

SEAFOOD DINNER

Serves 2

The Bistro
at hillside
WINERY

- CRAB CAESAR BITES (X6)
- RED ONIONS AND RED PEPPERS
- SPRING PEA PEROGIES (X6)
- SCALLOPS (X6)
- 5OZ TUNA LOIN (X2)
- MUSTARD CRÈME FRAICHE

CRAB CAESAR BITES

ENDIVE LEAVES
CRAB SALAD MIX
PECORINO ROMANO D.O.P.
CRISPY CAPERS

MIX SALAD

1. Fill each endive leaf with 1 Tbsp of crab salad. Top up with any left over mix once all have been filled.
2. Arrange on a plate and grate Pecorino Romano over the top of the endive.
3. Sprinkle the crispy capers to garnish

D.O.P = Protected Designation of Origin.

SPRING PEA PEROGIES

PEROGIES (6)

BROWN & HEAT THROUGH PEROGIES

1. In a hot pan with olive oil over high heat, set the perogies in gently.
2. Allow to brown on one side and flip over.
3. Put pan in 350F oven for 10 minutes or until filling is hot.

SCALLOPS

SCALLOPS (6)

SEAR SCALLOPS

1. Dry the scallops on paper towel while you warm up a frying pan over medium heat.
2. Once frying pan is hot, drizzle olive oil into the pan and place in the scallops. (do not overcrowd the pan, it will cool too quickly). Sear the scallops for 1 minute each side or until golden brown and crispy.
3. Finish cooking scallops in 350 oven for 5 minutes.

TIP: place a toothpick in the largest scallop before placing in the oven. Scallops are ready if you remove the tooth pick and it is hot to the touch on the inside of your wrist.

VEGETABLES

RED PEPPER
RED ONIONS

SAUTÉ RED PEPPERS & ONIONS

1. In a bowl, toss peppers and onions in olive oil. Season to taste with salt and pepper.
2. In a pan over medium heat, sauté peppers and onions until they blister. Turn off heat.

OPTIONAL METHOD: Heat in 350F oven for 5-10 minutes

MUSTARD CRÈME FRAICHE

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WARM THE SAUCE

1. Cut open bag and warm the sauce on stove top in a pot or pan.

OPTIONAL METHOD: Heat bag of sauce under hot running water in sink

TUNA LOIN

5 OUNCE TUNA LOIN (2)

SLICE TUNA

1. The tuna loins have already been seared. Simply slice it to desired thickness before fanning it out on the plate. Make sure to add a pinch of salt before plating.

OPTIONAL METHOD: Leave whole and let your dining partner do the work!

Optional add-on:

SMOKED SALMON

BISTRO SMOKED SALMON

ARRANGE SLICED SALMON

1. The smoked salmon has been pre-sliced and is ready to add to the plate. In the Bistro, we prefer to arrange it like the petals of a rose before garnishing our dishes with it.