



GRILLED SWORDFISH WITH PARSLEY TAPENADE AND SUMMER POTATO SALAD (SERVES 4)

RECIPE BY CHEF HELEN GOELET TO BE PAIRED WITH 2016 ESTATE CABERNET SAUVIGNON

INGREDIENTS

For the Swordfish

- 4 swordfish steaks, skin removed
- 1 cup finely chopped cilantro
- 1 clove garlic, finely minced
- Zest of 1 lemon
- 3 tbsp olive oil
- Pinch of red chili flakes
- Fresh ground black pepper and salt

For the Parsley-Olive tapenade

- 1 cup finely chopped fresh parsley
- 1/2 cup pitted kalamata olives, finely chopped
- 2 cloves garlic, minced
- 1 small shallot, minced
- Juice of 1/2 lemon
- Pinch of chili flakes
- 2 tbsp red wine vinegar
- 1/4 cup olive oil
- Salt and pepper to taste

For the Summer Potato Salad

- 1 lb new potatoes, halved, boiled and cooled
- One bunch fresh radishes, washed and shaved
- 1 cup snap peas, thinly sliced
- 3 green onions, thinly sliced
- 3 tbsp whole grain mustard
- 3 tbsp olive oil
- 1 tbsp champagne vinegar
- Juice 1/2 lemon
- Salt and pepper to taste

INSTRUCTIONS

In a large bowl, combine all ingredients for the swordfish and marinate for 1 hour or more. While the swordfish marinates, make the parsley-olive tapenade by combining all the ingredients in a bowl and mixing together. Adjust seasoning to taste and sit at room temperature until serving. Similarly, combine all ingredients for the potato salad in a large bowl and mix well. Adjust seasoning to taste.

Preheat your grill to medium-high (450 degrees). Grill the marinated swordfish 8-10 minutes per side depending on the thickness. Serve with potato salad and parsley tapenade.