Salmon & Chocolate Festival Kick-Off Dinner 2019 June 27th 6:30pm

Smoked Sockeye Salmon Terrine

Lime Dill Crème Fraiche, Pickled Radish, Cream Cheese

House Citrus Cured Wild Alaskan Salmon

Organic Greens, Pickled Red Onion, Mustard Vinaigrette

Blackened Norwegian King Salmon

Crab Risotto, Cajun Cream, Asparagus

Copper River Salmon

Mint Raspberry Sauce, Chive Mashed Potatoes

Bristol Bay Sockeye Salmon

Roasted Tomatillo, Cilantro Cream, War Eagle Grits

Double Chocolate Crème Panna Cotta

White and Dark Chocolate, Crispy Sugar, Fresh Berries

Mexican Chocolate Mousse

Chili Spice, Dark Chocolate