END OF SUMMER SEAFOOD SPREE DINNER KIT
Week of September 9–13

FIRST COURSE
- Scallop Crudo
- Coastal Succulents
- Preserved Scallop Crème fraîche
- Marinated Polebeans

SECOND COURSE
- Chilled Shrimp and Stonefruit Salad
- Charred Shishito and Lime Dressing
- Mint and Basils

OPTIONAL CAVIAR COURSE
- 1oz Lazy Bear Reserve Caviar
- Mini Loaf of Brioche
- Tin of allium custard w/ leeks vinaigrette

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THIRD COURSE
- Sweet Corn Agnolotti
- Lobster and Lobster Mushrooms
- Shellfish and Corn Butter Sauce
- Sliced Chives

FOURTH COURSE
- Summery Fish Broth
- Ling Cod
- Steamed Clams
- Summer Veggies & Peeled Tomatoes
- Herb Garnishes

FIFTH COURSE (DESSERT)
- Raspberry
- Raspberry Gummies
- Cream Cheese Mousse (*Contains Almond)
- Graham Cracker
- Black Cocoa-Pink Peppercorn Chips

INSTRUCTIONS:

1. SCALLOP CRUDO, LEMON, BASILS, POLE BEANS, PRESERVED SCALLOP CRÈME FRAÎCHE, COASTAL SUCCULENTS
This course will be tastiest if you keep everything very cold! The crème fraîche is made with cured and smoked scallops from our library of preserves, ginger, and lemon. Plate this preserved scallop crème fraîche at the bottom of a low bowl. Then take the marinated pole beans and scallop and gently mix together before placing on top of the crème fraîche. We cured these meaty, diver scallops (from Viking Village, NJ) in a brown rice koji brine to season them and enhance their firm texture and sweetness. Finish by garnishing with the coastal succulents that are foraged in the wilds along the bay area coastline.

2. CHILLED SHRIMP & STONE FRUIT SALAD, AVOCADO, CUCUMBER, CHARRED SHISHITO-LIME DRESSING
We’ve poached large gulf shrimp in a fennel-infused shellfish broth. Accompanying the shrimp are various stonefruits from Tenbrink Farms, Brokaw Avocados for richness, and crisp Mediterranean cucumbers. Dress with the charred shishito and lime relish, and the mints.

2½. OPTIONAL CAVIAR COURSE
Slice the brioche, then toast very gently in a toaster or oven. Top custard with the caviar, and enjoy with the toast for a decadent appetizer.

3. SWEET CORN AGNOLOTTI, LOBSTER, SHAVED LOBSTER MUSHROOM, SHELLFISH & CORN BUTTER SAUCE
We caramelized Brentwood corn (from G&S Farms) with shallots and brandy, and mixed it with house ricotta to create a filling for smoked pepper agnolotti pasta dough. We’re pairing the lobster with its mainland counterpart, the lobster mushroom, named for its bright red appearance and subtle (apocryphal, even) shellfish aroma. We are making the agnolotti fresh daily, then freezing it to help maintain its integrity and shape during travel and cooking, a trick most of your favorite restaurants use for stuffed pastas. To cook the pasta, bring at least two quarts of water to a soft boil, and add two tbsp salt per quart of water. While it’s coming up to a boil, warm up a sauté pan to medium-high heat. Add a small amount of butter or cooking oil then quickly saute the lobster, lobster mushrooms, and corn kernels for just a minute or so, then turn off the heat under the sauté pan. Cook the pasta for 2 minutes, maintaining a gentle boil. While the pasta is cooking, warm the pan of lobster, corn, and mushroom back up and add the sauce, bringing it to a boil. Add the pasta to the pan, simmering in the sauce for an extra minute. Finish with chives, give it a last toss, and then plate.

4. BRIGHT SUMMER SEAFOOD BROTH WITH LING COD & CLAM, CHERRY TOMATO, SUMMER VEGGIES & HERBS
We used the bones of local ling cod to make a light, aromatic broth, and seasoned it with heirloom tomato water, sweet peppers, and corn. To finish the course, bring the broth to a simmer, and heat a sauté pan to medium-high heat. Lightly salt the exterior of the fish. Add a small amount of cooking oil to the pan and place the fish gently in the pan. Reduce heat slightly, the goal is to get an even brown crispy sear on one side, cooking the fish 90% of the way on the initial side before flipping. Do not agitate the fish until it is time to flip it, about 3-5 minutes. Once the fish has browned and is looking almost cooked flip the fish on to the second side, pulling it out of the pan once the after just 15 seconds or so. Place the marinated squash, peeled tomatoes and steamed clams at the base of the serving vessel, top with the cooked lingcod and pour the heated broth over, finishing with the herbs.

5. RASPBERRY CREAM CHEESE MOUSSE, GRAHAM CRACKER, PINK PEPPERCORN
Okay, it’s your chance to get fancy. Plate your dessert with as much artistic flourish as you’d like. Make sure to take a photo before digging in! Post it and tag us on instagram @lazybearsf.