



Red Snapper with Mushroom Ragout and Pinot Noir Butter Sauce

Yields 4

For Red Snapper

½ cup olive oil
4 fillets of red snapper cut into 7oz. portions
salt
black pepper
½ cup chopped fresh basil

Heat olive oil in a large skillet over high heat. Season fish with salt, pepper and basil. Then place the snapper in the skillet for 3 minutes on each side or until golden brown and cooked through. Set fish 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
black pepper

Melt butter in a sauté pan over high heat. Add shitake, oyster and 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
white pepper

Bring Pinot Noir and heavy whipping cream to a simmer in a small sauce pan and reduce until it is 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 to taste with salt and white pepper.