



Kona Cold Sous Vide Lobster “Farm to Table” Salad

Waipoli Hydroponic Greens, Big Island Hearts of Palm, Citrus Gelee, Sherry Shallot Vinaigrette

Serves 2:

- 1 each Kona Cold Lobster Tail – meat removed from shell
- 2 Tbsp Clarified Butter - melted
- 1 Tbsp White Wine
- 3-4 Fresh Tarragon Leaves
- 3 cups Fresh Waipoli Greens
- 1/4 cup Hearts of Palm – sliced 1/4"
- 1/4 cup Harcot Verts – bias cut 1" lengths and blanched
- 6-8 Grape or Teardrop Tomatoes – cut in half
- 1 Tbsp Citrus Gelee (recipe follows)
- 3 Tbsp Sherry Shallot Vinaigrette (recipe follows)

Place lobster tail in a heavy duty zip lock bag. Add the melted butter, white wine and tarragon. Seal tightly, removing as much as the air as possible from the bag. Bring water to a simmer, then reduce to a very low heat – 160 degrees. Place lobster bag in water and slowly cook the lobster tail until it is just done. Remove, cool and slice.

• Sherry Shallot Vinaigrette

- 1/2 cup Vinegar, Sherry
- 1 1/2 Tbsp Dijon Mustard
- 1 1/2 Tbsp Sugar
- 1 1/2 Tbsp Maui Onion
- 1 1/2 cups Olive Oil

Combine and mix together all the ingredients except the oil. Slow add and whisk in the oil until emulsified. Chill.

• Citrus Gelee

- 1 cup Seasonal Fresh Citrus Juice (Tangerine, Blood Orange, Orange)
- 2 sheets Gelatin

Soften the sheets in warm water. Heat citrus juice, add and dissolve the gelatin sheets. Pour into a small pan to a thickness of 1/4". Chill until the gelatin sets. Cut onto 1/4" cubes. Refrigerate.

To Plate

Dress greens with sherry shallot vinaigrette, place in the center of the serving plate. Sprinkle top with the tomatoes, harcot verts and hearts of palm.

Place lobster meat slices on top of the salad greens. Top with the citrus gelee and a drizzle of dressing. Serve.