

HARBOR POINT®

Fire Roasted Smoked Salmon

MENU IDEAS FOR HARBOR POINT® DOUBLE SMOKED SALMON



Salad of Fire Roasted Salmon



*Fire Roasted Salmon with Lemon Herb Butter,
Asparagus Tips & Minted New Potatoes*

To ensure optimum flavor and texture when serving cold, remove the portion from the refrigerator and leave at room temperature for approximately 15 minutes before serving. If you wish to serve the portion on a salad and would like to remove the skin, it can be removed very easily by hand.

If you wish to serve warm, gently heat in pre-heated oven set at approximately 400°F for 5-6 minutes. Leave the skin on as this will help keep the salmon from drying and retain its succulent flavor and texture.

Harbor Point® Fire Roasted Salmon is extremely versatile and can be served in a wide variety of dishes.

Allow 1 portion per person as a main course.

*Fire Roasted Salmon, Spring Onion Cream,
Parmesan Potato Cake & Sweet Baby Carrots*

*Salad of Fire Roasted Salmon,
Baby Spinach, Chogga Beets & Hot Bacon Dressing*

*Fire Roasted Salmon Fettucini
with a Dill Cream Sauce and Grated Parmesan*

*Fire Roasted Salmon Five Bean Salad
& Sweet Garlic Vinaigrette*

*Fire Roasted Salmon Sweet Potato Fries
Braised Greens & Stewed Tomato Fondue*

*Fire Roasted Salmon Asian Vegetable Slaw,
Fried Seaweed & Ginger Soy Vinaigrette*

*Fire Roasted Salmon with Root Vegetable Hash
Balsamic Fig Vinaigrette*

*Fire Roasted Salmon, Crispy Chinese Salad
Tangerine Hoi Sin*

*Fire Roasted Salmon Penne Pasta
Tossed with a Pesto Butter*

*Fire Roasted Salmon Caesar Salad
Parmesan Chip & Sweet 100 Tomatoes*

*Fire Roasted Salmon Salad
with Pickled Vegetables & Coriander
Crème Fraîche*

*Fire Roasted Salmon Nicoise
Santa Barbara Olives, Purple Potatoes, Vine Ripe
Tomatoes & Meyer Lemon Vinaigrette*

Based in the heart of Santa Barbara we are one of the very few remaining establishments left in the world that still roast salmon the true traditional way using an open-fire wood burning kiln.

Taking only the finest quality fresh Atlantic salmon, we hand cure with pure sea salt and brown sugar. We roast the salmon at a high temperature in small batches using local oak logs from the Santa Ynez valley. This local area is home to some of the world's finest vineyards and for that reason we also select and burn aged oak chardonnay barrels which completes this very unique recipe. The salmon is then fully trimmed by hand, portion cut and vacuum-packed fresh.

Our emphasis is on tradition and craft rather than mass production, producing a full flavored succulent, yet delicate tasting salmon that cannot be achieved using conventional modern methods.

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