

## **Dungeness Crab & Maine Lobster Salad with Meyer Lemon Crème Fresh & Grilled Sour Dough Toast**

*Our local Dungeness crab is a source of great pride in the bay area. So is our Dry Creek Vineyard Fumé Blanc, which has won numerous competitions as a result of its successful, pairing with seafood. This recipe serves six guests as a hearty appetizer.*

*Recipe Created by Kevin McKenzie*

### **Ingredients**

<b>Fresh Crab Meat</b>	<b>1 pound</b>
<b>Live Maine Lobster</b>	<b>1 x 1 ½ pound lobster (cleaned and shelled)</b>
<b>Crème Fresh</b>	<b>1 cup</b>
<b>Extra Virgin Olive Oil</b>	<b>3 tablespoons or to taste</b>
<b>Meyer Lemon Zest</b>	<b>2 lemons</b>
<b>Meyer Lemon Juice</b>	<b>2 tablespoons</b>
<b>Fresh Chives</b>	<b>One bunch (snipped to ½ inch in length)</b>
<b>Fresh Tarragon</b>	<b>One bunch (leaves picked)</b>
<b>Sea Salt &amp; Pepper</b>	<b>to Taste</b>
<b>Fresh Sour Dough Baguette</b>	<b>1 each</b>

### **Method**

**Just prior to serving, toss chilled crab meat with crème fresh, zest of one lemon, fresh chives, one tablespoon of olive oil, and about two tablespoons of lemon juice, just until the crab salad is vibrant, but not too lemony, then season lightly with salt and pepper.**

**Just prior to serving toss lobster meat with remaining olive oil, zest of one lemon, one tablespoon of fresh tarragon, salt and pepper to taste.**

**At almost the very last minute take six long thin slices of baguette, which have been sliced along the bias of the loaf of bread, then lightly butter and oil them before toasting or grilling to desired doneness.**

**When ready to serve, place crab attractively in center of bowl or plate then garish with the lobster and toast.**