

E N T R E E S

Pan Seared Salmon with Raspberry Peppercorn Butter Sauce

Raspberry Peppercorn Butter Sauce

ITEM #

- 2 cups Maui Fruit Purees- Raspberry
- 1 tbsp Black Peppercorns - whole
- ½ cup White Onion - minced
- 6 oz. Butter - sliced
- ½ cup White Wine
- ¼ cup Heavy Cream
- 1 Lemon
- Salt and Black Pepper

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• Saute onions and peppercorns in small amount of butter. Cook until translucent. Deglaze with white wine and cook down slightly. Add heavy cream and reduce until very thick. Take off heat and whisk in sliced butter. Strain through sieve and whisk in juiced lemon and season with salt and black pepper.

- 4 - 6 oz. Salmon Fillets
- Olive Oil

• Season salmon with salt and pepper and pan sear in non stick pan until seared on both sides. Pour Raspberry Peppercorn Butter Sauce over salmon and serve.

