



California Strawberry Vanilla Butter

Ingredients:

- 1 Tahitian Vanilla Bean
- ¼ cup Mirin Wine
- 1 tsp Fresh Ginger, peeled and finely minced
- ¼ - ⅓ cup Heavy Cream
- ½ cup Lush Red California Strawberries, stemmed and pureed
- 1 – 2 Tbsp Unsalted Butter, cubed and slightly chilled
- 1 tsp Fresh Meyer Lemon Juice
- As needed – Fine Sea Salt
- 1 Tbsp Fresh Lemon Grass, center section only, very finely minced

Directions:

Combine vanilla bean, Mirin and ginger in a non-reactive saucepan; set over medium-high heat; cook until the Mirin is reduced by 50%. Add the cream, cook until reduced by 50%. Stir in the California strawberry puree, bring to a simmer. Whisk in lemon juice. Whisk in butter. Stir in lemon grass. Season. Transfer to main Marie and reserve, keeping warm.

Directions to serve Poached Maine Lobster:

Spoon generous amount of the strawberry vanilla butter into a large serving bowl; place half a tail in bowl; arrange snow peas and lobster meat over tail; top with reserved lobster head, celeriac shavings and plumes of chervil; serve immediately.

