



RECIPE BY  
EXECUTIVE CHEF TODD KELLY

## **Marinated Peekytoe Crab Salad with Avocado, Pink Peppercorns and Papaya Vinaigrette**

8 Ounces	Peekytoe Crab
2 Tbsp.	Chopped Chives
2 Ea	Avocado
1 Ea	Lime
1 Tbsp.	Tabasco Sauce
1 Ea	Small Red Onion, Diced
2 Tbsp.	Pink Peppercorns
1 Ea	Papaya
1 Ea	Shallot
2 Tbsp.	Verjus
1 Ea	Orange Juice
1/4 cup	Extra Virgin Olive Oil
1/4 cup	Arugula

1. Pick crab and toss with chives. Clean avocado, small dice and toss with lime, tabasco and half of the olive oil.
2. In a ring mold place a small ring of avocado next dice red onion topped with crab.
3. Grind pink peppercorn to a powder.  
Gentle sprinkle top of crab with the peppercorns.
4. Refrigerate crab mixture.
5. For the vinaigrette, peel papaya and scoop out seed.
6. Small dice half of the papaya and reserve.
7. With remaining papaya place in a blender with verjus, orange juice, shallot.
8. Puree mixture and drizzle in olive oil.
9. Add dice papaya and season with salt and pepper.
10. Assembly: place crab mold in the center of a plate and remove ring mold.
11. Top with a few arugula leaves that have been tossed with the vinaigrette.
12. Drizzle plate with remaining vinaigrette.

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