



Seared Sea Scallops with Braised Leeks, and Caviar Sabayon

Submitted by
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Enjoy with Schramsberg Blanc de Blancs or Brut Napa Valley

Serves four

4 leeks trimmed, white part only
4 large diver Sea Scallops
2 egg yolks
1/2 cup Schramsberg Blanc de Blancs or Brut Napa Valley
1/2 oz. caviar
8 oz. butter
2 Tbsp. olive oil
1 Tbsp. Walnut oil
Sea salt
White pepper

Braised Leeks

Trim and clean leeks. Lay in a shallow casserole, cover with water up to 2/3. Add 1/4-cup butter and one teaspoon of salt. Bring to a boil, partially covered. Cook over moderate heat until whites are soft, about 30 minutes. Keep warm in the cooking water.

Sabayon

Beat the egg yolks and place in a small saucepan. Over low heat, add the Blanc de Blancs a small amount at a time, whisking constantly until thickened. Do not bring to a boil. Remove from heat and add 4 ounces softened butter. Season to taste with salt and pepper.

Scallops

In a sauté pan on high heat add olive oil. When hot, sear scallops until golden brown on the outside and still moist in the center, about one minute per side. Lightly season with sea salt.

To assemble

Remove leeks from cooking liquid and slice lengthwise. Toss in a small bowl with walnut oil. Season with sea salt and pepper. Divide onto four plates. Place sea scallop on top of leeks. Gently mix caviar into sabayon and spoon over scallops. Serve immediately.