



DE LOACH  
VINEYARDS

*The Russian River Valley Original*

## GRILLED HALIBUT OR SALMON WITH LEMON BEURRE BLANC

### INGREDIENTS:

8 salmon or halibut steaks, at least 1" thick (about 3-4 lb)  
1 cup plus 2 tablespoons DeLoach Vineyards Chardonnay California  
6 Tablespoons white wine vinegar  
½ cup shallots, minced  
Kosher salt and white pepper to taste  
3 Tablespoon heavy cream  
¾ lb (3 sticks) unsalted butter, cut into tablespoons  
Grated zest of 2 large lemons

### DIRECTIONS:

Rinse and dry salmon and brush with olive oil. Season with salt and pepper. Prepare a charcoal fire or preheat broiler. Place on clean grill for 5 minutes, turn and cook 3-5 minutes more until just done. Salmon is best slightly undercooked. Remove from heat and keep warm.

Combine wine, vinegar and shallots in a saucepan over medium heat. Reduce to 1/3. Season with salt & pepper to taste. Stir in cream and remove from heat. Whisk in butter, one piece at a time, without letting it melt completely. Whisk until creamy and whitened, holding the pan briefly over low heat if necessary to soften the butter. Strain through a sieve, adjust seasoning and add lemon zest. Serve immediately or keep warm in a thermos or in a double boiler over very low heat.

