

Truckee restaurant hosting event about seafood sustainability

Dragonfly Restaurant and Sushi is hosting an event highlighting seafood sustainability on July 25.

The evening will begin with a free screening of the documentary “Red Gold” followed by an open discussion on what is “sustainable seafood”. For those interested in sampling Bristol Bay’s salmon, a salmon-centered dinner will follow the film and discussion.

“Red Gold” sheds light on the plight of Bristol Bay, which produces the world’s largest sockeye salmon fisheries and one of the largest king salmon runs. As wild salmon populations disappear around the world, Bristol Bay had been largely untouched by development but is now threatened by foreign mining corporations.

The film will begin at 6:15pm, with a half-hour discussion about the sustainability of seafood taking place immediately after. The discussion will be guided by Dragonfly’s chef and owner Billy McCullough as well as representatives from Trout Unlimited. The dinner, starting at 8pm, includes Bristol Bay salmon in three appetizers (cured, seared and in sushi), a cedar plank roasted sockeye salmon entrée, and mango-ginger lemongrass sorbet. Cost is \$38.

For more information about the seafood sustainability event in Truckee, call (530) 587.0557. For more information about Bristol Bay, go online.