

WildFin

SEAGRILL

RECIPE:	Wild Alaskan Silver Salmon prepared with regional Alaskan flavors	
	Low bush cranberry and birch syrup molasses on a Susitna Valley hash nested with Alaska summer greens tossed in a Glacier Brewhouse Stout and alder Moostard vinaigrette	
CHEF	Patrick Hoogerhyde 440-9400	
INGREDIENTS:	YIELD 4 PORTIONS	
Wild Salmon Fillet- 6 oz portions	4 ea	
Susitna Valley Hash- 5 oz portions	4 ea	
Fresh greens- Arugula/ Tatsoi/ Wild greens	8 oz	
Glacier Brewhouse Stout & Alder Moostard Vinaigrette	6 oz	
Low Bush Cranberry & Birch Syrup Molasses	6 oz	
Butter/ Oil	2 T	
Birch Syrup	2 T	
Kosher Salt	TT	
Pepper	TT	
Chive or Scallions		

Procedure:

1. Heat a sauté pan with butter/ oil, season salmon with birch syrup, chives/ scallions, salt & pepper.
2. Sear salmon and cook to medium rare -adjust heat as necessary and rotate fish to evenly cook salmon.
3. Toss greens in Stout and alder Moostard vinaigrette.
4. Plate hash, greens, and salmon
5. Drizzle salmon with glaze and swirl vinaigrette on plate