

Recipe Ragout of Blue Crab

Recipe Courtesy of Alpenglou Stube

ingredients

3oz. Jumbo Lump Crab

1/2 oz. Shiitake mushrooms (julienne)

1T. Leek Fondue

1t. Whole Butter

1t. Fresh Squeezed Lemon Juice

1T. Dry Sac Sherry

t+t Salt and Pepper

1t. Chopped Chives

1T. Chive Oil

1/2 oz. Fried Leeks

1oz. Beurre Blanc

directions

Sauté shiitake mushrooms with the Whole Butter

Deglaze with Sherry, Reduce to au sec

Add Leek Fondue and Jumbo Lump Crab, Warm up

Salt and pepper, lemon juice to taste

Garnish with Beurre Blanc, chopped chives, fried leeks



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