

**BURGERS
& VINE**
HISTORIC SONOMA CREAMERY

Carlo Cavallo | Chef & Co-Owner
Burgers & Vine | Sonoma, CA
www.burgersandvine.com



Almond Encrusted Salmon Roulade, Parsley Potatoes, Apple Chutney, & Red Pepper Coulis



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AMU-008 Modena Plate Pearl White
11 5/8" 1 doz



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Parsley Potatoes:

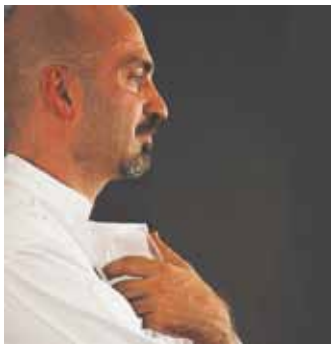
1 ½ lbs small Yukon Gold Potatoes
4 Tbsp Extra Virgin Olive Oil
Fresh Italian Parsley, chopped
Sea Salt & Pepper to taste
Peel potatoes & cover with salted cold water by 2 inches in a 5-qt heavy saucepan. Simmer uncovered until just tender, 15 to 20 min. Drain in a colander & toss in a bowl with olive oil & parsley. Using a fork lightly mash the potatoes. Add salt & pepper to taste.

Apple Chutney:

2/3 cup Red Onion, thinly sliced
3/4 cup Granny Smith Apple, cored and thinly sliced
2 Tbsp Butter
1 Tbsp Champagne Vinegar
Salt and Pepper
In a heavy medium skillet, over medium-low heat, add the butter & onion. Sauté until onion begins to soften (about 3 min). Mix in apple & vinegar. Cook 2 min longer. Season chutney to taste with salt & pepper.

Red Pepper Coulis:

3 large Red Bell Peppers
3 Tbsp Extra-Virgin Olive Oil
1 medium Shallot, thinly sliced
1 Tbsp Sherry Vinegar
Salt and freshly ground White Pepper
Roast red peppers directly over a gas flame or under the broiler, turning occasionally, until the peppers are blackened all over. Transfer peppers to a bowl & let cool completely. Peel peppers & discard the skins, seeds & cores. Coarsely chop the peppers. In a food processor, combine peppers with olive oil, shallot & vinegar & puree until very smooth. Season the coulis with salt & white pepper.



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Salmon Roulade:
4 (6-ounce) Salmon Fillets, preferably wild
Sea Salt and Pepper
1 Tbsp Tarragon, minced
1/3 cup Sliced Almonds, blanched
10 oz Blue Lake Beans, blanched
2 Tbsp Canola Oil
Preheat oven to 400°
Butterfly the salmon fillets, cover with plastic wrap, & gently pound the fillets to 1/2 inch thickness. Sprinkle the skin side with tarragon, salt & pepper. Divide beans into four bunches, place in the center of each filet & roll. Salt & pepper the exterior of the roll & cover with almonds. In 12-inch nonstick skillet, over moderately high heat, heat 2 Tbsp oil until hot, but not smoking. Add 4 roulades & place in the oven for ten minutes. Divide the parsley potatoes & apple chutney on 4 plates. Top apple chutney with the Salmon roulade & add a spoonful of red pepper coulis.

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