

Northwest Cioppino

by Chef Jon Williams

Doc's Marina Grill of Bainbridge Island, WA

www.docsgrill.com

1 serving

milbrandt
vineyards



Fennel Stew

2 Tbps. oil	1 can clam juice
1/4 cup chopped onion	1/2 cup white wine
2 Tbsp. chopped garlic	1/2 cup water
1/4 cup chopped celery	1 tsp. toasted fennel
1/4 cup chopped green pepper	1 tsp. thyme
1/4 cup chopped red pepper	1 tsp. oregano
1 can diced tomatoes	1 tsp. basil
1 can crushed tomatoes	1 Bay leaf

Method:

In a large sauce pan, saute onions and garlic in oil until transparent. Add all remaining ingredients and simmer until tomatoes just begin to dissolve. Set aside.

Cioppino

2 cups fennel stew
1/3 lb manila clams
1/3 lb Penn Cove mussels
3 oz salmon filet
3 oz Halibut filet

Method:

In skillet, add clams, mussels, salmon and halibut with 1.5 cups fennel stew. Simmer until shellfish open and fish is cooked through, approximately 5-7 minutes.

Serve with garlic fococcia.

About Doc's Marina Grill

Doc's reputation for quality was built on great food including Misty Isle Farms beef, the finest and freshest in Northwest seafood, and an innovative menu that ranges from amazing burgers to filet mignon or fresh Alaskan halibut.

Tasting Notes

Our 2010 Syrah opens with blackberry and maple aromas, giving into flavors of black cherry and pepper with polished tannins and a velvety mouthfeel.

Pairs well with
our 2010 The Estates
Syrah



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