



Cold Poached Salmon Tartine

Yield 1 Serving

INGREDIENTS:

- 1 thick slice of sour dough or ciabatta
- 1 tsp olive oil
- 2 tbsp herbed aioli
- 4 oz cold poached salmon or smoked salmon
- 1/4 peeled sliced cucumber
- 4 slices fennel
- 6 slices pickled shallot
- Picked herbs: tarragon, parsley, chervil, dill
- 1 tsp rinsed capers

DIRECTIONS:

Paint the bread with the olive oil and grill until crispy on both sides. Smear the herbed aioli on the toast and arrange the salmon, cucumbers, fennel and shallot. Garnish with the picked herbs and capers.

Recipe and photo provided by
Park Hyatt Chicago



NoMi Restaurant at
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