

# San Diego Surf & Turf

A contemporary spin on steak and lobster, this dish features a 2-oz. roasted garlic filet, paired with a butter-poached 2-oz. Pacific lobster tail, served on a whipped parsnip mash and garnished with a dried parsnip crisp.

"The dish is served at action stations in a cocktail-party type of environment," said Leidy. "The beef is prepared on a flat griddle, cut down into small loin and then grilled in front of the guest and carved."

The lobster is poached and plated in front of the visitor and is dipped in an emulsified, boiling butter abstract to give the tail a creamy, rich consistency. The parsnip side is created by boiling the root vegetable and blending it with creamy mascarpone cheese, salt & pepper and a hint of garlic.

"It complements each item with a bit of body and sweetness," Leidy said. "The flavor of the filet is intense and the lobster is really rich. The mash has a neutral taste and cuts the richness while balancing that plate."

The secret to the dish is sourcing local, natural ingredients. Beef comes from free range cows at Myers, fed grass and then switched to a corn diet six months before slaughter. Mushrooms for the steak ragu sauce are grown at a San Diego farm, while lobsters are caught in local waters, typically off the coast of Southern California or Mexico.

"Surf and turf is a marquee dish and something people still get excited to order," he said. Between the wild mushroom steak marinade, the organic butter sauce and the parsnip side, the dish is "as contemporary as anything you're going to find while still being approachable."

Contact: (619) 525-5900



## CHEF JEFF LEIDY SAN DIEGO CONVENTION CENTER CENTERPLATE

Hoping to change the public's notion of convention center cuisine, Leidy uses natural and organic ingredients to create a new spin on traditional fare. A native of Ventura, Calif., and a graduate of the California Culinary Academy in San Francisco, Leidy said his mission is to help "people understand that convention center food has evolved and is as good as anything you'd find at a restaurant right now."

MENU PRICE.....\$30-\$35 per plate  
PAIRS WITH .....California Pinot Noir

