

# GERARD & DOMINIQUE

S E A F O O D S



## Gerard & Dominique Seafoods - Woodinville, WA.

In 1990, highly acclaimed European-trained chefs Gerard Parrat and Dominique Place could not find a smoked salmon which met their standards, so they created one. With that Gerard & Dominique Seafoods was born.

Gerard retired in 1998, and since that time Dominique and wife Andrée (Chouchou, to all that know her) have been at the helm, maintaining a chef's passion for detail and quality, expanding the line of smoked seafood offerings.

Today, Gerard & Dominique's smoked salmon is served at premier hotels and restaurants across the US, and in countries around the world.

### Experience the smoked salmon created by chefs, for chefs

#### European Style Smoked Atlantic Salmon Sliced 2/2-3 lb SUPC 8366043

Each food service side is 100% fresh (never frozen) premier salmon, hand filleted and slow-smoked using a blend of fruit-woods. Silky, succulent and mild with complex layers of flavors and a long, well-balanced finish



#### Northwest Style Smoked Atlantic Salmon 2/2.5 -3.5lb SUPC 8366110

We lightly brush each hand-filleted side with a Honey-Sesame Glaze; this offers a perfect balance of smoke and the earthy flavor of fresh salmon. Smoking over a fragrant blend of Northwest fruit-woods ensures a smoked salmon which is moist, flaky, and fully cooked with rich, complex flavors.



#### Smoked Alaskan Scallops 6/1 lb bags SUPC 8366603

Smoked Weathervane Sea Scallops from Alaska are plump, moist, smoky and sweet, all in one perfect bite. You won't believe all the flavor these golden-white delicacies deliver. 30/40 count per pound.



#### Wild Alaskan Smoked Coho Salmon Sliced 2/1.5-2 lb SUPC 8366028

Caught in the icy waters of Alaska, then hand filleted and smoked in the traditional manner, our Wild Alaskan Smoked Coho Salmon is silky, smoky and buttery rich, with a refined resiliency.



#### European Style Smoked Atlantic Salmon un sliced 2/2.5-3.5lb SUPC 8366096

This Chef's Fillet version is un-sliced, so that it can be sliced at the time of use; this is how top restaurants and chefs prefer to serve smoked salmon for the ultimate in moistness and flavor.



**Gerard & Dominique Ships Via FedEx Standard Overnight Mon-Thurs**  
**NO REFUSALS / NO RETURNS**  
**DAMAGE CLAIMS MUST BE FILED WITHIN 48 HOURS**



## Double & Save

*Providing for a larger event? Is your calendar booked? Order more and save!*

### Smoked Alaskan Scallops

12/1 lb bags

SUPC 8366765

Each 1 lb serves 10-12 people. Keep frozen or refrigerate below 38°.



### Northwest Style

### Smoked Atlantic Salmon

4/2.5-3.5 lb

SUPC 8366120

Each 3 lb fillet serves 15-20 people. Keep frozen or refrigerate below 38°.



### European Style Smoked

### Salmon Atlantic Sliced

4/2-3 lb

SUPC 8366058

Each 2 lb fillet serves 15-20 people. Unopened products will keep for up to 4 weeks under refrigeration, at or below 38° F. Once opened, please use within 7 days.



### Wild Alaskan

### Smoked Coho Salmon Sliced

4/1.5 - 2 lb

SUPC 8366033

Each 2 lb fillet serves 15-20 people. Keep frozen or refrigerate below 38°.



### European Style Smoked

### Salmon Atlantic Un Sliced

4/2.5-3.5 lb

SUPC 8366102

Each 2 lb fillet serves 15-20 people. Unopened products will keep for up to 4 weeks under refrigeration, at or below 38° F. Once opened, please use within 7 days.



## The Chef's Approach to Premier Quality:

*Made with only the freshest natural ingredients from the Northwest, Gerard & Dominique products are carefully hand-filleted and smoked by Chef Dominique Place according to old-world traditions.*

*The process begins with rich, flavorful salmon harvested from the cold, clean waters of the Pacific Northwest.*

*Fillets are specially seasoned, then individually smoked over a select blend of Northwest hardwoods, which imparts a subtle, complex flavor.*

*No preservatives or coloring agents are ever used.*



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