



Featured Recipe

From: Chef's Notes
Pinnacle Grill Restaurant

Grilled Halibut with Lemon Herb Splash

Category: Entree

Ingredients:

Halibut fillet, 9 - 10 oz wt 1 each
Hal Seasoning salt generous sprinkle
Lemon Herb Splash (recipe follows) ¾ fl oz
Thyme sprig, large 1 each



Lemon Herb Splash

Shelf Life: Keep refrigerated for up to 5 days

Ingredients	10 fl oz
Extra-virgin olive oil	¾ cup
Lemon juice, fresh	¼ cup
Lemon zest, fresh, minced	1 ½ TBSP
Lemon verbena, fresh, very finely minced	1 TBSP
Chives, very thinly sliced	2 TBSPS
Parsley, fresh, minced	2 TBSPS
Red bell pepper, diced 1/16"- brunoise	¼ cup
Crushed red pepper flakes	¼ tsp
Garlic, fresh, minced	2 tsps
Shallots, minced 1/8" – brunoise	2 TBSPS
Kosher salt	½ tsp

Preparation:

- Whisk ingredients together thoroughly.

Note - the Halibut can also be served with the Kaibi sauce - same presentation.

