

A Sutherland Belle

Montauk Summer Lobster Salad

INGREDIENTS

For the Dressing

- ½ cup Duke's mayonnaise
- ½ cup cultured buttermilk
- 2 tablespoons fresh lemon juice
- 1 teaspoon finely grated lemon zest
- 2½ tablespoons finely chopped fresh tarragon
- 1½ tablespoons finely minced shallot
- 2 cloves garlic, finely minced
- 1 teaspoon Dijon mustard
- ½ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper
- ⅛ teaspoon white pepper

For the Salad

- 1½ pounds cooked lobster meat, cut into generous bite-sized pieces
- 1 head butter lettuce, torn into large pieces
- 2 heads Little Gem lettuce, leaves separated
- 2 tablespoons fresh chives, finely chopped
- ¼ cup tablespoons celery leaves
- 1 celery stalks, shaved paper thin on a mandoline
- 2 slices thick-cut bacon, cooked until crisp and finely crumbled
- 2 hard-boiled eggs, finely grated or chopped
- 1 lemon
- Flaky sea salt
- Freshly cracked black pepper

INSTRUCTIONS

For the Dressing

1. Combine dressing ingredients in a bowl. Whisk until smooth. Cover and refrigerate at least one hour before serving.
2. Cook the bacon until crisp. Drain well and crumble into very small pieces.

3. Separate the celery leaves from the center of the bunch. Reserve the tender leaves. Using a mandoline, shave the celery paper thin.
4. Tear the butter lettuce into large pieces and separate the Little Gem leaves. Wash well and dry thoroughly.
5. Place the lobster in a bowl. Just before assembling the salad, squeeze the juice of half a lemon over the lobster and toss gently with your hands. Season lightly with flaky salt and a few turns of black pepper.
6. Lightly dress the lettuce with just enough tarragon dressing to barely coat the leaves.
7. Arrange the dressed lettuce on a large shallow platter. Nestle the lobster over the greens.
8. Scatter the shaved celery naturally throughout the salad. Sprinkle with the chopped chives, celery leaves, and bacon. Grate the hard-boiled eggs evenly over the salad.
9. Finish with another light drizzle of dressing over the lobster only. Serve the remaining dressing on the side with lemon wedges.