



S I E R R A
GOLD
S E A F O O D

Dive into this board full of seaside bites and salty delights!

Seacuterie Board (Seafood Charcuterie Board)

Ingredients:

- Smoked Fish: Salmon, trout, white fish
 - Arrange in delicate folds for presentation
- Shellfish: Cooked shrimp, crab legs, lobster tails, mussels, clams
 - Serve chilled on crushed ice
- Tinned Seafood: Wild sardines in olive oil, spicy sardines, smoked petite oysters, caviar
 - Drain and serve in tins or small ramekins
- Seared or Poached Fish: Seared scallops, poached salmon medallions, cold grilled shrimp
 - Add a drizzle of olive oil or lemon juice before plating
- Seafood Salad: Crab salad, shrimp salad, or tuna salad
 - Serve in a small bowl with a garnish of herbs

Accompaniments:

- Lemon wedges or slices
- Fresh herbs (dill, parsley, chives)
- Olives or caper berries
- Pickled items (cornichons, pickled onions, seaweed salad, or pickled ginger)
- Crackers, crostini, or toasted baguette slices, blinis
- Butter or aioli
- Cocktail sauce or spicy remoulade
- Garlic-herb cream cheese or smoked salmon spread
- Optional extras: cucumber rounds, avocado slices (if no allergy), hard-boiled egg halves, or radish slices for garnish
- Asian twist: Add wasabi, soy dipping sauce, pickled ginger, and seaweed salad.
- Mediterranean flair: Include marinated octopus, olives, roasted red peppers, and herbed olive oil.

- New England style: Add mini lobster rolls, cocktail shrimp, drawn butter, and lemon aioli.

Instructions:

- Prepare a chilled base: Place a layer of crushed ice or chilled lettuce leaves on a large serving board or tray to keep seafood cold.
- Arrange the large items first: Position smoked fish fillets, crab legs, or lobster tails. Keep a small space between each type for visual separation.
- Add mid-sized seafood: Fill in with shrimp, mussels, or scallops. For tinned seafood, place the tins directly on the board or transfer to small bowls.
- Fill the gaps with smaller elements: Add pickled vegetables, olives, lemon wedges, and crackers to fill empty spaces and create color contrast.
- Garnish and drizzle: Top with fresh herbs, a light drizzle of olive oil, or sprinkle of sea salt for finishing touches.
- Serve immediately: Keep the board over ice or refrigerate until ready to serve. Discard any leftover seafood after 2 hours at room temperature

Suggested Pairings:

- Drinks: Sparkling water with citrus, crisp white wine (like Sauvignon Blanc), or crisp lager.
- Sides: Simple green salad, buttered corn on the cob, or roasted potatoes.
- Dessert: Lemon bars or key lime pie for a bright, coastal finish.