



# Shrimp Encrusted Halibut with Mango Salsa

Compliments of Harbor Hut, Morro Bay

## Menu

Serves 4

1

Main Dish:  
Shrimp Encrusted  
Halibut  
w/ Mango Salsa



2

Suggested Side:  
Steamed Rice &  
Vegetables



3

Suggested  
Wine Pairings:  
Eberle Chardonnay  
J Lohr Chardonnay  
Tobin James Chardonnay  
Martin-Weyrich Pinot Grigio  
Winward Pinot Noir



### Mango Salsa

- \_\_\_ 2 Mangos
- \_\_\_ 6 Strawberries or 2 Kiwis
- \_\_\_ 1 medium Red Onion
- \_\_\_ ½ bunch Cilantro - chopped
- \_\_\_ 1 Tblsp vinegar based Hot Sauce



### Main Dish

- \_\_\_ 4 Halibut filets (6 ounces each)
- \_\_\_ ½ lb medium Shrimp - shelled and cleaned
- \_\_\_ 1 medium White Onion
- \_\_\_ a Splash of White Wine
- \_\_\_ 2 Tblsp butter
- \_\_\_ ¼ Cup Heavy Cream
- \_\_\_ 2 Cups coarse white Bread Crumbs
- \_\_\_ ¼ Cup Cooking Oil

### Salsa

Prepare salsa about an hour ahead of time so it has time to break down. Dice Mangos, ½ Red Onion, and Strawberries (or Kiwis). Stir in Chopped Cilantro. Add hot sauce and salt to taste. Set aside.

### Shrimp Mousse

Slice medium white onion thin and cook in butter until the onions are clear. Add shrimp and cook through. Then add a splash of white wine and a pinch of salt, and cook until the mixture is almost dry. Do not brown. Set aside to cool.

Puree cooled shrimp and onions in a food processor and slowly add in the heavy cream.

### Halibut

Top Halibut filets with the shrimp mixture and encrust with bread crumbs, pressing crumbs into shrimp mousse. Heat pan and cook fish coating side down. Turn with a spatula when crumbs begin to brown. Finish in a 350 degree oven for about 5 minutes.

