

GAINNEY

VINEYARD

Absolutely Amazing Ahi
Pairs beautifully with the
Gainey Limited Selection Sauvignon Blanc!

3/4 lb. sashimi grade tuna steak, diced	1 tablespoon toasted sesame seeds
1/2 cup diced cucumber	1 1/2 teaspoons lemon juice
1 avocado—peeled, pitted & diced	2 teaspoons sesame oil
1/4 cup chopped green onion	1/2 cup soy sauce
1 1/2 teaspoons red pepper flakes	

In a medium bowl, combine the tuna, cucumber, avocado, green onion, red pepper flakes and sesame seeds. Pour in the lemon juice, sesame oil and soy sauce, and stir carefully to blend so as not to mash the avocado. Place this bowl into a larger bowl that has been filled with ice. Chill in the refrigerator for 15 minutes, but no longer—the terrific freshness of the fish will be lost.

Once chilled, remove the bowl from the ice, and invert onto a serving plate. Serve with toasted bread, fried wontons or your favorite crackers and a chilled glass of Gainey *Limited Selection* Sauvignon Blanc.

Serves 6.