

Pan Roasted Alaskan Halibut *with Sauteed Leeks, Baby Spinach, Yukon Gold Potatoes and Littleneck Clams in a Sherry Butter Sauce*



INGREDIENTS

For the Pan Roasted Halibut:

- 4 6-7 ounce Halibut portions,
- 24 Littleneck/Quahog clams,
- 5-6 Fingerling potatoes, slice on the bias
- 1 Leek, white portion only, Julienned
- 2 Roma Tomatoes, small dice
- 1 oz Shallots, fine dice
- 1 Tbsp Garlic, minced
- 2 Tbsp Whole Butter, unsalted
- ¼ cup Clam or Chicken stock
- ¼ cup Sherry wine
- 1-2 oz. (about 1 ½ cups) Baby spinach
- Fresh cracked black pepper to taste

For the Green Eyed Monster Gimlet Recipe:

- 2 oz. Hendricks (or other quality Gin)
- 1 oz. basil infused lime syrup

For the Basil Infused Lime Syrup:

- ¼ c. white sugar
- 1/3 c. hot water
- 10-15 basil leaves, finely chopped
- Juice from 1 fresh lime

DIRECTIONS

For the Pan Roasted Halibut:

Saute Halibut in large pan over medium high heat (make sure pan is hot!) in oil of choice. Allow fish to cook 3-4 minutes, without touching. Flip and finish in 400 degree oven.

Heat a separate sauté pan with 1 ounce of extra virgin olive oil. Saute leeks, shallots, tomatoes and garlic. Deglaze with sherry and stock. Add clams and simmer until they open up. Add whole butter and reduce, 2-3 minutes. Add spinach. Serve family style or in large bowls, with fish resting on top of vegetables and broth

For the Green Eyed Monster Gimlet Recipe:

Shake over ice. Strain and serve up with a fresh cucumber slice as garnish.

For the Basil Infused Lime Syrup:

Mix hot water and sugar to dissolve sugar into simple syrup. Add lime juice and chopped basil, steep for 15 minutes.

specialty of:
Executive Chef Tate Roberts

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