



**SANTA
MONICA
SEAFOOD™**

A PASSION FOR SEAFOOD

.....
JOHN DORY
.....

.....
WILD CAUGHT
.....

PRODUCT OF NEW ZEALAND
.....



John Dory (*Zeus faber*) has firm meat that cooks up moist with a mild and slightly sweet flavor.

Since the fillets are thin and lean, it is best to cook them quickly and carefully. They are great for poaching, sautéing, steaming or broiling.



Guests may appreciate the description of John Dory's unique "eye spot" and legends that associate that spot with St. Peter's thumbprint! Also, because this fish is from New Zealand you may recommend pairing with a delicious New Zealand white wine.

If you can get your hands on a whole John Dory it will make a spectacular addition to your fresh case!