



At Napa Cellars, we're putting a modern spin on classic Napa wines, combining Napa's legendary terroir with contemporary sensibilities to create delicious wines that possess all of the character you've come to expect from Napa, but with an attitude and price that we think you'll find rather refreshing. In doing so, we're redefining what Napa wine can be. Cheers!

GRILLED SWORDFISH SALAD WITH THAI SPICES

PAIR WITH THE 2009 NAPA CELLARS SAUVIGNON BLANC (SRP \$18)

This salad paints a lovely picture at the table, and the bright, beautiful flavors complement the refreshing Napa Cellars Sauvignon Blanc.

Serves 4

INGREDIENTS:

- 4 fresh swordfish steaks (about 1 1/2 lbs.)
- Salt
- 2 teaspoons Thai green curry paste, divided
- 1/4 teaspoon salt
- 1 cup whole milk Greek yogurt
- 2 Tablespoons dry white wine
- 1 Tablespoon vegetable oil
- 2 teaspoons fresh basil, thinly sliced
- 1 medium size ripe avocado, peeled and sliced
- 1/4 small shallot, peeled and very thinly sliced
- 1/4 cup roasted salted peanuts, coarsely chopped
- 1 lime, cut in 8 wedges
- 1 large ripe nectarine
- 1 small bunch watercress, washed and stems removed

INSTRUCTIONS:

In a small bowl, combine 1 teaspoon of the curry paste, 1/4 teaspoon salt and yogurt; cover and refrigerate at least 1 hour (may also be done the night before serving). In a second very small bowl, stir together the remaining 1 teaspoon green curry paste together with the white wine and vegetable oil. Prepare a medium-hot barbecue fire. Brush curry mixture over both sides of swordfish and season with salt. Grill fish over medium heat, turning over once, till barely cooked through.

Lay out 4 dinner size plates and make a small nest of watercress in the center of each (just slightly larger than fish pieces). Lay fish in center of watercress. Garnish swordfish with several avocado slices, a few sliced shallots, and the sliced basil. Slice the nectarine very thinly and lay several slices in a star pattern around the fish, along with 2 small wedges of lime. Sprinkle chopped peanuts between the nectarine slices. Pass the sauce on the side.