

Grilled Lobster Tails with Ginger Grapefruit, Pink Peppercorn Butter and Spinach Salad, paired with Davis Estates Sauvignon Blanc

INGREDIENTS:

SERVES: 4-6

Grilled Lobster Tails

4 lobster tails, 8 to 10 ounces each
Extra virgin olive oil
Fine sea salt

Ginger Grapefruit, Pink Peppercorn Butter

8 tablespoons unsalted butter, room temperature
2 teaspoons freshly grated ginger root
1 teaspoon freshly grated pink grapefruit zest
1 teaspoon cracked pink peppercorns
1/2 teaspoon flaky finishing salt

Spinach Salad

2 tablespoons cider vinegar
2 tablespoons honey
2 tablespoons Dijon mustard
6 tablespoons olive oil
1 large container (16 ounces) baby spinach
2 grapefruits, peel and pith, cut away and sections cut free from membranes
1 medium carrot, peeled and grated
1/2 cup roasted Cashews

METHOD:

Ginger Grapefruit, Pink Peppercorn Butter

- In a bowl, thoroughly combine the butter, ginger, grapefruit zest, pink peppercorns and flaky salt to create the compound butter.
- Divide into equal parts and reserve at room temperature.

Grilled Lobster Tails

- Prepare the grill for direct grilling over a hot fire. A natural lump charcoal fire is preferred.
- Split each lobster tail down the center. Start by using kitchen shears to cut through the top and bottom shells, then use a chef knife to split the meat.
- Brush the meat-side of each half with a light coat of olive oil and season with salt.
- Melt 1/2 of the compound butter in a small saucepan over low heat. Remove from heat and reserve.
- Grill the tails by starting with the meat sides down, directly on the hot grill grate. Cook until browned, about 2 minutes. Turn them over on the grill grates. Continue cooking until the meat turns from transparent to opaque, about 135°F.

Spinach Salad

- In a bowl whisk together vinegar, honey, and mustard. Add oil in a stream, whisking until emulsified.
- In a large serving bowl toss together spinach, grapefruit sections, carrots and cashews. Add about half of dressing and toss to combine, adding more dressing if desired.

To Finish

Transfer the cooked tails from the grill to a serving platter. Drizzle the melted butter over each tail, then top with a dollop of the room temperature butter. Serve each Lobster Tail with a side of Spinach Salad and chilled glass of Sauvignon Blanc.