

## *Jole*

### **Pan roasted swordfish Grilled eggplant, raisin caper and toasted almond sauce 2005 Eponymous Red**

2.6 ounce swordfish steaks

1 eggplant cut in half lengthwise scored and seasoned with salt pepper and olive oil

½ cup golden raisins

½ cup sliced almonds

2 Tablespoons capers

1 shallot minced

1 clove garlic minced

Grill eggplant until you can scoop the flesh from the skin. Sautee the swordfish 3 minutes each side and remove from the pan. Add shallots garlic toast in olive oil, then add the nuts and capers. Add ¼ cup of water and the fish back to the pan. Mount with butter and serve over scooped eggplant.