

SIP

CELEBRATE

SAVOR

11TH ANNUAL OLIVE SEASON

DECEMBER -FEBRUARY SONOMA VALLEY

a Season of Festivities in **REAL WINE COUNTRY**

Halibut baked in parchment

CARLO CAVALLO, MERITAGE RESTAURANT

serves 4

4 Halibut filets (8oz each)
½ cup of pitted cured Sonoma olives
4 sprigs of fresh thyme
1 fennel bulb thinly sliced
4 baby artichokes, cleaned and thinly sliced
3 lemons, sliced into thin circles
8 cloves garlic, thinly sliced

½ cup of white wine
4 pieces of parchment 18" by 18"
(aluminum foil can be substituted)
½ cup Extra virgin olive oil
½ bunch chopped Italian parsley
¼ cup of lemon juice

Preheat oven to 450 degree's

Start by folding the parchment paper in half, open it up like a book. In the center of right side, place the halibut, salt and pepper the filet, and cover lemon slices. In a mixing bowl, add the fennel, artichokes, olives, and garlic and mix well. Top each halibut with vegetable mixture. Drizzle each filet with a little white wine and fold the parchment by closing it like a book. Pinch and roll the edges in till you get a calzone shaped parchment which is sealed. Place in the oven and bake for 15" or until the parchment turn a toasted color. In a small bowl, add the lemon juice and parsley. Slowly whisk in the extra virgin olive oil till an infusion forms, salt and pepper to taste.

Remove the fish from the oven and serve immediately. Open the parchment, drizzle the fish with olive oil and lemon infusion.