

The Finest and Freshest from the Sea



WALNUT CREEK YACHT CLUB
RESTAURANT BAR SEAFOOD MARKET

**Please have your order in to us
by 12 noon 12/26**

\$80 for 4 persons
\$18 per person additional

Menu for Week

12/29-12/31

First Course

Arugula, Smoked Trout & Golden Beet Salad
shaved fennel, crispy onion
green goddess dressing

Main Course

Double Cut Pork Chop ala Ellen
aromatic herb brine, braised, dijon mustard
white wine, cream, green apples

Sides

Roasted Cauliflower
mediterranean spice, carrot top pesto

Toasted Orzo Risotto
pinenuts, olives, garlic, mushrooms

Dessert Option
add \$25

Meyer Lemon Tart
toasted almonds, chantilly cream, mint

Instructions

For Salad

Dress beet slices with a little bit of olive oil, lemon juice and salt
Arrange on a plate or platter, 3 pieces per person
Dress arugula, fennel, lightly with a little bit of olive oil, lemon juice and salt
Arrange in the middle of the beet slices
Arrange the smoked trout on top
Drizzle over and around with dressing
Top with crispy onion

Helpful hint

Make it a tossed salad

Toss all the ingredients in a bowl except the crispy onions. Dress lightly with the dressing. Serve in salad bowl or place on a platter, Sprinkle with crispy onions. Go easy on the dressing you can serve more on the side.

For the Main Course

Pork – reheat in foil pan covered in a preheated 325 oven for about 20-30 mins
Heat to 160 degrees internal temp on the meat.
or in a microwave safe container covered in a microwave per your microwave time. Covered.

Helpful hint

Add a couple table spoons of water or wine to the pan with you pork chops to help keep them for drying out.

Reheat the sauce on low in a sauce pot and spoon over your pork chops on a plate or platter.

For the Sides

For Orzo - reheat in microwave, stop after a couple minutes, stir and finish reheating
Or on low heat in a pot stirring often.

Cauliflower – reheat in microwave, covered 3-5 mins, till hot
Or uncovered in the oven 350 will take 10 to 20 mins or until hot.
Serve with drizzle with pesto

For the Dessert

Best served lightly chilled, take out of fridge 10 mins before serving.
Dollop of whipped cream on top, sprinkle with chopped toasted almonds and mint