



2009 Uvaggio Vermentino
paired with
Seared Sea Scallops with Sorrel sauce, Frisee and shaved Apples
Recipe from Chef Todd Humphries
Kitchen Door Napa
Opening May 2011

Ingredients for four servings

8	Large Sea Scallops
4 ounces	Canola Oil
1 cup	Mache loosely packed
1 head.	Frisee trimmed and washed
1/4 cup	Diced Potato, blanched in boiling salted water till tender
1 cored	Granny Smith Apple, cut into thin slices
	Sorrel Sauce (see recipe)
	Hazelnut Vinaigrette (see recipe)
To taste	Kosher Salt
To taste	Freshly Ground White Pepper

Method

1. Heat canola oil to high heat.
2. Dry scallops off and season with salt and pepper.
3. Add scallops to pan and sauté, turning to evenly brown. Add diced potatoes and cook until brown.
4. Divide the sorrel sauce onto four medium sized plates.
5. Place two scallops on top of sauce on each plate.
6. Scatter diced potatoes around scallops.
7. Toss frisee, apple, and mache with sherry vinaigrette and arrange around the scallops on each plate.

Sorrel Sauce

3ounces	Fresh Sorrel, cleaned and chopped
½ cup	Grapeseed Oil
½ Tablespoon	Salt
½ Teaspoon	Sugar

Method

1. Combine all ingredients in blender.
2. Blend thoroughly at high speed

Hazelnut Vinaigrette

1 Teaspoon	Dijon Mustard
1 Teaspoon	Apricot preserves
2 Tablespoons	Apple Cider Vinegar
6 Tablespoons	Hazelnut Oil
To taste	kosher salt
To taste	white pepper

Method

1. Combine all ingredients, except oil, and whisk to blend.
2. Slowly whisk in oil until dressing emulsifies.