

# Thursday, June 25th, 2009

## wild salmon

Wild vs. Farmed... We believe wild salmon has a more natural lifestyle and consequently has a better taste and texture than farmed. Our salmon are caught when they are still feeding through the natural food chain thus ensuring a deep, rich salmon flavor.

That is why we "go wild" with salmon!

Elliott's is committed to serving only salmon from healthy non-threatened runs.

**Fresh Troll Alaskan Red King**  
Troll caught from the icy waters of Alaska and handled at sea with the highest quality standards of any salmon. 35.

**Troll Ivory King**  
A white-king salmon is, after all, quite an oddity. No one is sure why about only one in 100 wild kings is white. 22.

**Troll Alaskan Coho**  
Specially handled from the water to your table, this is the finest Coho salmon available. 26.

**Fresh Copper River Sockeye**  
From the nearly 300 mile rugged Copper River, located just south of Cordova, Alaska, this fish is prized for its high oil content. 31.

**Yukon River Keta**

From the mighty Yukon River this is considered as the finest fish caught by Yup'ik Eskimos, fishermen of the Western Yukon River where fish are still vibrant and full of healthy oils, making them the most desirable salmon in the world. 23.

## Salmon Preparations

**Simply Grilled\***  
Lightly seasoned and basted with olive oil. Served with market vegetables and black pearl barley rice.

**Alder Planked\***  
Seasoned with our house rub and baked on an alder plank. Served with grilled market vegetables and finished with smoked tomato onion beurre blanc.

**Cajun Pan Seared\***  
Dusted with our cajun spice and flash seared. Topped with roasted red pepper butter and served over creamy polenta and market vegetables.

## Wine Pairings

**Cedergreen Cellars Sauvignon Blanc, Columbia Valley 2007**

Selected as a winner of the Pacific Coast Oyster Wine Competition, this wine is obviously perfect with... oysters! Aromas of flowers and stone fruit combine with a rich mouth feel and crisp acidity. Great with all seafood dishes. 9. Bttl 37.

**Chateau Routs Rose, Provence, France 2008**

A dry and refreshing rose from the heart of Provence, with bright red berry aromas and a supple, crisp finish. 9. Bttl 36.

**Ravenswood Zinfandel, California 2006**

Black cherry, currants and bit of "bramble" in the aroma are rounded out by subtle vanilla bean notes in this well-structured wine. Smooth tannins combined with a lush mouthfeel make this easy to drink! 6. Bttl. 24.

## Elliott's Dinner Favorites

### Coconut Prawns

White prawns battered and breaded with coconut served with pineapple-chili coleslaw and sweet chili-plum sauce. 13.

### Razor Clam Tartare\*

Harvested fresh on the Quinault reservation. Fresh razor clams sliced thin and tossed with a light cilantro and sesame dressing. Served with shaved cucumber, diakon sprout and spring onion salad. 12.

### Fresh Pan Seared Alaskan Halibut \*

Halibut seared golden served with a Yukon gold potato cake and a frisee lettuce and Champagne grape salad. Finished with verjus vinaigrette and pepper bacon matchsticks. 29.

### Dungeness Crab Crusted White King Salmon\*

Pan seared and baked with King crabmeat, sauteed vegetables and Jack cheese. Served with lemon-chive beurre blanc, roasted garlic mashed potatoes and market vegetables. 36.

### Smoked Idaho Rainbow Trout and Risotto

House alder smoked Trout panseared and served with morel mushroom and English pea risotto. Finished with charred spring onion and lemon beurre blanc 28.

### House Made Strawberry Shortcake and Local Strawberries

Hoods strawberries picked daily! Tossed with sugar and served on house made shortcake with Chantilly cream. 9.



\*Consuming raw oysters or undercooked seafood or shellfish may increase your risk of foodborne illness.