

Restaurant "Go Fish" of St. Helena
presents
Big Eye Tuna and Crispy Sweetbreads & Leek Rosti w/Ruby Port
Reduction
paired with Volker Eisele 2003 Cabernet Sauvignon

INGREDIENTS:

18 oz. veal sweetbreads, poached in court bouillon and pressed, then cleaned
6 ea. 4 oz. portions big eye tuna
½ bunch rainbow chard, stems removed and cut into batons
1-1/2 cups wild mushrooms, sautéed in oil, salt and pepper and thyme
1 ea. Meyer lemon zest
2 tbsp butter, sliced
½ cup chicken stock
2 ea. Kennebec potatoes, baked at 350 degrees for 35 minutes. Oil, salt and pepper and turn after 15 minutes.
½ stalk leek, diced and butter braised
1 ea. Egg
1 tbsp cornstarch
Salt and white pepper
½ cup ruby red port, reduced to syrup
½ cup smoked bacon or pock belly
Grapeseed oil or canola oil (neutral flavor)

PREPARATION:

For leek rosti, take potato and peel then grate on largest grate into a bowl. Add cornstarch, egg, leeks, salt and white pepper. Shape using a square mold or ring. To plate, place in hot oil 350 degrees until dark golden brown.

For mushroom ragout, place a little grapeseed oil in saucepan over low heat with bacon. Render for two minutes and add mushrooms, lemon zest and chicken stock and reduce by ¾. Add butter. Finish with chard leaves and stems.

Mark tuna on grill or sear in pan to rare. For sweetbreads, dust with a little wondra flour, season with salt and black pepper and place in sauté pan with a little grapeseed oil over medium heat until one side is golden brown, then turn until both sides are crispy. Place rosti in the center of plate and top with ragout. Place tuna on top, then a little more ragout. Top with sweetbreads and drizzle ruby port over and around.