



# Main Course: Fresh Catch

Recipes by Peter Chapman  
Cameron Mitchell Restaurants

## Fresh Catch (Salmon) *Serves 4*

### Ingredients:

4 salmon filets (7 oz. each)  
2 Tbsp. extra virgin olive oil  
1 lemon  
8 oz. orange yogurt sauce (see following recipe)  
4 cups chili-glazed carrot salad (see following recipe)  
16 parsley sprigs  
4 Tbsp. pistachio and tarragon pesto (see following recipe)  
4 Tbsp. unsalted butter  
1 Tbsp. golden balsamic vinegar  
1 Tbsp. lemon juice  
1 Tbsp. parsley, chopped  
Kosher salt  
Ground white pepper

### Directions:

Preheat a nonstick skillet over medium-high heat. Season the fish with salt on both sides and white pepper on the top. Add oil to the pan, place the fish top side down in the pan, and reduce heat to medium. Cook until golden brown on top, about 4 minutes or until almost cooked through, and flip over. Turn off heat, add butter to pan, add a pinch of parsley and the juice of one lemon. Baste the fish with the butter, lemon, and parsley.

In a separate pan, warm the chili glazed carrot salad on medium heat. Add the golden balsamic, lemon juice, and parsley sprigs, remove from heat and toss, seasoning to taste. Spoon 1/4 cup of yogurt sauce on the center of plate and 1 Tbsp. of pesto around the yogurt. Place half of the salad on the plate, rest the fish against the salad, and the remainder of the salad on top of the fish.

## Orange Yogurt Sauce

### Ingredients:

1 cup orange juice  
1 Tbsp. lemon juice  
1 Tbsp. honey  
3/4 cup Greek yogurt  
1/4 tsp. cumin  
Kosher salt, to taste

### Directions:

Place orange juice, lemon juice, and honey in a pan and cook until about 2 fluid ounces remain. Allow liquid to cool and whisk all ingredients together to form the sauce.

## Pistachio Tarragon Pesto

### Ingredients:

2 Tbsp. fresh tarragon, chopped  
2 Tbsp. pistachios  
1/4 cup extra virgin olive oil  
1/4 tsp. black pepper  
1 orange, zest only  
1 lemon, zest only  
Kosher salt, to taste

### Directions:

Place pistachios in a dry pan over medium heat and toast until fragrant. Chop pistachios and combine with the rest of the ingredients.

## Chili-glazed Carrot Salad

### Ingredients:

2 cups carrots, oblique cut (about the size of a garbanzo bean)  
1 tsp. chili sauce (recommend Amarillo, but any chili sauce will do)  
1 Tbsp. lemon juice  
1/2 cup water  
2 Tbsp. unsalted butter  
2 Tbsp. sugar  
1/4 cup farro, dry  
1 qt. vegetable stock  
2 bay leaves  
1/2 cup canned garbanzo beans  
1/2 cup white onion, diced  
1 Tbsp. extra virgin olive oil  
Kosher salt, to taste

### Directions:

Place onion, oil, and a pinch of salt in a small pan and cook on low heat. Stir periodically until onions are very brown. Set aside to cool. Place farro, bay leaves, and vegetable stock in a pot and cook over medium heat until farro is soft. Strain farro and set aside to cool. Place carrots, water, butter, sugar, lemon juice, a pinch of salt, and chili sauce in a saucepan and cook on high until water has evaporated and carrots are softened. Allow carrots to cool. Combine onion, farro, carrots, and garbanzo beans

# Main Course: Fresh Catch Cocktails and Wine Pairings



## Rodney Strong Chalk Hill Chardonnay Chalk Hill – Sonoma County

Founded by wine industry pioneer, Rod Strong, in 1959, Rodney Strong Vineyards is now owned by the Kleins, a farming-based family that prides itself on land stewardship and a relentless push for superior wine quality from Sonoma County. Rod Strong first planted chardonnay in Chalk Hill in 1965, and this estate grown wine carries its memory in both its fresh crispness and its creaminess as it speaks to the place it came from. Tasting notes include golden pear, vanilla and a touch of spice, Meyer lemon and baked apple notes with a long lingering finish.

Recipe by Avishar Barua, Service Bar

## Oran-gin-a *Makes 1 drink*

### *Ingredients:*

¾ oz. Vim & Petal Gin  
¾ oz. clarified orange juice  
¾ oz sweet vermouth  
4 orange segments  
spritz of orange blossom water

### *Directions:*

Chill all ingredients. Combine everything but orange blossom water into whipping siphon. Charge with soda cartridge, vent, charge again twice. Allow to sit refrigerated for an hour. Vent and pour into a chilled glass or on the rocks. Enjoy the carbonated fruit.

*Optional: Freeze citrus with liquid nitrogen, smash into pieces to make it look like Orangina.*