

The Wauwinet: TOPPER'S Lobster Rolls

TOPPER's at the Wauwinet is a don't-miss dining spot on Nantucket, serving island favorites like the lobster roll and fresh oysters – plucked from the water 300 yards from the property – overseen by Executive Chef Kyle Zachary.

Ingredients:

- 1 ¼ pound lobster meat
- 1 egg, room temperature
- 1 tablespoon Dijon mustard
- 2 tablespoons Meyer lemon juice
- 1 cup neutral oil, grapeseed or canola are best
- Kosher salt
- 4 brioche buns
- 4 leaves Boston bibb lettuce
- Bread and butter pickles

Method:

- In a mixing bowl, whisk together the egg, mustard and lemon juice. Slowly whisk in the oil. Season with salt.
- Dress the lobster meat with the mayonnaise.
- Split four brioche buns and butter the cut side. Toast the cut side on a griddle until golden brown.
- Place a leaf of Boston bibb lettuce on the bottom half of each bun. Top with equal amounts of lobster salad and top with the other half of the bun.
- Serve with a few bread and butter pickles.

