

SAN DIEGO RESTAURANT WEEK

RECIPES

Spiced Black Bean Ahi Vietnamese Chili-Avocado & Grilled Pineapple | Ponzu Vinaigrette

Courtesy of La Gran Terraza

8 Fried Shishito Peppers, save on side, served whole

¼ Cup Canola Frying Oil

4 Each-4 Ounce Ahi Tuna Steaks

Kosher Salt & Fresh Ground Black Pepper

2 Each California Whole Avocado, split, skin & seed removed, sliced eight per half

½ Each Peeled Golden Pineapple, quartered, sliced & grilled, chopped

¼ Cup Lee Kum Kee Black Bean Sauce

1 TBSP. Wasabi Powder

2 Ounces Mixed Baby Greens

2 Ounces Pickled Ginger

2 Ounces Kikkoman Ponzu Sauce

2 Ounces Extra Virgin Olive Oil

2 TBSP. Vietnamese Chili Sauce

Chervil Sprigs

Preparation

Season Ahi Steaks with S&P, Black Bean Sauce. Heat a non-stick pan to MH heat. Add oil and then sear the Tuna Steaks and let sear/cook. Sear 3 minutes on each side and remove to keep MR. Reserve on side.

Split, de-seed, remove skin and slice each half avocado into eight slices. Chop up the remaining avocado and mix with wasabi powder and grilled pineapple which will be a spooned garnish on each plate.

Shingle four slices of avocado on each plate and place a spoon of the avocado/pineapple mix on each plate.

Mix the greens with the Ponzu & Olive Oil and lean a pile of the greens against the sliced avocado. Top with some Chervil garnish.

Place the Ahi steak next to the avocado/pineapple mix, garnish with two fried Shishito peppers and then drizzle the plate with some Vietnamese Chili Sauce & Ponzu Sauce.

