

*Cured salmon, forest mushrooms, potato gnocchi,
mushroom vinaigrette*

Steelhead

4 pieces of steelhead or salmon approx. 4-5 oz. each.

Cure

3 tablespoons sugar

3 tablespoons salt

1 lemon, zested with a fine grater

1 orange zested with a fine grater

Gnocchi

4 large russet potatoes, poked with a fork

2 egg yolks

1 cup flour

1 teaspoon kosher salt

Mushroom vinaigrette

1 cup mushroom duxelle (finely chopped sautéed mushrooms)

2 lemons, zested and juiced

2 limes, zested and juiced

2 oranges, zested and juiced

2 Tablespoons honey

1/3 cup soy sauce

1 Tablespoon ginger, finely minced

¼ cup vegetable oil

Mushrooms

2 cups mushrooms (any variety), cut into ½" size pieces

1 tablespoon shallots, minced

½ teaspoon thyme, chopped

1 tablespoon olive oil

1 tablespoon butter

1 Cup asparagus, blanched and cut into 1 inch pieces

Garnish

20 pieces chervil or pea shoots

For the cured salmon: Combine salt, sugar and zests in a bowl and mix well. Sprinkle mixture over the 4 pieces of steelhead and rub it into each piece to ensure the steelhead is evenly coated. Set aside for 20 minutes. After 45 minutes, rinse the salmon under cold water to remove the cure. Dry on paper towel and set aside in the refrigerator until ready to use.

For the Gnocchi:

Bake potatoes for 1 hour in a 375 degree oven.

Cut potatoes in half and scoop out the flesh. Using a potato ricer or food mill push the potato flesh through creating a light airy texture. Place potato on a work surface and form a well in the center. Place half the flour in the center, add the egg yolks and top with the other half of the flour. Sprinkle salt around the potatoes. Using a bench scraper “chop” the egg yolk and flour into the potatoes until the flour and eggs are well mixed. Gently knead the potato flour mixture together until it is smooth and very well mixed. Divide the dough into 8 equal pieces. Take one piece and roll it out until it forms a long “rope” approx. ½” in diameter. Using a knife or bench scraper cut 1” pieces. Place gnocchi on a parchment lined baking sheet. Repeat until all 8 pieces have been rolled and cut. Place gnocchi in the freezer until ready to use. Cook desired amount of frozen gnocchi in a large pot of simmering salted water for 2-3 minutes until they float to the surface. Using a slotted spoon remove gnocchi from the water and transfer to a parchment lined baking sheet and drizzle with olive oil so they don’t stick together. Place in the refrigerator until firm. Any remaining frozen gnocchi can be stored in a re sealable container for a later use.

For the vinaigrette: Combine all ingredients except the oils in a mixing bowl and whisk together. Slowly drizzle in the truffle and vegetable oil until well combined. Place in the refrigerator until ready to use.

For the mushrooms: heat a large sauté pan on medium-high heat. Add the olive oil and mushrooms and sauté for 2 minutes. Add butter, thyme and shallots; continue to cook for 2 minutes. Season with salt and pepper. Add asparagus and cook for 1 minute until they are warmed through.

To cook the salmon: preheat oven to 275 degrees. Place salmon on a parchment lined baking sheet and cook for 12-15 minutes until the salmon is barely cooked.

To finish. Divide the mushroom mixture among 4 plates. Place salmon on each plate. Spoon vinaigrette over the fish and around the plate. Garnish with chervil or pea shoots.

Serves 4