

Feast on a New Fall Favorite: Crab Bisque to Boast About



By Lori Lamore

The holidays are approaching and you may be thinking about adding a new dish to complement your traditional Thanksgiving or Christmas repertoire. We turned to Val Domingo, chef of the Coastal Kitchen on St. Simons Island, who gave us a new twist to the classic Crab Bisque.

Domingo's version is light and delicate, instead of the usual thick consistency associated with crab bisque and chowder. The bisque is light because the roux is light, he says. Even though the soup is creamy, it makes a perfect starter to your holiday meal, while allowing you to enjoy the courses that follow. Domingo adds

that his crab bisque recipe is perfect to serve whether the weather is hot or cold because of the soup's light texture. Also, the bisque's flavor is mild and does not overpower the palette. Yet, there's a slight kick from the Old Bay seasoning, and the garnish of chili oil and herb oil, which also adds a hint of color to the soup. "I try to create a symphony in your mouth," says Domingo who, before moving to St. Simons Island about a year ago to become the Coastal Kitchen chef, was an executive chef and pastry chef for four and five star restaurants in Savannah. "I try to get all the taste buds working," says Domingo of his recipes. To complement the cream-based crab bisque with its sherry accent, Domingo chose a chardonnay, in part because white wine is a traditional selection for seafood. But the chardonnay he selected, Hook and Ladder Russian River Valley, was refreshing in its complexity and airiness. The wine's light, crisp texture was an excellent pairing for the savory bisque. The chardonnay tastes like a medley of rich fruit flavors as it delights your palette. This Hook and Ladder wine, which is a light gold, retails for approximately \$24 a bottle. Here's another idea

for simple holiday gatherings: serve the crab bisque with seafood appetizers. Domingo suggests blackened sea scallops served over a cauliflower puree, and lump crab cakes with lime-chili seasoning that are served with a bacon, apple and sweet corn salsa.

To get the same flavor found in the