



SEARED HALIBUT WITH ASPARAGUS, CITRUS BEURRE BLANC

Serving Size: 10 People

Halibut, ten 4 oz. portions

Fleur de Sel, 6 tbsp.

Asparagus Tips (blanched), 40 pieces

2005 Peju Sauvignon Blanc, 750 ml

Lemons (juiced), 3 each

Black Pepper Corns, 1 tbsp.

Fresh Thyme, 1 bunch

Honey, 3 tbsp.

Fleur de Sel, 2 tbsp.

Heavy Cream, 2 cups

European Style Butter, 1½ lbs.

Peel and blanch the asparagus. Cut them into even lengths and season. Season and sear the halibut in a large sauté pan. In a sauce pot add wine, lemon juice, black pepper corns, thyme, and honey and reduce until it is fine syrup. Add heavy cream and reduce by half. Small dice butter and slowly add to cream reduction. Once all the butter is added season and strain through a fine chinois.