

Hollandaise

1/2 cup	beaume de venise wine
3 tablespoons	Meyer lemon juice
4 large	eggyolks
1/8 teaspoon	cayennepepper
3/4 cup	unsaltedmelted butter, hot
to taste	sea salt and freshly groundblack pepper

Add wine and lemon juice to sauce pan overmedium heat. Reduce to 1/4 cup. Cool to room temperature. Transfer to blender.Add egg yolks and cayenne. Blend at medium speed until frothy. With blenderrunning, pour in hot butter in slow steady stream. Blend 20 seconds or untilthick and smooth. Season with salt and pepper. Transfer to serving dish.

Presentation

2	chives
1 cup	rocksalt

Cut chives on bias intotwelve 1-inch sticks. Spread rock salt evenly on warm serving platter. Arrangeoysters on platter. Top with chive sticks. Serve with hollandaise.