

Broiled Alaskan Halibut with Herbs & Feta paired with Davis Estates Cabernet Franc

INGREDIENTS:

Broiled Alaskan Halibut with Herbs & Feta

4 (6-ounces) pieces Alaskan halibut fillet, about 1
1/2 inches thick
1/2 cup mayonnaise
1/4 cup crumbled feta

SERVES: 4

1/4 cup mint, finely chopped
3 tablespoons dill, finely chopped
2 teaspoon fresh lemon juice
2 lemons, thinly sliced
Kosher salt and white pepper to taste

METHOD:

Broiled Alaskan Halibut with Herbs & Feta

- Preheat oven broiler, and position oven rack to middle or low position, leaving about 8 in from the heat.
- Line a sheet pan with foil and lightly oil foil. Place lemon slices on pan and lay fish on top. Season with salt and white pepper.
- Whisk together mayonnaise, feta, herbs, and lemon juice and spread over top of fish. Put 2 lemon slices on center of each fillet. Drizzle lemon slices with olive oil.
- Broil fish until just cooked through, 14 to 16 minutes. If topping browns before fish is cooked, cover loosely with foil.

To Finish

On a warm plates, place a piece of Broiled Alaskan Halibut with Herbs & Feta. Serve with grilled bok choy, cherry tomatoes and a glass of Davis Estates Cabernet Franc.