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Seatown Wild Things

Makes 2 servings

Valentines Day is for everybody!! Whether you're celebrating the occasion with lovers or friends, we offer a myriad of exciting and delicious options at our joints. There may even be some of you who are staying home for Valentines Day instead of dining in the Tom Douglas Restaurants, and we want you to have a swell time, too. Here's our recipe for a romantic dinner for all you stay-at-home Wild Things! And, for the perfect romantic dessert, order a Valentines Day cake for two from the Dahlia Bakery.

These sexy, glamorous towers of fresh crab salad and avocado slices were on our opening menu at Seatown. You'll need to rustle up some ring molds (see note), but, although neatness counts when assembling the "wild things," they are otherwise not difficult to make and no cooking is required. Serve with a crusty baguette and chilled glasses of bubbly.

Though you only need a few teaspoons of caviar, if you buy quality salmon roe or sustainable American sturgeon roe, you and your sweetie will want to polish off the little jar with the rest of your sparkling wine.

Wild Things

(A note about the molds: You'll need two molds that are about 2½ inches in diameter and 3 inches deep. You can sometimes find deep, round, open-ended metal molds or cutters in kitchenware stores. Or use clean, empty cans of a similar size with both the tops and bottoms removed. Eight-ounce tomato sauce cans work perfectly.)

For the spicy mayonnaise:

6 tablespoons mayonnaise
1 tablespoon fresh lemon juice
¾ teaspoon sriracha or sambal
¼ teaspoon sesame oil
Kosher salt and freshly ground black pepper

For the avocado and crab salad:

3 tablespoons heavy cream
1½ teaspoons whole grain mustard
¼ pound Dungeness crabmeat, drained, picked clean of shell, and lightly squeezed of excess moisture if wet
1½ ripe avocados, as needed
About 2 teaspoons salmon roe or other caviar

To make the spicy mayo, combine the mayonnaise, lemon juice, sriracha, and sesame oil in a small bowl. Season to

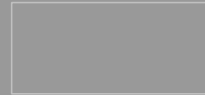
taste with salt and pepper and set aside.

To make the crab salad, whip the cream to soft mounds using a whisk. Stir in the mustard, then fold in the crab and season to taste with salt and pepper. Slice the avocados in half, remove the pits, and remove the avocado meat from the skins using a large spoon. Cut the avocados crosswise into ½-inch thick slices. Set out 2 small plates and place a ring mold in the center of each plate. Attractively arrange enough avocado slices in the ring molds to completely cover the bottoms of the molds with the curved sides of the avocado facing out. You should have at least half the avocado slices left. Divide the crab salad between the 2 ring molds, smoothing the tops of the salads with the back of a spoon. Arrange as many of the remaining avocado slices as needed to cover the crab salad in the ring molds. Spoon some of the spicy mayo over the tops of the molds. Put about a teaspoon of caviar on top of the mayonnaise in each mold and remove the molds by gently lifting them straight up. Serve immediately.

(Adapted from Avocado and Crab Salad Cakes recipe in I Love Crab Cakes by Tom Douglas)

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