

# SEAFOOD DINNER

Serves 2

The Bistro  
at hillside  
WINERY

- SCALLOPS ( X 4 )
- PRAWNS ( X 6 )

- PEROGIES ( X 6 )
- OCTOPUS ( X 2 )

- WAKAME SALAD
- CRAB CLAWS ( X 4 )

## PEROGIES

PEROGIES (6)

### BROWN & HEAT 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 8 -10 minutes or until filling is hot.
4. Drizzle with Saffron Aioli and serve.

## PRAWNS

PRAWNS (6)

### PAN FRY OR GRILL PRAWNS

1. In a pan with butter, over medium heat, set the prawns in gently.
2. Cook until pink color and remove from heat. Season with salt & pepper.

OPTIONAL METHOD: Cook on Grill until pink in color.

## SCALLOPS

SCALLOPS (4)

### 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 3 -5 minutes.

*PRO 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 pan over medium heat, sauté red peppers and onions in olive oil until brown. Turn off heat. Season to taste with salt and pepper.

OPTIONAL METHOD: Heat in 350F oven for 10-12 minutes

## OCTOPUS & CRAB CLAWS

OCTOPUS (2)  
CRAB CLAWS (4)

### HEAT AND SERVE

1. In a pan on medium heat, melt butter and sauté octopus until tender.
2. Add in crab claws and heat till warm. Season with salt and pepper to taste.
3. Serve on cold wakame salad, with perogies.

*Optional add-on:*

## SMOKED CHAR

BISTRO SMOKED CHAR

### ARRANGE SLICED CHAR

1. The smoked char 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.