



Thanks to Chef **Gabriel Milne**  
of the **Blue Crab Seafood House** at the  
**Coast Victoria Hotel & Marina by APA**

## **Dungeness crab vinaigrette, cauliflower, sultana & tomato ragout**

Serves 6

### **Ingredients:**

2 Lbs filleted Halibut  
1 Lbs shelled and cleaned Dungeness crab meat  
1 head of cauliflower  
1 Shallots  
2 Cups sultana raisins  
¼ Lbs of cherry tomato  
1/2 heads of garlic  
1 pint 36% whipping cream  
¼ Lbs butter unsalted  
1 handful Basil  
1 yellow onion  
Extra Virgin Olive Oil  
1 can (pint) of quality diced tomato (preferable from Italy)  
1 Lemon

### **Seared Halibut:**

Preheat oven to 450°F  
Cut halibut into individual portions (usually 4-6 OZ)  
Season with salt and pepper  
Place oil in skillet and bring almost to smoking point of oil  
Sear flesh for one minute or until golden brown  
Flip and put in a generous knob of cold butter and baste fish with foaming butter with a spoon  
Place in oven and cook for 4-6 minutes depending on thickness

### **Dungeness crab Vinaigrette:**

Juice and rasp 5 lemons  
Chop basil  
Fold into crabmeat in a large bowl  
Add a generous amount of extra virgin olive oil

### **Cauliflower Puree:**

1 head of cauliflower roughly chopped  
Whipping cream to cover season and simmer until cauliflower is soft  
Puree in blender until smooth adding lemon juice to brighten the flavor profile

### **Cauliflower, Raisin, Tomato Ragout:**

Remove florets from cauliflower carefully to keep them intact, poach in acidulated water (white wine vinegar) and reserve  
Chop garlic, shallots and basil, place in saucepan and start to sauté  
Add diced tomato, ½ cherry tomato and raisins and bring to stew like consistency  
Fold in cauliflower and fresh basil, squeeze the juice of 1 lemon and adjust seasoning



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