



Salmon with Herb Butter on Chicory Salad with Bing Cherries, Bacon Lardons and Warm Mushroom Vinaigrette

Nickel & Nickel Darien Vineyard Syrah, Russian River Valley

by Executive Chef Trevor Eliason

Ingredients

Herb Butter:

- ½ pound butter, room temperature
- ½ cup shallots, diced
- 2 tablespoons olive oil
- 2 tablespoons fresh chives, sliced thinly
- 2 tablespoons fresh parsley, chopped
- 2 tablespoons fresh cilantro, chopped
- 2 tablespoons fresh tarragon, chopped

Mushroom Vinaigrette:

- 6 ounces chanterelle or maitake mushrooms, cut into bite-sized pieces
- 2 tablespoons grapeseed oil
- Kosher salt and freshly ground pepper, to taste
- ¼ cup shallots, diced
- 1 tablespoon olive oil
- 1 tablespoon Dijon mustard
- ½ teaspoon kosher salt
- 3 grinds ground pepper, from mill
- 2 tablespoons lemon juice
- 2 tablespoons sherry vinegar
- ¾ cup olive oil
- ½ teaspoon truffle oil

Bacon Lardons:

- ½-pound slab bacon, cut into 1-inch by ½-inch pieces, rendered till crisp

Roast Salmon:

- 4 6-ounce portions of salmon, deboned and skinned
- Kosher salt and freshly ground pepper, to taste

Chicory Salad:

- ½ pound mixed chicories (endive, radicchio, escarole, frisée or Treviso), cut into 1-inch strips
- Kosher salt and freshly ground pepper, to taste
- 12 Bing cherries, pitted and halved

METHOD

Herb Butter:

Place the room-temperature butter in a bowl of an electric mixer fixed with a paddle attachment and beat until the butter is creamy. Beat the butter until it has a creamy consistency. If you do not have a mixer handy, you can also mash the butter in a bowl with a wooden spoon.

In a sauté pan on medium to low heat, sweat the diced shallots in olive oil until they are tender and translucent, about five minutes. Set the shallots aside to cool. Combine the cooked shallots, chives, parsley, cilantro and tarragon with the butter and mix well. Set aside. The herb butter can be made a day in advance, and any leftovers will keep in the freezer for up to a month.

Mushroom Vinaigrette:

Preheat oven to 400°F. Add the mushrooms to a bowl and season with grapeseed oil, salt and pepper. Place the mushrooms onto a sheet pan in a single layer and bake for 10 minutes or until slightly golden brown. If the mushrooms are still releasing liquid, continue to cook until the moisture has evaporated.

In a medium sauté pan, sweat the diced shallots in olive oil. Cook on low heat until tender, about five minutes. Set aside to cool. In a mixing bowl, add the Dijon mustard, shallots, kosher salt, pepper, lemon juice and sherry vinegar. Whisk the mixture until combined, then slowly add the olive oil while whisking to emulsify the vinaigrette. Finish with a little truffle oil and the warm mushrooms. Taste and adjust seasoning with salt or more truffle oil.

Bacon Lardons:

To render the bacon, place a medium sauté pan on your stove top. Add the bacon lardons and a half-cup of water, then bring to medium-high heat. When water starts to boil around the bacon, turn the heat down to medium-low. The water will cook out and extract some of the saltiness from the meat. The bacon will then start to render its fat. Let cook for about four minutes, then take the pan off heat and strain the fat, reserving the bacon on a paper towel-lined plate. Set aside in a warm place.

Roast Salmon:

Preheat your grill to a medium-high heat to mark off your salmon—we will only grill the top of the salmon and then finish it in the oven with the herb butter. You can also skip the grilling and simply cook the salmon in the oven.

Preheat the oven to 350°F. Season the salmon with kosher salt and freshly ground pepper. Oil the grill, then place the seasoned side of the salmon down. Season the back side of the salmon and allow to cook for two minutes. With

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a pair of tongs, gently rotate the salmon filets a quarter-turn and cook for another two minutes. Place the salmon on a baking pan with the grill marks facing up, and set aside and let rest for five minutes. Top each filet with a tablespoon of herb butter. Bake for five minutes in the oven, or until desired doneness.

Presentation:

In a large mixing bowl, add the chicory mix and season with salt and pepper. With a slotted spoon, scoop a generous amount of the mushrooms out of the vinaigrette—about half a cup of the mushrooms. Toss the salad, taste and add more vinaigrette if needed. Divide the salad among the plates. Top with the bacon lardons, Bing cherries and the salmon. Enjoy with a glass of Nickel & Nickel Darien Vineyard Syrah.

Serves 4