



## Featured Recipe

From: Ship of the Month  
**Navigator**

### Yellow Fin Tuna Sashimi with Russian Osetra Caviar

Marinated with sake, soy sauce and sesame oil  
(serves 6 Portions)

*Recipe by Bernhard Klotz, Radisson Seven Seas*

## Ingredients:

300 grams loin of yellow fin tuna, 3 x 5 cm squares

#### **Garnish:**

- ¼ cup garden cress
- ¼ cup fresh herbs (chervil sprigs, tarragon leaves and chive ends)
- 1 cup mesclun lettuce
- 3 tablespoons Russian Osetra caviar
- ¼ cup enoki mushrooms
- 6 pieces fish garnish out of red beets

#### **Vinaigrette:**

- 75 ml sake
- 50 ml soy sauce
- 50 ml sesame oil
- 50 ml peanut oil
- 50 ml extra virgin olive oil

## Preparation:

For the vinaigrette - place the sake with soy sauce into a bowl, add the oils and whisk to an emulsion. Slice tuna into ½ cm thick slices. Arrange the tuna slice nicely on the plates. Place the mesclun, combined with the garden cress and herbs in the center of the plate. Decorate with enoki mushrooms and fish garnish. Garnish with small scoops of caviar and drizzle the dressing over the salad.

## Appetizer

