

GO FISH



Wood Grilled Sockeye Salmon Big Ranch Tomato, Heirloom Potato and Shallot Confit with Garden Basils

Recipe By : Victor Scargle for Go Fish Restaurant St. Helena

Serving Size : 6

Amount	Measure	Ingredient -- Preparation Method
6		6oz sockeye salmon steaks pin boned
10		Heirloom Tomatoes –blanched quickly shocked in ice water peeled and cored
1#		Assorted fingerling potatoes washed
10		Shallots sliced thin
	½ Cup	basil assorted varieties leaves picked and torn
2	Cups	Extra Virgin olive oil
		Kosher salt
		Black pepper
		1” piece of carrot
		1”piece of celery
		1/8 yellow onion
		Bay leaf
		Parsley sprigs
		Maldon salt
		1 lemon

For potatoes pick equal sized potatoes and place in cold water with a piece of carrot, celery, onion, bay leaf and parsley to flavor potatoes while cooking. Add salt until you can taste it. Bring to a boil then turn down to a simmer and cook until tender. Remove and place on tray to cool. Once cool slice in rounds

Place sliced shallots in sauce pot with oil and cook over low heat until tender. Take tomatoes and cut in half squeeze out the juice and reserve. Add tomatoes to shallots and simmer for five minutes. Add juice and potatoes simmer for 3 minutes add basil and remove from direct heat.

For salmon season both sides with salt and one side with black pepper. Place in hot sauté pan with clarified butter (enough to cover bottom of pan) and turn heat to medium. Cook until caramelized turn over and repeat until caramelized. Remove from pan and place on paper towel.

To plate place tomato mix in center of plate. Place salmon on top garnish with lemon zest, maldon salt and more torn basil

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