

Three Brooms



Fast & Satisfying

Seared Mahi-Mahi with Charred Asparagus & Lemon-Caper Butter

A bright seafood plate with flaky mahi-mahi, charred asparagus, lemon, capers, and herbs - a confident match for Three Brooms Sauvignon Blanc.



INGREDIENTS

- 2 mahi-mahi fillets, about 5-6 oz each
- 1 bunch asparagus, trimmed
- 2 tbsp olive oil, divided
- 1 tbsp butter
- 1 tbsp capers, roughly chopped
- 1 small garlic clove, finely grated
- Zest of 1 lemon + 1 tbsp lemon juice
- 2 tbsp chopped parsley, dill, or chives
- Sea salt & cracked black pepper
- Optional: extra lemon slices for serving



METHOD

- Toss asparagus with olive oil, salt, and pepper. Sear or grill until lightly charred and just tender.
- Pat mahi-mahi dry, season with salt and pepper, and sear in olive oil for 2-4 minutes per side, depending on thickness, until opaque and just cooked through.
- Melt butter with garlic, capers, lemon zest, lemon juice, and herbs.
- Plate mahi-mahi with asparagus and spoon the lemon-caper butter over the top.



Pairing note

Mahi-mahi and asparagus highlight Three Brooms Sauvignon Blanc's seafood-friendly richness, briny citrus, lemongrass, savory herbal tones, and vibrant mineral finish.

