



Portions: serves 1

Directions

- Generously season the steak with salt and pepper. Using a heavy cast iron pan over high heat and sear each side in butter and thyme for 1-2 minutes, getting a good crust. Pan fry to preference, then remove from the pan and let rest.
- Gently remove the shell from your lobster tails and bake in roasted garlic oil. (14 minutes)
- Cut the lobster into large chunks, toss with freshly chopped dill, tasting and adding pepper if needed.
- Toast the bread, then slice the steak against the grain.
- Assemble the sandwich: mayo, wasabi, slices of steak, tomato slices, slice of toast, lobster, pea shoots, season with salt and pepper, then the last slice of toast (drizzle that last slice of toast with the remaining butter).
- Slice and enjoy!

Bon appétit,

Chef Gilles & mini Chef Lisa

