

Lobster Savannah

*Dataw Island Club
Dataw Island, South Carolina*

Ingredients:

- 1 ½ lobster, boiled 6 minutes in white wine, water and shallots (reserve water as stock)
- ½ cup heavy cream
- ¼ cup beurre manie
- Pinch of dill
- 2 ounces red pepper, diced
- 2 ounces green pepper, diced
- 2 ounces yellow pepper, diced
- 2 ounces mushrooms
- 4 ounces scallops
- 4 ounces swordfish
- 4 ounces tuna
- 4 ounces grouper
- 4 ounces shrimp
- 4 ounces crabmeat cooked in lobster stock
- Beamaise sauce
- Parmesan cheese

Joe Kelly, Executive Chef

Serves 2

To prepare:

Add ½ cup heavy cream to 2 cups of the hot lobster stock. Whisk in ¼ cup beurre manie (equal portions of margarine and flour mixed well) until smooth. Add a pinch of dill, the peppers and mushrooms and simmer for 2 minutes. Add in seafood and bring to a boil.

Cut lobster in half lengthwise, remove the tail meat, reserve, and wash out the shell cavity. Place seafood mixture in the center cavity and top with beamaise sauce and parmesan cheese. Bake at 450° until brown. Place the lobster tail meat on top of shell and garnish with mussels and crawfish.

Suggested wines: Louis Jadot Beaujolais Village or Sonoma Cutter Chardonnay

