Herb Crusted Sea Bass

3 pound whole sea bass

2 Tablespoons chopped fresh tarragon

3/4 teaspoon salt

3 Tablespoons olive oil

1/3 cup dry white wine

1 Tablespoon butter

2 cloves garlic, minced

1 1/2 cups bread crumbs

3 Tablespoons fresh basil, chopped

3 Tablespoons fresh oregano, chopped

3 Tablespoons fresh parsley, chopped

Sprinkle fish cavity with tarragon and 1/4 t. salt.

Heat 2 T. oil in roasting pan.  Add fish and pour in wine.

Bake 40-50 minutes at 350.

Heat 1 T. oil, butter and garlic in skillet.

Add bread crumbs, basil, oregano, parsley and 1/2 t. salt.

Cook 3-4 minutes.

Score skin of fish near gills and pull off toward tail.

Spread breadcrumb mixture over over fish.

Return to oven and bake 5 minutes.