

## PAIRING

# Flavors Mingle With International Intrigue

German pinot blanc meets Asian-inspired Chilean sea bass **By Pam George**

Li Shih honed his culinary skills in Taiwan, New York and California. He brings an adventurously balanced mix of flavors to Potstickers' menu.

**L**i Shih may have graduated from a culinary school in his native Taiwan, but the chef has traveled far beyond Asia to find inspiration. He has studied at the Culinary Institute of America in Hyde Park, N.Y., and went to the Sushi Chef Institute in Torrance, Calif.

"I didn't eat sushi until I went to sushi school," he says. "Every lunch and dinner, you eat what you made. I had the most sushi I'd ever had in my life."

Shih's multicultural experience is evident on the menu at Potstickers Asian Grill & Sushi Bar in Stanton, which he and wife Elizabeth opened in 2006. Consider Chilean sea bass with garlic noodles, one of the most popular dishes. Ingredients include Roselli Italian pasta and Shanghai baby bok choy. He uses butter as well as olive oil to dress the noodles. The dish is served with a French-influenced sauce, made with pinot noir, and it is garnished with a shoot of young Japanese ginger and a Japanese black soybean.

On a weekend night, Potstickers might serve 20 orders of the sea bass. One bite and it's easy to see why. The garlicky nest of noodles is a toothsome contrast to the snappy bok choy. The sea bass is another happy marriage: a blend of crisp, seared skin and buttery-tasting fish. There's some initial hesitation at tasting the Bouchaine-balsamic reduction for fear the vinegar will overpower the dish. But Shih's use of lemon juice, sugar and chicken broth softens the sauce. It is yet another complementary element that makes the dish the delicious sum of its parts.

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