



**SEARED HALIBUT, WARM ORGANIC ARTICHOKE,  
ESTATE PAPPARDELLE PASTA, THYME BROWN BUTTER**

Serving Size: 10 People

**SEARED HALIBUT:**

Halibut Filets (5 oz.), 10 each  
Olive Oil  
Salt & Pepper

**WARM ORGANIC ARTIHOKE:**

Artichokes (peeled and cleaned), 10 each  
Garlic Cloves (peeled, whole), 4 each  
Thyme Fresh (sprigs, washed), 10 each  
Olive Oil  
Salt & Pepper

**THYME BROWN BUTTER:**

Whole Butter, 1 lb.  
Heavy Cream, 1 lb.  
Thyme (fresh, chopped), 1 cup

**ESTATE PAPPARDELLE PASTA:**

Eggs (yolks), 18 each  
Salt, 1 tbsp.  
Heavy Cream, ¼ cup  
Flour (A.P.), 3¼ cups

Peel and remove choke. Place in a large sauté pan with garlic, thyme and season. Roast the artichokes at 340° F for 35-40 minutes or until done. Cut into quarters and toss with finished pasta. In a large saucepot add butter and cream. On high heat cook until it clears up and smells like roasted nuts. The milk solids should have separated onto the bottom. Strain through a chinois and cool and add fresh thyme. Heat up just before severing with pasta. In a mixer add flour and make a well for the eggs and cream. Add salt and mix on lowest speed until a ball forms. Continue mixing mix till elastic and smooth. Wrap with plastic and let the dough relax for an hour. Roll pasta out on a pasta machine till the thinnest it will go. Then cut large strip and cook in chicken stock. Add thyme brown butter and warm artichokes. Season to taste.