



## **Roasted Sea Bass**

*Tomato Compote, Balsamic Reduction, Green Vegetable Purée, Fondue of Sweet Peppers, Pinot Noir Butter Sauce*

Serves 4

### **Ingredients**

12oz.	Sea Bass
1 box	Cherry Tomatoes
3	Bell Peppers (3colors)
1 lb.	Green Vegetables (Spinach, Peas, Asparagus, Broccoli)
2 cup	Pinot Noir
1 cup	Balsamic Vinegar
2oz.	Parmesan Cheese
1	Red Onion
2	Garlic Cloves
2	Shallot

Red Wine Vinegar, Thyme, Basil, Butter,  
Salt and Pepper, Heavy Cream

### **Nat's Notes**

Place purée in the center of the plate, add pepper on top of the puree, then the fish and tomato compote.

Pinot Noir sauce around the fish. Serve warm.

### **Preparation**

- Cook green vegetables in boiling water until well done. Blend in food processor, add cream and salt and pepper to taste. Keep warm
- Dice red onion and shallot. Sauté with olive oil, quarter tomatoes and add to onion, add some thyme and basil. Let cook until compote, salt and pepper to taste
- Reduce Pinot Noir to a third
- Julienne bell peppers and sauté with olive oil, thyme, basil and minced garlic clove.
- Salt and pepper to taste. Cook very slowly until very tender and at the end, deglaze with red wine
- Reduce balsamic vinegar until syrupy

### **Assembly**

- Sauté sea bass, brush with balsamic glaze and parmesan cheese, finish in oven
- Finish the Pinot Noir reduction with butter, salt and pepper to taste

**Delicious Results!**



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