



Kitchak Cellars, where good food and great wine are both a necessity of life and a lifestyle.

Halibut with Mushroom Sauce

Time: About 20 minutes
Servings: 6
Wine Pairing: 2006 Kitchak Cellars Vivacé Ermitage Blanc
Served at room temperature
Serve: As a fish course in a multi-course dinner

Inspiration:

Our business partner Shannon Reilly had this preparation while traveling along the French Riviera. She asked for the recipe (“formula” to the French) and suggested we try it, particularly with our Vivacé’. While simple to prepare, it is a wonderful dish and the mushroom cream sauce is perfect with the spicy cinnamon, nutmeg and pear flavors of the Vivacé.

Ingredients:

1 lb mushrooms of your choice
1 lb oyster mushrooms
Salt and pepper
1/3 cup brandy
3 Cups of heavy cream
1 tablespoon butter
2 pounds halibut filets

Directions:

1. In a sauce pan, sauté the mushrooms, add the brandy and the cream. Simmer for 8 minutes over medium heat. Add pepper. Do not add salt!
2. Add 2 cups of water to a large pan. Add 2 tablespoons of salt. Heat only to a simmer, when small bubbles form on the bottom of the pan.
3. Poach the halibut in the simmering salted water, remove and place on individual plates.
4. Pour sauce over halibut and serve with 2006 Kitchak Cellars Vivacé Ermitage Blanc.

