

## PAN-SEARED SWORDFISH WITH LATE-SUMMER TOMATO AND CAPER BUTTER SAUCE

by Georgeanne Brennan

*Swordfish migrate every year through the Straits of Messina, between Sicily and the Italian mainland. Not far off, on the Aeolian island of Salina, Nino Caravaglio not only makes his Rosso di Salina, but also he produces both salt- and brine-packed capers, picked from the wild plants that cover the island. I swore I could taste the island's briny sea air with my first sip of the wine, and, with a bite of the fish and the chunky sauce, I was sure. All that's needed to accompany this dish is a loaf of crusty bread. Anything else gets in the way of the essential flavors.*

### SAUCE

½ tablespoon extra-virgin olive oil  
 1 tablespoon unsalted butter  
 2 tablespoons minced shallots  
 1 to 1½ pounds tomatoes, stemmed and cut into ½-inch or slightly larger pieces  
 2 teaspoons fresh oregano leaves, or substitute 1 teaspoon dried oregano  
 1 tablespoon salt-packed capers, rinsed and dried, or 2 teaspoons brined capers, rinsed and dried (Caravaglio capers are available in our retail shop)  
 ¼ cup pitted salt-cured Mediterranean-style black olives  
 Sea salt if needed

### FISH

2 swordfish steaks, each about ½ pound and 1½ inches thick  
 1 teaspoon sea salt  
 ½ teaspoon freshly ground black pepper  
 ½ tablespoon extra-virgin olive oil  
 ½ tablespoon unsalted butter



In a small saucepan, warm olive oil and butter over medium-high heat. When warm, add shallots and sauté, stirring, until translucent, 2 to 3 minutes. Add tomatoes and oregano. Cook, stirring from time to time, until tomatoes are beginning to soften, 4 to 5 minutes. When sauce has thickened, another 1 to 2 minutes, add capers and olives and stir. Taste and add salt if desired. Set aside.

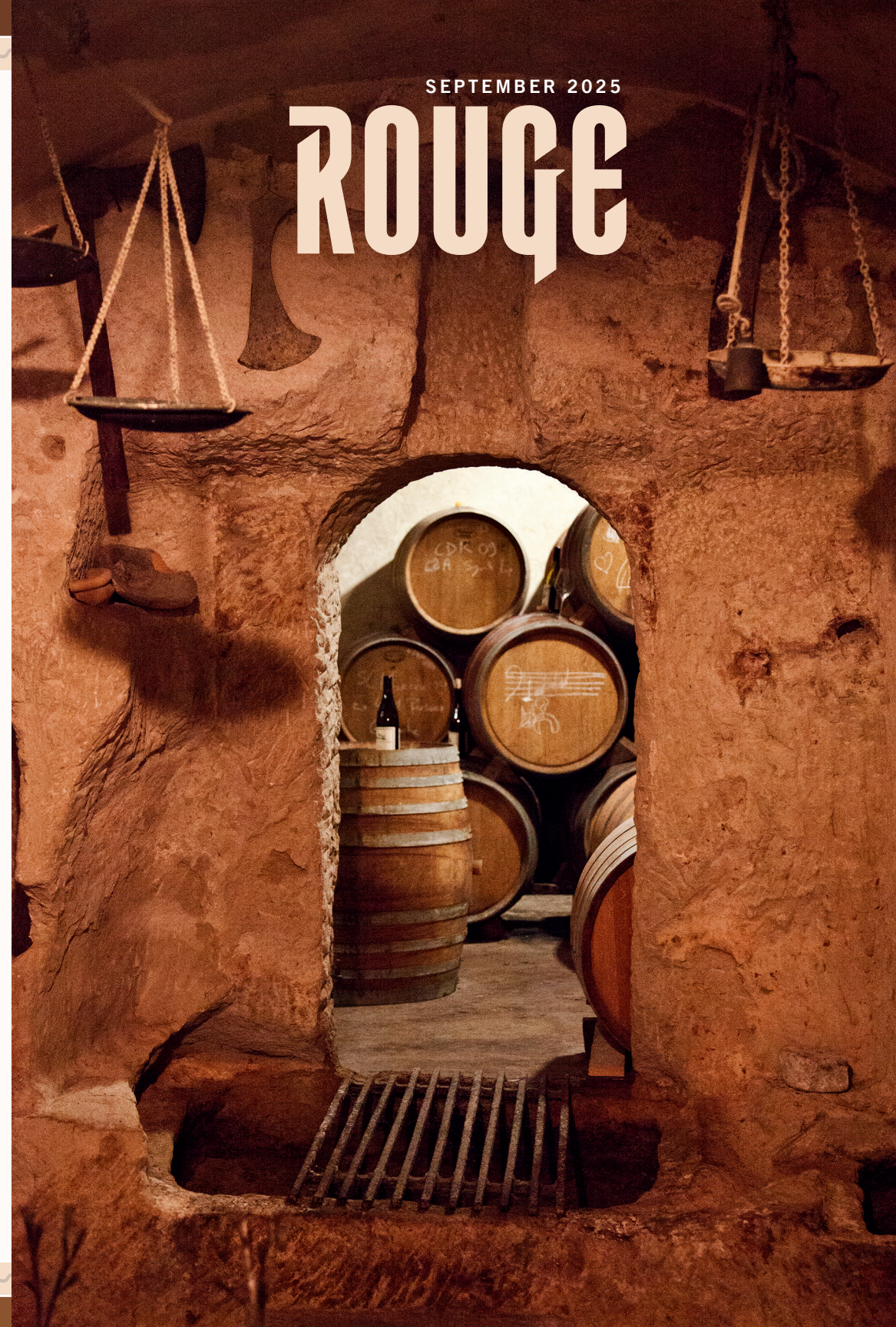
Season fish with salt and pepper on both sides. In a frying pan over medium-high heat, warm olive oil and butter. When it is hot, add fish. Cook until golden, 2 to 3 minutes. Turn and cook the other side until golden. Reduce the heat to low and cover. Cook until fish easily flakes with a fork and is opaque throughout, another 2 to 3 minutes.

Place each piece of fish on a dinner plate. Spoon the sauce over the fish. Serve hot.

Serves 2



The James Beard award-winning cookbook author Georgeanne Brennan is also the author of the best-selling food memoir *A Pig in Provence*. She continues to write about food and cooking from her longtime homes in Provence and in Northern California, where she co-owns an aperitif wine bar. You can find more of her recipes at [www.georgeannebrennan.com](http://www.georgeannebrennan.com).









## 2022 CROZES HERMITAGE “TIERCEROLLES” BARRUOL / LYNCH

**I**N THIS REMARKABLY ELEGANT Crozes Hermitage, made of 100% Syrah, Louis Barruol embodies the truism that sometimes those who are most passionate about a place and its traditions are its outsiders. Louis is a native of the southern Rhône Valley, but tasting his exquisite Crozes, you sense he is just as comfortable in the north. Sure, he blends a little Syrah into his grand Gigondas down south, but vinifying the grape on its own—as is the norm in appellations like Crozes Hermitage, Côte-Rôtie, and Cornas—requires an entirely different skill set and taste than blending it with other grapes like Grenache and Cinsault. Louis embraces the highly unusual challenge of making a handful of northern Rhône cuvées quite simply because he adores the region’s most classic examples he grew up drinking, and he pays his respect to them through his collaborations with Kermit via the Barruol/Lynch label. In this cuvée, Louis blends Syrah from half a dozen of Crozes’ best *lieux-dits*. All it takes is one sip to realize he has produced a masterful and lithe red wine that swims gracefully across your palate with notes of dark fruit, herbs, and a touch of brine. —Tom Wolf

\$42.00 PER BOTTLE \$453.60 PER CASE

Pairs well with a hummus platter,  
merguez sausages,  
and grilled tuna with tapenade.

					
2022 Crozes Hermitage “Tiercerolles” Barruol / Lynch	Syrah	30- to 50-year-old vines Granite	Serve <i>slightly cool</i> 58–62°F Decant optional	Dark fruit, herbs, brine Lithe, savory, earthy	Drink now through 2030
2022 Rosso di Salina Vignedimare	50% Corinto Nero, 40% Calabrese, 10% Nerello Mascalese	Vines planted between 1990 and 2010 Rocky volcanic sand	Serve <i>cool</i> 56–60°F Decant optional	Red fruit, pepper, smoke Vibrant, fresh, elegant	Drink now

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## 2022 ROSSO DI SALINA VIGNEDIMARE

**J**UST NORTH OF SICILY LIES a seven-island archipelago, at the center of which stands the lushest of the bunch: Salina. Home to a few thousand residents and a relatively bustling port town, Santa Marina, the island of Salina is also the home of Nino Caravaglio and his new project, Vignedimare. An extinct volcano, Salina is an untrodden paradise teeming with native fauna and flora, including the abundant caper bushes that provide Nino’s other main export. As far as viticulture goes, Nino is the region’s maestro, and he proves why in this beautiful Salina *rosso*. Blending the local Corinto Nero with other native Sicilian grapes including

Calabrese and Nerello Mascalese, it yields a beautiful balance of a peppery, smoky essence that evokes its terroir, with an unexpected vibrancy and freshness. Pair it with Georgeanne Brennan’s swordfish recipe for a sublime late-summer feast. —Tom Wolf

\$30.00 PER BOTTLE  
\$324.00 PER CASE



LEFT Nino Caravaglio of Vignedimare. © Anthony Lynch

COVER Louis Barruol’s cellar. © Gail Skoff