

Chef Rhys Lewis

Williamsburg Lodge

Corn Meal Crusted Flounder with Oysters

Warm White Satina Potato Salad

Crispy Virginia Ham, Tarragon Pesto

Serves 4

Ingredients- For the Flounder

4 -5 oz portions of Atlantic Flounder

½ Corn Meal for dredging

2 -3oz of clarified butter for cooking

Kosher Salt & Pepper

Method -For the Fish

Season the Flounder with salt and pepper and dredge in the corn meal.

Cook 2 – 3 minutes over medium heat or until the fish is golden brown and reserve warm.

This step may be done at the last minute.

Ingredients- For the Oysters

8 each Shucked Oysters

½ cup Flour

1 egg, beaten

½ cup bread crumbs

1/8 cup butter for frying

Method -For the Oysters

Season the flour with the salt and pepper and dredge the oysters, then into the egg and then into the bread crumbs.

Sauté the oysters in the butter until golden brown and reserve warm.

Ingredients-For the Satina Potato Salad

1 # Satina Potatoes, washed

3 oz grated Everona Dairy “Piedmont” Cheese

2 oz Fresh Basil, stemmed and sliced fine

3 Cloves Garlic Chopped Fine

2 medium Shallots, peeled and chopped fine

3 oz of whole Butter

Kosher Salt and Black Pepper to taste

Method-For the Satina Potato Salad

Cook the potatoes in salted water until tender and cool to room temperature

Melt the butter in a sauté pan and add the garlic and shallots and cook 2 minutes with out browning and add the basil.

Combine the Basil butter, Piedmont Cheese, potatoes, and season to taste with salt and pepper.

Reserve in a warm place.

Ingredients-For the Crispy Virginia Ham

4oz shaved Virginia Ham

2 Oz clarified Butter

Method

In a small amount of butter cook the ham until crisp and reserve.

Ingredients -For the Tomato Relish

1 Beefsteak Tomato, blanched and peeled, diced fine

1 Tbsp Extra Virgin olive oil

½ tspn ground Coriander

Kosher salt and pepper

Method -For the Tomato Relish

Combine the Tomatoes, Olive oil, Coriander and season with salt and pepper, reserve chilled

Ingredients -For the Tarragon Oil

½ cup Extra Virgin Olive Oil

8-10 sprigs Fresh Tarragon, stem removed

Kosher Salt

Method -For the Tarragon Oil

Combine the Tarragon, Olive Oil and Salt and puree in a blender 30 seconds and reserve.

Final Presentation

Place a portion of the Warm Satina Potato salad in the center of the serving plate and top it with a portion of the Corn Meal Crusted Flounder.

Place two Oysters on top of the Flounder and dot the Tomato Relish and the Tarragon Pesto around the dish and serve