

PETRALE SOLE

WILD CAUGHT

PRODUCT OF PACIFIC NORTHWEST



Petrale Sole (Eopsetta jordani) is a tasty flat fish with fine textured fillets. The meat has a sweet, delicately nutty flavor and the pliable fillets lend themselves well to stuffing.



Petrale Sole is also great because it cooks up so quickly. Just season with salt and pepper, sauté in a little butter or olive oil and add a squeeze of lemon – sometimes simple is best! Try it stuffed with another Pacific Northwest favorite, Oregon rock shrimp or Dungeness crab meat. Or, what about a classic sole piccata?