



**ROSH CHODESH CLUB**

## YELLOWTAIL BURGER

 Serves 1 Per Burger

### INGREDIENTS

#### Yellowtail Burger

2 ea 4-6oz Yellowtail Steaks  
2 ea Brioche Bun  
Wasabi Aioli  
Butter Lettuce Leaves  
Tomato  
Red wine vinegar  
EVOO

#### Wasabi Aioli

1-2 tbsp Wasabi  
½ tbsp. Dijon  
2 ea Garlic Cloves  
1 ea Shallot  
2 ea Egg Yolk  
2-3 oz Lemon Juice  
1 tsp Salt  
1-2 tbsp Water as Needed  
2 cups Neutral Oil

#### Watercress Salad

Watermelon  
Watercress  
6 oz EVOO  
3 oz Lemon Juice  
½ tbsp. Dijon  
S&P to taste

### Recommended Pairing



Herzog Lineage  
Momentus Rosé



## Directions

### YELLOWTAIL:

Season your yellowtail with salt and pepper and grill over high heat. Cook until you have created a nice crust on the outside but the interior is rare to med rare, just barely warm.

Toast the brioche buns

In a bowl season your tomatoes and lettuce with EVOO, Salt and Pepper, and red wine vinegar

### WASABI AIOLI:

Rehydrate your wasabi powder

To a blender add Wasabi, Dijon, Garlic, Shallot, Egg Yolk, Lemon Juice, and Water. Blend until smooth.

While blending add oil until you reach the desired consistency.

Taste and season with salt

**To assemble spread your wasabi aioli on both toasted buns. Add Yellowtail, Lettuce and Tomato.**

### WATERCRESS SALAD:

In a bowl or blender mix EVOO, Lemon Juice, Dijon, and S&P. Marinate Watermelon for a few minutes in the Vinaigrette. Toss in watercress and enjoy with your burger

