



# Sautéed Fresh Chilean Sea Bass served with Lobster Meat

## INGREDIENTS

- 2 oz. Lobster Meat
- 1 oz. Leeks
- 1 Clove Garlic
- 2 oz. Lobster Broth
- 2 oz. Tomato Sauce
- 8 oz. Chilean Sea Bass
- Olive Oil
- Lightly Salted and very little pepper

## PREPARATION

**For the Sea Bass:**  
Pan sear the sea bass with high heat on both sides until golden brown. Bake in a convection oven for 5 minutes at 400° (add a few minutes if using a non-convection oven)

**For the Sauce:**  
Put a pan on medium heat to warm up the olive oil. Add garlic and leeks to the pan.

When the garlic starts to show color, add white wine and lobster broth. Let reduce to about half. Scrape the bottom of the pan and stir. When the sauce thickens to a desired consistency, add salt and pepper to taste. Add some parsley for presentation.

## Passion Fruit Bellini

### INGREDIENTS

- 3 parts | Passion Fruit Puree
- 1 part | Moscato D'Asti

### PREPARATION

Pour 3 parts Passion Fruit and 1 part Moscato in to a shaker. Shake vigorously for 5-10 seconds. Pour over a small amount of crushed ice in a champagne flute. Garnish with your choice of fruit. Can also be made with blood orange and peach puree.

Tre Cugini is proud to be the recipient of several dining awards, including a four-time winner of Grand Rapids Magazine's Award of Excellence. Its authentic Italian cuisine is inspired by their owner, Adriano Moscatelli, who is originally from Tuscany, Italy. Their culinary team is comprised of experts in their craft from all over the world. In its fourteenth year of business, Tre Cugini has been able to transform the small urban space in downtown Grand Rapids into a stylish and tasteful establishment. Tre Cugini is a place where many people come to enjoy a business luncheon, a night out with friends, celebrate a birthday or anniversary, wedding rehearsal dinners, and mainly to enjoy our authentic Italian cuisine with a great wine list.

Tre Cugini imported the world famous "Bellini" to Grand Rapids and also has a great reputation for their very creative martinis.

Come and visit Tre Cugini and feel like you are experiencing Italy. We will even teach you some Italian phrases if you would like! Ciao!

Tre Cugini  
DOWNTOWN GRAND RAPIDS

*... Every sense awakened  
Each one satisfied...*








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