



New Wave Surf & Turf

Pan Seared Colossal Scallops & French Cut Chicken

Ingredients:

Item #:	Amount:	Ingredient:
16935	6 ea	U-10 Sea scallops
90355	1 ea	8 oz French cut chicken breast
9580	6 oz	Mashed potatoes
74665	1 tsp	Truffle cream
96325	4 oz	3" Veggie blend
11446	8 oz	Port wine
31891	1/2 cup	Extra virgin olive oil
26771	to taste	Kosher salt
32131	to taste	Black pepper
56921	1/4 lb	Butter
99656	1/2 tsp	Fresh Thyme

Method:

- Peel and devein the shrimp.
- Heat sauté pan and add 2 tbsp extra virgin olive oil.
- Dredge the chicken in seasoned flour and brown on both sides; finish in 350° oven.
- In the same pan, sear the scallops on both sides, season and remove and set aside; de-glaze pan with the wine, reduce to 2 oz.
- In a separate pan, return the potatoes, add the truffle cream and season.
- Sauté the vegetables in another hot sauté pan using the whole butter, season with salt & pepper and thyme.
- Arrange the chicken and scallops on the plate with the vegetables.
- Sauce the chicken and scallops with the port reduction, and garnish with thyme sprig.



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Maryland Lump Crab Cakes & Beef Tenderloin

Ingredients:

Item #:	Amount:	Ingredient:
42375	4 ea	2 oz Crab cakes
92275	2 ea	4 oz Beef medallions
48035	8 oz	Redskin wedge-cut potatoes
22091	3 oz	Hollandaise sauce
99870	6 pc	White asparagus
97002	6 pc	Green asparagus
99620	1 tsp	Tarragon
32261	pinch	Cayenne
26771	to taste	Kosher salt
32131	to taste	Black pepper
56921	1/4 lb	Butter
31891	1 cup	Extra virgin olive oil

Method:

- Season and grill the asparagus; set aside.
- Season and sear the beef. In a hot sauté pan, brown the crab cakes in butter.
- Prepare the hollandaise accordingly, finish with cayenne.
- Sauté the potatoes in butter; season with salt & pepper.
- Arrange the beef and crab cakes on the plate with the asparagus and potatoes. Drizzle the beef with the Bearnaise sauce.



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Grilled Delmonico & Shrimp Scampi Skewers

Ingredients:

Item #:	Amount:	Ingredient:
11530	3 oz	White wine
95726	1 ea	Cut 20 oz Ribeye steak
15526	1 ea	Shrimp Skewer
60435	1 ea	Preserved lemons
9741	2 oz	Lemon juice
97626	1/2 cup	Curly parsley 1
6160	8 ea	Onion rings
56921	8 oz	Butter
72305	1/2 cup	Diced parsnips
72300	1/2 cup	Yellow turnips
99404	1/2 cup	Yams
99937	1/2 cup	Carrots
99290	1/2 cup	Onions
74655	2 oz	Truffle mushrooms
25670	6 oz	Arborio rice, cooked

Method:

- Season and grill the shrimp.
- Cut a 20 oz ribeye steak, season and grill to 125°.
- For the hash, sauté the onions, add the veggies, cook until tender and set aside.
- Finish the risotto with the truffle mushrooms and white wine.
- Place the steak on the plate and top with onion rings.
- Spoon risotto onto center of the plate, and place ragout and shrimp on the alternating sides of the plate.
- Top shrimp with scampi sauce: butter, wine lemon, parsley, and garlic.



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