

## Leek Parsley Coated Halibut

### Oven Roasted Tomatoes

Serves 4

#### Tomatoes

1 pound	Roma tomatoes, cored
3 tablespoons	extra virgin olive oil
8 cloves	garlic
6 small leaves	sage
1 teaspoon	thyme leaves
1/2 teaspoon	sea salt
1/4 teaspoon	ground black pepper
1	red chile pepper, seeded, sliced
1/2 cup	pitted, quartered large green olives

Preheat oven to 300°F. Cut tomatoes lengthwise in wedges. Gently toss with extra virgin olive oil, garlic, sage, thyme, salt, pepper, chiles, and green olives. Transfer to baking sheet in single layer. Bake 40 minutes, or until tomatoes shrivel and shrink slightly. Remove from oven. Set aside.

#### Halibut

5 tablespoons	olive oil, divided
1 cup	minced leeks, white part only
1/2 cup	finely chopped parsley
to taste	sea salt
to taste	ground black pepper
4	6 ounce Alaskan halibut fillets, center cut, skinless

Preheat oven to 350°F. Add 4 tablespoons olive oil and leeks to skillet over medium heat. Cook 2 minutes or until leeks are soft, stirring often. Remove from heat. Cool. Stir in

parsley. Season with sea salt and pepper. Add remaining tablespoon olive oil to skillet over medium high heat. Place halibut in skillet. Sear 30 seconds on each side. Transfer halibut to baking sheet of tomatoes. Spread leek and parsley mixture onto halibut. Bake 5 minutes, or until halibut is slightly underdone. Transfer to serving platter.

Bon Appetit....Executive Chef Bernard Guillas

The Marine Room, La Jolla

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