

HURLEY'S RESTAURANT & BAR
Yountville, California

Grilled Salmon on Potato Leek Risotto with Cabernet Butter
paired with
Vinum 2000 Leaky Lake Cabernet Sauvignon

Cabernet Butter:

1 cup Cabernet

1 tbl minced shallots

1 tbl cream

8 oz. whole butter

salt & pepper

Reduce cabernet with shallots until it reaches about 1 tbl. in volume. Add cream and bring to a simmer. Whip in butter, add little at a time as it gets absorbed until it is all used. Season to taste and reserve to a warm place.

Potato Rissoto:

2 oz. butter

2 oz. white wine

1 cup diced leeks – very fine

4 cups finely diced potatoes – very fine

1 tbl chopped tarragon

1 cup heavy cream

½ cup goat cheese chevre

Cook the leeks slowly in butter until soft. Add wine and cook down. Add potatoes and cream and cook over medium heat constantly stirring until the potatoes are cooked through. (You may have to add small amounts of water during this process). Finish by stirring in goat cheese and herbs.

Grilled Salmon:

Grill 6 oz. salmon filets over hot coals until cooked through, about 1-1/2 to 2 minutes on each side. Place on bed of potato risotto and drizzle butter over top.