



Christopher Greenwald | Chef/Owner
 Bay Laurel Culinary | Petaluma, CA
www.baylaurelculinary.com



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Chilled Prawns with
 Lemon Aioli & Horseradish

Grilled Scallop Carpaccio with
 Oyster Mushroom Vinaigrette

California Sea Bass Ceviche with
 Chayote Squash Slaw
 & Chili Powder

Chilled Prawns with Lemon Aioli & Horseradish

4 large Prawns, peeled and deveined
 Salted Boiling Water
 Salted Ice Water Bath
 Fresh Horseradish, grated
 Place prawns in boiling water for approx. 2 min. Remove from hot water & place prawns in cold water bath. Remove when cool to drain & dry. Place Prawns on a plate with lemon aioli & serve with fresh horseradish.

Lemon Aioli:

1 whole Egg
 1 Lemon, for zest and juice
 2 cups Olive Oil
 Salt and Pepper, to taste
 Whisk egg with a pinch of salt, the lemon juice & zest. Slowly drizzle in olive oil until emulsified. Check for seasoning.

Grilled Scallop Carpaccio with Oyster Mushroom Vinaigrette

2 large Diver Scallops
 1 tsp Kosher Salt
 2 tsp Olive Oil
 Heat a grill pan over high heat. Salt & oil the scallops & cook rare, turning once for grill marks only. Let scallops cool & slice thinly. Fan out on a plate and drizzle with vinaigrette.

Oyster Mushroom Vinaigrette:

1 small handful Oyster Mushrooms
 1 Tbsp Olive Oil
 1 tsp Salt
 ½ tsp Pepper
 ½ clove Garlic, minced
 1 Tbsp Red Wine Vinegar
 2 Tbsp Extra Virgin Olive Oil
 ½ tsp Chives, minced
 Heat olive oil in a pan over medium high heat. Add mushrooms with salt & pepper & sauté until golden. Add garlic & cook for a second, until just fragrant. Deglaze with vinegar & remove from heat. Add extra virgin olive oil & check for seasoning. Serve warm adding chives just before service.

AMU-555 3 Compartment Rect. Plate Pearl White
13" x 4¼" x 1¼" 1 doz



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California Sea Bass Ceviche with
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California Sea Bass Ceviche with Chayote Squash Slaw & Chili Powder

- 1 lb California Sea Bass (can substitute any firm white fish)
- 1 cup Fresh Lime Juice
- 1 clove Garlic, minced
- 2 Scallions, minced
- 1 Fresno Chili, minced
- 2 Tbsp Olive Oil
- Salt and White Pepper, to taste

Chayote Squash Slaw:

- 1 Chayote Squash, julienne (can substitute raw zucchini if desired)
 - 1 Tbsp Cilantro (plus more for garnish)
 - 1 Tbsp White Onion, minced
 - Salt, to taste
 - Chili Powder, to taste
- Clean bass so it's free of any extra sinew or connective tissue & cut into 1/2" pieces. Place in a non-reactive bowl with most of the lime juice (save 2 Tbsp). Let sit 8 hours to overnight. Pour off lime juice & add reserved 2 Tbsp lime juice, garlic, scallions, chili, 1 Tbsp olive oil & seasoning. Place in refrigerator. Mix remaining 1 Tbsp olive oil with squash, cilantro, onion & salt. Top with slaw, chili powder & sprig of cilantro.

AMU-555 3 Compartment Rect. Plate Pearl White
 13" x 4 1/4" x 1 1/4" 1 doz



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