

AHI SEARED WITH KALAMATA TAPENADE

Ahi, trimmed and clean (approx. 3 oz. per person)
Black pepper course fresh ground from Mill
1 Tbsp. Approx. Olive oil

Kalamata Tapenade
Arugula leaves
Basil Oil

Coat Ahi with Black pepper.
Put Olive oil in Sauté pan and get Hot.
Sear Ahi on all sides—try to keep it rare
Remove from pan, set on cutting board.
Slice Ahi and arrange on plate with a few leaves of Arugula
Dot Tapenade around plate
Dot Basil oil on plate

KALAMATA TAPENADE

1 cup Kalamata olives, pitted
1 clove Garlic, chopped
3 pieces Anchovy filet
2 pieces Shallot, chopped
2 Tbsp. Parsley, chopped
2 Tbsp. Balsamic vinegar
1/2-3/4 cup Olive oil
Few twists of Black pepper

Put all of the ingredients in food processor and Purée until blended, semi-course.
Refrigerate—keeps about 1 week.