

**Pan-Roasted Halibut with Sun-Dried Tomatoes, Fresh Lemon
and Capers
Paired with Corbett Canyon Sauvignon Blanc**

Salt and pepper, to taste
2 medium-sized halibut fillets
½ teaspoon extra-virgin olive oil
2 tablespoons butter
1 small jar of sun-dried tomatoes, in olive oil (about ½ cup)
½ cup Corbett Canyon Sauvignon Blanc
1 lemon, juiced
2 teaspoons capers
1 tablespoons chopped parsley

Preheat oven to 375 degrees.

Season the halibut fillets with salt and pepper. Drizzle olive oil in the pan and melt the 1 tablespoon of butter. Add the fillets and cook until browned on both sides. Place the skillet in the oven for 10 minutes, or until cooked.

Remove the fish from the skillet and place on serving dish. Place the skillet back on the stove and add 1 tablespoon olive oil, remaining butter, white wine, sun-dried tomatoes, lemon juice and capers in the pan and cook over medium heat. Boil until reduced. Pour directly on fish and garnish with parsley.

Prep time: 15 minutes
Cook time: 30 minutes
Serves 2

CORBETT CANYON