

# Cuisine and Culture

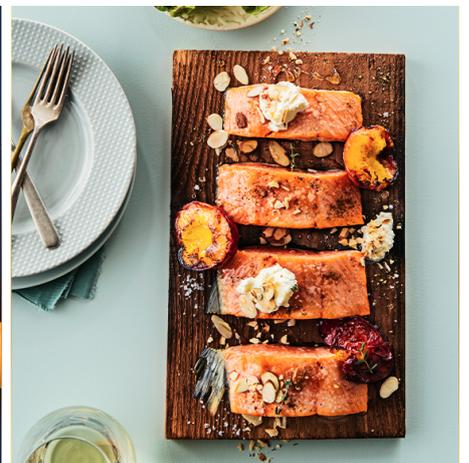
## A Tasting Plate of Pacific Flavors From Top Chef Ned Bell



Naked Oysters with Whisky, Soy, Black Pepper & Kelp Mignonette



Halibut with Grilled Avocado, Lemon, Honey & Apricot Relish



Planked Wild Salmon with Nectarines, Thyme, Honey, Almonds and Ricotta



## **Naked Oysters with Whisky, Soy, Black Pepper & Kelp Mignonette**

### **The Mignonette**

- 1/2 cup Talisker 10 Year Old Single Malt Scotch Whisky
- 2 whole shallots, fine diced
- 1/8 cup of soy sauce or tamari
- 2 tbsp flaked dried kelp
- 1 tbsp finely cracked black pepper

Combine in a mason jar and shake well



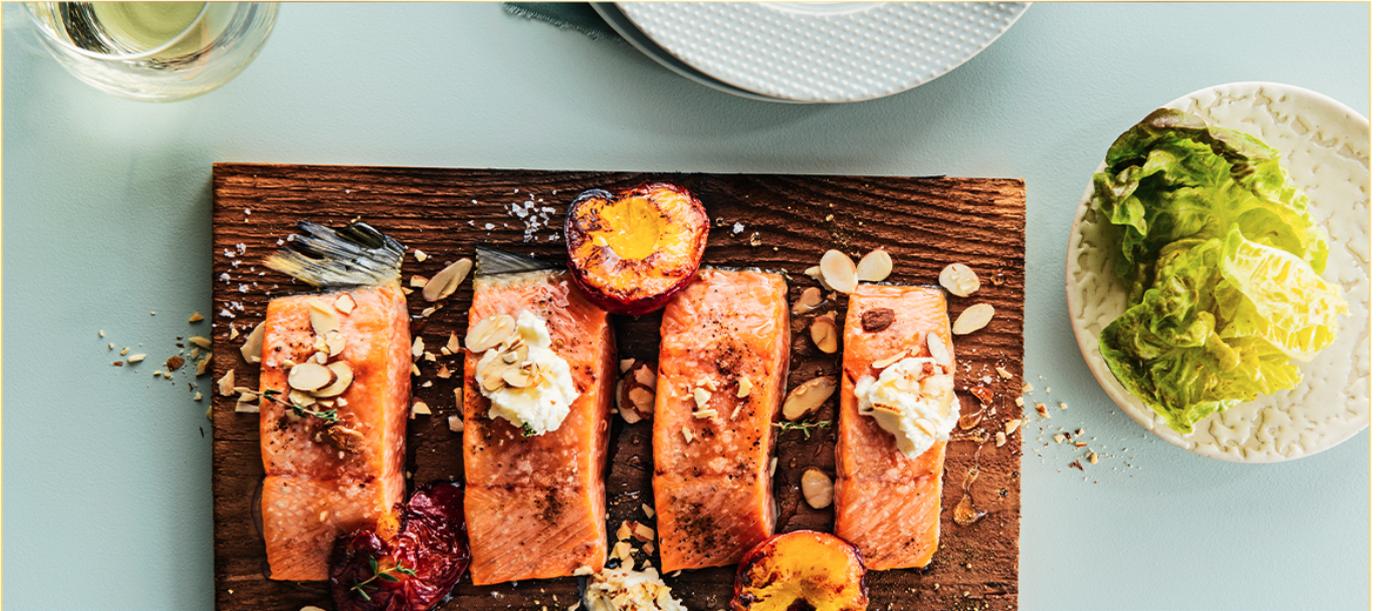
## **Halibut with Grilled Avocado, Lemon, Honey & Apricot Relish**

- 4-5 oz pcs of your favorite fresh fish roasted, grilled or BBQ'd for about 3-4 minutes per side, seasoned with sea salt & cracked black pepper
- 1 avocado, pitted and peeled, seasoned with sea salt & cracked black pepper, rubbed in extra virgin olive oil and grilled

### **Lemon & Honey Apricot 'Jam'**

- 2 cups of fresh or dried apricots (or any local seasonal fruit)
- 1/2 cup honey
- 1 tbsp sea salt
- 1 tbsp cracked black pepper
- 2 whole lemons zested and juiced

Cook everything together in a small pot for 15 minutes, puree in a blender, cool and serve on grilled fish.



## **Planked Wild Salmon with Nectarines, Thyme, Honey, Almonds & Ricotta**

Planking imparts earthy, smoky and even floral notes to the dish, depending on the type of wood you use. Cedar is a classic choice, though alder and oak work beautifully with the salmon, too. For this recipe, you'll need two planks: one for the fish and one for the nectarines. Soak the cedar plank in water for at least 30 minutes and up to a day before using.

### **Ingredients**

- 1.5 lbs salmon fillet skin-on
- 1 tbsp extra virgin olive oil
- 1 dash flaky sea salt
- 1 dash black pepper
- 4 sprigs thyme leaves, plus extra for garnish
- 4 nectarines or apricots halved
- 2 tbsp honey
- 4 oz fresh whole milk ricotta
- 1 garden salad to serve

### **Method**

Preheat the grill to medium (about 350°F). Use paper towels to pat the fish dry. Rub all over with olive oil, and season both sides with salt and pepper.

Sprinkle the thyme leaves over the salmon (leaving some for the nectarines and for the garnish), and press to adhere.

Put the plank on the grill directly over the flames. Cover the grill and allow the plank to heat until starting to just smoke, about 2 minutes. Turn and repeat on the other side.

Add the fish to the plank, skin side down.