

**“Lobster  
Galliano”**  
*Chef Paul O’Toole*  
**CEC/AAC**



Tip Of The Month – February, 2010

2 lbs. Raw Clean Lobster Tail Meat Cut To 2” Pieces
8 oz. Mushrooms – Quartered
2 tsp. Fresh Chopped Garlic
1 tbsp. Toasted Almonds
3 oz. Heavy Cream
2 oz. White Wine
1 tbsp. Shallots
2 oz. Galliano (Liquer)
½ tsp. Salt & Pepper
1/8 tsp. Dried Red Pepper Flakes
1 tbsp. Chopped Chives
½ tbsp. Chopped Parsley
6 ea. Puff Pastry Shell (Vol Au Vent)
1 oz. Oil
In hot sauté pan, place oil and lobster.
Sprinkle lobster with salt and pepper.
Saute lobster for about 2 minutes on each side.
Add mushrooms, shallots, garlic, red pepper, and white wine.
Continue to cook this for about 4 to 5 minutes.
Add Galliano, then heavy cream.
Remove lobster meat out of pan and place into your cooked puff pastry shell.
Add chopped parsley and chives.
Let sauce reduce until the consistency is where it will coat the back of a spoon (nape).
Spoon the sauce on top of the lobster.
Garnish lobster with toasted almonds and chopped chives.
Serve and enjoy!
Chef’s Note: Want to try this recipe without all the shopping, cooking, and cleaning? Reserve your table for our Valentine’s Dinner on Saturday February 13, 2010. This will be one of four entrees available that evening for you to enjoy.

*Find out about our Sunday Brunch, Valentine’s Dinner, Valentine’s Day Brunch and everything else  
that’s happening at Deerfield Golf & Tennis Club by visiting [www.deerfieldgolfclub.com](http://www.deerfieldgolfclub.com).*