

THE COUNT COOKS!

with THE COUNT of BUENA VISTA WINERY



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COUNT'S GRILLED TUNA with Pinot Noir Sauce & Capers

INGREDIENTS:

- 2 tablespoons unsalted butter
- 2 medium shallots, halved
- **2 glasses of Buena Vista Private Reserve Pinot Noir**
- ½ cup fish stock or clam juice
- ½ cup drained oil-packed sun-dried tomatoes
- 3 tablespoons drained capers
- 2 garlic cloves
- ¼ cup pitted oil-cured olives
- Extra-Virgin olive oil
- Salt
- Six 6-ounce tuna steaks, about 1 inch thick

1. In a small saucepan, melt the butter. Add the shallots and cook over moderate heat, stirring occasionally, until just starting to soften and brown, about 3 minutes. Add one glass of **Buena Vista Private Reserve Pinot Noir** and bring to a boil, then simmer over moderately high heat until reduced to 1/2 cup, about 5 minutes. Add the fish stock and simmer over moderately low heat until the liquid is reduced to 1/2 cup, about 10 minutes; discard the shallots.

2. Pour yourself the other glass of **Buena Vista Private Reserve Pinot Noir**. Notice how the extraordinary suppleness of its perfect tannin structure coats the inside of your mouth with pure pleasure. Ponder how the cherry and plum flavors will interact with the meaty tuna, with the capers adding a piquant poignancy reminiscent of a love affair from long ago.

3. In a food processor or blender, puree the sun-dried tomatoes with the garlic until nearly smooth. Add the olives and pulse until a coarse paste forms. Add the 2 tablespoons of olive oil and pulse to incorporate. Scrape the mixture into a medium bowl and whisk in the wine reduction. Season the sauce with salt as needed.

4. Preheat a large cast-iron skillet over high heat. Brush the tuna steaks with olive oil and season generously with salt. Cook over high heat, turning once, until lightly browned outside and rare within, about 2 minutes total. Transfer to plates, place capers on both tuna steaks, and pour the sauce over them and enjoy.

SONOMA, CA → @BUENAVISTAWINES



WINE PAIRING:
Buena Vista Private
Reserve Pinot Noir

Buena Vista Winery

CALIFORNIA'S FIRST.
CALIFORNIA'S FINEST.