



LARK CREEK® RESTAURANT GROUP

Pumpkinseed crusted American Red Snapper with roasted spaghetti squash and lobster sherry sauce

3T clarified butter	1 spaghetti squash
1 small chicken, chopped	2T whole butter
4 lobsters shells	2 cloves garlic – skin on
5 cloves garlic	1 sprig thyme
2 shallots – halved	
5 sprigs thyme	1 cup pumpkinseeds
5T sweet Spanish paprika	6 – 4oz portions of skinless snapper fillet
½ cup tomato paste	¼ cup flour
500 ml Spanish sherry	1 egg
2 qts fish fumet	
	½ cup sliced shiitake mushrooms
	3 cups brussel sprout leaves
	1 lemon

Lobster sauce: in a hot saucepan add clarified butter. Add chicken pieces and brown evenly and well. Add lobster shells and roast well. Add garlic, shallots and thyme. Sprinkle evenly with paprika. Add tomato paste and mix well while still maintaining high heat. When paste is evenly distributed and cooked through, add sherry. Reduce by 2/3 and add fish fumet. Let simmer for 1 hour. Puree everything with an immersion blender and pass twice - first through a strainer, and then again through a fine sieve. Bring to a boil and whisk in whole butter when ready to serve.

Cut spaghetti squash in half lengthwise. Scoop out seeds. Cut widthwise into ½” slices. Steam for 15 minutes or until just cooked through.

Toast pumpkinseeds in a dry pan until puffed and aromatic. Let cool and then chop roughly. Dip skinside of snapper first in flour, then in beaten eggs, and lastly in the pumpkinseeds.

In a warm pan place snapper skinside down with clarified butter. Put pan in oven at 400° until fish is just cooked through. While fish is cooking, roast spaghetti squash in a sauté pan with butter, thyme and garlic.

Heat butter until foamy. Toss in sliced mushrooms. When slightly browned, add brussel sprout leaves. Reduce heat and cook until tender. Squeeze a bit of lemon over, and season.

Remove peel from squash and place on plate. Add a spoon of the sprout ragout to the center. Sauce around with the lobster sauce. Put snapper – crust side up, in the center of the plate, and serve.

*From Culinary Director Adrian Hoffman and Co-Founder Bradley Ogden,
Lark Creek Restaurant Group*