FOOD ED DRINK



{ DISH TO DIE FOR }

SEAWEED SALAD with Scallops

THE SUNSHINEY BLEND OF FLAVORS, colors and textures in Fish's lively seaweed salad—a mainstay of the locally owned seafood eatery's menu for more than 13 years—is like spring break for the taste buds. Wakame seaweed and kimchi get dressed with a drizzle of tamari, red wine vinegar, garlic, jalapeño, and cilantro and sprinkled with wasabi sesame seeds. It's all served over a bed of seasonal local greens and topped with melt-in-your mouth, barely seared sea scallops adorned with just the slightest hint of lemon. All that's missing is the ocean breeze. 150 W. Oak St., 970-224-1188, fishmkt.com —RHEA MAZE