

DORIS & ED'S

Classic & Contemporary
Seafood Oasis

Jim Filip, Proprietor

348 Shore Drive
Highlands
NJ 07732

RESERVATIONS
732.872.1565

FACSIMILE
732.872.2299

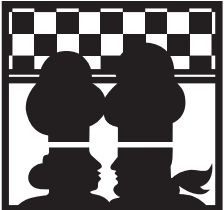
jf@dorisandeds.com

dorisandeds.com

2005 RECIPES

month		page
Feb.	HERB GRILLED SALMON WITH SOUTHWEST BEAN STEW	1
March	TUNA TARTARE WITH AVOCADO AND SOY/BLOOD ORANGE VINAIGRETTE	3
April	ROCK SHRIMP RISOTTO WITH RADICCHIO AND PARSLEY OIL	4
May	RED CURRY SHRIMP ROLL	6
June	CRISP BLACK SEA BASS WITH BROCCOLI RABE, CHORIZO HASH, JERSEY CLAMS AND SAFFRON CREAM	7
July	PRINCE EDWARD ISLAND MUSSELS WITH CHORIZO, WHITE WINE, TOMATOES AND SPINACH	9
August	CHILLED CREAM OF TOMATO BASIL SOUP WITH CRABMEAT	10
Sept.	PISTACHIO NUT CRUSTED HALIBUT ON CARMALIZED VIDALIA ONIONS WITH AN ORANGE-VANILLA VINAIGRETTE	11
Oct.	FIVE SPICED RUBBED PEKING DUCK BREAST WITH FORBIDDEN BLACK RICE, FIG DEMI-GLAZE AND GINGERED CARROTS	13
Nov.	BLACK SEA BASS WITH MUSHROOM RAGOÛT	15
Dec.	LOBSTER BISQUE - A SECRET REVEALED	17

The fish isn't just fresh. It's wild.



DORIS & ED'S

Classic & Contemporary
Seafood Oasis

Jim Filip, Proprietor

348 Shore Drive
Highlands
NJ 07732

RESERVATIONS
732.872.1565

FACSIMILE
732.872.2299

jf@dorisandeds.com

dorisandeds.com

HERB GRILLED SALMON WITH SOUTHWEST BEAN STEW

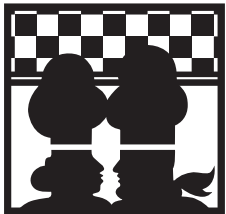
Serves 4

SALMON

4 – 8 oz. Salmon Fillets
1 Tbsp. Fresh Lime Juice
1 Tbsp. Chopped Parsley
1 Tbsp. Chopped Chives
1/2 Tbsp. Chopped Thyme
1 Tsp. Cracked Black Pepper
1 Tbsp. Kosher Salt
4 Tbsp. Canola Oil

1. Mix together lime juice, parsley, chives, thyme and pepper.
2. Rub mixture on salmon and wrap in plastic.
3. Let salmon rest for 30 minutes.
4. When ready to grill season with kosher salt and drizzle with canola oil.
5. Grill to desired doneness, place on bean stew and serve.

The fish isn't just fresh. It's wild.



DORIS & ED'S

Classic & Contemporary
Seafood Oasis

Jim Filip, Proprietor

348 Shore Drive
Highlands
NJ 07732

RESERVATIONS
732.872.1565

FACSIMILE
732.872.2299

jf@dorisandeds.com

dorisandeds.com

BEAN STEW

1/2 Lbs. Navy Beans, Cooked and Drained
1 Tbsp. Blended Oil
1/4 Cup Red Onion, (diced small)
1/4 Cup Red Bell Pepper (diced small)
1/4 Cup Yellow Bell Pepper (diced small)
1 oz. Jalapeno Pepper (seeded and diced small)
2 Clove Garlic, chopped fine
2 to 4 oz. Chicken Stock
1/4 Cup Tomato Concassé
1 oz. Sherry Wine
1 Tbsp. Chopped Cilantro

1. Purée half the beans and combine with whole beans.
2. Heat oil and add onions, peppers, jalapenos and garlic.
3. Sauté until translucent. Add the bean mixture and stir constantly until beans are heated through.
4. If too thick add some chicken stock.
5. Then add tomatoes and sherry wine.
6. Cook for five more minutes, add cilantro.
7. Place on serving dish and top with Grilled Salmon.

Preparation Time: 1 1/2 Hours

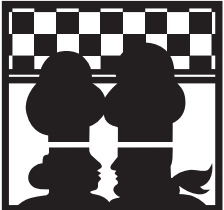
Cooking Time: 10-15 Minutes

RECOMMENDED WINES

DuMol 2002 Russian River Chardonnay

Rudd 2003 Sauvignon Blanc

The fish isn't just fresh. It's wild.



DORIS & ED'S

Classic & Contemporary
Seafood Oasis

Jim Filip, Proprietor

348 Shore Drive
Highlands
NJ 07732

RESERVATIONS
732.872.1565

FACSIMILE
732.872.2299

jf@dorisandeds.com

dorisandeds.com

TUNA TARTARE WITH AVOCADO AND SOY / BLOOD ORANGE VINAIGRETTE

Serves 4

For the Tuna

12 oz. Sushi quality Tuna (1/4 inch dice)
1/2 Scallion trimmed and minced
2 Tsp. Soy Sauce
1 Tbsp. Extra Virgin Olive Oil
2 Tbsp. Lemon Juice
2 Ripe Avocados (diced)

For the Vinaigrette

1/2 Shallot finely minced
3/4 Cup Blood Orange Juice
2 Tbsp. Champagne Vinegar
3 Tbsp. Soy Sauce
1 Tbsp. Honey
1 1/2 Cups Blended Oil
1 Tbsp. Chopped Fresh Thyme
Salt & Pepper to taste

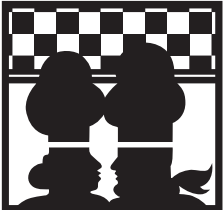
1. Add shallots, orange juice, champagne vinegar, soy sauce and honey to blender, pulse.
2. Then add oil slowly with machine running.
3. Finish with thyme, salt and pepper. Set aside for plating.
4. Season Tuna in a stainless bowl and mix well.
5. Place a 3" ring mold on a plate. Place about 1/2 a diced avocado in the bottom and then press down evenly with a spoon.
6. Top with 3 ounces of tuna, pressing down into the ring.
7. Dress the plate with vinaigrette, blood orange sections and 3 waffle chips or French bread croutons.

Preparation time 30 minutes

RECOMMEND WINES

2003 Duckhorn Sauvignon Blanc
2002 Sonoma Cutrer Pinot Noir

The fish isn't just fresh. It's wild.



DORIS & ED'S

Classic & Contemporary
Seafood Oasis

Jim Filip, Proprietor

348 Shore Drive
Highlands
NJ 07732

RESERVATIONS
732.872.1565

FACSIMILE
732.872.2299

jf@dorisandeds.com

dorisandeds.com

ROCK SHRIMP RISOTTO WITH RADICCHIO AND PARSLEY OIL

Serves 4

Shrimp Stock

2 Tbsp. Olive Oil	1 Gallon of Cold Water
1 lb. Shrimp Shells	1 Bay Leaf
1/4 Cup Brandy	4 Black Peppercorns
1/2 Cup Carrot diced	1 Sprig Fresh Thyme
1/2 Cup Celery diced	1 Sprig Fresh Tarragon
1/2 Cup Onion diced	1/4 Cup Tomato Paste

1. Heat a 2-gallon pot on high heat and then add the olive oil.
2. When it smokes add shells and stir quickly.
3. Add brandy off the heat and stir.
4. Add carrots, celery, onions, and stir until brandy is gone.
5. Add water and the rest of the ingredients and bring to a boil.
6. Turn down to simmer for 30 minutes, strain.
7. Reduce to 3-5 cups.

Reminder: Shrimp stock can be made the day before. Remember to chill in an ice bath and then cover and refrigerate.

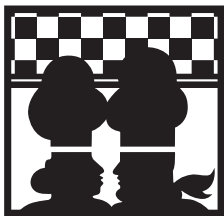
Parsley Oil

4 Cups Water
2 Cups Packed, Picked and Washed Italian Parsley
1/4 Cup Canola Oil
1 Tsp. Kosher Salt
Small Pinch White Pepper

1. Bring water to boil.
2. Blanch parsley for 15 seconds, strain and cool in cold water.
3. Strain and rinse dry in a paper towel
4. Put parsley, oil, salt and pepper in a blender. Blend on high for 1 minute.
5. Strain through cheesecloth.

(continued on next page)

The fish isn't just fresh. It's wild.



DORIS & ED'S

Classic & Contemporary
Seafood Oasis

Jim Filip, Proprietor

348 Shore Drive
Highlands
NJ 07732

RESERVATIONS
732.872.1565

FACSIMILE
732.872.2299

jf@dorisandeds.com

dorisandeds.com

Risotto

1-1/2 Tbsp. Olive Oil 1/4 Cup White Wine
1/2 Cup Onion diced 3 Cups Shrimp Stock
1 Cup Arborio Rice 1/2 Cup Heavy Cream

1. In a heavy bottom pot, sauté onions in olive oil until translucent.
2. Add rice and coat with onion and oil.
3. Add white wine and reduce until liquid is gone.
4. Turn heat to low and add 1 cup of hot shrimp stock at a time.
5. Let the liquid get absorbed for each one, until finished with the broth.
6. Add heavy cream and cook until absorbed and rice is al dente.

Shrimp

1 lb. Rock Shrimp
Kosher Salt
Fresh Ground White Pepper
2 Tbsp. Canola Oil

1. Lightly season the Rock Shrimp with Kosher salt and Fresh Ground White Pepper. In a separate pan sauté the rock shrimp on medium heat for 2 minutes or until done. Set aside and keep warm.

Serving

3 Tbsp. Butter
1/3 Cup Parmesan Cheese grated
1/2 Cup Radicchio Julienne
Fresh Ground Pepper
Salt to Taste
4 Tsp. Parsley Oil

For serving add rock shrimp, butter, grated cheese and 1/2 the radicchio. Stir to make creamy, serve in a warm bowl, garnish with radicchio and parsley oil.

Preparation Time: 1 Hour

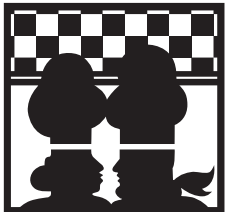
Cooking Time: 30 Minutes

RECOMMENDED WINES:

Rudd 2003 Sauvignon Blanc

Littoral 2002 Charles Heintz Vineyard Chardonnay

The fish isn't just fresh. It's wild.



DORIS & ED'S

Classic & Contemporary
Seafood Oasis

Jim Filip, Proprietor

348 Shore Drive
Highlands
NJ 07732

RESERVATIONS
732.872.1565

FACSIMILE
732.872.2299

jf@dorisandeds.com

dorisandeds.com

RED CURRY SHRIMP ROLL

Serves 4

12 U12 Shrimp Peeled and cleaned with tail on
1 Tbsp. Red Curry Paste
3 Tbsp. Thai Fish Sauce
1 Pack Spring Roll Wrap
1/4 Cup Lime Juice
3/4 Cup Low Salt Soy Sauce
1 Tbsp. Chopped Cilantro
Oil for Deep Frying
2 Tbsp. Corn Starch and Water for Slurrie

1. Place shrimp on their sides and score the underbelly of each one. Don't go all the way through, this will prevent the shrimp from curling as they cook.
2. Mix the curry paste and fish sauce in a stainless bowl.
3. Add shrimp, mix until well coated.
4. Let marinate for at least 10 minutes
5. Cut spring roll wraps in half to form 2 triangles.
6. Place the shrimp in the center, tail over the wide end.
7. Fold the point over the head of the shrimp, and then bring one side over the body.
8. Brush one tip with cornstarch and tightly roll it up.
9. Repeat for all shrimp.
10. Heat oil to 350° degrees.
11. Fry the shrimp a few at a time 2-3 minutes until golden brown and cooked through.
12. Drain well on kitchen paper.
13. Mix lime juice, soy sauce and cilantro for your dipping sauce.
14. Garnish with julienne vegetables, cilantro and dipping sauce.

Serve 3 shrimp per order

Preparation Time: 40 minutes

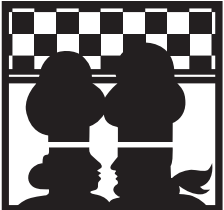
Cooking Time: 3-5 minutes

RECOMMENDED WINES:

2002 Chappellet Dry Chenin Blanc

2003 Chateau Ste. Michelle Eroica Riesling

The fish isn't just fresh. It's wild.



DORIS & ED'S

Classic & Contemporary
Seafood Oasis

Jim Filip, Proprietor

348 Shore Drive
Highlands
NJ 07732

RESERVATIONS
732.872.1565

FACSIMILE
732.872.2299

jf@dorisandeds.com

dorisandeds.com

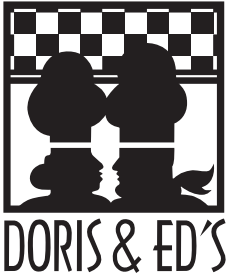
CRISP BLACK SEA BASS WITH BROCCOLI RABE, CHORIZO HASH, JERSEY CLAMS AND SAFFRON CREAM

Serves 4

4 8 oz. Black Sea Bass Filets
3 oz. Basil
8 oz. Canola Oil
20 Little Neck Clams
1/2 Cup White Wine
2 Shallots
1-2 Tsp. Saffron
1 qt. Heavy Cream
2 lbs. Idaho Potatoes
1 Bunch Broccoli Rabe
4 Links Chorizo Sausage
5 Cloves Garlic
4 Tbsp. Sweet Butter
2 Cherry Tomatoes
Chervil for garnish
Salt & Pepper

1. Scale and filet Black Bass. Score skin and place paper towel on skin to dry.
2. Blanch basil in boiling water and chill-wring dry, place in blender with salt and pepper and 2 oz canola oil, then blend.
3. Strain through cheesecloth.
4. Peel and mince shallots.
5. Steam Clams in white wine and shallots, just until open, remove clams from their shells and set aside covered. Keep 4 shells for final plating.
6. Add saffron; reduce clam broth till one third.
7. Add cream and reduce to proper consistency season with salt & pepper and set aside.
8. Peel and dice potatoes, blanch for five minutes.
9. Trim broccoli rabe and blanch for three to four minutes and chill then drain dry.

The fish isn't just fresh. It's wild.



Classic & Contemporary
Seafood Oasis

Jim Filip, Proprietor

348 Shore Drive
Highlands
NJ 07732

RESERVATIONS
732.872.1565

FACSIMILE
732.872.2299

jf@dorisandeds.com

dorisandeds.com

10. Dice chorizo, slice garlic.
11. Sauté chorizo and garlic to release oils.
12. Add potatoes then broccoli rabe and season.
13. Sauté black bass in hot oil, skin side down, place weight on fish to keep skin flat, add whole butter till golden brown and crisp, flip to finish cooking.
14. Place hash in a ring mold on plate; mirror the plate with sauce.
15. Place bass down; place a dot of basil oil on the plate about 2:00.
16. Then place 1 clam shell on plate and put 5 clams in it.
17. Split cherry tomato and place in center of the plate.
18. Garnish clams with chervil.

Preparation Time: 1 hour

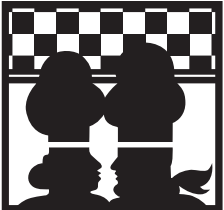
Cooking Time: 20-25 minutes

RECOMMENDED WINES:

Flowers Chardonnay 2002 Andreen-Gale Cuvee

Patz & Hall Pinot Noir 2002 Adler Springs

The fish isn't just fresh. It's wild.



DORIS & ED'S

Classic & Contemporary
Seafood Oasis

Jim Filip, Proprietor

348 Shore Drive
Highlands
NJ 07732

RESERVATIONS
732.872.1565

FACSIMILE
732.872.2299

jf@dorisandeds.com

dorisandeds.com

PRINCE EDWARD ISLAND MUSSELS WITH CHORIZO, WHITE WINE, TOMATOES AND SPINACH

Serves 4

- 3 Tbsp. Olive Oil
- 8 oz. Medium Diced Spanish Chorizo (Palacios Brand is superb)
- 2 Tbsp. Minced Garlic
- 2 Tbsp. Minced Shallots
- 8 Dozen PEI Mussels (Cleaned, washed & debearded)
- 1 Cup Dry White Wine
- 1-1/2 Cup Tomatoes (Peeled, seeded and diced)
- 3 Cups Fresh Spinach
- 3 Tbsp. Sweet Butter
- Salt & Pepper
- 1 Baguette (Cut in half lengthwise, then into 6" pieces for toasting or grilling)

1. Heat oil in a pan large enough to hold the mussels or split into two batches.
2. Add Chorizo, heat for 1 minute to release oils and flavors.
3. Add garlic, shallots and mix for 30 seconds then add mussels and toss.
4. Deglaze with white wine.
5. Cover and cook for 1 minute.
6. Add tomatoes, spinach and toss together.
7. Cover and cook till mussels are open.
8. Then stir in the cold butter till melted.
9. Season with a pinch of salt and pepper.
10. Serve in a bowl with Mussels and Broth.
11. Garnish with one piece of grilled toasted bread use butter or olive oil on bread before you grill.

Preparation Time: 45 Minutes

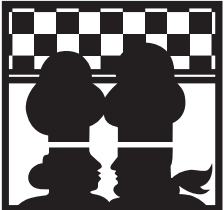
Cooking Time: 10 minutes

RECOMMENDED WINES:

Chalk Hill 2001 Pinot Gris

Dashe Cellars 2001 Big River Zinfandel

The fish isn't just fresh. It's wild.



DORIS & ED'S

Classic & Contemporary
Seafood Oasis

Jim Filip, Proprietor

348 Shore Drive
Highlands
NJ 07732

RESERVATIONS
732.872.1565

FACSIMILE
732.872.2299

jf@dorisandeds.com

dorisandeds.com

CHILLED CREAM OF TOMATO BASIL SOUP WITH CRABMEAT

Serves 4-6

1/2 Tbsp. Unsalted Butter
1/2 Medium Onion (Large dice)
4 New Jersey Beefsteak Tomatoes (Large dice)
1 Cup Chicken Stock
2 Cloves Garlic
6 Large Basil Leaves and 4 extra for garnish
1/2-1 Cup Heavy Cream
Salt and Fresh Ground Pepper to taste
2 Oz. Jumbo Lump Crabmeat

1. In a heavy bottom pot sweat onions and garlic in butter for 15 minutes or until soft.
2. Add tomatoes and chicken stock, simmer for 15 minutes.
3. Using a hand held blender add basil and puree soup.
4. Heat up cream and add to soup and simmer 10 minutes more.
5. Season with salt and pepper.
6. Press and strain through a medium size colander, and chill.
7. To serve put soup in a chilled cup, garnish with crabmeat and a julienne of basil.

Preparation Time: 30 minutes

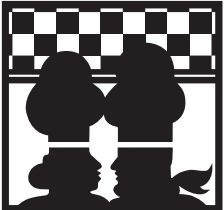
Cook Time: 1 Hour

RECOMMENDED WINES

2003 Ferrair-Carano Fume Blanc

2003 Turley White Coat

The fish isn't just fresh. It's wild.



DORIS & ED'S

Classic & Contemporary
Seafood Oasis

Jim Filip, Proprietor

348 Shore Drive
Highlands
NJ 07732

RESERVATIONS
732.872.1565

FACSIMILE
732.872.2299

jf@dorisandeds.com

dorisandeds.com

PISTACHIO NUT CRUSTED HALIBUT ON CARAMELIZED VIDALIA ONIONS WITH AN ORANGE-VANILLA VINAIGRETTE

Serves 4

For the Vinaigrette

2 Cups Fresh Squeezed Orange Juice
1/2 Vanilla Bean (split & scraped)
2 Tsp. Fennel Seeds
2-1/2 Limes (juiced)
1 Tbsp. Dijon Mustard
1/2 Cup Extra Virgin Olive Oil
1 Inch Fresh Ginger Root (diced)
Salt & Pepper to taste

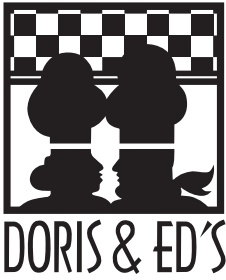
1. Combine all ingredients in a saucepan and reduce by half.
2. Strain and cool.
3. After cooled blend with a hand mixer to emulsify.

For the Onions

3 Medium Size Vidalia Onions (peeled, cored and sliced)
3 Tbsp. Blended Oil
Salt & Pepper to taste

1. In a heavy bottom pot sauté onions in blended oil on medium heat.
2. Cook onions until start to brown or caramelize (they should start to brown on the bottom of the pan).
3. Keep scraping with a spoon to stir the onions.
4. Keep cooking till browned about 20-30 minutes.
5. Season with salt & pepper.
6. Keep warm.

The fish isn't just fresh. It's wild.



Classic & Contemporary
Seafood Oasis

Jim Filip, Proprietor

348 Shore Drive
Highlands
NJ 07732

RESERVATIONS
732.872.1565

FACSIMILE
732.872.2299

jf@dorisandeds.com

dorisandeds.com

Preparation for the Halibut

4-8oz Portions Halibut

1/4 Cup Heavy Cream

1 Cup Pistachios (coarsly ground in Cuisinart)

3 Tbsp. Blended Oil

16-2" Asparagus Tips (cooked)

Salt & Pepper to taste

1. Season halibut filets with salt & pepper.
2. Heat pan to medium heat.
3. Dip the topside of the halibut in the cream, then in the pistachios.
4. Add oil to your pan; add halibut to the pan nut side down.
5. Cook to a golden brown and turn, (if your pan is to hot the nuts will burn)
6. Finish in the oven at 425° for 8-10 minutes.

Plating

1. Place onions in the center of the plate.
2. Rim the rest of the plate with the vinaigrette.
3. Warm up asparagus.
4. Place halibut on the onions.
5. Garnish with asparagus tips.

Preparation Time: 1 hour

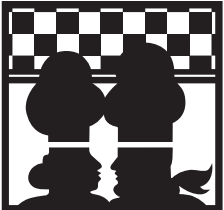
Cook Time: 15 minutes

RECOMMENDED WINES

2002 Flowers Andreen-Gale Cuvee Chardonnay

2003 Sea Smoke Botella Pinot Noir

The fish isn't just fresh. It's wild.



DORIS & ED'S

Classic & Contemporary
Seafood Oasis

Jim Filip, Proprietor

348 Shore Drive
Highlands
NJ 07732

RESERVATIONS
732.872.1565

FACSIMILE
732.872.2299

jf@dorisandeds.com

dorisandeds.com

FIVE SPICED RUBBED PEKING DUCK BREAST WITH FORBIDDEN BLACK RICE, FIG DEMI-GLAZE AND GINGERED CARROTS

Serves 4

For the Rice

1 Cup Chinese Black Rice
1-3/4 Cups Chicken Stock

1. Combine rice and chicken stock.
2. Bring to a boil.
3. Turn heat down to a simmer and cover.
4. Cook for 30 minutes.

For the Carrots

12 Hand Peeled Baby Carrots (blanched)
1 Tbsp. Fresh Ground Ginger
2 Tbsp. Sweet Butter
Salt & Pepper

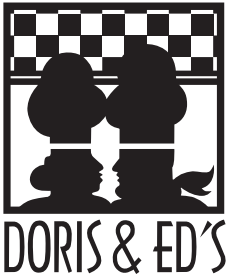
1. Sauté Carrots in butter, add ginger.
2. Cook until ginger and carrots start to brown.
3. Season with salt & pepper.

For the Demi-glaze

1/2 Cup Red Wine
1 Bay Leaf
1 Sprig of Thyme
1-1/2 Cups Veal Stock
6 Ripe Black Mission Figs
Salt & Pepper

1. In a sauce pan reduce red wine with bay leaf and thyme to one third add veal stock and reduce to one cup or by half.
2. Strain through a fine chinois sieve.
3. Add figs and blend with a hand blender till smooth.
4. Season with salt & pepper.

The fish isn't just fresh. It's wild.



Classic & Contemporary
Seafood Oasis

Jim Filip, Proprietor

348 Shore Drive
Highlands
NJ 07732

RESERVATIONS
732.872.1565

FACSIMILE
732.872.2299

jf@dorisandeds.com

dorisandeds.com

For the Duck

4 8oz Split Boneless Duck Breasts trimmed

4 Tbsp. Chinese Five Spice

Salt & Pepper

4 Cilantro Sprigs for Garnish

1. Score the skin of the duck breasts.
2. Season with salt & pepper.
3. Dust the breasts with five spice and rub it in with your hands.
4. Heat a sauté pan to medium high heat.
5. Place in pan with duck skin side down.
6. Reduce heat to low to render as much fat as possible from the skin.
7. Cook for 7-10 minutes and turn over.
8. Raise heat slightly to brown the flesh side about 3 minutes.
9. Remove from pan and let rest for 5 minutes.
10. While duck is resting sauté carrots, gently reheat rice until it is hot and make sure your sauce is ready for serving
11. Place rice in center of the plate with sauce around.
12. Place carrots at top of plate over the rice.
13. Slice duck breast and place on top of the rice.
14. Garnish with cilantro sprig.

Preparation Time: 1 hour

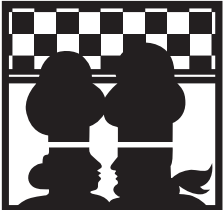
Cooking Time: 15-20 minutes

RECOMMENDED WINES:

Turley 2003 The White Coat

Chase 2001 Hayne Vineyard Zinfandel

The fish isn't just fresh. It's wild.



DORIS & ED'S

Classic & Contemporary
Seafood Oasis

Jim Filip, Proprietor

348 Shore Drive
Highlands
NJ 07732

RESERVATIONS
732.872.1565

FACSIMILE
732.872.2299

jf@dorisandeds.com

dorisandeds.com

BLACK SEA BASS WITH MUSHROOM RAGOÛT

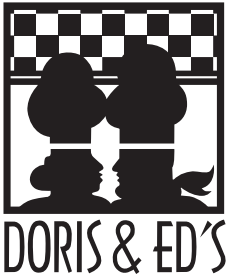
Serves 4

7 Tbsp. Blended Oil
2 Large Shallots diced
4 Cloves Garlic sliced
8 oz. Chanterelle Mushrooms diced
8 oz. Shiitake Mushrooms diced
4 Plum Tomatoes peeled, seeded and diced
2 Cups Veal Stock or Beef Stock
1 oz. Chives chopped
4 8 oz. Black Sea Bass Filets (skin on)
8 oz. Butter Sauce (see recipe below)
2 Tbsp. Sweet Butter
12 Red Bliss Potatoes halved and roasted
Truffle Oil (Few drops around each plate)
4 Chervil Sprigs for Garnish
Salt & Pepper

For the Mushroom Ragoût

1. Heat a large sauté pan to high heat and add 2-3 Tbsp. Oil.
2. Then add shallots and garlic, shaking skillet quickly for one minute.
3. Add mushrooms and sauté till mushrooms are cooked.
4. Add tomatoes and stock, bring to a boil.
5. Turn heat down to simmer.
6. Reduce stock until almost dry, about 30 minutes.
7. Season with salt & fresh pepper and mix in chives.
8. Keep warm.

The fish isn't just fresh. It's wild.



Classic & Contemporary
Seafood Oasis

Jim Filip, Proprietor

348 Shore Drive
Highlands
NJ 07732

RESERVATIONS
732.872.1565

FACSIMILE
732.872.2299

jf@dorisandeds.com

dorisandeds.com

For the Butter Sauce

8 oz. Cold Sweet Butter cut into 1 inch cubes
1/4 Cup Water
Juice of 1/2 Lemon
Pinch of Salt
Pinch of Cayenne Pepper

1. Place water in saucepan on low to medium heat.
2. Reduce water to cover the bottom of pan.
3. Whisk in butter a few cubes at a time, moving constantly until all the butter is incorporated.
4. Add lemon, salt and cayenne pepper.
5. Keep warm.

For the Black Sea Bass

1. Pat the skin side of the bass with paper towel to absorb any moisture.
2. Score the skin and season both sides with salt and pepper.
3. Heat a sauté pan to high heat and add 2 Tbsp. of Oil.
4. Place fish skin side down and press with a spatula to keep fish down in the pan.
5. Add a tablespoon of sweet butter and turn pan down to medium heat to brown and crisp the skin.
6. Turn fish to finish cooking.
7. Place mushroom ragoût in center of the plate.
8. Put butter sauce around the mushrooms.
9. Place five potato halves around the plate.
10. Put a few drops of truffle oil around the plate.
11. Place fish on the ragoût and garnish with chervil.

Preparation Time: 1 hour 15 minutes

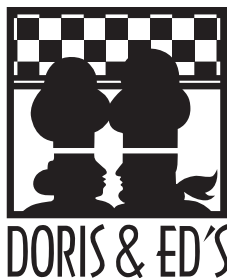
Cooking Time: 15 minutes

RECOMMENDED WINES:

2002 Mer Soleil Chardonnay

2003 Sea Smoke Pinot Noir

The fish isn't just fresh. It's wild.



Classic & Contemporary
Seafood Oasis

Jim Filip, Proprietor

348 Shore Drive
Highlands
NJ 07732

RESERVATIONS
732.872.1565

FACSIMILE
732.872.2299

jf@dorisandeds.com

dorisandeds.com

LOBSTER BISQUE A Secret Revealed

"I first made it by mistake," says Doris and Ed's owner, Jim Filip. "I had a bisque recipe that I liked, developed by someone else, but when I expanded it into a nine-gallon batch for the restaurant I misread '20 cups' as '20 quarts.' The result was horrible-tasting, impossible to eat. So I went back to square one, threw out the original recipe, and tinkered until I came up with one I liked. We have been using it for eighteen years, and, although a lot of people have asked for it, we have never given it out...until now."

NOTE: This recipe calls for frozen lobster meat. Do not substitute fresh, as the liquid produced when thawing frozen canned lobster is essential to the bisque.

Serves 16

Three 11.3-ounce cans of frozen* lobster meat thawed, reserving liquid
1-1/2 sticks (3/4 cup) unsalted butter
3/4 cup all-purpose flour
1-1/2 teaspoons fine sea salt
1/2 teaspoons cayenne, or to taste
8 cups (2 quarts) half-and-half
1/4 cup medium-dry Sherry such as Sandeman Amontillado

1. Coarsely chop lobster meat.
2. In a heavy kettle (about 6-quart) melt butter over low heat.
3. Stir in lobster meat and reserved liquid and sweat, covered, over low heat, stirring occasionally, about 25 minutes.
4. Stir in flour, salt, and cayenne and cook over low heat stirring constantly, 10 minutes.
5. In a large saucepan heat half-and-half just until it "smiles" (*barely simmers; do not let boil*).
6. Add half-and-half and Sherry to lobster mixture and cook, stirring, at a bare simmer, 10 minutes (*do not boil*).
7. Bisque may be made 2 days ahead and cooked completely before being chilled, covered. Reheat bisque over low heat, stirring until hot (*do not boil*).
8. Makes about 16 cups

RECOMMENDED WINE:

Aubert 2003 Ritchie Vineyard Sonoma Coast Chardonnay

* Available at fish markets and some super markets

The fish isn't just fresh. It's wild.