

*Garden Recipe  
by Chef Luigi*

Secret ingredient, Chandelier Chardonnay Fire Grilled Garlic Marinade

---

*Ingredients:*

*Serves 4*

You will need:

2 lbs of fresh Sea Bass

1/2 bottle of Tavern on the Green Chandelier Chardonnay Fire Grilled Garlic Marinade

1 cedar plank

---

*Directions:*

Follow these easy steps:

**Grilled Sea Bass**

1. 3 hours before prep time, soak cedar plank in water for a few hours.
2. Marinate sea bass in a plastic bag with Tavern on the Green Chandelier Chardonnay Fire Grilled Garlic Marinade for 30 minutes. Pierce with fork to penetrate the fish.
3. Place sea bass on the cedar plank and brace yourself for easy grilling.
- 4 Turn the sea bass every 3 minutes until cooked evenly. Fish should be moist, firm and flaky.

**Tavern Direct Grilling Tips:** To avoid cedar plank from burning on the grill, sprinkle with water every several minutes.