



Classic Surf & Turf

INGREDIENTS

- 1 1/4 lb Lobster
- 5 oz Filet Mignon Steak
- 1 Bunch Fresh Asparagus
- 2 Russet Potatoes
- 2 Tbsp Olive Oil
- 9 Tbsp Butter, divided
- 1/4 Cup Heavy Cream
- 1 Lemon, halved
- Salt and Pepper

BUTTER POACHED LOBSTER

1. Bring one gallon of water to a boil with 4 Tbsp of salt and lemon halves.
2. Separate lobster tail and claws before adding to boiling water. Poach tails for 3 minutes. Poach claws for 7 minutes. Remove lobster to an ice bath to cool.
3. Once cooled, split tail and crack claws to remove meat.
4. Melt 5 Tbsp. of butter. Lightly dip lobster in butter to coat.

PAN-SEARED FILET

1. Pre-heat oven to 350 degrees.
2. Season filet with salt and pepper.
3. Heat olive oil in an oven-safe skillet over high heat. Add filet to pan to sear one side.
4. After first side is nicely brown, flip filet and add 1 Tbsp of butter to pan, basting the filet as it melts.
5. Place hot skillet in oven and finish cooking until internal temp of 135 degrees.
6. Allow meat to rest for at least 5 minutes.

ROASTED ASPARAGUS

1. Trim asparagus and place on baking sheet.
2. Drizzle with 1 Tbsp of olive oil and sprinkle with 1 tsp of salt.
3. Roast in 350 degree oven for 3 minutes.

WHIPPED POTATOES

1. Bring a pot of salted water to a boil.
2. Peel and quarter potatoes.
3. Poach potatoes in boiling water until fork tender. Drain well.
4. Add 3 Tbsp butter and heavy cream to potatoes and whisk until smooth. Season to taste with salt and pepper.

FINISHING

Place whipped potatoes on plate, followed by asparagus, filet, then lobster. Finish with a generous drizzle of the lobster butter.



Chocolate Lava Cake

INGREDIENTS

- 1/2 Cup Butter
- 6 oz Bittersweet Chocolate
- 2 Eggs
- 2 Egg Yolks
- 1/4 Cup Sugar
- 1/2 tsp Salt
- 2 Tbsp Flour

CHOCOLATE LAVA CAKE

1. Pre-heat oven to 450 degrees.
2. Melt the chocolate, butter and sugar in a double broiler.
3. Whisk in the eggs, egg yolks, and salt until smooth.
4. Fold in the flour until just incorporated. Do not over mix.
5. Pour batter into a 5 oz greased ramekin and bake in oven for 5 minutes. The outside should start to look done, while the inside will still be liquid.
6. Flip the ramekin onto a plate. Serve warm and garnish with fresh fruit, whipped cream, and powdered sugar.