



## Seafood Pasta

7 oz. Linguini  
4 mussels  
7 shrimp, tail off 26/30  
4 grape tomatoes, halved  
2 oz crawfish  
1 oz heavy cream  
2 oz butter  
2 oz white wine  
2 T fresh, chopped herbs (tarragon,  
parsley, basil)  
Pinch of Old Bay seasoning  
Salt and pepper, to taste  
1 T garlic, minced  
1 T shallots, minced  
Parmesan – about ¼ cup  
Chardonnay – about 1 cup

Saute garlic and shallots in butter, then add seafood. When seafood is halfway cooked, deglaze pan with white wine.

Add cream, cheese, and herbs, and allow to reduce by half.

Mix in cooked pasta and spaces, top with diced tomatoes, and enjoy!