



Lobster Truffle Salad

*with golden beets, lavender grilled romaine
and black truffle vinaigrette*

In 2016, Jamieson Ranch Vineyards joined us to host a Winery Truffle Lunch for the sixth annual Napa Truffle Festival. Winery Estate Chef Scott Ekstrom teamed up with our guest Master Chef Rick Tramonto to create a truly spectacular feast. Here, Chef Scott shares his a vibrant and tasty Lobster Truffle Salad - perfect for a summer lunch! *Note that the recipe calls for Maine lobster, which come from cold Atlantic waters and are preferred by most chefs for their firmer, sweeter flesh, particularly the claw and knuckle meat, which is more tender than the tail.* Bon appétit!



Scott Ekstrom
Winery Estate Chef,
Napa, CA

Ingredients (Serves 4)

- 2 whole 1 ½ lbs Maine lobsters
- 1 small whole black truffle
- 2 T rendered duck fat
- 12 tsp Banyuls vinegar
- 2 large golden beets
- 1 T olive oil
- 1 watermelon radish
- 1 bulb fennel
- 6 pieces red pearl onion
- ½ cup white distilled vinegar
- 1 T granulated sugar
- 2 petite romaine hearts
- 1 tsp fresh lavender
- ¼ cup grapeseed oil



Directions

For the lobster

Bring large pot of water to boil. Break apart lobster, separating tails from claws. Poach tails for six minutes, claws for eight minutes. Place in ice water bath. Crack and remove shells, clean any remaining shell pieces. Refrigerate until ready to serve.

For the truffle

Slice truffle very thin on slicer, poach slices in duck fat around 140 degrees for 5-6 minutes until softened. Remove from fat and reserve. Cut slices into rounds and finely chop scraps, reserve for dressing. Mix chopped truffle, duck fat and Banyuls vinegar, season with salt and pepper. Set aside.

For the romaine

Bring grapeseed oil to a temperature around 120 degrees, add lavender leaves, steep for 10 minutes, then strain. Reserve. Cut romaine hearts in half lengthwise, brush with lavender oil and season with salt and pepper. Lightly grill to infuse flavor, 2-3 minutes. Set aside.

For the pearl onions

Cut onions in half lengthwise, place in cookpot with white vinegar and sugar, bring to boil, and simmer until cooked, between 6 to 8 minutes. Remove from heat and drain on paper towel.

For the beets

Season beets with olive oil, salt and pepper. Roast in 300 degree oven for approximately one hour, or until just tender. Once cooled, peel skin, slice into rounds same size as truffle slices. Reserve.

For the radish and fennel

Separately, shave each thinly into ice cold water and chill for 10-15 minutes, so that they crisp slightly.

Assemble

- 1 Slice lobster tails and claws into medallions, place on plate.
- 2 Place sliced truffle rounds atop beet slices, arrange on plate.
- 3 Neatly arrange the romaine leaves, pearl onions, beets, radish and shaved fennel.
- 4 Drizzle the reserved truffle trimmings with the duck fat and Banyuls vinegar over the lobster and vegetables.