



# CARPACCIO ST. JACQUES

## INGREDIENTS

### LEMON VINAIGRETTE

(scallop)

- 100 grams olive oil
- 15 grams lemon juice fresh

### RADISH BUTTER

- 30 grams parsley, turnip and radish leaf mix
- 100 grams salted butter
- 50 grams unsalted butter

### CITRON VINAIGRETTE

- 25 grams Dijon mustard
- 125 grams grapeseed oil
- 75 grams olive oil
- 100 grams citron vinegar
- 25 grams lemon juice fresh
- Salt & pepper

## PREPARATION

### LEMON VINAIGRETTE

Mix together and keep refrigerated.

### RADISH BUTTER

Rough chop leaves and put into a robot coupe with softened butter and blend until green, pass through a tamis. Reserve butter for later use and do not refrigerate. Tiny turnip with leaf—split in half keeping stem on one side and discard other. Tiny radish with leaf (cherry bomb)—split in half, keeping stem on one side and discard other.

Dip radish and turnips one by one by holding the stem into butter (may need to melt butter to work with) butter should give a thin coating over the root, wipe the flat side clean of butter

### ADDITIONAL ITEMS

- Espelette pepper and oil
- Extra-virgin olive oil
- Citrus marigold flowers
- Arugula flowers
- Poppy seeds
- Fleur de sel

and dip into cold water to set. Take out once set and refrigerate on a food-safe towel and plastic wrap.

### CITRON VINAIGRETTE

Mix together, add salt and pepper and refrigerate.

### WATERMELON RADISH

Slice radish thin and punch out circles, diameter of 7 cm and marinate in citron vinaigrette for 12 hours.

### SCALLOP

Use fresh scallop from the shell and cut into thin slices of Carpaccio. Reserve in the refrigerator.

### CAVIAR

Select caviar of choice.



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### ASSEMBLE COMPONENTS

Place rolled circles of watermelon radish onto the plate. Season fish with lemon vinaigrette, salt, pepper, and poppy seed, and then lay on top of the watermelon radish. Spoon 1 gram of caviar on top of the scallop. Season radishes with olive oil and salt, and then place off to one side of the caviar. Finish with Espelette pepper, oil, and flowers.

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