

*Restaurant “Go Fish” of St. Helena  
presents  
Crispy Rouget Maui Onion and Napa Cabbage Salad  
with Apple Balsamic  
paired with Uvada 2002 Merlot*

**INGREDIENTS:**

8 filets of Rouget  
(This fish is imported from North Africa and Red Snapper can be substituted)  
2 Maui onions, julienne, butter braised  
1 Napa cabbage, julienne, butter braised  
2 Tbsp pinenuts toasted  
1 tsp apple balsamic vinegar  
1 tbsp Laudemio olive oil or high end oil, not spicy  
1.8 bunch tarragon, leaves removed

**PREPARATION:**

Place onions in hot sauté pan with oil, butter and salt and cook until tender – no color. Place on sheet tray and refrigerate to retain color. Repeat process for cabbage. Season rouget, salt on both sides – white pepper on belly side only. Saute skin side down in clarified butter.

Heat cabbage, onions and pinenuts in sauté pan till warm. Place in a line on plate and finish with tarragon. Place rouget on top. Drizzle extra virgin olive oil around plate. Drizzle apple balsamic in olive oil and serve.