



Peach Lacquered Swordfish With Crispy Fried Leeks And Cabbage Salad

Submitted by
Chef Thomas Burke
Hotel Carter
Eureka, CA

Serve with Schramsberg Blanc de Noirs

Lacquer:

2 fresh peaches, peeled
1 tsp. honey
1 Tbsp butter

Blend peaches in food processor. In sauté pan simmer with honey and butter until reduced. Pass through chinois or sieve until smooth.

Swordfish:

One 6 oz. swordfish steak per serving

Sear in sauté pan over high heat.
Brush on peach reduction.
Bake in 400 degree oven until medium rare in center.

Crispy Leeks

1 large leek, chiffonade

Sauté over high heat in 1 tsp oil until crispy.

Cabbage Salad

½ head cabbage, roughly chopped
Rice wine vinegar
Minced garlic
Minced shallots

Apple juice
Fresh peaches
Salt and pepper to taste
Sesame seeds

Combine cabbage with enough liquids to lightly moisten. Add garlic and shallots to taste. Add peaches and toss. Sprinkle with sesame seeds.