

***Brix Restaurant***  
*presents*  
***Pan Roasted Snapper Filets, Warm Potato and Mussel Salad,***  
***Picholine Olives, Lemon, Shallot Dressing***  
*paired with*  
***William Knuttel 2003 Pinot Noir (Russian River)***

***Ingredients: (Serves 4)***

4 ea. 6 oz. skin on snapper filets, scaled, bones removed, skin sliced 1/8" deep	1/4 cup bacon, rendered and diced
1/4 cup olive oil	12 Fingerling potatoes, boiled, cooled and halved
1 lemon, zested	1/8 cup white wine
2 large fresh artichokes, peeled, cooked, chilled, quartered	2 cups frieze greens, discard green part and wash
1/4 cup fennel, sliced 1/4" thick	1/4 cup parsley, chopped
1/4 cup pitted green olives, quartered	1/2 cup shallot dressing
20 mussels, steamed, chilled and picked	

Place the cooked artichokes, lemon zest, fennel, olives, mussels, bacon, potatoes and white wine in a sauté pan. Cook on medium heat until the liquid is gone and potatoes are heated through. Heat a sauté pan on medium high heat with the 1/4 cup olive oil. Season the snapper on both sides with salt and pepper. When the oil starts to smoke, place the filets skin side down in the pan. Cook until the skin is golden brown and crispy, turn over and cook through. Toss the vegetable mixture with the frisee, herbs and dressing. Season with salt and pepper. Place the fish on top of the salad and serve.

***Shallot Dressing:***

1 egg yolk	1 cup olive oil
1 tbsp Dijon mustard	1 tbsp shallots, minced
1/4 cup sherry vinegar	1 tbsp parsley, chopped

Place the egg yolk, mustard and vinegar in a bowl. Slowly whisk in the olive oil, the dressing should become thick. Mix in the shallots and parsley

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