



Seared Scallops
Foie Gras Torchon
Three Citrus Sugar Cane Vinaigrette

Server 4 people

12 each	Scallops (large)
2 oz	Foie Gras
1 tsp	Sea Salt
½ tsp	Fresh Ground Black Pepper
1 tsp	Light Brown Sugar
1 each	Lemon (juiced)
1 each	Lime (juiced)
1 each	Orange (juiced)
3 oz	Vegetable Oil
1 oz	Sugar Cane Vinegar
4 oz	Fresh Basil (stems removed)
2 oz	Fresh Thyme (stems removed)
2 oz	Fresh Fennel (stems removed)
2 oz	Fresh Chives (cut 1 inch)
to taste	sea salt and fresh ground black pepper

For the Foie Gras Torchon

- Combine the 1 tsp sea salt, ½ tsp black pepper and 1 tsp brown sugar in a bowl.
- Mix thoroughly and coat the foie gras in the mixture.
- Refrigerate until needed.

Prepare the vinaigrette

- In a small mixing bowl combine the sugar cane vinegar, vegetable oil and juice from the lemon, lime and orange.
- Whisk together and season to taste with salt and pepper.

Prepare the Herb Salad

- In a medium mixing bowl combine all the fresh herbs (basil, thyme, fennel and chives).
- Mix the herbs together.
- Drizzle with the truffle vinaigrette.
- Season to taste.

Prepare the scallops

- Season the fresh scallops with salt and fresh ground black pepper.
- Heat a large sauté skillet over medium to high heat. Add butter.
- Place the scallops in the sauté skillet and brown.
- Turn scallops and cook until medium (approx 2 minutes per side) or until desired doneness.
- Place a paper towel on top of a plate.
- Remove scallops and place on top of the paper towel.

To Serve

- In a medium mixing bowl add the herb mixture and drizzle with the vinaigrette.
- Season to taste with salt and pepper.
- Place the herb salad in the center of the plate.

- Place 3 scallops around the herb salad.
- Thinly slice the Foie Gras and place two slices on top of the herb salad.
- Drizzle the remaining vinaigrette on top of the scallops and foie gras.
- Serve and Enjoy.