

## Avocado and Crab Napoleon on chilled Tomato and Herb Bisque

1lb, Jumbo lump Blue Crab meat  
2 Tbsp Mayo  
1 Tbsp Wasabi powder  
S and P to taste  
3 avocados slightly firm and sliced ¼”  
8oz (wt) Wakami Slaw  
8 basil sprigs Fresh  
4 tsp Black Sesame seeds  
½ cup Tomato and Herb bisque

### Preparation instructions

1. Prepare crab by draining excess juice and placing in mixing bowl. Add just enough water to the wasabi powder to make it smooth in consistency. Mix wasabi with mayo and combine thoroughly. Add wasabi mayo to crab and fold in just to incorporate; try not to break up the lumps of crab.
2. Slice the avocados lengthwise about a ¼” wide and place in water with lemon to hold.
3. Place a 2” ring mold in center of plate. Add 2oz of crab mix and lightly press to cover bottom of mold. Add 3 slices of avocado to top of crab and again lightly press to cover. Add 2oz. more of the crab mix and lightly press to cover. Should fill the mold about ¾ full.
4. Place the tomato and herb bisque around mold on plate covering entire plate. Remove ring mold. Place 1oz. wakami slaw on top of crab mix and garnish with ½ tsp of the sesame seeds.
5. Place basil sprig in bisque
6. Serve

### Tomato and Crab Bisque

2 Tbsp Olive oil  
4 roma Tomatoes  
4 shallots  
1 red bell pepper  
2 Tbsp Basil Fresh  
2 Tbsp Tarragon Fresh  
2 Tbsp Thyme Fresh  
2 Tbsp Rosemary Fresh  
2 cups heavy cream  
¼ cup of white wine  
S and P to taste

### Preparation instructions

1. Place olive oil in sauté pan and get hot. When hot rough chop first 7 ingredients and sauté on med high heat for 4-5min.
2. When vegetables are tender and tomatoes start to break down add the white wine to deglaze and cook for 1 min.
3. Lower the heat to medium and add heavy cream. Cook another 4-5 min until reduced in ½.
4. Remove from heat and place in blender, blend until smooth. Then strain through a fine strainer.
5. Chill bisque and reserve for Preparation