns, and Masago Roe donated by [Congressional Seafood Co.](#)

White Shrimp with Preserved Tomatoes, Honey, and Ginger
Michael Costa – Head Chef, [Zaytinya](#)
White Shrimp donated by [Wegmans Food Markets](#)

“Restoration on the Half Shell”

***Rappahannock River Oysters™, Stingray Oysters™,
Olde Salt Oysters™, Olde Salt Clams™***

Ryan Croxton and Travis Croxton – Co-Owners, Rappahannock River Oysters
Oysters and Clams donated by [Rappahannock River Oysters](#)

Oregon Dungeness Crab served with Fennel-Tomato Gazpacho

Xavier Deshayes – Executive Chef,

[Ronald Reagan Building and International Trade Center](#)

Oregon Dungeness Crab donated by [Oregon Dungeness Crab Commission](#)

Smoked Sturgeon, Lemon Blini, Yuzu Cream

Scott Drewno – Executive Chef, [The Source by Wolfgang Puck](#)

White Sturgeon donated by [Passmore Ranch](#) and [Profish](#)

Wild Texas Shrimp with House-Made Worcestershire Meunière

Randy Evans – Executive Chef/Co-Owner, [Haven, a seasonal kitchen](#)

Pacific Oysters and Kumamoto Oysters

John Finger – Co-Owner, Hog Island Oysters

Oysters donated by [Hog Island Oysters](#)

Bluefish Poached in Carrot-Ginger Broth

Carla Hall – Owner, [Alchemy by Carla Hall](#)

Bluefish donated by [Samuels & Son Seafood Co.](#)

Cherrywood Smoked Wild Salmon, Celery Root Purée,

Saffron-Vanilla Bean Sauce, Chimichurri Oil

Richard Hetzler – Executive Chef, [Mitsitam Native Foods Café](#)

Coho Salmon donated by [Quinalt Pride Seafood](#)

Spiced Rainbow Trout Escabeche

Michael Isabella – [Chef/Owner, Graffiato](#)

Rainbow Trout donated by [Profish](#)

Chocolate Banana Caramel Panna Cotta

Kate Jansen – Chef/Co-Owner, [Willow Restaurant](#)

Barramundi with Warm Potato Salad, Olives,

Cured Lemon, Parmesan Cream, and Pine Nuts

Ris Lacoste – Chef/Owner, [RIS](#)

Barramundi donated by [Australis Aquaculture, LLC](#)

Hank's Lobster Roll

Jamie Leeds – Chef/Owner, [Hank's Oyster Bar](#)

Lobster donated by [Maine Lobster Council](#)

Blue Crab and Camembert Bisque with Saffron Popcorn

Chris Lusk – Executive Chef, [Café Adelaide](#), New Orleans

Blue Crab donated by [Louisiana Seafood Promotion & Marketing Board](#)

Cobia Escabeche

Janis McLean – Executive Chef, [15 ria](#)

Cobia donated by [Virginia Cobia Farms, LLC](#)

***Crispy Chesapeake Ray "Tacos" - Citrus Marinated Grilled Ray,
Cabbage and Red Onion Slaw, Cilantro Chili Crema***

Tim Miller – Executive Chef, [Fresh Start Catering](#), [D.C. Central Kitchen](#)

Chesapeake Ray donated by [Virginia Marine Products Board](#)

***Seared Day Boat Scallop with Sweet Corn Sauce;
Corn, Bacon, Fava Bean Ragout, and Corn Nuts***

Tracy O'Grady – Executive Chef/Co-Owner, [Willow Restaurant](#)

Sea Scallops donated by [Wegmans Food Markets](#)

Old Ebbitt Oyster Bar

Old Ebbitt Grill

Oysters donated by [Old Ebbitt Grill](#)

Braised Grayson Farm Organic Beef Shortribs with Cool Potato Salad

Shannon Overmiller – Chef, [The Majestic](#)

Beef donated by [The Organic Butcher of McLean](#) and [Grayson Natural Foods, LLC](#)

Red Wine Bacon Kugelhopf

Foie Gras Parfait

Matthew Ridgway, PorcSalt, LLC

Donated by [PorcSalt, LLC](#)

Salt Cod Brandade

[Barton Seaver](#) – Chef, Fellow, [National Geographic Society](#)

Atlantic Cod donated by fisherman Eric Hesse and

[The Cape Cod Commercial Hook Fishermen's Association, Inc.](#)

Black Raspberry Chocolate Chip Ice Cream; Sour Cream Ice Cream;

Orange Pineapple Ginger Sorbet

Susan Soorenko – Owner, [Moorenko's](#)

Ice creams and sorbet donated by Moorenko's

Blueberries & Cream with Corn Brittle Ice Cream and Toasted Cornbread

Mallory Staley – Pastry Chef, [1789 Restaurant](#)

Southern Flounder Supreme

Rob Stinson, Executive Chef/Owner, [Gulf Coast Restaurant, LLC](#)
[Donated by MS Seafood Marketing/MS Dept. of Marine Resources](#)

Wahoo and Watermelon Tiradito with Kaffir Lime

Allen Susser – [Chef/Consultant](#)

Carolina Wreckfish Crudo on Toast with Grapefruit, Yellow Potato, and Quail Egg

[Sam Talbot](#) – Executive Chef, [Imperial No. Nine](#)

***Gulf Coast Oysters and Jumbo Lump Crabmeat,
Celery Root Whipped Cream, Tomato Gelée, Celery Sea Bubbles***

Wesley True – Executive Chef, [True](#)

Virginia Oysters

Oyster Shuckers – Deborah Pratt and Clementine Macon
Oysters donated by [Virginia Marine Products Board](#)

Olive Oil Poached Gray Triggerfish, Garden Gazpacho

Rob Weland – Executive Chef, [Poste Moderne Brasserie](#)
Triggerfish donated by [sea to table](#)

PROUDLY SERVING WINE AND FOOD PRODUCED IN THE USA