

CHEF SARA RHODES

SEARED AHI WITH A WARM TOMATO AND OLIVE COMPOTE

4 Ahi fillets, rinsed and patted dry
2 cups yellow and red mini tomatoes, halved
1 medium shallot, finely chopped
2 cloves garlic, minced
1/3 cup large green olives, sliced
2 Tbsp. fresh oregano, finely chopped
2 Tbsp. extra virgin olive oil
1 Tbsp. butter

Season ahi with salt and pepper. Heat a sauté pan over medium high heat. Add a little olive oil to the pan. Sear the ahi 1 ½ to 2 minutes per side for medium rare. Transfer to a warm plate and keep warm.



Turn the heat down to medium and add the shallot. Cook till just golden, about 1 minute. Add the tomatoes, olives, garlic, oregano and the 2 Tbsp. extra virgin olive oil. Cook until just warmed through and the tomatoes are just starting to wilt. Add butter and season with salt and pepper.

Plate the tuna and spoon compote over the fillet.

Wine: Pinot Noir