

# Seafood Summer Salad

## INGREDIENTS:

4 large live scallops in the shell  
12 large U12 saltwater shrimp  
Coarse sea salt, Cracked black pepper  
12 sliced garlic cloves  
Zest from 3 lemons  
2 C olive oil  
4 tubes calamari with tentacles

## FOR THE MAYONNAISE:

4 oz sea urchin roe  
½ oz wasabi powder mixed with water  
3 egg yolk  
1 tsp Dijon mustard  
½ C vegetable oil  
½ C olive oil

## FOR THE SALAD:

1 tray micro greens  
Carrots, romanesco, zucchini, squash  
Fennel green, flat parsley, cilantro, chives  
¼ C champagne vinegar  
¼ C chicken broth  
1 tsp dijon mustard  
1 C olive oil  
Salt, pepper, sugar  
4 slices of ciabatta bread, 2 garlic cloves,  
2 vine-ripened tomatoes

## DIRECTIONS:

Blend the sea urchin and the wasabi, set aside. Combine egg yolk, mustard, salt, pepper, sugar in a bowl, add oils to make a mayonnaise, fold in the sea urchin, chill.

Clean the scallops and keep the shell. Peel the shell off the shrimp while leaving the head and tail on, marinate with salt, pepper, garlic and zest. Clean the calamari tubes, removing the feeding mouth.

In a large bowl, combine the vinegar, broth, mustard, salt, pepper, sugar and blend in the oil. Clean and blanch the vegetables, toss them into the bowl with the micro greens and the herbs.

Sear the scallops and calamari in a sauté pan with olive oil, remove and season with sea salt, grill the shrimp on high heat 90 seconds each side.

Place a scallop shell in the center of each plate, arrange the greens and vegetables on top, place one scallop each, sliced in half and one tube and tentacle on the lettuce, top with 3 shrimp each leaning tail up. Toast the bread slices on the grill, rub the garlic and the tomato over them and drizzle with olive oil, drizzle the mayonnaise around the outside of the plate, enjoy!



Chef Patrick Dahms

**Recipe and photo provided by  
Hilton San Diego Bayfront**