



Join Cape Cod fishermen for a special dinner of
locally-caught seafood paired with wines.

Seafood and Wine Dinner

Wednesday, April 23, 2014, 6:00 p.m.

The Pickle Jar Kitchen, 170 Main Street, Falmouth

Menu

Cocktail Reception

Oysters and Pastrami Cured Salmon

Prima Perla, Prosecco, Italy

Course One

Littlenecks & Mussels

*Over Braised Kale and Linguica in a Saffron Broth,
served with Crostini*

Anew Riesling, Columbia Valley, Washington

Course Two

Scallop Ceviche

*Served in a Mason Jar with a Roasted Corn and
Tomato Salsa and House Made Chips*

*Cono Sur Organic Sauvignon Blanc,
Central Valley, Chile*

Course Three

Seared Monkfish

*Over Potato Bacon Hash and served with
Spring Green Beans and Fennel Bisque*

Red Diamond, Pinot Noir, California

Course Four

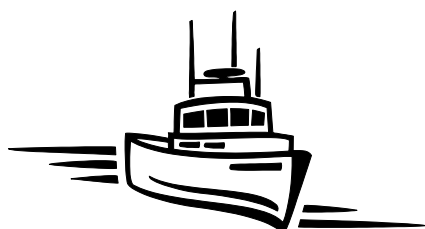
Lemon Curd and Berry Parfait

Limoncello Blush Cocktail



\$75 per person (includes tax and gratuity)

**CAPE COD COMMERCIAL
FISHERMEN'S
ALLIANCE**



Small Boats. Big Ideas.

All proceeds will be generously donated by the Pickle Jar Kitchen to the Fishermen's Alliance to support its work to build lasting solutions to protect our oceans and the future of local fishing businesses.

Reservations MUST be made in advance with the Pickle Jar Kitchen, and space is limited. Please call the Pickle Jar Kitchen at (508) 540-6760 to secure your seats.