



CHARDONNAY POACHED LOBSTER

marble potatoes | asparagus | morels | mint | tarragon | ramp butter

paired with

2018 KOSTA BROWNE

ONE-SIXTEEN RUSSIAN RIVER VALLEY CHARDONNAY



Lobster, Lobster Stock & Poaching liquid

Ingredients

- 2 each 2.5 pounds live Maine lobsters
- Chardonnay
- 2 medium white onions (large dice)
- 4 stalks celery (large dice)
- 1 Tbsp palm (or white) sugar
- 4 sprigs tarragon
- 1 Tbsp black pepper
- 2 quarts water

1. Prepare lobsters

- Dispatch lobsters by inserting the tip of a sturdy knife into the brain.
- Separate tails and claws from the body and set aside.
- Separate head from body. Using spoon, remove gills from inner head and cut into one-inch chunks.

2. Create lobster stock

- Place lobster heads, onion, celery, sugar, pepper and water into a 6-quart pot and bring to a boil.
- Reduce heat to low, simmer and slowly reduce by half. Once reduced, remove from heat and strain into a container.
- Add tarragon and steep for a minimum of 20 minutes or overnight.

3. Create poaching liquid

- Combine equal parts tarragon lobster stock and One-Sixteen Chardonnay, salt to taste, (set some stock aside for later). Bring Chardonnay poaching liquid to boil.

4. Poach lobsters

- Poach lobster claws for 8 minutes and tails for 6 minutes allowing the water to simmer after boil. Remove lobster and allow to rest at room temperature until warm (or shock in ice water for future use).
- Remove meat from shells with kitchen shears.



Ramp Butter

Ingredients

- 1 pound ramp tops
- 2 pounds high-fat butter (soft room temp)

Instructions

1. In salted, boiling water, blanch ramp tops for 2 minutes or until soft.
2. Remove from water and immediately shock in ice water.
3. Once cold, squeeze excess water from the tops and place into a blender.
4. Purée until smooth. Use ice water as needed to keep cold and fluid.
5. Fold together ramp purée and softened butter until combined.



Vegetable Prep

Ingredients

- 1 bunch green asparagus
- ½ pound marble potatoes
- ½ pound morel mushrooms

Instructions

1. Remove one inch from the bottom of the asparagus.
2. Remove tips and cut stalks into approximately one-inch pieces.
3. Quickly blanch (30-45 seconds) in salted, boiling water
4. Cut marble potatoes in half and place in cold salted lobster stock.
5. Bring up to simmer and cook gently until tender
6. Split morel mushrooms in half and gently wash 3 times in lukewarm water; changing water each time.
7. Place on paper towel and allow to dry.

Assemble

Ingredients

- Extra virgin olive oil
- Freshest mint possible
- Fresh cracked pepper

Instructions

1. Slice lobster tails into medallions of equal proportions (½ inch thick).
2. Glaze lobster claws, tails, and knuckles with extra virgin olive oil, Chardonnay, salt, and black pepper and set aside.
3. In a separate pan, warm vegetables in hot butter and glaze with lobster stock.
4. In a small pot, warm lobster stock and whisk in cold ramp butter until slightly thickened.
5. Place ingredients onto desired serving vessel and finish with torn mint and ramp butter sauce.



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