

Remington's Restaurant & Lounge

Pepper-Crusted Escolar

Serves 4

4 8-oz escolar filets

Cracked black pepper

2 diced chipotle peppers in adobo sauce

2 garlic cloves peeled and minced

2 tbs fresh, unsalted butter

4 oz heavy cream

2 oz white wine

Salt and pepper to taste

8 oz lentils soaked in water overnight

3 oz pancetta (or bacon)

3 sliced scallions

Escolar: Heat sauté pan and add butter. Dredge escolar filet in cracked pepper and season with salt. Sear filet in butter, pepper side down; when brown, turn fish and add garlic. Deglaze with wine and diced chipotle peppers. Remove escolar and add cream. Reduce until sauce consistency is even and return fish to pan to warm. Add cilantro to sauce and season to taste.

Lentil Sauté: Heat sauté pan and add pancetta. Cook until fat is rendered and pancetta is crisp. Add lentils and cook until tender but still hold their shape. Add scallions and season.

To serve: On a warmed plate, mound the lentils in the center and place escolar on top. Spoon sauce around lentils. Enjoy!