



Slow Food

EAST END

One Week Away!
Spring "Spotlight" Dinner at Noah's
April 30, 2017



Come celebrate the arrival of spring with Chef Noah Schwartz and Slow Food East End at Noah's Restaurant for our first Spotlight Dinner of 2017 on April 30th.

Announcing Chef Noah's Fabulous "Slow Fish" Menu

Passed Appetizers

Deep Roots Farm Crab Stuffed Deviled Eggs
Peconic Bay Scallop Ceviche
Charissa Spiced Local Squid Skewers
Smoked Local Cod Rillettes on Chick Pea Bellinis

(Sparkling Pointe Brut)

Three Different Local Oysters Served Three Ways

Matt's Peconic Golds with Lemon Grass Mignonette
Mike's Montauk Pearls Grilled with Pomegranate BBQ Sauce
Sean's Greenport Oysters Roasted with Pesto and Parmesan

(Kontokosta Viognier)

Seared Shinnecock Sea Scallops

Local Spring Vegetable Risotto with Sweet Pea Puree

(Macari Dos Aguas)

Pan Roasted Sea Robin

Orient Mashed Potatoes, Sep's Grilled Asparagus, Cab Franc Beurre Rouge

(Bedell Cabernet Franc)

Mom's Local Honey Panna Cotta

Chambord Poached North Fork Rhubarb, Spiced Pistachios

(Local Bubbly Kir Royal)

Chef Noah will be serving a 4-course dinner with wine pairing, spotlighting local and sustainable seafood or "Slow Fish," as we say in Slow Food lingo. Whether you are curious about Slow Fish, or simply want to enjoy a sensational meal at Noah's, you'll also be supporting Slow Food East End. We welcome you to join us!

What is Slow Fish?

Slow Fish, a Slow Food International Campaign has launched a variety of initiatives that promote sustainable fishing, understanding the state and health of our oceans and waterways, and recovering the traditional wisdom of fishing communities. All of which deepen our connection to people who catch our seafood. To learn more about Slow Fish, click [here](#).

Event: Spring Spotlight Dinner

Date: Sunday, April 30, 2017

Time: Cocktail Reception at 5:30pm.

Followed by a 4-course dinner.

Cash bar during dinner.

Location: noah's Restaurant