

Lobster Salad with Sugar Snap Peas and Caviar Crostini

Wine Pairing: Sparkling Dry Rosé

Serves two as a first course or light lunch

- 1 Live Main or Spiny lobster (about 1½ lbs)
- 2 Tbl Minced shallots
- ¼ Cup Meyer lemon juice
- 1 tsp Honey
- ¼ Cup Extra Virgin olive oil, Kosher salt, Freshly ground black pepper

- 4 oz Sugar snap peas, strings removed
- 3 Cup Mixed salad greens, such as frisée, endive, watercress, butter lettuce
- 2 Tbl Fresh chives, chopped

- 6 pieces French baguette, sliced thin on an angle, lightly toasted
- 6 Tbl Crème Fraiche
- Finest Caviar, such as Osetra or White Sturgeon*

- Steam lobster for 10 minutes, set aside and allow to cool.
- In a small bowl combine shallots, lemon juice and honey. Let sit a few minutes while blanching snap peas. Whisk in olive oil and season to taste with salt and pepper.
- Blanch sugar snap peas in boiling salted water for 3-4 minutes. Drain and rinse under cold water to stop the cooking.
- Remove meat from lobster and cut into ½-inch pieces.
- Put salad greens and snap peas in a large bowl and toss lightly with vinaigrette. Divide salad between two large plates.
- Put lobster meat in same mixing bowl, add a little more dressing and toss to coat evenly. Do not overdress. Portion lobster meat on top of salad greens.
- Sprinkle chopped chives over salads.
- Top each slice of toasted bread with crème fraiche and a spoonful of caviar; Serve three on each plate.
- Save any leftover dressing for another use.

* Farmed sustainable resource