



**Wild Bristol Bay Sockeye Salmon with Autumn Salad from Griffin Creek Farm  
tossed in an Italian plum vinaigrette with  
roasted delicata squash, shishito peppers and leek furikake**  
*Recipe provided by Grant Rico, Chef de Cuisine, Hitchcock*

1. Preheat your oven to 450°F.
2. Take the salmon portions and evenly sprinkle the kombu cure over all of the surfaces of the salmon. Set a 25-minute timer.
3. Cut each end of the Delicata squash. With a spoon or butter knife, scrape out all seeds. Then, with your knife, slice the squash into 1cm thick rings.
4. Take the Shishito peppers and toss them in a mixing bowl with olive oil, salt, and the Delicata rings. Spread them out on a sheet pan. Bake for about 8 minutes or until tender and golden brown.
5. Cut the green ends and the core out of the frisée, then wash it in ice water. Cut the romaine in half lengthwise, then cut it into small pieces and wash it in cold water. Reserve in a large mixing bowl.
6. Slice the cucumber, watermelon radish, and red radish very thin (on a mandolin slicer if you have one) and set aside. Take a small amount of parsley and roughly chop it.
7. Rinse the salmon under cool water and pat dry with paper towels.
8. Heat your pan over medium-high heat. Add about 2oz of neutral oil and heat until the oil begins to shimmer. Add salmon skin side down and gently press the skin down. Cook on the skin side until the skin releases from the bottom of the pan and becomes crispy. Very quickly and carefully, flip the salmon to the flesh side, and cook for about 5 seconds. Remove the salmon and place on a plate or small tray to rest.
9. While the salmon is resting, cut the endive in half lengthwise, and sear on the cut side over high heat in the same pan that the salmon was cooked in. Char the endive and remove from the heat and cut into 2cm pieces.
10. In a large mixing bowl, toss the romaine, frisée, cucumber, watermelon radish, red radish, chopped parsley, and seared endive with the plum vinaigrette. Place the salad on a plate, arrange the roasted delicata squash and shishito peppers on top, and add the cooked salmon. Sprinkle the leek furikake over the entire dish. Serve and enjoy.