



WINERY & VINEYARDS™

Seared Halibut & Grilled Pork Tenderloin
To Accompany Alma Rosa 2008 Pinot Noir Blanc
La Encantada Vineyard Sta. Rita Hills

When we tried this wine we found that it had really different character, in terms of pairing with food... so, we decided to showcase its contrasting aspects with the following menu/recipe. Think of the first portion as the Yin aspect, with the pork and chile sauce as the Yang.

Start with a salad of butter lettuce (or other tender fresh greens) mixed with thin fennel slices and chopped pancetta that have been caramelized in the oven (20 min. @ 400°) dressed in a balsamic vinaigrette... on to the Yin portion:

Seared Crusted Halibut with Chive Buerre-Blanc

Dip thin-cut halibut filets (1 per person) into beaten egg & milk, then into a crumb-crust of 1 part Panko crumbs, 3 parts Asiago cheese & 3 parts Romano cheese. Sear in hot olive oil until done, about 2-3 minutes per side. Serve with buerre-blanc sauce over (or under) with fresh chives, & a simple rice pilaf on the side.

... now the Yang:

Grilled Pork Tenderloin With Peach Barbecue Sauce

Sauce:

4 oz bacon slices, chopped	1 dried chile de arbol, broken in half
1 c coarsely chopped onion	2 garlic cloves, chopped
1 Tblsp Worcestershire sauce	1/2 Tblsp whole black peppercorns, crushed
1 c orange juice	1 c ketchup
1 1/2 Tblsp (or more) fresh lemon juice	1/2 tsp hot pepper sauce
2 small peaches (10-12 oz total), halved (frozen slices are okay)	

Sauté bacon and chile de arbol in heavy saucepan over medium heat until crisp. Add onion & garlic; sauté about 5 minutes. Add Worcestershire sauce & crushed peppercorns; stir 1 minute. Add peaches & sauté about 5 minutes. Add remaining ingredients & simmer until thick enough to coat spoon thickly, stirring often, about 30 minutes. Strain into bowl, pressing enough liquid & solids through strainer to yield 2 cups; discard solids. Season to taste with salt & additional lemon juice if desired.

Pork:

3 15-16 oz pork tenderloins, trimmed	2 Tblsp olive oil
4 tsp ground black pepper	2 1/2 tsp garlic powder

Brush pork tenderloins with olive oil. Sprinkle with mixture of salt, pepper & garlic. Transfer 1/2 cup sauce to bowl to use for basting. Reserve remaining sauce in saucepan. Grill pork turning occasionally until done, about 18 minutes. Brush with sauce until glazed, about 3 minutes. Remove & let rest 10 minutes. Cut pork crosswise on slight diagonal into 1/2-inch slices. Drizzle with warm peach barbecue sauce... Again, serve with a little of the same rice pilaf alongside and remaining sauce.

And finally... dessert: Grilled peach halves topped with chile arbol-infused whipped cream.