



Tip: roast fillets for 5 mins. Drizzle 1 Tbs. glaze over each and roast 3-5 mins. more. For 6 portions combine: 1/2-cup balsamic vinegar, 1 Tbs. olive oil, 2 cloves garlic, finely chopped, 1/8-tsp. salt. Plate and drizzle 1 Tbs. glaze per fillet.

with our purveyor, I three days in advance sheet they send me of ole," Campagna points ly it be wild [i.e., the with Bon Appetit, they e only variety we'll use. is farm-raised such as ls, catfish and trout. , some fresh, depending ity, but if fresh is avail- rred. Our customers are t we're doing since we in the café that explains 'atch program."

ithsonian Institution's Museum of the American ington, food in Mitsitam, e café, is as authentic as associate's executive chef ler—working with mu- nts and representatives erican grower co-ops— ven though Hetzler and serving from 2,000 to daily, he finds that men- le seafood isn't difficult

needs to be aware of and practicing," he says. "You need to focus on what's seasonal and what's going on with availability. The easiest way to get this information is to talk to your purveyor. If you're dealing with a reputable company, they'll give you upfront answers—not depleting natural resources is in their best interest."

Indigenous influence: Pacific wild salmon is one of the most impressive—and popular—seafood items Hetzler menus. He roasts a whole side of salmon, simply seasoned with salt and pepper, coated with wild berry glaze then "presented" on a cedar plank.

"Our menu is based on five different Native American regions, so this dish is at the Northwest station," he says. "Cedar is abundant on the Northwest coast, and chances are [natives, centuries ago] would have had some cedar in the fire over which they prepared a whole roasted salmon. Here, we're serving a fillet off the side. A whole King salmon is about 12 to 15 pounds—a side is seven to 10 pounds.

large side. We sell each for \$8.95."

To prepare the wild berry glaze, Hetzler cooks down blueberries, raspberries, black berries and lingon berries by half until slightly thickened, then brushes them on the salmon when it's about three-quarters cooked.

"Total cooking of the side is about 12 to 15 minutes in a 400°F oven, then it's held above an actual fire—on the cedar plank—for presentation and to keep it warm," he says. "We do about 10 to 12 sides on an average day with about 25 sides per Saturday and Sunday. We bring in about 50 whole fish per week that I get fresh from a Native American-owned operation in Washington State. They send it packed in ice about three times a week and we break it down ourselves."

For the spring-summer menu, Hetzler is buying farm-raised oysters from a Native American company in Martha's Vineyard, MA. "We'll do oyster fritters by folding them in fritter batter, deep-frying them, then serve them as a side dish accompaniment or

at the Northern Woodlands station sells for about \$7.95."

A Representative effort: Although there's no specific policy regarding the preferred use of sustainable seafood within Guest Services accounts, Duane Keller, CEC, executive chef at Potowmack Landing Restaurant—owned and operated by Guest Services on national park land in Washington—knows his purveyors and aims to keep his seafood purchases seasonal and his cooking techniques simple.

He also writes the menus for the House of Representatives Members Dining Room and for the cafes within the Corcoran Museum of Art and the Hillwood Museum and Garden. Salmon, snapper and Florida grouper are typically included on his menus, but he occasionally orders mahi mahi or opah (also known as moon fish) flown in overnight from Honolulu.

"In the Members Dining Room, we'll often menu poached whole farm raised salmon set out in a chafing dish on the buffet," Keller says. "When wild Alaskan salmon is available, we'll buy it, but the season is only two or three months. I could get it at other times, but it's very pricey. So to make a buck, I've always run wild Alaskan salmon April through June or July when I can buy it for under five dollars per pound."

Rock fans: One of Keller's locally available favorites is rockfish from Chesapeake Bay or elsewhere if it's affordable. Taking a whole one-and-three-quarter to two-pound scaled, head-on fish, he cross-cut scores it down to the bone, then dredges it in buttermilk and seasoned flour. "I turn that fish into a tight crescent moon shape—making a serious right turn—then fry the whole fish in a fry basket until it's crispy," he says. "Cooking it 'on the bone'—like cooking chicken on the bone—gives it flavor and moisture."

Occasionally he'll serve whole crispy Chesapeake rockfish with rosemary-garlic stewed tomatoes and stone-ground grits. The fish sits in a bowl with the other ingredients placed within the cavity of the bowl.

Admitting that fried chicken still outsells grilled salmon four to one, Brent Ruggles, corporate executive chef at 300-bed St. Paul and 155-bed Zale-Lipshy University Hospitals in Dallas, sees that "as the population ages, they're looking for healthier foods and they're starting to look for seafood more and more."

He says sustainable issues are on his "radar," so he purchases primarily