

Grilled Halibut Nicoise Salad with Champagne Vinaigrette

Halibut, 4 oz portion, marinated and grilled

Romaine Lettuce, shredded	1 1/2 cups
Cherry Tomatoes, halved	10 each
Kalamata Olives, sliced	2 tablespoons
Green Beans, cut and blanched	1/4 cup
Egg Chiffonade	1/4 cup
Potato Gaufrettes	8 each
Champagne Vinaigrette(recipe to follow)	1/4 cup

- Grill Marinated Halibut and keep warm in oven
- In a mixing bowl toss the lettuce, tomatoes, green beans, olives, egg and dressing.
- Place Gaufrette potatoes on plate, top half of the salad in center, then place the fish, then the rest of the salad on top and then some more potatoes

Champagne Vinaigrette

Shallot, minced	1 each
Lemon Thyme, chopped	1 tablespoon
Roasted Garlic, mashed	2 tablespoons
Champagne Vinegar	1/3 cup
Sugar	pinch
Salt	1 teaspoon
Black Pepper	1/2 teaspoon
Olive Oil	1 cup