



The Smithsonian's National Museum of Natural History and The Smithsonian Associates present a culinary weekend focusing on [Sustainable Seafood](#) Friday, June 11, through Saturday, June 12. The weekend will feature three events: an evening reception with spectacular seafood specialties prepared by more than 30 acclaimed chefs, a VIP reception with wine, specially prepared cocktails, and seafood dishes presented by a select group of local chefs, and a sustainability panel discussion with industry experts, preceded by a sustainable seafood breakfast buffet.

CHEFS AND DISHES AT *SAVORING SUSTAINABLE SEAFOOD*, JUNE 11, 2010

Olive Oil Cured Tuna with Caviar Mousse by Anthony Acinapura – Executive Chef, Kellari Taverna

Gravad Lax of King Salmon with Lemon Vinegar Emulsion, Red Onion Powder, and Pommes Pailles
By Cathal Armstrong – Chef/Owner, Restaurant Eve

Calamari “Spaghetti” by Richard Brandenburg, Café Atlantico

Vidalia’s Shrimp and Grits by Jeff Buben – Chef/Owner, Bistro Bis and Vidalia

Olive Oil Poached Sturgeon with Petrossian Caviar by Ann Cashion – Chef/Owner, Johnny’s Half Shell.

Atlantic Mahi Mahi Ceviche by Richard Cook, BlackSalt Fish Market & Restaurant

Mexican Chocolate Beignets with Dulce de Leche Dip, Chocolate Paper, and Peanut Dust by Santiago Luna Corral, Occasions Caterers

Herb-seared Sea Scallops with Chorizo Hash and Saffron Broth by Llewellyn Correia, Regional Executive for Wegmans Food Markets

For more information, call 202-633-3030 M-F, 9 a.m. – 5 p.m.

www.ResidentAssociates.org/Seafood

Olde Salt Oysters; Rappahannock River Oysters; Olde Salt Clams from Ryan Croxton and Travis Croxton - Rappahannock River Oysters

Sautéed Shrimp with English Peas and Fresh Oregon Morel Fricassee, Madras Curry Sauce by Xavier Deshayes – Executive Chef, Ronald Reagan Building and International Trade Center

Pagro Alla Romana (Porgy Roman Style) by Roberto Donna – Executive Chef, Galileo III and Laboratoria da Roberto Donna

Panko Crusted Tilapia Cakes by Scott Drewno – Executive Chef, The Source by Wolfgang Puck

Steamed Barramundi with Red Curry, Chili Jam, and Crispy Shallots by Andrew Evans – Chef/Owner, The BBQ Joint

Pacific Oysters and Kumamoto Oysters from Hog Island Oysters

Golden Beet Cured Wild Rockfish with Cucumber Salad, Cara Cara Oranges, and Tarragon Oil by Todd Gray – Chef/Owner, Equinox Restaurant

Gateau de Sirop with Vanilla-Poached Kumquats by David Guas – Damgoodsweet Consulting Group

Squid n’ Grits by Carla Hall, runner up on Bravo’s *Top Chef* by Chef/Owner, Alchemy Caterers

Sea Scallop with Smoked Pork Belly and Anson Mills Polenta by Matt Hill, Charlie Palmer Steak

Olive Oil Poached Shrimp with Spicy Couscous by Michael Isabella, competitor on Bravo’s *Top Chef* – Executive Chef, Zaytinya

Cocoa Nib Shortbread with Orange Blossom Almond Ice Cream with Tablas Creek 2004 Vin de Paille “Sacrerouge” by Kate Jansen, Willow Restaurant

Alaska Ivory Salmon with Asian Black Bean Sauce and Pickled Vegetable Salad by Christine Keff, Flying Fish and Ris Lacoste, RIS

Halibut Ceviche by Rob Klink – Executive Chef, The Oceanaire Seafood Room

Halibut Gravlax with Beets, Citrus, and Cilantro-Almond Foam by Benjamin Lambert – Executive Chef, Restaurant Nora and Nora Pouillon, Chef./Owner., Restaurant Nora

Sesame Soy Marinated Sablefish with Watercress Salad by Jamie Leeds – Chef/Owner, Commonwealth Gastropub, Hank’s Oyster Bar

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Pan Roasted Swordfish with Sweet and Sour Cabbage by Ethan McKee – Executive Chef, Circle Bistro

Cobia with Fennel Salad and Olive Relish by Janis McLean – Executive Chef, 15 ria

Sunburst Farm Rainbow Trout in Squash Blossom, Green Gazpacho, Young Almonds by Rick Moonen, competitor on Bravo's *Top Chef Masters* – Creator/Executive Chef, rm seafood
Maine Lobster “Pot Pie” by Tracy O’Grady – Executive Chef/Co-Owner, Willow Restaurant

Honey Lavender, Orange Stracciatella, and Bittersweet Chocolate Ice Creams by Susan Soorenko – Owner, Moorenko’s

Crab Chowder and Scallop Tartar by Michel Richard, Citronelle, Central Michel Richard, and Michel at The Ritz Carlton, Tysons Corner

Lionfish Ceviche with Almonds and Endive by Barton Seaver, Blue Ridge

Clam Caldine by Vikram Sunderam – Executive Chef, Rasika

Louisiana Crawfish Etouffee by Jeff Tunks – Chef/Owner, Acadiana, Ceiba, DC Coast, PassionFish, and TenPenh

White Sturgeon and Pork Belly by Bryan Voltaggio, runner up in Bravo's *Top Chef*, VOLT

Berkshire Pork Belly, Slow Cooked Hen Egg, Local Asparagus by Rob Weland – Executive Chef, Poste Moderne Brasserie

Mussels Three Ways by Robert Wiedmaier –Chef/Owner, Marcel’s, Brasserie Beck, BRABO, and Mussel Bar

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SERVING 67 WINES FROM MEMBER WINERIES OF THE RHONE RANGERS

BONNY DOON VINEYARD

2007 White Blend, "Le Cigare Blanc"
2009 Rosé, "Vin Gris de Cigare"
2006 Syrah, "Le Pousseur"
2004 Red Blend, "Le Cigare Volant"
2007 Roussanne, "Le Vol des Anges"

CLINE CELLARS

2009 Viognier, North Coast
2009 Mourvèdre Rosé
2008 Mourvèdre, "Ancient Vines"
2007 Syrah, Sonoma County
2008 Red Blend "Cashmere"
2006 Late Harvest Mourvèdre

CLOS SARON

2009 White Blend, "Carte Blanche," Sierra Foothills
2009 Syrah Rosé, "Tickled Pink," Sierra Foothills
2005 Red Blend, "Heart of Stone," Sierra Foothills
2003 Red Blend, "Holy Moly!"
2002 Red Blend, "Heart of Stone," Sierra Foothills

D H GUSTAFSON FAMILY VINEYARDS

2009 Syrah, Rosé, Estate
2006 Petite Sirah, Dry Creek Mountain
2007 Petite Sirah, Estate
2007 Syrah, Estate

FESS PARKER WINERY & VINEYARDS

2008 Viognier, Santa Barbara County
2006 Syrah, Rodney's Vineyard
2006 Syrah, "The Big Easy"

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FOLIN CELLARS

2007 Viognier, Estate
2008 Petite Sirah, Estate
2007 Syrah, Estate
2008 Red Blend, “Misceo,” Estate

GUY RIEDEL WINES LLC

2006 Syrah, Santa Barbara
2007 Syrah, Santa Barbara

KATIN

2008 Viognier, Paso Robles
2008 Grenache Blanc, Paso Robles
2007 Syrah, Paso Robles
2007 Syrah, Del Rio Vineyard, Rogue Valley, Oregon

ROCCA FAMILY VINEYARDS

2005 Syrah, Estate, Grigsby Vineyard, Yountville, Napa Valley
2006 Syrah, Estate

SAWTOOTH WINERY

2007 Viognier, Estate
2007 Syrah, Estate

STAGE LEFT CELLARS

2007 Viognier
2008 White Blend, “The Go Getter”
2009 Syrah Rosé, Rogue Valley, Oregon
2006 Grenache

STARK WINE

2007 Viognier, Damiano Vineyard
2006 Syrah, Cuvée Julian
2006 Syrah, Teldeschi & Unti Vineyards

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TABLAS CREEK VINEYARD

2008 White Blend, “Cotes de Tablas Blanc”
2008 White Blend, “Esprit de Beaucastel Blanc”
2009 Rosé Blend
2006 Syrah
2008 Red Blend “Cotes de Tablas”
2004 Mourvèdre, Vin de Paille, “Sacrerouge,” Dessert Wine

TARARA WINERY

2008 Viognier, Estate Grown
2007 Syrah

TERCERO WINES

2009 Grenache Blanc, Camp 4 Vineyard
2009 Rosé Blend
2007 Grenache, Watch Hill Vineyard, Los Alamos
2007 Red Blend, “The Climb”
2007 Red Blend, “Cuvée Christie”

TERRY HOAGE VINEYARDS

2008 White Blend, “The Gap” Cuvée
2008 Rosé Blend, Estate, “Bam Bam”
2007 Grenache, “Skins”

VINA ROBLES

2008 Viognier
2007 Red Blend, “Red 4”
2007 Petit Sirah
2006 Syrah, “Syree”

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