

Virginia Oyster Club Sandwich

Yield: 1 amuse-bouche portion

- | | |
|--|--|
| 2 each 1" x 1/4" rounds of buttered, toasted brioche | 1 tablespoon micro watercress |
| 1/2 ounce thinly sliced Surry County dry-cured ham | 1 each 1" x 1/4" sliced ripe heirloom tomato |
| 1 tablespoon clarified butter | 1 ounce New Kent Winery Chardonnay |
| 1 each Virginia oyster | 1/4 ounce champagne vinegar |
| 1 ounce buttermilk | 1/4 teaspoon minced shallots |
| 2 tablespoon panko bread crumbs | 1 tablespoon whole butter |
| salt & pepper to taste | salt to taste |
| | 1/4 teaspoon pink peppercorns, pulverized |
| | 1 each 2" skewer cut from fresh sugarcane |

Heat clarified butter in sauté pan. Warm ham till it begins to color. Remove ham and reserve.

Dip oyster in buttermilk. Dredge in seasoned panko crumbs. Fry oyster in clarified butter (reserved from cooking the ham) until edges begin to curl.

Prepare beurre blanc using Chardonnay, vinegar, shallots, salt and whole butter.

To assemble sandwich: Place one brioche round in center of 7" plate. Dab with beurre blanc. Sprinkle 1/2 of the micro watercress onto the brioche. Set fried oyster onto the watercress. Place cooked ham slice onto the oyster. Add remaining watercress. Place tomato slice onto watercress. Top with remaining brioche round. Secure with sugarcane skewer.

Sprinkle plate with pulverized pink peppercorn dust. Drizzle remaining beurre blanc around the plate.

Note: This one-bite treat pairs perfectly with New Kent Winery Chardonnay Reserve.

David J. Barrish, M.P.A., CHA
Assistant Dean School of Business
J. Sargeant Reynolds Community College
Richmond, VA

*Recipe from "Chefs' Seafood Symposium" archives,
courtesy of Virginia Sea Grant, Virginia Institute of Marine Science,
www.vims.edu/adv/seafood*

