



Seared Salmon on Baby Spinach

Submitted by
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Serve with Schramsberg Brut Rosé

Serves 2

2 salmon filets, skin-on, 8 ounces each
2 Tbsp. butter
2 oz. olive oil
3 large shallots
2 cloves chopped garlic
1 1/2 Tbsp. chopped fresh tarragon
3 oz. baby spinach leaves
1/3 cup dry white wine
1/4 cup whipping cream

Sprinkle salmon filets with salt and pepper. Heat 2 ounces of olive oil in medium skillet over medium-high heat. Add salmon and sauté until just opaque in center, about 2 minutes per side. Transfer to a plate and keep warm.

Melt one tablespoon of butter in the same skillet. Add half the shallots and tarragon and sauté for 30 seconds. Increase heat to high, add half the spinach and toss for 30 seconds. Sprinkle with salt and freshly ground pepper. Add remaining spinach and toss until wilted. Divide between two plates and keep warm.

Melt the remaining one-tablespoon of butter in same skillet over medium-high heat. Add remaining shallots and tarragon and sauté 30 seconds. Add wine and cream and bring to a boil. Reduce until the sauce is thick enough to coat a spoon, about 3 minutes. Season with salt and pepper. Return salmon to the skillet and simmer for about one minute.

Place salmon on spinach and top with sauce.