

NAPOLÉON OF GRAPES, LOBSTER, AVOCADO, AND GREEN GRAPE CRÈME

Yield: 4 napoleons, 8 portions

Ingredients	Amounts
<i>Napoléon</i>	
Avocado	2 ea.
Lime, juice of	2 Tbsp.
Chives, thinly sliced	½ cup
Salt	as needed
Extra-virgin olive oil	¼ cup
Lobster (1½ lb.) cooked, chilled	2 ea.
Aleppo chili pepper flakes	1 tsp.
Red grapes, halved	2 cups
Black grapes, halved	2 cups
 <i>Frisée salad</i>	
Frisée lettuce	1 hd.
Cilantro, leaves and stems separated	½ oz.
Salt	as needed
 <i>Green grape crème</i>	
Green grapes	1 cup
Cilantro stems, minced	¼ cup
Jalapeño, minced	2 tsp.
Crème fraîche	1 cup
Honey	2 Tbsp.
Lime, zest and juice of, reserved	4 ea.
Flaked sea salt	as needed

Method

1. Peel the avocado and cut into small dice and combine with half the lime juice, chives, salt, and half the extra-virgin olive oil. Set aside.
2. Shred or roughly chop the lobster meat. Combine with the salt and Aleppo pepper. Set aside.
3. *For the frisée salad:* Mix frisée, cilantro leaves with salt and remaining lime juice and extra-virgin olive oil. Set aside.
4. *For the green grape crème:* Blend the green grapes, cilantro stems, jalapeño, and crème fraîche in a blender until completely smooth. Strain and combine with honey, lime juice, and zest. Add salt if necessary. Chill.
5. *To assemble the napoléon:* Using a round ring mold about 2-inches high and 2-inches across, place ¼ of the lobster and press to form first layer. Top the lobster with ¼ of the black grapes and fill the mold with ¼ of the avocado and pack down in the mold, smoothing the

top of the mold perfectly straight with a knife. Top with red grape halves arranged in a shingled pattern. Remove ring mold and sprinkle lightly with sea salt, if desired.

6. Place a small amount of the frisée salad next to the napoléon.
7. Drizzle 2 tablespoons of the green grape crème on the plate.