



**BURGERS  
& VINE**  
HISTORIC SONOMA CREAMERY

Carlo Cavallo | Chef & Co-Owner  
Burgers & Vine | Sonoma, CA  
www.burgersandvine.com



Herb Roasted Dungeness Crab & Maine Lobster

**TSC-014 Scalloped Oval Platter Eggshell**  
12 5/8" x 9 3/8" 1 doz



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Herb Roasted Dungeness Crab & Maine Lobster  
Serves 4

- ½ stick Butter
- ¼ cup Olive Oil
- 2 Tbsp Garlic, minced
- 1 Tbsp Shallots, minced
- 1 ½ tsp Dried Crushed Red Pepper
- 1 large Dungeness Crab, cooked, cleaned, and cracked (about 2 ½ lbs)
- 1 large Maine Lobster, cooked, cleaned, and cracked (about 1 ½ lbs)
- 2 Tbsp Fresh Thyme, chopped & divided
- 2 Tbsp Fresh Parsley, chopped & divided
- ½ cup Orange Juice
- 1 tsp Orange Peel, finely grated

Preheat oven to 500°. Melt butter with oil in heavy large ovenproof skillet over medium-high heat. Stir in garlic, shallots & dried crushed red pepper. Add crab & lobster; sprinkle with salt and pepper. Sprinkle 1 Tbsp chopped thyme and 1 Tbsp chopped parsley over crabs. Stir to combine. Place skillet in oven and roast crabs until heated through, stirring once, about 12 min.

Using tongs, transfer crab and lobster to platter. Add orange juice and peel to same skillet; boil until sauce is reduced by half, about 5 min. Spoon sauce over crab & lobster. Sprinkle with remaining one Tbsp thyme and one Tbsp parsley and serve.