

# Calle's Cucina

## TONIGHT'S SPECIALS

February 2, 3, 4, 2012



### Seafood Starter Special:

**Tuna Crudo**, with avocado wasabi cream, pickled onion and candied lemon zest. \$11.50

The finest SASHIMI GRADE Yellow fin Tuna on the market is diced and tossed with a fine Umbrian Extra Virgin Olive Oil and Himalayan Pink Salt. It is served in a bed of avocado wasabi cream and finished with pickled onion and candied lemon zest. THIS IS A CHEF CALLE SIGNATURE DISH.

ABOUT THE FISH: THIS IS A WILD FISH, ONE OF THE LARGEST OF THE TUNA SPECIES AND IS HARVESTED ACROSS THE WESTERN, NORTHERN AND SOUTHERN PACIFIC OCEANS. THE NATIONAL MARINE FISHERIES SERVICE REPORTS THAT THE YELLOWFIN TUNA IS NOT CURRENTLY OVERFISHED AND IS NOT ENDANGERED. STOCKS OF YELLOWFIN ARE REPORTED TO BE ABOVE TARGETS FOR POPULATION LEVELS.

### Seafood Entrée Specials

#### 1. **Atlantic Pollack. (aka Saithe.)\$ 19.50**

**Lite Lemon Dill.** The Pollack is marinated with dill, lemon, olive oil and Dijon mustard and then gently sauteed. Served with herbed Basmati Rice and caramelized root vegetables.

**Piccotta:** Seared and then gently sauteed with Pinot Grigio, lemon and capers. Served with herbed Basmati Rice and caramelized root vegetables.

**Pan Roasted** with a crust of Grana Padano cheese. Served with herbed Basmati Rice and caramelized root vegetables.

**ABOUT THE FISH:** This is a non endangered wild fish currently being caught off the coast of Maine. It is a member of the cod family and has a light, non-fishy, white flakey meat.

#### 2. **Salmon in Puff Pastry \$21.50**

This salmon is sushi quality and is baked in a puff pastry crust which prevents drying and preserves flavor. Served with herbed Basmati Rice and caramelized root vegetables.

All of our seafood is purchased from J.J. McDonnell, the area's finest, premium fish vendor. You will enjoy every bite.