



Fresh from the sea, *a yacht-worthy lunch menu*

By Sebastien Centner



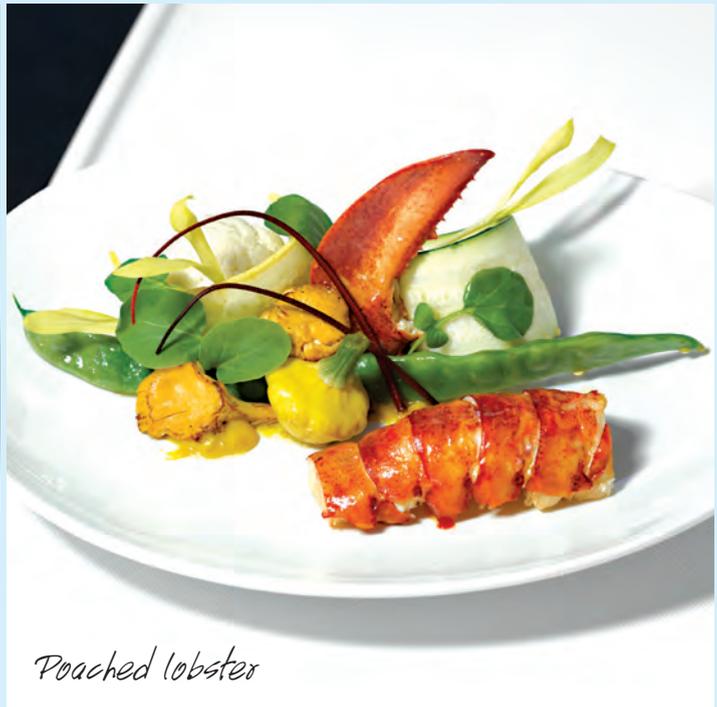
Cured salmon



Tuna tataki



Tropical ceviche



Poached lobster

— OFF THE HOOK, ONTO THE PLATE —

Vodka-cured salmon, pickled chioggia beets, caviar • Tuna tataki with heirloom greens • Tropical ceviche with scallops, octopus, shrimp & halibut • Butter-poached lobster with sweet corn mousse & courgettes

Pescatarian paradise Keeping it fresh



Summer sailing with rosé

Sebastien's suggestions

We toast to another season on the water enjoying all the delicious offerings from the ocean. There is nothing quite like catching your own lunch—however, if fishing is not your forte, go the traditional route and pack your own meal.

Try this recipe for vodka-cured salmon:

- 1 ½ to 3 lbs very fresh salmon fillet
- 6 oz coarse kosher salt
- 3 oz brown sugar
- 1 tbsp white pepper
- 1 tbsp coriander seeds
- 1 tbsp caraway seeds
- 1 tbsp juniper berries
- fresh dill, to taste
- 2 oz (¼ cup) vodka

Method

- For the rub, combine the spice seeds and white pepper and coarsely grind in a spice mill. Combine with the salt and brown sugar and mix well.
- Place the salmon fillet on a piece of foil or parchment paper. Work the rub into the flesh, and mist with vodka from a spray bottle until fairly damp. Flip the fish and repeat, packing the fillet with rub on all sides. Place a few dill sprigs underneath and on the fillet and wrap in the foil. Wrap the package in a double layer of plastic wrap and place in a large dish. Weigh down the salmon with a plate that will sit on it evenly and refrigerate.
- Cure for 24 to 48 hours, until the salmon is firm to the touch at the thickest part. If it still feels raw, leave in the cure for another 24 hours, then unwrap and portion onto plates, combining with cooked chioggia beets and garnished with caviar, matcha, micro greens and crème fraîche. ■



On-deck delicacies

Sebastien Centner is the Director of Eatertainment Special Events & Catering, one of Canada's leading event and catering companies. A regular contributor to Homefront, Sebastien can also be seen on The Marilyn Denis Show, The Morning Show and in Catersource Magazine offering entertaining ideas and inspiration to Canadians across the country. www.eatertainment.com.

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Food menu & styling courtesy of Executive Chef Christopher Matthews & Suzanne Dunbar-Saunders.

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