

SEARED SCALLOPS WITH VANILLA BEAN PARSNIP PUREE AND GRAPEFRUIT BEURRE BLANC

From Director of Handwritten Wines – Philip O’Conor



1 LB SCALLOPS, RINSE AND PAT VERY DRY	½ CUP MILK
2 TSP + 1 STICK + 12 TBS OF UNSALTED BUTTER	½ CUP HEAVY CREAM
EXTRA-VIRGIN OLIVE OIL	ONE VANILLA BEAN
KOSHER SALT	3 GRAPEFRUITS
FRESHLY GROUND BLACK PEPPER	¼ CUP DRY WHITE WINE
1 LB PARSNIPS, PEELED AND SLICED	1 SHALLOT, MINCED
	2 TBS WHITE WINE VINEGAR

Add parsnips, milk and cream to a pot, season with salt and pepper. Add vanilla bean and bring to a simmer. Cook until tender, about 15 minutes. Remove vanilla bean. Place parsnips in a food processor with one stick of butter, add milk mixture slowly, just until a whipped cream texture is achieved. Taste and season with salt and pepper.

Zest grapefruit to equal 1 tsp, and squeeze ½ c juice. Peel, and remove remaining grapefruit segments. Chop ½ c segments and retain 1 c of whole segments. In a small sauce pan bring juice, wine, shallot and vinegar to a boil, reduce to 1 TBS. Reduce heat to low and whisk in 12 TBS butter, one TBS at a time. Stir in the chopped grapefruit and season with salt and pepper to taste. Keep warm in a double boiler until scallops are ready.

Add 2 tsp butter and 2 tsp olive oil to a sauté pan on high heat. Salt and pepper the scallops. Once the fat is shimmering, add the scallops, make sure there is room between them. Sear until golden brown, then flip. Plate on top of a light layer of parsnip purée and drizzle with grapefruit beurre blanc. Garnish with grapefruit segments.



2015 CHARDONNAY
Carneros

In each vintage the Handwritten Chardonnay is harvested from one very special block of the Truchard Vineyard in the Carneros region of the Napa Valley. It is our winemaker's favorite block of this exquisite vineyard. In the 2014 vintage near perfect conditions produced the fruit for a wine displaying exceptional body and complexity of flavor. On the nose, honeysuckle mingles with vanilla, pineapple and lively lime. The creamy mouthfeel is made lively by tropical fruit and citrus throughout a long, zesty finish. Pairs equally with rich, buttery sauces, fatty fish or simply dressed salads.

COMPOSITION | 100% Chardonnay

APPELLATION | Los Carneros, Truchard Vineyard, clone 809

AGING | 10 months in 70% French 30% American barrels. 70% new

ALCOHOL | 14.8% abv · pH | 3.52 g/L

PRODUCTION | 85 cases

HARVEST DATE | September 14, 2015
