



Ceviche Kicks

First served in honor of Thad Mosley and Terry Seya, their wood sculpture works inspiring the flavor kicks of squeezed limes, fresh picked cilantro, and jalapeño, over fresh caught fish (siwichi) pickled (escabeche) in vinegar (sakbāj).

Sakbāj: Mix 0.5 red onion sliced, 6 limes squeezed juice, 2 tbsp. sea salt.

Siwichi: Cut 16 oz. wild caught ocean tuna into 3/4 inch sized pieces.
Toss in with marinating onions, refrigerate.

Kicks: Toss in 1 cucumber sliced, 40 cherry tomatoes halved, 2/3 cilantro bunch leaves hand picked, 4 jalapeño peppers sliced.

Escabeche: Refrigerate 45 to 60 minutes to wet cure siwichi in sakbāj brine.

Paired with chilled Sant Sadurni de Noia Cava or dry Alsace Riesling.