

## Seared Sea Bass with Fresh Herbs and Lemon

Serves 4

4 (6 oz) pieces Sea Bass fillet with skin (1" thick)

Salt and freshly ground Pepper

1 tablespoon olive oil

3 tablespoons unsalted butter

½ cup Great Oaks Ranch Sauvignon Blanc

1 tablespoon fresh lemon juice (or to taste)

2/3 cup loosely packed fresh herbs, such as parsley, dill and chives, chopped

Remove any bones from the Sea Bass. Pat fillets dry. With a sharp knife, cut parallel slashes just through skin of each fillet in four places. Cut each fillet diagonally in half and season with salt and pepper.

Heat oil and 1 tablespoon butter in a 12-inch non-stick skillet over moderately high heat until foam subsides. Add fish, skin side down, and sear until skin is golden, about 3 minutes. Turn fish over to cook until just cooked through, about 2 minutes. Transfer to four plates.

Add Great Oaks Sauvignon Blanc to skillet and deglaze by boiling, stirring and scraping up brown bits with a wooden spoon, for 1 minute. Remove from heat and add lemon juice, herbs, remaining 2 tablespoons of butter, and salt and pepper to taste, stirring until butter is incorporated. Serve over fish, and along with a glass of chilled Great Oaks Sauvignon Blanc!