

Sautéed Sea of Cortez Rock Scallops

With Lobster, Lemon and Vanilla Sauce

This Napa Rose specialty is perfect to serve to company.

Make the potatoes and lobster sauce ahead of time, then quickly sauté the scallops for a sophisticated appetizer.

Yield: 6 appetizer servings

3 cups Sour Cream–Chive Potatoes (recipe below)

1 cup Lobster, Lemon and Vanilla Sauce
(recipe on opposite page)

12 large rock scallops or diver scallops

1/4 teaspoon salt

2 tablespoons clarified butter or olive oil

1. Prepare Sour Cream–Chive Potatoes; keep warm and ready to serve.
2. Make Lobster, Lemon and Vanilla Sauce; set aside.
3. Place scallops on a towel and season with salt. In a large sauté pan over medium-high heat, melt 2 tablespoons butter. Make sure pan is very hot, then add seasoned scallops.
4. Sauté for 4 minutes, or until golden brown. Using kitchen tongs, turn scallops over and brown the opposite sides. If they are cooking too quickly, reduce the heat.
5. For each serving, place whipped potatoes in the center of the plate with 2 scallops on top of the potatoes. Ladle the sauce over the scallops and potatoes.

Sour Cream–Chive Potatoes

3 russet potatoes, peeled and quartered

Salt and freshly ground black pepper, to taste

2 tablespoons snipped chives

1/2 cup heavy cream

2 tablespoons unsalted butter

2 tablespoons sour cream

1 tablespoon freshly squeezed lemon juice

1. Place potatoes in a pot with enough cold water to cover them by at least 3 inches. Bring to a boil, over medium heat. Simmer 20 minutes, or until tender.
2. Drain potatoes and transfer to a mixing bowl. Smash or pass potatoes through a ricer. Season with salt, pepper, and chives. Add heavy cream, butter, and sour cream. Add lemon juice; taste and adjust seasoning if necessary.

**Lobster, Lemon and
Vanilla Sauce**

2 minced shallots
1 tablespoon clarified butter
1 cup white wine
1 cup chicken stock
1/8 teaspoon vanilla extract (or
use 1 vanilla bean, split)
1 small pinch of saffron
3 tablespoons diced tomatoes
1 tablespoon chopped fresh
thyme
1 tablespoon freshly squeezed
lemon juice
6 tablespoons unsalted butter,
softened
1 lobster, steamed, cracked,
with meat removed

1. Sauté shallots in clarified butter in saucepan over medium-high heat.
2. Add white wine and reduce to 1/3 cup. Add chicken stock, vanilla extract, and saffron, and reduce by half, until about 2/3 cup of liquid remains. Add tomatoes, chopped thyme, and lemon juice.
3. Remove saucepan from heat and slowly whisk in unsalted butter. Add lobster meat. Mixture should resemble a creamy lobster and saffron stew. Taste and add salt or a few drops of lemon juice if necessary.

What to drink: Try a Bordeaux Blanc from France. A typical Bordeaux Blanc is made with Sauvignon Blanc and Sémillon aged lightly in French oak barrels. These wines have acidity and a creamy texture from time spent in oak barrels. California Sauvignon Blancs have similar flavors.

