

salad recipe

Ingredients

1 LB	Yellowfin Tuna, cut into 2" x 2" x 4" rectangular blocks
1 LB	Seedless Watermelon, peeled, cut into 2" x 2" x 4" rectangular blocks
4 OZ	Baby Arugula
2 OZ	Won Ton Skins, cut into 1/16" strips, fried crispy in vegetable oil
¼ Cup	WaterSound Beach Club Proprietary Blackening Spice (See Chef Shane)
½ Cup	Sweet Chili Vinaigrette
¼ Cup	Wasabi Aioli
¼ Cup	Sweet Soy Glaze

Sweet Chili Vinaigrette Ingredients

½ Cup	Mae Ploy Sweet Chili Sauce
¼ Cup	Rice Wine Vinegar
1 Tbsp	Sesame Oil
1 Pinch	Minced Garlic
1 Pinch	Grated Fresh Ginger
1 Tbsp	Fresh Cilantro, chopped fine

Wasabi Aioli Ingredients

1	Egg Yolk
1 Pinch	Minced Garlic
1 tsp	Dijon Mustard
1 tsp	Fresh Squeezed Lemon Juice
1 tsp	Red Wine Vinegar
1 Pinch	Sea Salt
¼ Cup	Extra Virgin Olive Oil
1 Tbsp	Wasabi Paste

Sweet Soy Glaze Ingredients

½ Cup	Lite Soy Sauce
½ Cup	Granulated Sugar
1 Tbsp	Sesame Oil

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Seared Rare Yellowfin Tuna and Watermelon Salad From The Beach Club at WaterSound[®]

Sweet Chili Vinaigrette Procedure: Place all of the specified ingredients into a clean mixing bowl and mix well with a whisk. Hold refrigerated until ready to serve.

Wasabi Aioli Procedure: Place all of the specified ingredients **except for the olive oil** into a food processor and mix until fully incorporated. With the food processor on full speed, begin adding the olive oil in a very slow steady stream until all of the olive oil is incorporated. Remove the wasabi aioli and place into a squeeze bottle with a fine tip. Hold refrigerated until ready to use.

Sweet Soy Glaze Procedure: Place the soy sauce and the sugar into a small saucepot and place over medium heat, bringing to a simmer. Simmer the sauce reduction for about 10 minutes until the sauce begins to thicken. Remove from the heat and stir in the sesame oil. Let cool, in the pot until the reduction is at room temperature and then place the glaze into a squeeze bottle with a fine tip. Hold at room temperature until ready to serve.

Serving/Plating Procedure: Pre-heat a sauté pan over high heat. Rub the tuna blocks with the blackening spice on all four sides and sear in the sauté pan, with a little olive oil, for 10 seconds on each side, using tongs to turn them. Remove them from the pan and hold, on a napkin lined plate. Cut each seared tuna loin into 5 slices and hold on the napkin lined plate. Cut each watermelon block into 5 slices and hold on another plate. Choose your serving plate and shingle the tuna and watermelon slices as they are in the photograph on your chosen plate. Toss the baby arugula with some of the sweet chili vinaigrette, coating the greens lightly and then carefully place the dressed greens next to the tuna and watermelon shingles on the plate. Place some of the crispy won ton skin strips on top of the greens as in the photograph. Drizzle some of the wasabi aioli and the sweet soy glaze on the tuna and watermelon as well as on the plate in a zig-zag fashion. Garnish with an orchid and serve with chop sticks.

Serves: 4

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