

Pan Roasted Troutdale Farms Rainbow Trout  
by Executive Chef Dominic Weiss

1 trout (preferably from a local farmer such as Troutdale Farms) cleaned and deboned  
2 fl. oz Smoked pear vinaigrette (directions below)  
6 oz spinach leaves  
several halved cherry tomatoes  
goat cheese

Heat a skillet on high heat with about ½ oz of olive oil in it. Once it is scorching hot, place the trout skin side down, season with salt and pepper and quickly sear it. Flip the trout on the other side and turn off the heat letting the tout sit in the pan while you prepare the other ingredients.

To make the dressing:  
1 shallot roughly chopped  
1 pear peeled  
handful of woodchips presoaked in water  
2 oz honey  
2 oz cider vinegar  
pinch of sea salt and fresh cracked pepper  
4 oz olive oil

Take a large pot and place the woodchips in the bottom. Place the peeled pear in a smaller pot and place the smaller pot within the large pot. Cover with a lid and heat on high until smoke forms. Turn down to low until pear turns brown and soft.

Place the shallot, pear, honey, cider vinegar and salt and pepper into a food processor until well blended. With the motor running, slowly add the oil until the dressing is emulsified.

Toss the dressing with the spinach leaves and place on a plate. Place the trout on top of spinach and scatter the tomatoes and goat cheese all over the top of trout. Drizzle any remaining dressing over the platter.