



EST. 1980



PAIRS WELL WITH: CHARDONNAY

HALIBUT WITH LEMON BEURRE BLANC

Ingredients:

6 oz filet halibut

1 Tablespoon Olive oil

Salt to taste

2 sprigs fresh thyme

3 garlic cloves

Sauce

2 Tablespoon Olive Oil

1 shallot, finely chopped

1 cup butter, diced into cubes. Important to keep cold!

1/2 cup White Wine Vinegar

1 cup Rom Bauer Chardonnay (or dry white wine)

Zest of one lemon

Instructions:

Directions for sauce

Drizzle olive oil in hot sauce pan.

Add chopped shallots and saute for 3-5 minutes.

Add white wine and white wine vinegar to pan and reduce volume down to about 4 tablespoons. This will take approximately 30 minutes.

Turn heat to LOW. Take cubed butter out of refrigerator and add 1 cube to sauce, whisking until completely melted.

Keep butter as cold as possible and continue adding 1-2 cubes and whisking them into the sauce until completely melted. This can take 15-20 minutes. If sauce is runny, take the pan off heat and add some ice to cool it down.

After all butter is added, zest a small lemon into the sauce. It is now ready to serve over the Halibut.

Directions for Halibut

Drizzle olive oil into a hot, non-stick pan

Gently salt the halibut filet right before putting it into



— EST. 1980 —

HALIBUT WITH LEMON BEURRE BLANC

Continued from page 1

pan

Sear the fish for 3 minutes on one side then flip.

Add butter, thyme and garlic to pan and baste fish for 2 minutes.

Finish cooking an additional minute until internal temperature is 145 degrees Fahrenheit.

Let the filet rest for 5 minutes, plate and drizzle with Beurre Blanc sauce and a squeeze of fresh lemon juice.