

Scalo

Smoked Trout Salad with Pears and Pecans



INGREDIENTS:

- * 2 cup wood chips
- * 3 tbl fresh lemon juice
- * 1 t prepared horseradish
- * 4 (6to 8oz) trout fillets
- * 1/2 t salt
- * 1.2 t pepper
- * 2 tlb rice wine vinegar
- * 1 tlb walnut oil
- * 1/4 chili powder
- * 8 c mixed greens
- * 2 c pears
- * 1 c red onion
- * 2 tlb chopped pecans

PREPARATION:

Soak wood chips in water 30 min drain well.

Combine lemon juice , horseradish, and fillets in a large zip lock bag. Seal and marinate for 20 min

Prepare grill for indirect grilling, maintain temperature at 200 degrees

Place wood chips on hot coals place disposable aluminum foil pan on unheated part of grill

Pour 2 cups water in pan. Coat grill rack with cooking spray. remove fillets from bag season to taste. Place fillets on grill close lid cook for 30 min or until fish flakes easily.

Combine vinegar ,oil, and chili powder, stirring with whisk. Combine greens , pears ,and onion in large bowl. Drizzle with vinaigrette,toss gently to coat. Remove skin from trout, break fillet's into pieces serve over salad.

Sprinkle with nuts.

Seasons

Seared Albacore Fish Tacos

'MSC' albacore tuna, sliced into strips	4 oz.
Corn/flour tortillas	3 ea.
Asian slaw (recipe follows)	3.5 oz.
Mango salsa (recipe follows)	3 oz.
Lemon aioli (recipe follows)	1 oz.



Method:

1. warm tortillas.
2. sear tuna to medium rare in hot sauté pan (about 20 seconds per side).
3. divide slaw into thirds, topping the tortillas with slaw then tuna then salsa.
4. drizzle lemon aioli onto tacos and enjoy!!!

ASIAN SLAW

red cabbage, finely shaved	1 head
napa cabbage, finely shaved	1 head
red peppers, thin julienne	1 ea.
yellow peppers, thin julienne	1 ea.
scallions, thin bias cut	1 ea.
carrots, peeled, mandolined fine	2 ea.
cilantro, chopped	1/2 bunch.

Method:

Toss all ingredients until evenly mixed.

MANGO SALSA

Fresh Mangos (small dice)	2 ea.
Red Bell Pepper (small dice)	1/2 ea.
Red Onion (small dice)	1/4 ea.
Jalapeño (seeded, small dice)	1/2 ea.
Fresh Cilantro (fine chopped)	1/4 bunch
Lime (juiced)	1/2 ea.
Extra Virgin Olive Oil	1 tsp.
Cider Vinegar	1 Tbsp.
Salt & Pepper	To Taste

Method:

Combine all ingredients and fold in olive oil, vinegar and lime juice. Season with salt and pepper.

LEMON AIOLI

juice of Lemons	1 ea.
garlic cloves	2 ea.
egg yolks	2 ea.
pure olive oil	1 c.
salt	to taste

Method:

1. In the food processor, blend the garlic, egg yolks, and lemon juice together until smooth
2. With the motor running, slowly drizzle the olive oil in a slow steady stream until emulsified
3. Season with salt.



Savoy Bar & Grill

Pan Roasted MSC Alaskan Cod

Salt cod-risotto fritter, frisee & spring vegetable salad,

FOR THE RISOTTO FRITTERS:

Sauté ¼ cup minced yellow onion in olive oil until soft. Add 1 ½ cups of Arborio rice and continue to sauté over medium heat until the rice is translucent on the outside. Add ½ cup dry white wine and stir frequently until the wine is mostly absorbed. Add 1 cup hot shrimp stock to the rice and continue to simmer over medium heat. Continue to add the hot stock ½ cup at a time, stirring frequently, until the rice is cooked (about 25-30 minutes). Add 1 ½ cups prepared Salt cod (follow package directions, usually it's simmered in fresh water then flaked apart). finish the rice with ½ cup chopped parsley, juice of 1 lemon, and ½ cup softened cream cheese. Adjust the seasoning with salt & pepper if needed. Allow the rice to cool. Once the rice is cool, roll it into balls approximately 1-1 1/2 " in diameter. Finally, roll the risotto fritters in bread crumbs. Refrigerate until ready to use

FOR THE MUSTARD-TRUFFLE VINAIGRETTE:

Whisk together 2 Tbsp whole grain mustard, 2 Tbsp Dijon mustard, 2 Tbsp Honey, 1 Tbsp chopped fresh thyme, 2 Tbsp sherry vinegar, 2Tbsp minced summer truffle, 1 Tbsp lemon juice, ¾ cup olive oil, ¼ cup high quality extra virgin olive oil. Season with salt & pepper. Refrigerate until ready to use.

FOR THE SALAD:

Trim and Wash 4 cups loosely packed frisee. Toss the frisee with ½ cup blanched and peeled fresh Fava Beans, ¾ cup blanched baby green beans, ¾ cup blanched and cut asparagus, ¼ cup sliced scallions, and ½ cup thin sliced radishes. Toss the salad with grain mustard vinaigrette.

FOR THE COD AND FRITTERS:

Preheat a deep fat fryer or wok with 2" canola or peanut oil to 325F. Fry 3-4 risotto fritters per person until golden brown and hot throughout. Set aside. Season two 3 ounce pieces of Cod per person with salt & pepper. Sear the cod in clarified butter in a non-stick skillet. Turn the cod over and continue to baste with the butter in the pan. When the Cod is almost done, add the juice of one lemon to the pan and baste for another 15-20 seconds. Serve immediately with the fritters and spring vegetable salad.

Pelican's

Pinon Crusted Tilapia topped with red chile butter

Servings: 2



TILAPIA BREADING

- * ½ cup flour
- * 1 cup Japanese panko bread crumbs
- * 1 tsp lemon pepper
- * ½ tsp garlic
- * ¼ tsp cumin
- * ½ cup chopped or smashed pine nuts
- * ¼ cup roasted pine nuts (for garnish)
- * 2 large eggs
- * 1 cup buttermilk

BREADING PROCESS

2, four to six ounce Tilapia filets. You can find these at the butcher's counter in any grocery store.

Whisk eggs and buttermilk until combined. Dredge Tilapia in buttermilk mixture and transfer to flour mixture, coating both sides.

RED CHILE BUTTER

- * 1 pound bag hot red chile pods
- * ½ stick butter
- * Salt, granulated garlic, and cumin to taste
- * Red chile butter process

Break off chile pod stem and pour out seeds. Place in rapid boiling water for approximately thirty minutes or until soft. Do not discard the water! Add chile pods to blender and add the chile water about one quarter of the way up. Puree until silky smooth. Strain through a sieve or sifter to remove the leftover seeds and skin. Place in a bowl, add butter, and season to taste. You can use more or less butter to control chile heat. Keep refrigerated for up to two weeks.

COOKING PROCESS

Add ½ cup olive oil blend to a non-stick sauté pan and place on medium heat. Once the oil is hot add the breaded Tilapia. Pan-fry for approximately 2-3 minutes on each side until golden brown. Tilapia cooks rather fast so keep an eye on it! Top with red chile butter and roasted pine nuts to taste. Garnish with fresh lime wedges.

Pelican's

Sizzling mussels

- * Garlic butter
- * 2 cups margarine
- * 1 cup unsalted butter
- * ½ teaspoon white pepper
- * ¼ cup white wine
- * ¼ cup olive oil
- * 1 cup chopped garlic (in water)
- * 1 tablespoon sweet and sour or margarita mix



COOKING METHOD

Combine all ingredients in a medium sautee pan. Cook on medium to medium high until all ingredients melt together. Add mussels and sautee until fully open. Pour onto a hot or warm plate, preferably cast iron. Garnish with fresh lime and chives.



Lucia

Seafood Paella la Valencia

Yield: One serving

By: Mike von Blomberg, Executive Chef: Lucia at Hotel Andaluz

<i>Clams</i>	<i>2 oz</i>
<i>Black mussels</i>	<i>2 oz</i>
<i>MSC cod</i>	<i>4oz</i>
<i>Saffron rice mix</i>	<i>x2 chefs spoons</i>

FOR THE RICE MIX:

Chorizo salami	x2 links
Red bell peppers (small dice)	4 ea
Jalapeños (small dice)	4 ea
Roma tomato(seeded small dice)	6 ea
Medium grain white rice	4 cups
Fish stock	6 cups
Saffron	2 pinches

METHOD:

1. In the food processor, blend the garlic, egg yolks, and lemon juice together until smooth
2. With the motor running, slowly drizzle the olive oil in a slow steady stream until emulsified
3. Season with salt

Taste of the Wild

Cedar Plank Arctic Char with Apple Jicama and Micro Greens Salad



Yield: 4

* Arctic Char fillets, 10-18 oz fillet	2 each
* Kosher Salt and Pepper Mix	1 oz
* Olive Oil	8 oz
* Red Chile Puree	4 oz
* Unsalted Butter	1 lbs.
* Maple Syrup	6 oz
* Jicama, medium	1 each
* Granny Smith Apple	2 each
* White Vinegar	3 oz
* Kosher Salt	½ oz
* Intensity Micro Greens	6 oz
* Cedar Plank, 18-24 inches	1 each
* Or 8 inch plank boards	4 each

PROCEDURE:

1. Portion the large fillets evenly to make four 5-6 oz portions.
2. Season the fish with the olive oil, salt and pepper mix. Reserve.
3. In a mixer, whip the butter until smooth and then add the red chile puree and the maple syrup until well incorporated. Scrape the sides for full mixing. Reserve.
4. Peel the Jicama and slice ¼ inch wheels from it. Julienne the wheels into fine strips. Core the apples and slice thin.
5. Toss the Jicama and apples together with the vinegar, kosher salt and Intensity Micro Greens. Reserve.
6. Lay the fish on the cedar plank, allowing space between the pieces. Bake in the oven at 400 degrees for 15 minutes until the fish is cooked.
7. Remove from oven and allow to cool slightly. Garnish each portion with 2-3 oz of the salad. Spoon a teaspoon of maple butter onto the fish.

Taste of the Wild

Clay Baked Lion Fish with Green Onion, Tomato, Jalapeno and Red Pepper

Yield: 4

* Lion fish fillet	4 each
* Green Onion, whole	4 each
* Julienne Red Bell Pepper	8 oz
* Jalapeno, coin sliced, fresh	2 each
* Tomato, sliced thin	2 each
* Olive oil	4 oz
* Kosher Salt	1 oz
* Black Pepper	1 oz
* Paprika	1 oz
* Banana leaf	1 each
* Terra Cotta Clay, non-toxic 04-5	4 lbs.
* Bacon Corn Mâche Choux	12 oz



PROCEDURE:

1. Pre heat the oven to 500 degrees F.
2. Season the lion fish fillet by rubbing it down with oil, salt and pepper. Dust it with paprika. Reserve
3. Steam off quickly the banana leaf to make it pliable.
4. Cut 4 rectangles large enough to completely wrap the fillet with its fillings.
5. Use the remaining leaf to make long twine strips to tie the pouches.
6. Place the fish in the center of a leaf rectangle and place the tomato, jalapeno, green onion and bell pepper on top of it.
7. Fold the edges and wrap the fish in the leaf. Use the twine to bundle it all together.
8. Line 1 sheet pan with parchment paper and spray with non stick pan spray.
9. On a cutting board lined with parchment or wax paper, cut the 4 lbs block of clay into 4 pieces. Cut each piece in half and roll out each half to about ¼ inch thickness, trimming the edges into a rectangle. Repeat this step for 8 rectangles
10. Line 4 rectangles on the parchment paper and center each fish pouch on them. Lay the other rolled out clay sheets on top of the pouches and pinch down the edges until well sealed. Trim the edges so that they are neat and clean, ensuring a good seal. Make 2-3 slits on the top of the clay. This will allow steam to escape while baking.
11. Bake the fish for about 20 minutes.
12. Remove from oven, crack the clay shell and remove the pouch onto a plate.
13. Slice open the pouch to expose the cooked fish. Serve immediately with 3 oz each of bacon corn mâche choux.

Taste of the Wild

Mussels in Roasted Jalapeno Buerre Blanc

* Blue Mussels	1 lbs
* Garlic, minced	2 tbsp
* Shallots, minced	2 tbsp
* Unsalted Butter, cubed & softened	6 oz
* Heavy Whipping Cream	3 oz
* Gruet Chardonnay White Wine	4 oz
* Jalapeno, Roasted and diced	2 each
* Olive Oil	2 oz
* Kosher Salt	To Taste



PROCEDURE:

1. In a large sauté pan, heat the oil over high heat.
2. Add the garlic, shallots and roasted jalapeno and sauté until lightly caramelized.
3. Add the mussels and sauté until hot and flesh is firm.
4. Add the white wine to deglaze the pan. Simmer 1 minute.
5. Slowly add the cubed butter, 1 cube at a time and stir into the mussels and wine.
6. Once the butter has been incorporated into the wine, season with kosher salt.
7. Serve hot in a deep bowl with toasted baguette

Taste of the Wild

Oyster Bloody Mary with Baby Celery and Sea Salt



- * Soleil Cocktail Oysters, shell off 26 each
- * Jalapeno, diced 3 each
- * Medium Red Onion, diced 1 each
- * Garlic, minced 1.5 TBSP
- * V8 Juice 10 oz
- * Horseradish, drained 2 oz
- * Pimento Stuffed Spanish Queen Olive, halved lengthwise 13 ea
- * Sea Salt, to rim the shot glasses
- * Baby Celery 26 stalks

PROCEDURE:

1. Combine the jalapeno, onion, garlic, horseradish and V8 juice together.
 2. Moisten the rim of the shot glass and crust it with the sea salt.
 3. Ladle the Bloody Mary mix into the glass and place the oyster on top to float.
 4. Garnish with a sprig of baby celery and a Spanish olive half.
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Bacon Corn Mache Choux

- * Bacon, cooked and chopped 6 strips
- * Corn Nibbles, canned or frozen 4 oz
- * Green Bell Pepper, diced 4 oz
- * Red Bell Pepper, diced 4 oz
- * Yellow Onion, diced 4 oz
- * Olive Oil 2 tbsp
- * Kosher Salt 1 oz

PROCEDURE:

5. Sauté all ingredients together in olive oil.
6. Season with salt.