

Chardonnay

GRILLED MARINATED SEA BASS AND AVOCADO BUTTER

4 Sea Bass or Barramundi fillets
1/2 cup extra virgin olive oil
1/4 cup soy sauce
1 lemon (juice and zest)
1 garlic clove, crushed

AVOCADO BUTTER:

1/2 cup. butter
1 ripe avocado
5 tbsp. lemon juice
2 tbsp. minced fresh parsley
2 garlic cloves, minced
Salt and pepper

Arrange fish in a baking dish. Blend oil, soy sauce, lemon juice, zest and garlic. Pour over fish. Marinate 2 hours turning occasionally.

Preheat grill or preheat broiler. Drain fish - reserve marinade. Grill fish 9 minutes per 1 inch thickness. Brush often with marinade - turn once.

Top with Avocado Butter and garnish with lemon wedges and parsley

Cabernet Sauvignon Merlot

Prosciutto Wrapped Beef Tenderloin with Red Wine Sauce

4 6 oz Beef Tenderloins
3 tbsp olive Oil
8 sage leaves
8 slices prosciutto
1 tbsp cinnamon
Salt and pepper

Sauce

2 cups beef stock
1 cup Lizard Flat Cabernet Merlot
3 tbsp unsalted butter

- 1) Rub each tenderloin with olive oil and sprinkle with cinnamon, salt and pepper.
- 2) Place two sage leaves on each tenderloin and wrap with prosciutto
- 3) In an Oven safe pan sear each tenderloin, top and bottom for 2 minutes.
- 4) Place pan in oven and bake at 350 for 10-15 minutes (desired doneness)
- 5) Top with Cabernet sauce and serve

Sauce

- 1) In a large pot bring stock and wine to a boil. Continue to boil until liquid has reduced by half.
- 2) Remove from heat and whisk in butter.