



### CHILLED HALF LOBSTER WITH VADOUVAN CURRY AIOLI

PRODUCT NAME / DESCRIPTION	AMOUNT	MEASURE	COST
LOBSTER, STEAMED, CLEANED & TAIL MEAT REMOVED, CUT INTO 1" PIECES	0.50	1.25 LOBSTER	
CURRY AIOLI	1.00	OZ	
CHERRY TOMATOES, CUT IN HALF OR LARGE TOMATOES, CUT IN WEDGES THEN CUT IN HALF	2.50	OZ	
AVOCADO, 1" PIECES	1.50	OZ	
BIB LETTUCE, CLEANED, OUTER LEAVES REMOVED, WHOLE PIECES (ABOUT 4 LEAVES)	1.00	OZ	
BASIL PUREE	2.00	T	
LEMON-GARLIC VINAIGRETTE	1.00	OZ	
OGO, CHOPPED, CUT INTO 1/4" PIECES	0.50	TSP	
GREEN ONIONS, CHOPPED FINE	1.00	T	

#### PROCEDURE:

- 1 ON A CHILLED 12" WHITE ROUND REVOL CHINA (OR LARGE GREY PLATE FROM EARTH BORN STUDIO) PLACE HALF LOBSTER, REMOVE TAIL & CUT INTO 1" PIECES, CUT CLAW IN HALF.
- 2 SPREAD THE AIOLI IN THE EMPTY TAIL SHELL & CAVITY.
- 3 PLACE THE CUT LOBSTER, RED SIDE UP, BACK INTO THE SHELL - TAIL & CLAW.
- 4 ARRANGE/SHINGLE THE BUTTER LETTUCE NEXT TO THE LOBSTER.
- 5 IN A BOWL, MIX THE BASIL VINAIGRETTE & GREEN ONIONS.
- 6 ADD THE TOMATOES & AVOCADO TO THE BOWL & TOSS.
- 7 ARRANGE DRESSED TOMATOES & AVOCADO ON TOP OF THE BUTTER LETTUCE.
- 8 ADD A TSP OF DRESSING ON TOP OF THE LOBSTER.
- 9 TOP THE LOBSTER WITH THE COPPED OGO.

MERRIMAN'S  
HOME OF  
HAWAII REGIONAL CUISINE