



CORLEY FAMILY NAPA VALLEY
MONTICELLO VINEYARDS

**GEORGES BANK SCALLOPS WITH ARUGULA, LEMON,
SWEET PEPPERS AND AVOCADO-BACON CREAM**

Ingredients for 6 appetizer portions:

12 #10 size dry pack sea scallops	2 TBSP. finely chopped fresh herbs
zest of one each: orange, lemon & lime	2 cloves garlic, minced
coarse sea salt to season	
½ pound fresh field arugula	3 lemons, peeled and segmented
1 ea. red bell, yellow & green bell pepper	½ cup pine nuts, toasted golden
2 ripe avocados, peeled & pitted	½ pound apple smoked bacon, cut
2 cups heavy cream	to taste: lemon juice, sea salt/pepper

Method of Preparation

FOR AVOCADO CREAM: In a Saute pan, render the cut bacon over medium-high heat until dark brown. Let bacon cool in it's fat to room temperature. In a food processor, puree the avocado with a splash of lemon juice and pinch of salt until very smooth, like the texture of mayonnaise. Place the puree in a mixing bowl, add the cream and gently whip into the avocado puree until incorporated and slightly fluffy. Fold in the bacon and rendered fat. Season as needed with lemon, salt and pepper. Add a pinch of cayenne pepper if spiciness is desired.

FOR THE SALAD: De-stem the arugula and wash by submerging in cold water. You may need to wash two or three times, draining and using fresh water each time. Test by eating a few leaves. There should be no grittiness. Let arugula dry by draining well for about one hour. On a very hot grill or in a very hot oven, roast the peppers turning and blistering the skin on all sides. Place peppers in a bowl and cover for fifteen minutes. While warm, peel and seed the peppers. Do not run peppers under water to peel and seed, as you will lose vital flavor. Cut peppers into ¼ " strips.

FOR THE SCALLOPS: Combine herbs, citrus zest, garlic and pepper in a bowl. Mix together with 2 TBSP. mild olive oil. Clean and remove side muscle of each scallop. Toss fully in marinade and let sit for a least two hours. (scallops will hold well in marinade for up to three days, though flavors increase) When ready to serve, heat a large skillet or grill until very hot. Cook scallops on each side until very brown, about three minutes on first side and two minutes on second side. Scallops should be medium rare with a little translucency in the middle when cut open.

FOR EACH PLATE: Toss the arugula with peppers and lemon segments. Season as you desire with salt and pepper. Place salad on the top edge of the plate, displaying the peppers on top and sprinkle with the pine nuts. On the front edge of plate spoon two dollops of the avocado cream and place a scallop on each dollop. Serve immediately and enjoy with a glass or two of:

MONTICELLO VINEYARDS ESTATE GROWN CHARDONNAY