



May 2018

Roasted Halibut with Grapefruit & Fennel Salsa

Wine Pairing: 2017 L'Oliveto Rose of Pinot Noir, Russian River Valley, Sonoma County, CA

Serves 4 Entrée Portions

Ingredients:

- 1 cup ruby red grapefruit segments (about 2 grapefruits)
- 1/4 cup grapefruit juice
- 1 teaspoon grapefruit zest
- 1 fennel bulb, trimmed
- 1/4 cup extra-virgin olive oil
- 2 tablespoons pitted nicoise olives, halved
- 2 tablespoons chopped fresh parsley leaves
- 1 teaspoon salt
- 1/8 teaspoon red pepper flakes
- 4 (6-ounce) pieces halibut
- 1/4 teaspoon ground black pepper



Directions:

Preheat the oven to 375 °F. In small bowl combine the grapefruit segments, juice, and zest. Halve the fennel bulb lengthwise, thinly slice and add to the bowl. Add the olive oil, olives, parsley, 1/2 teaspoon salt, and red pepper flakes. Stir to combine. Meanwhile, place the fish on a parchment-lined roasting dish. Sprinkle with remaining 1/2 teaspoon of salt and pepper and bake for 10 to 12 minutes depending on thickness. Gently transfer the fish to a serving plate. Top with the grapefruit and fennel salsa and serve immediately.

Recipe By: *Giada De Laurentiis, FoodNetwork.com*



May 2018

Grilled Leeks with Roasted Pepper Vinaigrette & Goat Cheese

Wine Pairing: 2017 Bedrock 'Ode to Lulu' Rosé, California

Makes 4 First Course or Side Portions

- 2 small or 1 large red bell pepper (to yield 1 cup roasted)
- 1 small clove garlic, minced
- 2 Tbs. sherry vinegar
- Pinch cayenne
- 1/2 cup extra-virgin olive oil; more for preparing the leeks
- Kosher salt and freshly ground black pepper
- 8 medium leeks, root end intact (dark green parts removed) halved lengthwise, and washed
- 2 oz. goat cheese
- 2 Tbs. chopped fresh flat-leaf parsley or basil



Directions:

Prepare a grill fire. Slice off the tops and bottoms of the peppers and make an incision down the length of each pepper. Flatten each into one long piece; remove the ribs and seeds. Char the peppers skin side down over a medium-hot fire until the skins are blackened and blistered. Transfer to a small bowl, cover with plastic, and let steam. When cool enough to handle, remove and discard the skins. Put the flesh in a food processor, along with the garlic, vinegar, and cayenne; purée until smooth. With the motor running, pour the olive oil through the feed tube in a slow, thin stream. Adjust the seasonings and thin with a bit of water if needed (it will be fairly thick).

Simmer the leeks in well salted water until tender, 3 to 5 minutes. Arrange on a platter and let cool to room temperature. Drizzle with olive oil; season with salt and pepper. Grill the leeks over a medium-hot fire until charred, 3 to 4 minutes per side. While they're still warm, drizzle them with the vinaigrette, crumble the goat cheese over the top, sprinkle with the parsley, and serve.

Recipe By David Tanis, *Fine Cooking Magazine*, Issue 46