



THE FOLEY FOOD & WINE SOCIETY

WORLD-CLASS WINES. EXCEPTIONAL CUISINE. OUTSTANDING DESTINATIONS.

FFWS *Signature* ENTRÉES

Seared Dayboat Scallops

by Executive Chef Shane McAnelly

Pairing: Oaky, Buttery Cabernet Sauvignon

Servings: 2

Ingredients:

1 pound Dayboat scallops, "foot" removed
1 cup cauliflower puree
1 tablespoon pickled raisins
1 teaspoon vanilla bean oil
1 tablespoon almonds, toasted and rough chopped
1 teaspoon chives, minced
Grapeseed oil, for cooking
1 head cauliflower, cut into florettes
 $\frac{3}{4}$ cup heavy cream
 $\frac{3}{4}$ cup milk
1 cup golden raisins
1 cup white wine vinegar
1 pinch saffron
1 vanilla bean, split and seeds scraped
1 cup grapeseed oil (any neutral oil, such as canola, will work)
Salt to taste

Directions:

For the Scallops:

Place a saute pan over medium-high heat until very hot. Add grapeseed oil and half of the scallops and turn them so that one of the flat sides is down. Maintain medium high heat until the scallops turn a deep golden brown color. Once they have the desired color flip the scallops. Count to 3 and then remove scallops to a clean plate. Repeat with remaining scallops.

To plate:

On 2 plates, place half of the hot cauliflower puree in the center and smooth in to a small round pad. Divide raisins on top of the puree. Place half of the scallops on each plate. Top with chopped chives, toasted almonds and a drizzle of the vanilla bean oil. Enjoy with Chalk Hill Estate Chardonnay.



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Directions Continued:

For the Cauliflower Puree:

Put all ingredients in a pot and place over medium heat. Cook until cauliflower is tender, about 20 minutes. Drain cauliflower, reserving cooking liquid. Place cauliflower and 1 c of liquid into blender. Blend on high until very silky smooth. If mixture seems too thick, add more cooking liquid, ¼ cup at a time until desired thickness is reached.

For the Pickled Golden Raisins:

Place all ingredients in a pot and place over medium. When vinegar comes to a boil, remove from heat and cover. Raisins will be ready when they appear plump and juicy.

Vanilla Bean Oil:

Scrape vanilla bean and place seeds and bean pod in a pot and cover with oil. Place over very low heat and bring oil up to around 100 degrees, until warm to the touch. Remove from heat and let steep. Remove bean pod.

Enjoy with an oaky, buttery, California style Chalk Hill Estate Chardonnay!