



The Marine Room
ELEGANT DINING ON THE SURF

Risotto is a dish that will warm your heart through the winter season. Using the classic risotto preparation as a base and enhancing it with forest mushrooms, duck confit, crab meat, lobster, smoked chicken or just smoked tofu for the vegetarians is a journey in itself. You can prepare risotto sweet or savory. Use coconut milk, saffron, cardamom, vanilla beans with a dash of star anise and you will be transported to India.

Cooking tips:

- Use Arborio rice when making risotto. If you can't find it, use sticky brown rice also called Mochi gome.
- Always add hot liquid to rice in quarter to half cup increments.
- Don't overcook it. It needs to be al dente – slightly crunchy to the bite.
- Form your leftover risotto in to patties and pan fry to make a risotto cake.

Asian Crab Risotto

Chile Oil
Serves Six

Asian Crab Risotto

1 tablespoon	butter
2 tablespoons	light sesame oil
2	cloves garlic, finely chopped
3 tablespoons	finely chopped shallots
1/2 cup	Arborio rice
1/4 teaspoon	Sambal chile sauce
1/4 teaspoon	green curry powder
1 stalk	lemon grass, crushed
2	kaffir lime leaves
1/3 cup	plum wine
1 3/4 cup	vegetable broth
3 Tablespoons	mascarpone
1/4 cup	heavy cream
1 lb.	jumbo lump crab meat, shelled
4 tablespoons	parmesan, freshly grated
1	lime, juiced
1 tablespoon	thinly chopped flat leaf parsley
1 tablespoon	thinly chopped cilantro leaves
to taste	sea salt and freshly ground black pepper

In a medium sauce pan, bring vegetable broth to a boil. Reduce and hold at simmer while preparing rice.

In a large saucepan, melt butter with sesame oil over medium heat. Add garlic and shallots. Cook without browning for one minute. Add rice. Stir until grains are well coated. Add sambal chile, curry powder, lemon grass and kaffir lime leaves. Stir in plum wine. Add one ladle of hot vegetable broth to rice, stirring occasionally until liquid is absorbed. Repeat process with remaining broth. Cooking process will take approximately 15 minutes. Stir in the mascarpone and heavy cream. Gently fold in crab meat, parmesan, lime juice, parsley and cilantro. Season to taste with salt and pepper.

Presentation

12 spears	jumbo green asparagus, peeled, steamed
6	lemon thyme sprigs
6	parsley sprigs
1 teaspoon	Chile oil

Spoon risotto in a 3" ring in center of large, hot serving plate. Remove ring. Place bass on top of risotto. Drizzle plate with chile oil. Lean asparagus against salmon. Garnish with lemon thyme and parsley sprigs.

The Marine Room offers diners global cuisine rooted in the French classics. Its spectacular views, exemplary service and outstanding wine list make it San Diego's premier dining destination.
