

Chef Loren's Seafood Supper

A Menu by Chef Loren Larsen

Grilled Endive Salad

Seared Scallops

Ahi tuna Crudo

Tomato and Lemongrass Consume w/ Crab Salad

Peanut Butter Mousse Pie

Grilled Endive Salad

Prep/Cook: 15/10 min | Serves: 12

- 12 ea. Belgian Endive
- ½ Lemon
- Kosher Salt & Pepper, to taste

For Bacon Candy

- 1 lb bacon
- ¼ cup maple syrup
- ⅓ cup brown sugar
- 4 tablespoons water
- Additional ⅓ cup brown sugar for pickled radish
- 4 ea. Watermelon radish
- 1 cup rice vinegar

- 2 tablespoons sugar
- 2 tablespoons salt
- 2 ea. garlic cloves, pasted
- 1 tablespoon parsley, minced

For vinaigrette:

- 3 tablespoons champagne vinegar
- 2 tablespoons candied bacon fat
- 2 tablespoons olive oil
- 2 tablespoons shallot, finely diced
- 1 tablespoon dijon mustard
- 2 tablespoons honey
- Microgreens, for garnish
- 12 oz. goat cheese

1. Chef Notes: Get bacon going early/before guests arrive
2. Bacon Candy:
 - a. Combine all ingredients in a baking pan, mix thoroughly and bake at 350°F for 1.5 hours.
 - b. Remove from the oven and drain excess fat, saving 2 tablespoons for dressing.
 - c. Add additional ⅓ cup brown sugar to bacon and stir thoroughly, then place back into the oven until browned, caramelized, and crispy.

- d. Let cool in a baking pan on the counter, and serve warm.
 3. For pickled radish:
 - a. Combine all ingredients into a bowl. Using a mandolin, finely slice watermelon radishes into the pickling mixture
 - b. Let sit for minimum 1 hour, max 2 days
 4. For endive:
 - a. Remove oxidized root end with a knife. Slice endive long ways turning each hear into 4-6 pieces. Place cut side up on a sheet pan, drizzle with olive oil, salt and pepper.
 - b. Get cast iron grill plated red hot, sear endives on both sides until edges become translucent.
 - c. Land onto sheet pan, and drizzle with lemon juice
 5. For vinaigrette:
 - a. Whisk all ingredients together in a bowl
 6. Assembly:
 - a. Dress a bowl with the vinaigrette
 - b. Toss all endives and place rustically in a shallow platter
 - c. Top with candied bacon, crumbled goat cheese, and pickled radish
 - d. Garnish with microgreens
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Pan Seared Scallops w/ Popcorn cream

scallops : the filet mignon of the sea, aren't difficult to cook when you set yourself up properly

Prep/Cook: 15/10 min | Serves: 12

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| <ul style="list-style-type: none"> ● 60 scallops ● Kosher salt & pepper, to taste ● 2 tablespoons avocado oil ● ¼ cup butter, cut into cubes ● 2 lemons, zested | <p>Pop Corn Cream</p> <ul style="list-style-type: none"> ● 1 cup butter (browned) ● 1 cup pop corn ● 1 white onion, finely diced ● 4 cloves garlic, pasted ● ¼ cup white wine ● ¼ teaspoon nutmeg ● 1 cup whipping cream |
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1. For popcorn cream:
 - a. Pop popcorn & brown butter
 - b. Sautee onion and garlic in until translucent, no browning. Deglaze with a ¼ cup white wine
 - c. Once wine is reduced to dry, add in nutmeg and 1 cup whipping cream, bring back up to temp.

- d. After simmering 10 min, puree with immersion blender
 - e. Run pureed corn through a chinoise and place back on stove on low to keep at temp
2. For Scallops:
 - a. Chef Note: This is the last thing you do before the dish is served, have corn cream and garnish ready before cooking
 - b. Remove all scallops from the bowl and place on a paper towed plate. Using a paper towel, press all water out of the scallops, place on a dry plate and top with salt. Let them sit out for a minimum 30 minutes: DRY AND ROOM TEMP is the key to success here.
 - c. In a RED HOT non-stick or cast iron pan, add 2 tablespoons oil to the pan and roll around the pan until it's evenly coated
 - d. Quickly place scallops on one half of the pan. Sear one side then flip to the other side of the pan.
 - e. Add butter cubes at the end of each batch and baste until cooked through. Land onto a paper towel-lined sheet pan to drain for plating
3. Plating: Create a bed of popcorn puree,, place odd number of scallops on top, garnish with large amount of lemon zest and microgreens

Ahi Tuna Crudo

In a mediterranean vin

*It starts with the fish you source, do not skimp on quality, don't over season the marinade,
let the fish show out*

Serves: 12

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| ● 3 lb Grade A maguro tuna | ● 4 tbsp olive oil |
| Dressing: | ● 1 head fennel, sliced thin and roasted |
| ● 1 tbsp capers, diced | ● ½ teaspoon zataar seasoning |
| ● 1 fresno chili, sliced seeded and diced | ● Salt & pepper to taste |
| ● 2 oranges zested, ½ orange juiced | Additions to crudo |
| ● 1 Lemon zested, and juiced | ● 1 cucumber halved, seeded, and sliced thin |
| ● 2 tablespoons white balsamic, rice, or white | ● ½ red onion sliced thin |
| vinegar | ● 1 orange and 1 lime, peeled and sectioned: |
| ● 1 green onion sliced thin | citrus supreme |
1. Remove Ahi tuna from the package you received in, rinse with cold water, pat dry and place on a sheet pan, put in the freezer for 35 min-1 hour until it is just barely frozen.
 2. Remove from freezer and slice desired thickness

3. Shingle tuna into an appropriately sized container
4. Mix all remaining ingredient in a bowl to make the marinade
5. Pour marinade over the tuna, and place into the fridge for 30 min-2 hour
6. Plate as beautifully as you can, you can do a carpaccio style, a stack, a shingle, rustic etc
7. Dress with a few spoons of dressing and gently place cucumber, red onion and citrus around your plate
8. Serve chilled

Tomato and Lemongrass Consume, with a Chilled Crab Salad

Serves 10-12

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| <ul style="list-style-type: none"> • 8 roma tomato, halved, oil s&p and broiled lightly • 1 white onion sliced thin • 3 cloves garlic, smashed • 1 cup white wine • 4 stalks lemon grass • 6 cups of water • S&P to taste | <ul style="list-style-type: none"> • 5 egg whites <p>For crab salad:</p> <ul style="list-style-type: none"> • 1.5 pounds of dungeness crab • 2 tbsp kewpie mayo • 2 lemon zested • Salt and white pepper to taste • 2 oz chives sliced thin |
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1. Char tomato
2. In a small rondo gently saute onion and garlic until translucent, no color
3. When onion and garlic is translucent deglaze with white wine
4. When white wine is fully reduced to au sec, add charred tomato & water
5. With a back of knife “bang up” the lemon grass to expose more fibers and place into tomato broth
6. Boil for 15 min
7. After 15 min remove the lemon grass and discard
8. While broth is at a boil add egg whites, and do not move the water, turn down to a medium heat and let the egg create a float, once egg is fully cooked use a spider to remove and discard
9. Run broth through a chinoise and return to a suitable pot on low heat
10. Mix crab salad ingredients together thoroughly
11. Before plating bring soup up to a rolling boil
12. Place broth into soup bowl
13. Place scoop of crab salad in center in bowl

14. Garnish with diced chives

Oreo and Peanut Butter Mousse Pie

An easy dessert that never disappoints

Serves 8

- 24 oreos
 - 5 tbsp of butter melted
 - 40 oz peanut butter
 - 8 oz mascarpone
 - 1.5 qt heavy cream
 - 1 cup powdered sugar
 - ¼ cup brown sugar
 - 1 tablespoon vanilla
 - High end chocolate
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1. Preheat the oven to 350 F.
 2. In robot coupe, pulse all oreos until crumbled and transfer to bowl
 3. Stir in butter to cookie mixture,
 4. Pack mixture into pie tin and bake for 8-10 min
 5. Cool at room temp
- For filling:
6. Combine cream and powdered sugar in mixer and whip into whipped cream
 7. Slowly add vanilla once peaks in cream are established
 8. Remove whipped cream and place into bowl
 9. Add peanut butter into mixer with brown sugar and mix until creamed, after mixed add in mascarpone
 10. Once mixed slowly re incorporate whipped cream
 11. Put mousse into piping bag with desired tip
 12. Fill pie crust with mousse, and place into fridge for 30 min
 13. Top with grated chocolate
 14. Serve with ice cream