



MONTICELLO VINEYARDS
CORLEY FAMILY NAPA VALLEY

FRESH TUNA FILLET WITH ENCRUSTED SPICES

Tuna fillets 1 ½ inch thick

Blend together:

1/3 TBSP black pepper

1/3 TBSP coriander

1/3 TBSP fennel

Rub tuna fillets with oil and press spices to one side only.

Place crust side down in hot pan lightly coated with oil.

Sear to taste 1 - 2 minutes for crust to set, turn over,

Sear other side 2 -3 minutes.

*Enjoy with some
Monticello Vineyards Jefferson Cuvee Cabernet Sauvignon*

Recipe courtesy of 'Club Monticello Vineyards' faithful member Beverly Bruce