



Stags' Leap

FRESH WILD SALMON

WITH VERJUS MEYER LEMON BEURRE BLANC

INFUSED WITH GINGER-SCENTED GERANIUM

Paired with Stags' Leap Winery 2002 Napa Valley Viognier

Serves 4 to 6 persons

Ingredients

Fresh wild Pacific salmon, boned filet, 1 1/2 – 2 pounds (Please do not use farmed salmon which are usually full of antibiotics and growth hormones, have been genetically altered, and raised in unhealthy conditions; they are toxic)

2 tablespoons canola oil

A pinch of kosher or sea salt to taste

2 firm, ripe peaches, not mushy or bruised

1 finely minced shallot

1 sprig of Ginger-scented Geranium (with blossom); or substitute a few shavings of fresh, peeled ginger

1 cup Verjus*

Juice of 1 Meyer Lemon, preferably, or conventional lemon

1 quarter pound stick Plugra** or good quality sweet (unsalted) butter

1 cup cream

Sources:

*Verjus (vert jus, or green juice), unfermented juice from unripe grapes, is available at good wine shops.

**Plugra, a European style butter with more fat, and less water than conventional butter, is available at Trader Joe's, Whole Foods, or any well-stocked fine foods grocery.

Directions

Pre-heat oven to 400 degrees Fahrenheit

Salmon

Cut each 2.5 to 3 inch square portion of salmon from the boned filet, one portion per person, and set aside. Just before searing, salt lightly with the kosher or sea salt.

Meyer Lemon Beurre Blanc Infused with Ginger-scented Geranium

Sauté the finely minced shallot in a bit of butter in a small sauce pan till clear, on medium heat. Add the Verjus, and the lemon juice, at high heat. Reduce the liquid until it is the consistency of milk and then add the cream. Add the sprig of geranium. Reduce until the cream is very thick and begins to bubble. Turn off the heat, then add cold chunks of butter (I recommend Plugra sweet butter) until a smooth sauce is attained. You can use a whisk to integrate the butter, but do it very gently. Salt to taste.

Finishing the Salmon

Sear the salmon portions on each side, then put them in the oven for ten minutes.

Peaches

Slice peaches into 1/3 inch slices, place in oiled cast iron or oven proof sauté pan and roast in 400 degree Fahrenheit oven for about 5 minutes.

Presentation

Artfully arrange the peach slices on top of the Salmon and drizzle with the Beurre Blanc.

— Shannon Hughes

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