

**Seared Yellowtail Tuna with Pignoli Sauce Vierge**

Two 4-ounce pieces of Yellowtail Tuna  
2 Tablespoons fresh thyme Leaves  
Kosher Salt or Sea Salt  
Freshly Ground Pepper  
1/4 cup Extra Virgin Olive Oil

Sprinkle thyme leaves over fish and add a pinch of salt and pepper. Pour small amount of olive oil over fish and coat all sides. Heat a large nonstick pan on high until slightly smoking, sear fish until brown on all sides, approximately 1 minute on each side. Remove from pan and allow to rest for one minute. Slice fish into 1/4 inch slices and shingle on plate.

**Sauce Vierge**

1/2 Cup Extra-Virgin Olive Oil  
1 Tablespoon chopped fresh Basil  
1 Tablespoon toasted pine nuts  
1 Tablespoon freshly Grated Parmigiano-Reggiano  
1/4 Cup ciced, peeled, and seeded tomatoes  
1 Tablespoon fresh lemon juice  
1 Teaspoon chopped capers  
1 Teaspoon minced shallots  
Kosher salt or sea Salt to taste  
Freshly ground black pepper to taste

Combine all Ingredients and allow to sit at room temperature

Spoon Sauce Vierge over top of fish and serve with Baby Lettuces with a light vinaigrette of Olive Oil, Sherry Vinegar, and Dijon Mustard.

**Enjoy with a glass of Spring Run Rosé.**

Recipe Courtesy of Winery Chef Dan Koommoo