



Tuna Tartar

Serves: 4 as an appetizer

Serve with Joseph Phelps Vineyards Viognier

For the Tuna:

- 10 oz. Ahi Tuna, medium dice
- 4 Tbsp. Sweet Onion (Walla Walla, Maui or Vidalia), small dice
- 4 tsp. Roma Tomato, small dice
- 4 Tbsp. Scallions, sliced
- 4 Tbsp. Tamari Soy (Sashimi grade)
- 1 tsp. Thong Ot Sriracha Red Chili Sauce
- 4 Tbsp. Ginger Oil (recipe follows)
- 8 ea. Cumin Crostinis (recipe follows)

Combine all ingredients, except crostinis. Mix well, but without bringing down the texture of the tuna. Chill well. For service, spoon approximately ½ oz. of tartar on each crostini.

For the Ginger Oil:

- 1 cup Olive Oil
- 2 tsp. Fresh ginger, chopped

Combine all ingredients in a small pot. Allow to steep for 20-30 minutes over low heat. Strain and cool before using.

For the Cumin Crostini:

- 1 ea. Baguette, sliced into ¼ inch slices
- 2 cups Olive Oil
- 1 tsp. Cumin

Preheat Oven to 350 degrees. Combine olive oil and cumin in a small pot and steep over low heat for 15-20 minutes. On a baking sheet spread the baguette slices. Liberally coat the baguette slices with cumin oil. Place in oven and bake for approximately 10 minutes, or until crostinis turn golden in color.

The Joseph Phelps Viognier is a vibrant example of the varietal. Aromas of tropical fruit are abounding in this refreshing white wine. I have long believed that this wine is a cinch with seafood, and the tuna tartar is definitely not an exception! The fruitiness of the tuna combined with the sweet and spicy ingredients in this dish make for a harmonious food and wine pairing.

Recipe is a collaboration by *Daryl Muramota*, Chef de Cuisine at the Grill at Meadowood Resort & *Trey Blankenship* - Joseph Phelps Vineyards' Regional Sales Manager and Culinary Institute of America graduate.