

Seared Alaskan Halibut with Sauvignon Blanc-Tomato Sauce paired with Davis Estates Merlot

INGREDIENTS:

Sauvignon Blanc-Tomato Sauce

Half of medium shallot, minced
¼ cup Sun-Dried Tomatoes, roughly chopped
(preferably not packed in oil)
3 Garlic Cloves, minced
1 Tablespoon Olive Oil
1/2 of a 14 ounce can diced tomatoes
1/2 cup White Stock (Clam Juice)
6 tablespoons Davis Estates Sauvignon Blanc
1 Bouquet Garni: 1 Opal Basil sprig, 2 thyme
sprigs, 2 parsley sprigs, 1/2 Bay Leaf (wrapped in
cheese cloth and tied with twine)
1 ½ cups Heavy Cream
¼ cup Fresh Orange Juice (or more to taste)
¼ cup unsalted Butter, cut into cubes
Salt and ground white pepper to taste

SERVES: 4-6

Seared Alaskan Halibut

4-6 ounce Alaskan Halibut Fillets, skinless
2 tablespoons olive oil

Sunburst Squash Puree

1-pound sunburst squash, quartered
3 tablespoons unsalted butter
1 tablespoon water
Pinch of salt
⅓ to ½ cup grated parmesan

Roasted Asparagus

2 pounds fresh asparagus
Extra virgin olive oil
Kosher salt, plus extra for sprinkling
Freshly ground black pepper

METHOD:

Sauvignon Blanc-Tomato Sauce

- In a saucepan simmer cream until reduced at least in half, can take up to 30min.
- Sauté the shallots, sun-dried tomatoes, and garlic in olive oil for 3 minutes. Add the tomatoes, wine, white stock, and basil bouquet garni and reduce by two thirds.
- Puree tomato mixture until smooth, then whisk in reduced cream. Add orange juice to taste and adjust seasonings. Whisk in butter.

Sunburst Squash Puree

- In a medium sauce pot over medium heat, place squash, butter, and water. Cover and turn heat to medium low. Cook for 12 - 15 minutes, checking every so often to make sure liquid has not evaporated (if it does add a scooch more water).
- Once squash is very tender, remove from heat and pour everything into food processor or use a potato masher to puree squash. Once semi smooth add in parmesan and adjust salt.

Roasted Asparagus

- Preheat the oven to 400 degrees F.
- Break off the tough ends of the asparagus and, if they're thick, peel them. Place the asparagus on a baking sheet, drizzle with olive oil, then toss to coat the asparagus completely. Spread the asparagus in a single layer and sprinkle with salt and pepper.
- Roast the asparagus for 15-20 minutes, until tender but still crisp.

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Seared Alaskan Halibut

- Salt and pepper fillets. Heat a large skillet over high heat. Add the oil and swirl to coat the pan. When the oil shimmers, add the halibut and sear, 4 to 6 minutes per side, until brown.

To Finish

On a warm plate, spread a generous amount of Sunburst Squash Puree. Place the Seared Alaskan Halibut on top. Garnish with a spoonful of Sauvignon Blanc-Tomato Sauce and Roasted Asparagus on the side. Serve immediately with a glass of Merlot.