



2009 Presidential Inauguration Luncheon First Course

Seafood Stew

To pair with Duckhorn Vineyards Sauvignon Blanc

Serves 10

Ingredients:

- 6 (one pound ea.) Maine lobsters
- 20 medium size sea scallops
- 36 large shrimp, peeled, cleaned and tail removed (approx. two pounds)
- 10 (one ounce) pieces of black cod
- 1/2 cup diced carrots
- 1/2 cup diced celery
- 1/2 cup diced leek
- 1/2 cup diced Idaho potato
- 1 tsp. kosher salt
- 1 tsp. ground white pepper (or black pepper)
- 1/4 tsp. ground nutmeg
- 1 quart heavy cream
- 1 cup dry vermouth (optional)
- 10 (five inch) puff pastry rounds

Preparation:

Bring one gallon of water to a boil; poach lobsters, then shrimp, then black cod and last scallops.

After seafood is cooked, remove from water; reserve water and bring to a boil.

Cook all vegetables in liquid that was used for the seafood, remove vegetables when tender. Allow the liquid to continue to boil until only one quart of liquid remains. This will be the base for the sauce.

Bring Seafood liquid back to a boil and add the vermouth (optional) and heavy cream and reduce by half, season with salt, pepper and nutmeg to taste. Desired thickness is when the sauce covers the back of a wooden spoon. Set aside to cool.

Cut Maine lobster, shrimp and scallops into bite size pieces.

Pre-heat oven to 400 degrees

Fold seafood and vegetables into cool sauce, being careful not to mix too much as this will break up the seafood. Scoop mixture into terrines or oven proof baking dish of your choice.

Cover terrines with puff pastry rounds, brush them with egg wash and bake them until golden brown (8-10 minutes). Allow to cool for 5 minutes before serving. You can cook this 2-3 hours ahead of time and keep warm at 150 degrees Fahrenheit.