

## SEARED SCALLOPS WITH ENDIVE AND ORANGE BEURRE BLANC

BY GEORGEANNE BRENNAN

*This is my version of a dish I had one night at La Mirande, a hotel and restaurant in Avignon created in what was once a cardinal's palace. My friend and I both ordered the scallops as a first course, so the server recommended a white blend from an estate in the Luberon, very like the Saint-Chinian from Mas Champart. The sweet, perfectly seared scallops were drizzled with just enough of the sauce to matter, and the butter-braised endives countered with a hint of their original bitterness. One sip of the wine convinced us the server knew what he was doing.*

### ENDIVE

4 heads (*chicons*) Belgian endive,  
quartered lengthwise and cored  
¼ cup water  
1 tablespoon unsalted butter  
½ teaspoon sugar  
¼ teaspoon freshly squeezed lemon  
juice  
¼ teaspoon sea salt  
¼ teaspoon freshly ground pepper

### SAUCE

Juice of ½ large orange  
2 tablespoons heavy cream  
⅛ teaspoon sea salt  
1 tablespoon grated orange zest  
2–3 tablespoons unsalted butter

### SCALLOPS

16 large sea scallops  
1 teaspoon sea salt  
½ teaspoon freshly ground  
black pepper  
2 teaspoons extra-virgin olive oil  
2 teaspoons unsalted butter

*Endive:* In a sauté pan, combine all ingredients and bring to a boil over medium-high heat. Reduce heat to low, cover, and simmer until tender, 5–7 minutes. Using tongs, transfer endive to a paper towel-lined platter and arrange in a single layer. Set aside.

*Sauce:* In a small saucepan, bring orange juice to a boil over medium-high heat. Reduce heat to medium and stir in cream and salt. Simmer, stirring until thickened, about 5 minutes. Stir in zest and simmer for 1–2 minutes, then whisk in 2 tablespoons butter and cook until melted. Add more butter if desired. Cover and keep warm while you cook scallops.

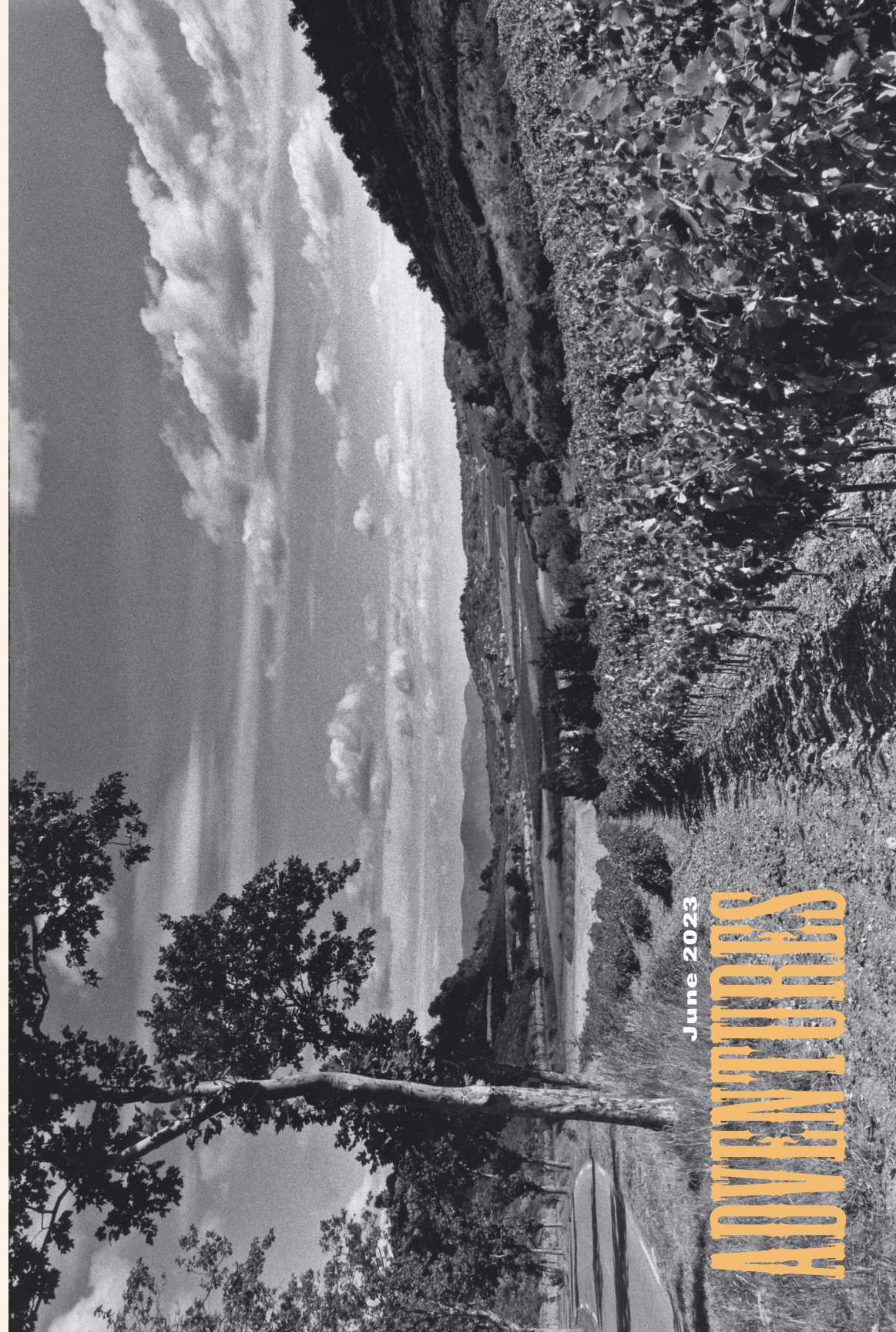
*Scallops:* Pat them very dry with paper towels and season with salt and pepper. In a large frying pan, heat olive oil and butter over medium-high heat. When pan is nearly smoking, add scallops in batches to avoid crowding. Sear until a layer ½ inch thick at the bottom of each scallop is opaque and a golden crust has formed, 1–2 minutes. Turn and repeat on other side. Be careful not to overcook scallops; their center should still be translucent.

*Serve:* Divide endives evenly among four plates. Top each serving with four scallops and drizzle with sauce. Serve at once.

*Serves 4*

The James Beard award-winning cookbook author Georgeanne Brennan is also the author of the best-selling food memoir *A Pig in Provence*. She continues to write about food and cooking from her longtime homes in Provence and in Northern California, where she co-owns an aperitif wine bar. You can find more of her recipes at [www.georgeannebrennan.com](http://www.georgeannebrennan.com).

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ADVENTURES











## 2021 SAINT-CHINIAN *BLANC* • MAS CHAMPART

As much as we admire the great reds and rosés of southern France, the hardest wine to produce here, under the Mediterranean sunshine, may be an elegant and balanced *blanc*. Most southern varieties aren't blessed with an abundance of natural acidity, the feature that makes other regions' standout white wines so mouthwatering and versatile at table. Through a combination of favorable terroir and skill, however, the best domaines often find a way to harvest and vinify southern white grapes in such a way that they magnify what little acidity these varieties offer while achieving an impressive balance between full flavor and refinement. Take Mas Champart's Saint-Chinian *blanc*, for example. First, the Marsanne, Roussanne, Grenache Blanc, Bourboulenc, Clairette, and Viognier that make up this blend are planted along a limestone plateau 300 meters above sea level, where they benefit from frequent breezes and essential diurnal shifts. Then, following harvest, the grapes are chilled before pressing to retain as much freshness as possible and extract finer juices. The result is a graceful, perfectly ripe white wine teeming with flavors of stone fruit, spring flowers, and a hint of salinity. Do not pass up the pairing of seared scallops with endive and orange beurre blanc, which Georgeanne Brennan has created for this delicious cuvée! —TOM WOLF

\$30.00 per bottle

\$324.00 per case

					
2021 Saint-Chinian <i>Blanc</i> Mas Champart	25% Marsanne, 25% Roussanne, 20% Grenache Blanc, 15% Bourboulenc, 10% Clairette, 5% Viognier	20-year-old vines Marl, limestone	Serve <i>cold</i> 48–52° F Decant optional	Stone fruit, spring flowers, a hint of salinity Refined, perfectly ripe, mouthwatering	Drink now through 2028
2021 Vino Rosso "Il Gocchetto" Tenuta La Pergola	80% Brachetto, 20% Barbera	Vines planted in 1990 Clay, chalk	Serve <i>cool</i> 54–58° F Do not decant	Rose petals, wild strawberries, food-friendly acidity Weightless, aromatic, exuberant	Drink now

RIGHT *Old vines in Piedmont.* © Tenuta La Pergola

COVER *Mas Champart's vines in Saint-Chinian.* © Gail Skoff

## 2021 VINO ROSSO "IL GOCETTO" TENUTA LA PERGOLA

Like many of my colleagues, I have been burned more than once by a carafe of nameless red served at a café, osteria, or trattoria, where the food was delicious but, for whatever reason, the house wine was not. When it comes to table wine, too many establishments mistake "humble" for cheap and industrial. Every time this happens, I feel an urge to pull the proprietor aside and whisper, *It doesn't have to be this way.* After all, Tenuta La Pergola exists! This hundred-year-old family *azienda* has mastered the art of the delicious and refreshing table wine, namely by farming and vinifying charming but under-the-radar grape varieties in an off-the-beaten-path sliver of Piemonte, the region that's home to Barolo, Barbaresco, and half a dozen other noteworthy kinds of wine. Il Gocchetto is made up mostly of the native Brachetto, which gives this *rosso* its light-bodied, aromatic, and exuberant qualities, and a splash of Barbera brings the perfect amount of bite and food-friendly acidity. It is equally at home next to a heaping plate of lasagna as it is alongside a cheeseburger. —TOM WOLF

\$15.00 per bottle

\$162.00 per case



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