

EZ Rock
May 29th, 2009

Pan Seared Wild Salmon
with sauteed Baby Spinach,
Heirloom Tomato Dill Salsa

Fresh Herbs and Panko Crusted Wild Salmon
with braised Fennel and Savoy Cabbage
with an Orange Ginger Butter Sauce

Pistachio Crusted Sea Scallops
with a Cauliflower Mash and sauteed Pea Tenders

Pan Seared Diver Scallops
served with a
Crispy Chive Potato Pancake and Marinated Fennel Salad