



Pan Fried Fluke With House Rolled Squid Ink Fettuccini

Roasted corn and Pepper salsa, Spicy tomato Saffron Broth

Spicy Tomato Saffron Broth

Olive oil

1 parsnip

1 Carrot

1 large red onion

6 cloves garlic

Pinch dried oregano

Dry red wine

Salt and pepper to taste

Red chili flake to taste

1 16oz cans san marzano tomato

Large pinch of saffron threads

16oz water

Saute all vegetables, garlic and oregano in olive oil until slightly carmelized.

Deglaze with red wine

salt and pepper and red chili flake to taste

simmer for 30 minutes

steep saffron threads in hot water for 30 minutes

Puree tomato sauce in food processor or with immersion blender

Combine with saffron broth

check seasoning

Roasted corn and Pepper salsa

Olive oil

2 ears of corn cut from cob

1 jalapeno seeded and diced

1 red onion diced

1 red pepper diced

4 tbs lime juice  
Salt and pepper to taste  
Chopped cilantro  
toss all vegetables in olive oil  
season with salt and pepper  
place on a sheet tray and roast in a 400 degree oven until slightly carmelized(approximately 12 to 15 minutes)  
remove from oven and allow to cool  
after cool place in mixing bowl add lemon juice, olive oil and cilantro to taste, check seasoning for salt and pepper.  
toss and set aside for plating

#### Squid Ink Fettuccini

Fettucini  
4 qts boiling water  
salt  
Bring water to a rolling boil and season with salt (tastes like the ocean)  
add pasta  
after approx. 30 seconds stir to keep pasta from stick together  
cook until al dente (cooking times will vary depending on if your using fresh or dried pasta)

#### Fluke

2 6 to 8 oz fillets of fresh fluke (trout, hake, flounder if fluke is not available)  
Blackening seasoning  
Flour  
Salt and pepper to taste  
Butter  
Olive oil  
Generously dust fillets with blackening seasoning(available at any fine retailer)  
Season with salt and pepper  
Dredge in flour and dust off excess  
in a warm pan add butter and olive oil  
carefully add fillets laying them in pan away from yourself(if oil splashes it will go away from your hand)  
gently sauté on each side approximately two minutes on the first and a minute on the second. ( when flesh is firm to touch, careful not to overcook.)  
remove from pan and place on paper towel and begin to plate