



RECIPE BY
EXECUTIVE CHEF TODD KELLY

Maine Lobster Salad with "Crispy" Poached Egg, Parsley and American Caviar Cream

1 Ea	One Pound Lobster
1/2 C	Crème Fraiche
1 T	Chopped Chives
1 T	Chopped Shallots
1 T	Lemon Juice
1 T	Olive Oil
	S&P to taste

1. Dice lobster and fold in remaining ingredients

1 Ea	Egg Poached
1 Sheet	Bric Dough
1 C	All-Purpose Flour
2 Ea	Eggs Beaten
1 T	Seasoned Salt

1. Poach egg in simmering water until cooked light, plunge in an ice water bath to stop cooking.
2. Carefully coat egg in flour then in egg wash and roll in long strands of dough.
3. Fry egg in 350 degree fryer.

1 C	Parsley Puree
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1. Puree parsley in a blender with a little water to blend until smooth

1 C	Heavy Cream
1 T	Red Wine Vinegar
1 T	Caviar

1. Mix all ingredients and season with salt and pepper.

For service

1. Place lobster salad in the center of a dinner plate. Place hot fried egg on top, garnish with parsley puree and drizzle with cream.

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