

# SEARED WILD SALMON WITH CHERRY-ALMOND PAN SAUCE & CREAMY YUKON GOLD MASH

PAIR WITH 2022 PETALUMA GAP PINOT NOIR

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## INGREDIENTS

Serves 4 | Prep Time: 45 minutes | Difficulty: Moderate

4 wild salmon fillets (6 ounces each)  
¾ cup dried cherries  
¼ cup toasted sliced almonds  
½ cup Pinot Noir  
1 tablespoon balsamic vinegar  
2 teaspoons honey  
6 tablespoons butter, divided  
Salt & pepper  
1 pound Yukon Gold potatoes, peeled  
¼ cup heavy cream or sour cream  
Olive oil

## INSTRUCTIONS

1. In a small saucepan set over low heat, simmer cherries, wine, vinegar, and honey until thick. Remove from the heat and stir in almonds and 2 tablespoons of butter.
2. Add the peeled potatoes to a large pot and cover with cold water. Boil until tender, drain, then mash with the heavy cream (or sour cream) and remaining 4 tablespoons of butter. Season with salt and pepper to taste.
3. Season the salmon fillets on both sides with salt and pepper. Heat a large skillet over medium-high heat, add enough olive oil to coat the bottom of the pan, and sear the salmon, skin-side down, for 4–5 minutes. Flip and finish, approximately 2 minutes.

### Plating Instructions

Spoon mashed potatoes in the center of the plate. Nestle salmon fillet on top. Drizzle cherry-almond sauce over and around the fish.

### Chef's Note

Trout or steelhead is a fine substitute for wild salmon. Use frozen cherries in place of dried for a more rustic pan sauce.

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