

Trout House

Jasmine Tea Crusted Tenderloin of Beef and Sea Scallops with Pomegranate Reduction

1 ounce jasmine tea
salt & pepper
2-4 ounce filet of tenderloin
2 medium sea scallops

Pomegranate Reduction

1 cup pomegranate juice
1/4 cup sugar

Mix juice and sugar together in sauce pan over medium heat. Cook, stirring occasionally until reduced down by 2/3 to a thick syrup.

Toss the filet in jasmine tea, salt & pepper. Sear in a hot saute pan to desired doneness. In another hot saute pan, sear scallops to nice golden brown. Place scallops atop the tenderloin. Finish with the reduction.

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Hazelnut-encrusted Trout with Huckleberry Port Reduction

Trout breading

- 1 cup panko bread crumbs
- 1/4 cup chopped hazelnuts
- 1 Tablespoon chopped parsley
- 1 teaspoon salt
- 1 teaspoon pepper

Trout Sauce

- 1 cup port wine
- 2 ounces huckleberries
- 1/4 cup sugar
- 1 ounce lemon juice

Method:

For the sauce--add all ingredients except lemon juice into sauce pan on medium. Cook-reducing down by 2/3. Add lemon juice and reserve.

For the breading-toss all ingredients together. Coat the trout with breading. Place in hot saute pan with a little oil. Cook to a nice golden brown. Top with sauce.

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Ceviche with Coriander-Dusted Tortilla Chips

- 1 1/2 pounds fresh halibut
- 1/2 medium red onion, finely minced
- 1 red bell pepper, seeded and diced
- 1 Pablano chili, seeded and diced
- 1 Tablespoon garlic, chopped
- 1 lime, zested and juiced
- 1 ounces rice vinegar
- 1 Tablespoon salt & pepper

Method:

Toss all ingredients together and let stand for at least six hours.
Serve in a martini glass with tortilla chips.

Tortilla Chips-dust tortilla chips in coriander