

Wild Oregon Salmon Crudo

paired with Argyle Vintage Brut

by Andrew Toombs, Chef de Cuisine,
JORY at the Allison Inn & Spa

Ingredients Needed

- 10 oz salmon
- 1.5 oz shallot
- 2 oz fennel
- 2.5 oz granny smith apples
- .5 oz tarragon
- 1 TBSP lemon juice
- kosher salt to taste
- 3 TBSP olive oil

Salmon Crudo Preparation

1. Cut the salmon into small dice and refrigerate.
 2. The shallot & fennel need to be cut brunoise-style and kept separate.
 3. The fennel needs to be blanched for 40 seconds in salted water, then shocked in ice water.
 4. Brunoise the apples and immediately submerge into cold water with ascorbic acid (to prevent them from turning color), then compress the apples with 1 cup Argyle Vintage Brut sparkling wine on the highest setting on a vacuum pack machine.
 5. Strain off fennel and dry between paper towels.
 6. Strain the apples from the Argyle.
 7. In a bowl, place the salmon, fennel, apples, shallot and tarragon. Add olive oil, lemon and salt a little bit at a time not to over season.
- ** Remember you should be drinking Argyle with this so watch your acid levels while seasoning!
8. After your crudo is seasoned to your liking, place into desired mold and garnish.



Tarragon Oil

Ingredients Needed

- 5 oz parsley
- .5 oz tarragon
- 1 cup canola oil

Tarragon Oil Preparation

1. In blender, add oil, tarragon and parsley. Puree until your blender starts to heat up the herbs and oil.
2. Strain the herb oil through a chinois with a coffee filter into a bowl. Bowl should have ice under it to cool the oil down as fast as possible (you don't want it to start discoloring and lose that beautiful green color).

Crispy Fennel Fronds

Simply pick out some nice looking pieces of fennel fronds and fry in 360 degree oil until crisp.

Gaufrette Potatoes (Kennebec potatoes are preferred)

Using a French stainless steel mandolin, slice the potatoes about 1/16-inch thick, using the waffle blade & turning the potato ¼ turn after each cut. Put the slices in cold water immediately & keep there until you are ready to fry them. Drain and pat dry. Fry at 300 degrees until golden brown & crisp.



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