



CHILLED HALF KONA KEAHOLE LOBSTER

INGREDIENTS: Waipoli Butter Lettuce, Vadouvan Curry Aioli, Basil & Lemon Marinated Tamimi Farms Tomatoes & Avocado

ALLERGY ALERT: Shellfish

PREPARATION:

LOBSTER: 1.25 Lobster Steamed, Cleaned, tail Meat removed. Curry Aioli is spread in the empty shell. Lobster is topped with dressing and ogo

SALAD: Cherry Tomatoes, Avocado, and Green Onions are dressed in basil puree (basil leaves, canola oil, S&P) & lemon-garlic vinaigrette placed on top the butter lettuce.

CURRY AIOLI: Lemon Juice, Champagne Vinegar, Vadouvan Curry Powder, Canola Oil, S&P, Roast Garlic Puree, Sugar. Aioli is on the Lobster itself

LEMON GARLIC VINAIGRETTE: Garlic, Lemon Juice, EVOO, S&P

EXPO GARNISH: None

FARMS/SOURCING: Waipoli Butter Lettuce; Tamimi Farms Tomatoes; Keahole Lobster from Kona

DROP SPIEL: "Chilled Kona Lobster with Vadouvan Curry Aioli and Lemon Garlic Vinaigrette"