



**Where Seattle Goes For Seafood**

*Presents*

## **Sockeye Salmon Wellington**

**Yield-1 order**

<b>1 ea</b>	<b>Salmon Wellington (sub recipe below)</b>
<b>½ fl. oz</b>	<b>Egg Wash (sub recipe below)</b>
<b>3 oz</b>	<b>Summer Succotash (sub recipe below)</b>
<b>2 fl oz</b>	<b>Lemon Tarragon Beurre Blanc (sub recipe below)</b>
<b>½ tsp</b>	<b>Chives minced</b>

**Instructions:**

1. Brush the Wellington with olive oil and bake in a 400-degree oven until the salmon reaches an internal temperature of 130 degrees.
2. Sauté the succotash with whole butter and adjust seasoning to taste.
3. Place the succotash on the center of the plate and place the Wellington on top of the succotash.
4. Ladle the lemon tarragon beurre blanc around the perimeter of the plate then garnish with chopped chives.
5. Serve.

## **Salmon Wellington Assembly**

**Yield-1 each**

<b>4 oz</b>	<b>Salmon (sockeye or other skin off and pin bones removed)</b>
<b>1 sheet dough)</b>	<b>Tunisian Briks Dough (substitute pre done crepe</b>
<b>1 oz</b>	<b>Wilted spinach (sub recipe below)</b>
<b>2 oz</b>	<b>Wild mushroom duxelles (sub recipe below)</b>
<b>½ oz</b>	<b>Lemon Basil butter (sub recipe below)</b>
<b>¼ tsp</b>	<b>Kosher Salt</b>

### **Instructions:**

1. On a cutting board place 1 sheet of dough down flat.
2. In the center of the dough place the wild mushroom duxelles.
3. On top of that place sautéed spinach and the lemon herb butter
4. Finally, place the king salmon piece on top of the butter.
5. Fold the corners of the puff pastry over the top of the salmon (seasoned with kosher salt) and completely enclose the ingredients.
6. Turn the seam side down onto a parchment lined sheet pan and reserve for service.

## **Wild Mushroom Duxelles**

**Yield-8 oz**

<b>1 tbsp</b>	<b>Pure olive oil</b>
<b>To taste</b>	<b>Salt</b>
<b>To taste</b>	<b>Pepper</b>
<b>4 oz</b>	<b>Button mushrooms (washed and halved)</b>
<b>3 oz</b>	<b>Shitake mushrooms (thinly sliced remove stems)</b>
<b>3 oz</b>	<b>Portobello mushrooms (gills removed and diced)</b>
<b>3 oz</b>	<b>Oyster mushrooms (thinly sliced)</b>

### **Instructions:**

1. Toss the mushrooms with the olive oil and salt and pepper and lay flat on a sheet pan in a single layer.

2. Cook in a 400-degree oven until mushrooms are just tender.
3. Remove from the oven and cool completely.
4. Once cool, mince the mushrooms and reserve for Wellington assembly.

### **Wilted Spinach**

**Yield-4 oz**

**1 tbsp. Pure olive oil**  
**To taste Salt**  
**To taste Pepper**  
**1 lb Spinach chopped**  
**1 tbsp White wine**

#### **Instructions:**

1. Heat olive oil in a sauté pan. Add spinach and cook until tender.
2. Deglaze the pan with white wine and season with salt and pepper. Cool and reserve for Wellington assembly.

### **Lemon Herb Butter**

**Yield-5 oz**

**1 tsp. Lemon zest (fine grate)**  
**To taste Salt**  
**To taste Pepper**  
**2 tsp Basil, chopped fine**  
**1 tsp Shallots, chopped fine**  
**2 tsp Lemon juice**  
**4 oz Butter**

#### **Instructions:**

1. Combine all ingredients in a mixing bowl with the paddle attachment and mix on medium speed until well combined.
2. Reserve for the Wellington assembly.

### **Summer Succotash**

**Yield-12 oz**

**5 oz Fresh white corn**  
**½ tsp Sugar**

**To taste**     **Salt and pepper**  
**5 oz**         **Lima beans**  
**¾ oz**         **Red Pepper (diced ¼ inch)**  
**¾ oz**         **Green Pepper (diced ¼ inch)**  
**¾ oz**         **Red onion (diced ¼ inch)**  
**¾ oz**         **Red potato (diced ¼ inch)**

**Instructions:**

1. Husk and remove corn kernels from the cob.
2. Combine all ingredients and mix until well combined.
3. Reserve until needed for service.

**Lemon Tarragon Beurre Blanc**

**Yield-8 fl oz**

**1 tsp**         **Shallot (minced)**  
**1 tsp**         **Lemon juice**  
**1 ½ tbsp**     **White wine**  
**2 tsp**         **Heavy cream**  
**4 oz.**         **Unsalted butter (cubed 1 inch)**  
**1 tbsp**         **Tarragon (chopped)**  
**1/8 tsp**       **Kosher salt**

**Instructions:**

1. Combine shallots, lemon juice and white wine in a sauce pan over medium heat and reduce liquid by 50 %.
2. Strain the liquid and return to the heat and add cream and reduce by 50% again.
3. Remove the pan from the heat and whisk in butter in small amounts to form an emulsion.
4. Add salt and pepper and remaining lemon juice.
5. Adjust seasoning if necessary and hold hot for service.