



*Smoked Seafood  
for Retail  
& Fine Dining*

*GERARD & DOMINIQUE*  
S E A F O O D S

THE SMOKED SALMON CREATED BY CHEFS, FOR CHEFS

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## OUR STORY

In 1990, Chef Gerard Parrat (proprietor of Gerard's Relais de Lyon) and I (proprietor of Dominique's Place) could not find a true lox style smoked salmon to serve in our Seattle restaurants. To create one, we began with the traditional French curing method, added a few Northwest influences to represent our new home, and smoked it on site. We called it our European Style Smoked Salmon, affectionately referred to as Euro. The Executive Chef at the Four Seasons Hotel (now known as the Fairmont) here in Seattle was a regular patron and loved our smoked salmon. The Chef was so impressed, he asked us to make it for him. The Chef's requests inspired us to open Gerard & Dominique Seafoods (G&D) and offer our signature Euro to all. This is why we say, "Created by chefs for chefs!"



Gerard Parrat and Dominique Place sample a batch of European-style smoked Atlantic salmon from a smokehouse. MIKE BAINTE/MIKE BAINTE



## OUR FAMILY BUSINESS

Chef Gerard retired in 1998, so my wife Andrée (Chouchou, to all that know her) and I took over the helm. With Chouchou on the phones and myself in the back filleting and smoking the fish, we built our devoted customer base. After several wonderful years, we decided it would be nice to take a day off together, and we realized we needed a new partner – a company that would be as passionate about the quality, and give the personalized, hands-on service that our customers were used to.



## TWO GREAT NORTHWEST BRANDS JOIN TOGETHER

In 2008, we joined SeaBear Smokehouse, an artisan Northwest Style smoked salmon company out of Anacortes, Washington. I am proud to let you know that our smokehouse in Anacortes is a level 2 SQF Global Food Safety Initiative certified facility, and several of our products are PROJECT Non-GMO Verified.

## KNIGHTED BY THE FRENCH GOVERNMENT

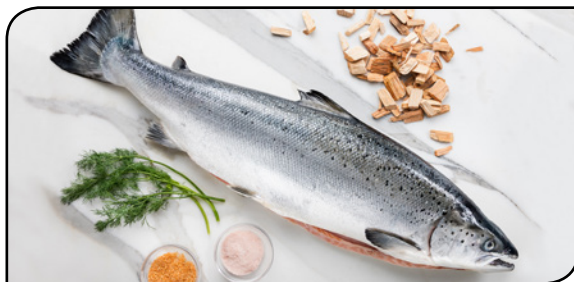
Dominique received the Merite Agricole from the French government – an honor created in 1883 to recognize those with exemplary contribution to the preservation and spreading of French culinary culture. As recipient of this esteemed and historic award, Chef Dominique Place is officially recognized as a Knight in the Order of Agriculture Merit.







## CELEBRATE THE SALMON!



### SOURCING

Premium grade, always fresh Atlantic salmon is sourced from Canada and Chile.

The Pacific raised salmon has just the right amount of oils to produce a beautiful buttery texture and a clean finish.



### DRY CURING

The name “European” comes from the traditional French method of layering spices, in addition to the salts, during the curing process.

It is critical that the curing is even; head, middle, and tail. To do this, we start with a 10-12 lb. Atlantic Salmon.



### TRADITIONAL SMOKING

Local fruit woods and hard woods are used to develop complex layers of flavor.

The hard woods help develop the layers of flavor, the fruit woods bring out the sweetness and counter balances the tannins from the hard woods.



### DETAILED BETTCHERING & TRIMMING

Each side is trimmed by hand to decrease your labor costs and increase your customer’s experience.

A bettchering tool is used to remove the back fat, and a V Knife Chef Dominique designed to remove the blood line.



### Signature European Style Smoked Salmon

2-92180	Sliced, Fresh	2-3 lbs.
2-92162	Sliced, Frozen-at-the-Peak	2-3 lbs.
2-92187	Balik or Czar Cut (special order)	1½-2½ lbs.
2-92182	Unsliced (special order)	2½-3 lbs.

A deep "F" trim. No skin, no bloodline - 100% plateable product. Silky, succulent and mild. We use spices—not just salts—during the curing process, this gives the smoked salmon complex layers of flavor and a long well-balanced finish. Kof-K certified, Available Fresh or Frozen.



### Wild Sockeye & Coho Smoked Salmon

2-92114	Sliced Sockeye Sides	Avg 1-1¼ lbs.
2-92118	Sliced Coho Sides	Avg 1¼-2 lbs.

Spectacular wild Coho & Sockeye salmon are caught in the icy cold waters of Alaska. Both are Project NON-GMO Verified, and Kof-K Kosher Certified. Arrives Frozen.



### Atlantic Gravlax with Dill

2-92201	Sliced Gravlax Sides with Dill	Avg 2-3 lbs.
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Traditional Gravlax starts with our fresh farmed Atlantic salmon which is cured to perfection, then finished with dill. Deep "F" Trim. Kof-K Kosher Certified. Arrives Frozen.



### Smoked Idaho Rainbow Trout

2-92134	Five trout/pouch.	Avg 2¼ lbs.
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Butterfly-filletted by hand, and small-batch smoked. Sealed with our natural honey & organic tamari brine, creates a delicate balance of sweet and savory. Arrives Frozen.



# Casual & Fine Dining



## Northwest Style Hot Smoked Salmon

2-92167	Un sliced sides	3-3½ lbs.
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Moist, flaky, and fully cooked, lightly brushed with a honey-sesame glaze; this Atlantic salmon offers a perfect balance of smoke from our fruit woods and hard woods. Arrives Frozen.



## Wild Alaskan Weathervane Smoked Sea Scallops

7-92615	Alaskan Smoked Sea Scallops	16 oz
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Fully cooked and ready-to-eat. We start with a 30-40 count dry scallop. Chef Dominique suggests a quick toss in a hot pan for 15-30 seconds. Arrives Frozen. Avg. count 36/lb.



## Sweet & Savory Smoked Sockeye Salmon Strips

7-92644	8 x 1½ lb. pouches, net cs wt 12 lbs.	1.5 lbs.
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A sweet & savory treat! Premium wild caught Sockeye salmon are hand cut into strips, basted overnight in a brown sugar cure, then smoked to seal in the flavor. Arrives Frozen.



## Traditional Smoked Wild Sockeye Salmon Portions

7-92643	4 x 2½ lb pouches, net cs wt 10 lbs.	2.5 lbs.
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Northwest smoked Sockeye salmon is portioned into 4-6 oz portions, then cured and smoked for a true Northwest experience! Arrives Frozen.



### Wild Alaskan Weathervane Smoked Sea Scallops

7-92195	Wild Alaskan Weathervane Smoked Sea Scallops	12/4 oz	7 52047 92195 3
7-92615	Wild Alaskan Weathervane Smoked Sea Scallops	8/1 lb	7 52047 92194 6

Fully cooked, ready-to-eat. Wild Alaskan Weathervane Sea Scallops are smoked to perfection. We start with “dry” 30/40 count scallops. Finished average count per 1 lb. is 36. Eat them cold, or toss in a hot pan to pull out the sugars and caramelize the edges. WARNING: they are addicting!

Arrives Frozen. Shelf life: mark 30 days from thaw.



### Smoked Salmon Schmear – European Style

7-92544	Smoked Salmon Schmear	12/6 oz	7 52047 92544 9
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**NEW!** Pieces of our Signature European Style Lox folded into cream cheese with a hint of lemon. A must have for every breakfast! No coloring, no artificial preservatives - simple, clean, elegant.

Arrives Frozen. Shelf life: mark 14 days from thaw.



### Smoked Salmon Schmear – Wild

7-92650	Smoked Salmon Schmear	12/6 oz	7 52047 92650 7
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**NEW!** Pieces of our Smoked Wild Salmon Lox folded into cream cheese with a hint of lemon. A must have for every breakfast! No coloring, no artificial preservatives - simple, clean, elegant.

Arrives Frozen. Shelf life: mark 14 days from thaw.



### Smoked Salmon Mousse

7-92400	Smoked Salmon Mousse	12/6 oz	7 52047 92400 8
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Made with Northwest style smoked Coho Salmon from the icy cold water of Southeast Alaska. No coloring, no artificial preservatives - simple, clean, elegant.

Arrives Frozen. Shelf life: mark 30 days from thaw.



### Smoked Halibut Mousse

7-92401	Smoked Halibut Mousse	12/6 oz	7 52047 92401 5
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Creamy, flavorful, and ready to entertain! Our Smoked Halibut Mousse is made with snow-white Halibut from the icy cold water of Alaska. It's then blended with 100% natural cream cheese, herbs, and other natural ingredients.

Arrives Frozen. Shelf life: mark 30 days from thaw.



## European Style Smoked Salmon

7-92190	European Style Smoked Salmon	6/16 oz	7 52047 92190 8
7-92637	European Style Smoked Salmon	12/6 oz	7 52047 92637 8
7-92181	European Style Smoked Salmon	12/3 oz	7 52047 92181 6

Delicate, subtle, mild. Our smoking process is designed to celebrate the salmon. The smoke should bring out, not cover, it's delicate flavors. This traditional style lox is silky, succulent and mild, with complex layers of flavors and a long-well balanced finish. Kof-K Kosher Certified.

Arrives Frozen. Shelf life: mark 30 days from thaw.



## Wild Sockeye Smoked Salmon

7-92639	Wild Sockeye Smoked Salmon	12/6 oz	7 52047 92639 2
7-92301	Wild Sockeye Smoked Salmon	12/3 oz	7 52047 92301 8

Our Sugar Free recipe features wild Sockeye Salmon from the Pacific Northwest. Like all of our lox, every fillet is dry cured by hand. Kof-K Kosher Certified.

Arrives Frozen. Shelf life: mark 30 days from thaw.



## Wild Coho Smoked Salmon & Wild Coho Gravlox

7-92635	Wild Coho Smoked Salmon	12/3 oz	7 52047 92635 4
7-92636	Wild Coho Gravlox	12/3 oz	7 52047 92636 1

Caught wild in the icy cold waters of Southeast Alaska, our Coho Lox is lean, smoky and packed with flavor. This hook & line caught Coho salmon is also used to make our Project Non-GMO Verified Gravlox with Dill. Kof-K Kosher Certified.

Arrives Frozen. Shelf life: mark 30 days from thaw.



## Wild Coho Northwest Smoked Salmon

7-92541	Wild Coho Northwest Smoked Salmon Traditional	12/4 oz	7 52047 92541 8
7-92542	Wild Coho Northwest Smoked Salmon Peppered	12/4 oz	7 52047 92542 5

It all starts with pristine wild Coho salmon caught in the icy cold waters of Alaska. Then, each salmon is hand filleted and smoked in small batches over a mix of fruitwoods and hardwoods for a beautifully moist, flaky, fully cooked finish.

Arrives Frozen. Shelf life: mark 30 days from thaw.





