



RED SNAPPER WITH MUSHROOM RAGOUT AND PINOT NOIR BUTTER SAUCE

Chef Jeremy Langlois

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 to taste

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 to taste

Bring Pinot Noir and heavy whipping cream to a simmer in a small saucepan 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.