

Pan-Seared Halibut with Chive Buerre Blanc & Roasted Baby Beets

Serves 4

Prep and cook time: 40 minutes

by *Rebecca Clarke, Fairsing Vineyard Chef*

4 Halibut filets - 6 oz (skinned)

Salt and pepper

Oil for pan (olive, vegetable, grapeseed)

2 tsp diced shallot

1/4 cup Chardonnay

1 Tbs heavy cream

8 Tbs salted butter (1 stick)

2 tsp lemon juice

2 Tbs chives

Salt and white pepper

8 Baby Beets

Olive oil

Salt and pepper



1. Preheat oven to 400F. Clean beets and toss with olive oil, salt and pepper. Place beets in roasting pan with small amount of water and roast 30 minutes or until tender. Once cool, peel and slice into one inch pieces, season with splash of olive oil, salt and pepper to taste, and keep warm.

2. Coat small pan with oil, heat to medium high, and saute diced shallots until translucent (do not brown). Add Chardonnay and reduce until moisture is barely visible. Add cream and reduce until thickened. Remove pan from heat and add butter slowly while whisking. Move pan to low heat while whisking in butter and monitor low temperature (not too hot) or sauce will separate/lose thickness from the emulsion. Remove and replace pan over heat while whisking. Add lemon juice, chives and season with salt and white pepper to taste. Keep warm.

3. Season halibut with salt and pepper. Heat pan with oil to medium high heat. Add filets to hot pan and cook approximately four minutes each side until lightly browned. If filets are thick, slip into oven (350F) for a few minutes until opaque in center. To plate, spoon roasted beets and halibut filet in center of dish and drizzle with Chardonnay cream sauce.

5. Serve warm with your favorite Fairsing Vineyard Chardonnay.