



## Poached Maine Lobster

### Ingredients:

- 2 2lb Whole Maine Lobsters, poached in White Wine Court Bouillon (see recipe)
- 4 Half Lobster Tail Shells (see instructions)
- 4 Half Lobster Heads (see instructions)
- 2 Tbsp Unsalted Butter
- 2 Tbsp Lobster Court Bouillon reduction of chicken stock
- As needed – Fine Sea Salt
- As needed – White Pepper, freshly ground
- 2 cups California Strawberry Vanilla Butter (see recipe)
- 3 cups Glazed Asian Snow Peas (see recipe)
- ¼ cup Celeriac Shavings – blanched and then shocked in ice water
- 8 plumes Fresh Chervil

### Directions:

Once the lobsters have been poached; cool slightly and then carefully remove all the meat from the shell and divide into 4 equal portions. Take heads and remove inside cartilage; discard cartilage. Using a sharp pair of shears cut each head shell directly in half lengthwise, retaining the antenna on each half; form each head half into a narrower version of original head by folding sides under. Final head will resemble a large prawn; save for garnish. Split lobster tails in half lengthwise; save for garnish. Place lobster meat; butter and court bouillon in a large sauté pan. Warm pan over medium heat until the lobster is sufficiently hot; season; reserve.

