

# TUNA CARPACCIO WITH BERRY VINAIGRETTE

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**Serves:** 4 people

**Prep Time:** 20 min.

## Ingredients

2 tbsp Vinegar (e.g. raspberry)  
4 tbsp Olive oil  
4 oz Berries (e.g. blueberries or blackberries)  
½ bag Butter lettuce, in bite size pieces  
10 oz Tuna (sushi / sashimi quality)  
Sea salt  
Black pepper, cracked



## Directions

1. Open a bottle of Vina Robles **Viognier**, and pour yourself a glass!
2. In a small bowl, mix vinegar and olive oil. Season with salt and pepper. Add the berries to the vinaigrette and crush slightly with a fork. Set aside.
3. Arrange butter lettuce nicely on four plates.
4. Cut the tuna with a sharp knife into thin slices (approximately ¼ inch thick) and spread over the lettuce.
5. Season the tuna lightly with salt and pepper. Drizzle with vinaigrette. Enjoy with the rest of the Vina Robles **Viognier**!

## Hints

- Substitute Tuna with Swordfish.
- Serve with crispy toasted baguette.