



LOBSTER and FILET MIGNON SURF AND TURF
Adapted from AQUAKNOX LAS VEGAS
serves 4

Even though this dish isn't actually on the menu at Aquaknox, this crab stuffed lobster with filet mignon is the number one selling menu item at the popular seafood restaurant. Stuffing the lobster with crabmeat hides the cavity that's left when the tomalley, the soft, green paste-like substance found in the body of the lobster, is removed.

F O R T H E C R A B M E A T

1 lb. BLUE CRAB MEAT
1 ½ tsp. LEMON JUICE
¾ C MAYONNAISE
1 ½ tsp. DIJON MUSTARD
½ tsp. OLD BAY SEASONING
2 SHALLOTS, CHOPPED
1 ½ tsp. JALEPENO
1 EGG YOLK
1 tsp. WORCHESTERSHIRE
1 tsp. LEMON ZEST
Pinch CAYENNE PEPPER
2 tsp. CILANTRO, finely chopped
SALT to taste

Mix all ingredients together except canola oil. Cover and chill for several hours, or overnight.

F O R T H E L O B S T E R S

4 1 ½ lb. LOBSTERS, steamed for 3 minutes then chilled in an ice bath. Allow to cool, then split and clean
1 T PARSLEY
1 T THYME
SALT AND PEPPER, to taste
4 T BUTTER
4 tsp. TRUFFLE OIL

Combine parsley, thyme and salt and pepper to taste. Season lobsters with herb mixture. Rub lobster meat with butter, and then drizzle truffle oil over them. Place 2 oz. of crab stuffing into each cavity of the lobster shell.

F O R T H E F I L E T M I G N O N w i t h M A D I E R A M U S T A R D S A U C E

4 8 oz. filet mignons

1 T OLIVE OIL
3 SHALLOTS, chopped
1 CLOVE GARLIC, chopped
1 SPRIG THYME
½ SPRIG ROSEMARY
½ C RED WINE
½ C WHITE WINE
1 C CHICKEN STOCK
2 C DEMI GLACE
2 T MELTED BUTTER
2 tsp. WHOLE GRAIN MUSTARD
SALT AND PEPPER to taste

Preheat broiler or grill.

Sauté garlic, shallots and herbs in olive oil. Add wine and reduce by 70%. Add chicken stock and demi glace. Reduce until sauce coats a spoon. Strain mixture through a chinois, or strainer, and then add the butter, mustard. Salt and pepper to taste.

P L A T I N G A N D S E R V I N G

4 HANDFULS FRISEE
2 T OLIVE OIL
2 LEMONS, halved

Grill filet mignons to desired temperature. Grill lobsters for 2 minutes on each side. Grill lemons until caramelized.

Place a handful of frisee on each plate. Drizzle with olive oil. Place lobster and filet mignons on plate. Drizzle filets with mustard sauce.