

PAN-SEARED CALIFORNIA HALIBUT WITH SHELLFISH, FENNEL + JUS DE MERE

by *Drakes Sonoma Coast at Bodega Bay Lodge* | *Chef Brendalee Vialpando*

INGREDIENTS:

- 1½ pounds California Halibut Fillets
- ½ pound Fresh Mussels
- ½ pound Fresh Clams
- ½ pound Shrimp
- 2 heads Fennel
- 5 cloves Garlic
- 5 ounce Cherry tomatoes
- 3 large Yukon Potatoes
- 2 each Shallots
- 1 pinch Saffron (if available)
- 8 ounces Olive Oil
- 16 ounces Clam Juice
- 1 pinch Red Chile flake
- 8 ounces White Wine
- 1 each Lemon

DIRECTIONS:

1. Buy best available, fresh seafood and produce from your local market. Ask your butcher for 1.5 pounds or 4 fillets of halibut at around 6 oz per. Peel Yukon potatoes, rinse, and cut in quarters. Place in an appropriate size pot with 3 cloves of garlic and cover with cold water. Bring to a boil and lower to simmer to cook until completely tender. Once cooked, drain water and smash with forks or masher with salt and 3 oz of olive oil. Keep warm.
2. Slice Fennel, shallots and garlic. In a large, wide saucepot bring 2 oz of olive oil to medium heat and add shallots and fennel, cook for 4-5 min or until tender. Increase heat to high and add in garlic, tomatoes, mussels, clams and shrimp. Cook while stirring for 2 min, add in red chile flake and saffron and cook until fragrant, deglaze with white wine. Add in Clam juice and cover with a lid. Allow to bring to boil and steam shellfish open
3. In large sauté pan heat 2 oz of olive oil on high heat until you see wisps of smoke. Very gently lay in halibut fillets that have been a season with salt and pepper. Lower heat to medium and cook for 3 min on each side or until fish is fully cooked.
4. To plate, place warm potatoes in 4 wide mouth bowls. Place shellfish and vegetables around the potato and ladle in the broth. Place halibut on top of potatoes. Squeeze a generous amount of lemon atop and garnish with any chopped herbs you have. Enjoy!

PAIRED WITH:

2018 Trombetta Family Wines, Gap's Crown Vineyard Chardonnay

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— AT HOME —

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