



## *Chilled Lobster with Mango and Butter Lettuce*

Dolce, Napa Valley

*by Executive Chef Trevor Eliason*

### *Ingredients*

#### **Chilled Lobster with Butter Lettuce**

- 2 1½ pound lobster tails,  
cooked
- 2 mangos, peeled and diced
- 2 heads butter lettuce
- 2 radishes, julienned  
and chilled in water
- ¼ cup chopped marcona almonds  
(toasted peanuts, oiled and  
salted, can be substituted)

#### **Toasted Hazelnut-Truffle Vinaigrette**

- ¼ cup of lemon juice
- 1 teaspoon Dijon mustard
- ½ cup toasted hazelnut oil
- 2 drops truffle oil
- ½ teaspoons salt
- 20 cilantro leaves (optional)

### **METHOD**

#### **Chilled Lobster with Butter Lettuce**

Trim the bottoms of your butter lettuce, then remove outer leaves and reserve for another use. Trim the remaining leaves and wash. Place on a towel-lined sheet pan, and cover and chill until needed.

Remove lobster from shells and cut tail in half, lengthwise. After deveining, cut the tails into pieces, roughly ¾-inch in size. You should get eight to 10 portions per lobster. Place portioned lobster in a container and chill. If you have a mandolin, use the julienne blade to slice your radishes, then place in a small cup of water. Alternatively, you can slice the top and bottoms of your radish so that it rests flat, slice the radish into thin rounds and then slice the rounds into thin sticks. Place in a small cup of water, then cover and chill as this allows the radish to “crisp” and gives it a lovely mouth feel. While the radishes crisp, use a sharp paring knife to peel your mango. Once peeled, carefully slice meat off either side of the mango pit and dice into ¼-inch pieces.

#### **Hazelnut-Truffle Vinaigrette**

In a small metal bowl, add the lemon juice and the Dijon mustard. Sprinkle with salt. While whisking, slowly add your hazelnut oil. Finish with two drops of truffle oil. Don’t go overboard with the oil. A little goes along way.

#### **Presentation**

With the butter lettuce as your base, place one to two slices of lobster in each leaf, followed by three mango slices, a pinch of radish, a teaspoon of chopped Marcona almonds and a drizzle of the hazelnut-truffle vinaigrette. A cilantro garnish is optional. Transfer to an elegant tray and serve to friends and guests, paired with a glass of Dolce, Napa Valley. The bright acidity and sweetness of this rare late harvest wine will offer a beautiful—deliciously irresistible—contrast to the creamy lobster.

*Serves 6, as appetizer*