



Kona kampachi tartare with apple, radish, heart of palm and pickled shallot  
Served with a lemon and chive vinaigrette

- 8 oz Kona Kampachi, Medium Dice
- 1 ea Granny Smith Apple  
( $\frac{1}{2}$  cut into Wedges  $\frac{1}{2}$  cut in thin slices for fans)
- 4 oz Heart of Palm, batonnet  $\frac{1}{4} \times \frac{1}{4} \times 2$
- 1 ea Radish, thinly sliced
- 1 ea Shallot ( $\frac{1}{2}$  minced  $\frac{1}{2}$  cut into wedges for pickled shallot)
- 1 ea Lemon (juiced)
- 1 tbsp Champagne Vinegar
- 4 oz Extra Virgin Olive Oil
- 1 tsp Honey
- 1 tbsp Chives, thinly sliced
- Kosher salt and White Pepper

Method for Pickled Shallot:

1. Combine 1 Cup Rice wine vinegar and  $\frac{1}{2}$  cup granulated sugar and a pinch of kosher salt in a small saucepan and bring to a boil
2. Pour vinegar over shallots and let sit in refrigerator for 30 minutes to overnight.
3. Strain and refrigerate

Method for tartare:

1. Combine last 6 ingredients in a mixing bowl with a whisk.
2. Toss kampachi with some of the vinaigrette and season with salt and pepper as needed.
3. Toss heart of palm, radish and apple with vinaigrette
4. Plate as desired



Seared kona kampachi and abalone with celery root purée, pickled vegetables

Served with a balsamic butter sauce

Recipe for one portion:

3 oz           Kampachi  
2 ea           Baby Abalone (cleaned and poached)  
.5 oz          Beets (pickled)  
.5 oz          Heart of Palm (pickled)  
4 oz          Celery root  
1 oz          Heavy Cream  
1 oz          Unsalted butter  
2 oz          Balsamic Vinegar  
2 oz          White Wine  
1 oz          Butter

Kosher Salt and White Pepper

Method:

1. Cook celery root in salted water until tender.
2. Puree with cream and butter until smooth then season as needed, reserve.
3. Combine balsamic and white wine in a saucepan and reduce by  $\frac{3}{4}$  turn off heat and stir in butter, season as needed.
4. Season kampachi with salt and pepper and In a hot nonstick sauté pan with a little oil (canola) sear fish on all sides about 1.5 minutes per side, in the same pan sear the poached abalone until warmed

through.

Poached abalone:

1. In salted water poach abalone for 3 minutes in water just starting to show bubbles, not boiling.
2. Remove and cool

Pickled Vegetables:

1. Combine 1 cup rice wine vinegar and ½ cup granulated sugar, bring to a boil
2. Pour over Vegetables and let sit 30 minutes to overnight.
3. Strain and Reserve

Kona abalone with asparagus and enoki mushroom  
Served with scallion oil and a sherry cream sauce

|          |                                      |
|----------|--------------------------------------|
| 1 ea     | Medium size Abalone                  |
| 2 spears | Asparagus, bias cut                  |
| 1 bunch  | Enoki Mushroom, cut in 1 inch pieces |
| 1 oz     | Unsalted Butter                      |
| 1 bunch  | Green Onion                          |
| 2 cups   | Canola oil                           |
| 1 ea     | Shallot, Sliced                      |
| 4 oz     | Sherry, Amontillado if available     |
| 2 oz     | Heavy Cream                          |
| 2 oz     | Unsalted Butter                      |

Method:

1. Poach abalone in salted water for 3 minutes in water just starting to show bubbles, not boiling, cool and reserve
2. Combine Sherry and Shallots in a saucepan and reduce by ¾
3. Add Heavy cream and reduce by half turn off heat and stir in butter, season with salt and pepper, reserve
4. Saute Asparagus and enoki mushroom in butter and season with salt and pepper.
5. Sear Abalone in a hot pan with a little canola oil and plate as desired

Scallion oil:

1. Combine green part of scallions and canola oil and a big pinch of salt in a blender and blend until green in color strain and reserve.