Halibut with caramelized shallot white truffle and sherry vinaigrette

2 four-ounce piece of halibut

2 shallots sliced in half and sliced thin

2 tablespoons sugar

1 tablespoon butter

2 ounces white wine

2 ounces sherry vinegar

2 cups chicken stock

1 bay leaf

1 sprig thyme

Whipped potatoes with green onion

2 ounces shiitake mushrooms

6 asparagus spears

Place shallots and butter in small sauce pan until tinder then add sugar until starts to caramelize. Add bay leaf and thyme, then add white wine and let reduce until reduce to 1 tablespoon then add vinegar and reduce to one tablespoon. Add chicken stock and reduce to half.