



GRILLED SCALLOP SALAD WITH CITRUS VINAIGRETTE

PAIRING: 2017 Sauvignon Blanc - Dry Creek Valley

SALAD INGREDIENTS:

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| 1/2 of a small red onion, thinly sliced | 1/2 cup Citrus Vinaigrette, divided (see below) |
| 1 pound fresh bay scallops | 5 ounces red-leaf, lollo rosso, or butter lettuce |
| 1 tablespoon olive oil | 1/3 cup thinly sliced radishes |
| 1/2 teaspoon kosher salt | Sea salt flakes |
| 1/4 teaspoon black pepper | 1 orange or tangerine, peeled and sectioned |

METHOD: Preheat grill to medium-high (about 450°F). Soak sliced onion in ice water for 10 minutes; drain well.

Place scallops, olive oil, salt, and pepper in a large bowl, and toss until scallops are evenly coated. Grill the scallops until grill marks appear, 1 1/2 to 2 minutes on each side (overcooking the scallops will make them tough and rubbery). Transfer scallops to a platter, and drizzle with 1/4 cup of the Citrus Vinaigrette.

Toss together the lettuce, radishes, red onion, and remaining 1/4 cup Citrus Vinaigrette in a large bowl. Divide the salad among four plates, and top each salad with grilled scallops. Sprinkle with sea salt flakes, and serve with orange segments. *Serves 4.*

VINAIGRETTE INGREDIENTS:

- 1 teaspoon pink peppercorns
- 1/4 cup plus 2 Tbsp. extra-virgin olive oil
- 2 tablespoons fresh orange or tangerine juice
- 2 tablespoons fresh lemon juice
- 1 tablespoon chopped fresh tarragon
- 1 teaspoon Dijon mustard
- Pinch of kosher salt

Cook the peppercorns in a small skillet over medium, stirring occasionally, until fragrant and lightly toasted, 3 to 4 minutes. Remove from heat, and cool completely, about 5 minutes.

Crush the toasted peppercorns. Whisk together extra-virgin olive oil, orange juice, lemon juice, tarragon, mustard, pinch of kosher salt, and crushed peppercorns in a medium bowl. Use immediately, or refrigerate in an airtight container up to 2 weeks.