



## **Striped Bass With Wild Mushrooms and Pinot Noir Butter Sauce**

**Yields 4**

### **For Bass**

½ cup olive oil  
4 fillets of striped bass fillets, with skin on scales removed  
Salt  
Pepper  
½ cup chopped fresh basil

Heat olive oil in a large skillet over high heat. Score small slices on the bass skin, and season bass fillets with salt, pepper, and basil. Then, place the bass in the skillet, skin side down for 2 minutes on each side or until golden brown. Remove fish from skillet and place on a baking sheet and cook fish in a 400 degree oven for 6 minutes or until fish is cooked. Set bass atop wild mushroom ragout, and drizzle with Pinot Noir Butter Sauce

### **For Wild Mushroom Ragout**

2 tbs. butter  
1 cup sliced shitake mushrooms  
1 cup sliced oyster mushrooms  
1 cup sliced baby portabella mushrooms  
2 Cloves sliced Garlic  
Salt to taste  
Pepper

Melt butter in a sauté pan over high heat. Add Shitake, oyster, baby portabella mushrooms and garlic and sauté for 5 minutes. Season to taste with Salt and pepper.

### **Pinot Noir Butter Sauce**

1 cup Pinot Noir  
1 cup heavy whipping cream  
½ lb. whole butter sliced  
Salt to taste  
White pepper to taste

Bring Pinot Noir and heavy whipping cream to a simmer in a small sauce pan and reduce until it is a sauce like consistency or thick enough to coat a spoon. Remove sauce from heat and whisk in butter one slice at a time until all butter is incorporated. Season sauce to taste with salt and white pepper.