

CONTE'S MARKET & GRILL in Westport, Connecticut, served an outstanding halibut with citrus sauce. Would you please get the recipe for me?

LAURA SUNSHINE
EASTON, CONNECTICUT

HALIBUT WITH CITRUS BUTTER SAUCE

Adapted from Conte's Market & Grill

SERVES 4

ACTIVE TIME: 45 MIN START TO FINISH: 1¼ HR

Three types of fresh citrus juices get a lift from a touch of cream in this light but filling dish.

FOR CITRUS BUTTER SAUCE

- 1 cup dry white wine
- ¼ cup fresh grapefruit juice (from ½ grapefruit)
- 2 tablespoons fresh orange juice (from ½ orange)
- 1½ tablespoons fresh lemon juice (from ½ large lemon)
- 2 tablespoons Champagne vinegar
- 2 tablespoons minced shallot (about 1)
- 2 teaspoons finely chopped fresh parsley stems
- 1½ tablespoons chopped white mushroom (1 small)
- 1½ teaspoons white peppercorns
- 1 Turkish or ½ California bay leaf
- 3 tablespoons heavy cream
- ¾ stick (6 tablespoons) cold unsalted butter, cut into ½-inch cubes
- ¼ teaspoon salt, or to taste

FOR HALIBUT

- 4 (6- to 8-oz) Pacific halibut steaks (¾ to 1 inch thick) with skin
- ¾ teaspoon salt
- ½ teaspoon black pepper
- ¼ cup Wondra flour
- 2 tablespoons olive oil
- 1 teaspoon chopped fresh chives

MAKE CITRUS BUTTER SAUCE: Combine wine, juices, vinegar, shallot, parsley, mushroom, peppercorns, and bay leaf in a 1½- to 2-quart heavy saucepan and boil over moderately high heat until reduced to about ½ cup, 15 to 20 minutes.

▶ Add cream and boil until liquid is reduced to about ⅓ cup again, 1 to 3 minutes. Reduce heat to low and whisk in butter 1 piece at a time, adding each new piece before the previous one has completely liquefied and lifting pan off heat occasionally to cool sauce.

▶ Remove from heat and pour sauce through a fine-mesh sieve into a metal bowl, pressing on and then discarding solids. Whisk in salt, then set bowl over a saucepan of hot water to keep warm.

MAKE HALIBUT: Pat halibut dry and sprinkle with salt and pepper. Dredge both sides of fish in flour, shaking off excess.

▶ Heat oil in a 12-inch nonstick skillet over moderately high heat until hot but not smoking, then cook fish (in 2 batches if necessary), turning over once, until golden and just cooked through, 5 to 7 minutes (per batch). Transfer fish with a slotted spatula to plates. ▶ Whisk juices from fish into sauce, then drizzle over halibut and sprinkle with chives.

I HAVE EATEN twice at Lumière in West Newton, Massachusetts, and each time I have enjoyed the mushroom soup. Can you help me get the recipe?

LAUREN FARBER
WELLESLEY, MASSACHUSETTS

MUSHROOM SOUP

Adapted from Lumière

SERVES 16

ACTIVE TIME: 1 HR START TO FINISH: 2½ HR

A combination of white and porcini mushrooms makes for a full-flavored stock—the key to a soup that's simple and smooth.

- 3½ lb fresh white mushrooms
- 1¼ sticks (½ cup plus 2 tablespoons) unsalted butter
- ¾ cup Sercial Madeira
- 9 cups water
- ½ oz (14 g) dried porcini (¾ cup)
- 1 (½-lb) russet (baking) potato
- 2½ teaspoons salt
- ⅓ cup heavy cream
- 1 teaspoon white pepper

MAKE MUSHROOM STOCK: Quarter 1½ pounds white mushrooms (about 9 cups quartered), then pulse in a food processor in 2 batches until finely chopped. Melt ½ stick butter in a 5- to 6-quart heavy pot over moderately high heat until foam subsides, then sauté chopped mushrooms, stirring occasionally, until liquid from mushrooms is evaporated, 10 to 15 minutes. Add Madeira and boil, stirring occasionally, until all of liquid is evaporated, 5 to 8 minutes. Add water and dried porcini and bring to a boil, then reduce heat and simmer, uncovered, stirring occasionally, 45 minutes. Pour through a sieve lined with a coffee filter or dampened paper towel into a large bowl, pressing hard on solids and then discarding them. Skim off any fat. ▶ If stock measures less than 8 cups, add water. If more, boil, uncovered, in cleaned pot until reduced to 8 cups.

MAKE MUSHROOM SOUP: Cut remaining 2 lb mushrooms into ¼-inch-thick slices (about 11 cups sliced). Peel potato and cut crosswise into ¼-inch-thick slices, then transfer to a bowl and cover with water. Heat remaining 6 tablespoons butter in a 5- to 6-quart heavy pot over moderately high heat until foam subsides, then cook mushrooms with 1 teaspoon salt, stirring occasionally, until mushrooms are very tender but not browned, about 15 minutes (mushrooms will exude liquid). Drain potato and add to mushrooms along with mushroom stock. Bring to a boil, then reduce heat and simmer, uncovered, until potato is very tender, about 10 minutes. Add cream and bring just to a boil, then remove from heat.

▶ Transfer soup to a large metal bowl, then purée in batches in a blender until very smooth, about 1 minute per batch (use caution when blending hot liquids). Return soup as puréed to cleaned pot and bring to a boil. Stir in white pepper and remaining 1½ teaspoons salt. Season with additional salt if desired.

COOKS' NOTES: Soup can be made ahead and cooled completely, then chilled, covered, 3 days or frozen in an airtight container 1 month. Bring to a boil just before serving. 🍴