



FOOD & WINE

Delicious, fresh seafood appetizers

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Delicious, fresh seafood appetizers (Pt. 1)

Great ideas for serving fresh seafood at your holiday party from a new Embarcadero seafood restaurant that will soon be...

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Great ideas for serving fresh seafood at your holiday party from a new Embarcadero seafood restaurant that will soon be creating a buzz.

Nick Smith is at a new Embarcadero seafood restaurant that will soon be creating a buzz! That's this new restaurant is called Waterbar.

Waterbar

Address: 399 Embarcadero Roadway, San Francisco, CA 94105

Location: Situated on the border of the South of Market and financial districts, Waterbar is located on the South end of Rincon Park on San Francisco's scenic Embarcadero. Waterbar features panoramic views of the Bay and San Francisco skyline and shares a 5,600 square foot European-style piazza with EPIC Roasthouse.

Phone: (415) 284-9922

Fax (415) 284-0161

Email: wbinfo@waterbar.com

www.rinconparkrestaurants.com

Hours

Lunch: Sunday - Saturday 11:30 AM - 2:30 PM

Dinner: Sunday - Thursday 5:30 PM - 10:00 PM

Friday - Saturday 5:30 PM - 10:30 PM

Raw bar: Sunday - Saturday 11:30 AM - 10:00 PM

Food and Wine

The menu features the freshest fish available from both local and international waters. The cuisine will be reflective of the simple elegance of the great American and European seafood houses. Cocktails, domestic and imported beers, and a well-selected wine list complement the seafood menu.

Sea Bass and Sea Urchin Ceviche

Serves 4

Ingredients:

8 oz sea bass filet, diced small

4 (count) sea urchin "tongues"

Juice of one lime

1 Tbsp. red onion, minced

2 Tbsp. chives, minced

2 each jalapeno, pickled

Grape seed oil

Method:

Pickle the jalapeno by first slicing the jalapeno into thin rings and remove any seeds. Heat an equal mixture of sugar, water and champagne vinegar. Adjust the seasoning as it comes to a simmer and then pour over the jalapeno. Let rest for at least one hour.

To serve:

In a medium sized bowl, add the diced bass and half of the sea urchin. Add the lime juice and lightly toss to incorporate. Add the remaining ingredients as well as salt and pepper to taste. Mix lightly and adjust the seasoning; it wants to be soft and juicy, not dry. Place in a small bowl and top with remaining sea urchin. Serve chilled.

Grand Plateau of Iced Shellfish

Serves 4-8

Ingredients:

2 each Maine lobsters

2 each Dungeness crabs

4 each scallops, in their shell if possible
Oysters, your favorite variety and as many as you like
Littleneck clams, as many as you like
Shrimp

Method:

Place a large pot of water on the stove and bring to a boil. Add salt so the water tastes like the sea. Place the live lobsters in the water and cook (approximately six minutes for a two pound lobster). Place in ice water to stop the cooking process and chill. Next place the crabs in the water and cook (12 minutes for a two pound crab). Ice to chill. Lastly cook the shrimp in the water, only about two minutes. Let the prawns cool on their own in the refrigerator, do not place them in the ice water as they will taste watery and diluted. Wash and open the oysters and clams. You can place them on rock salt on a tray if you would like to do it ahead of time.

For Service:

In a large tray or platter, sprinkle salt in the bottom. This will help the ice to stay cold and not melt. Top the tray with ice to form a mound to display the shellfish. Using a knife split the lobsters in half lengthwise and then cut the legs from the crab and place both on top of the ice. Arrange the remaining shellfish around the edge of the platter. Serve with cocktail sauce or any other sauces you like.

Wild Smoked Salmon - winter vegetables, black truffle

Serves four

Ingredients:

6 oz smoked salmon
1 head Belgian endive, separated into spears
2 oz arugula
8 each baby carrots
2 each red radish
1 head fennel
¼ cup broccoli florets
¼ cup cauliflower florets
2 Tbsp. lemon vinaigrette
2 oz black truffle puree

Method:

Place a pot of water on high heat and bring to a boil. Meanwhile, prepare the vegetables by peeling the carrots, trimming the radish and cutting the fennel into 1/8's through the stem. Add salt to the water and blanch the fennel, carrots, cauliflower, and broccoli each separately until tender and then cool on a cookie sheet or sheet pan.

For the truffle puree, use a mortar and pestle and mash a small piece of fresh truffle or 2Tbsp. of canned. Add a ¼ teaspoon of lemon juice and stir in olive oil to balance the acidity. Adjust the seasoning with salt. The puree should be smooth.

To Serve:

Divide the sliced smoked salmon between four plates. Warm the vegetables slowly in a sauté pan and add the lemon vinaigrette, toss to coat. Test the seasoning by eating a piece, and then toss with the arugula and endive spears. Place mixture of vegetables equally between the four plates and then drizzle the truffle puree over the top.