

Potato Chip Crusted Halibut

Chef John Howie



SEASTAR
restaurant and raw bar

Ingredients:

4 each – Halibut, block cut 6 oz.
1 ¼ tsp. Fleur De Sel flaked sea salt
¾ tsp. Pepper-ground black
12 Tbsp. Tim's Potato Chips – crushed ¼ - 1/8 inch pieces
8 large slices Heirloom Tomato sliced ¼ inch thick
2 Cups Baby Arugula clean and fresh
½ Cup Haricot Verts, whole, stem removed and blanched tender
¼ Cup Watermelon Radish, fresh peeled sliced 1/16 inch
¼ Cup Red Onion, julienne sliced 1/16 inch by ½ inch
4 Tbsp. Lemon Thyme Vinaigrette

Procedure:

Season the halibut block with salt and pepper and roll in the potato chip crust, pack a little extra on top of the fish. Place the fish on a platter and back at 375-400° for 10-13 minutes (cooking time varies depending on how thick the fillet is. Meanwhile place the haricot verts, radish, arugula, and onion in a salad bowl and toss with the lemon-thyme vinaigrette. Slice the tomato and place on the upper right edge of the room temperature plate, leaving ½ inch space to the edge, season the tomatoes with the sea salt. Next place the tossed vegetable salad slightly overlapping the tomato slices cascading down on the plate. Remove the fish from the oven and place on the plate slightly propped up on the salad mix. Drizzle the remaining lemon thyme vinaigrette around the front of the plate and over the salad. Serve.

Serves 4.