



**TASTINGS' GRILLED SCALLOP SALAD
w/ PISTACHIO OIL**

Tastings Restaurant, Charlottesville

In a large bowl mix together greens such as Red Oak, Romaine, Frisee (we use Artisan Lettuce from Tanimura and Antle) along with freshly done Orange Sections (1/2 Orange per person), Avocado Slices (1/2 small Avocado/person) and 8-10 Roasted Pecans /person. Mix with a small amount of your best Vinaigrette. Add 2-3 dashes of Agrumato Mandarin Orange Olive Oil.

Meanwhile back at the grill or fry pan, utilize two to four Jumbo dry paced Scallops to sauté in extra virgin Olive Oil. We like to crust them over high heat and finish in the oven till the sides are no longer translucent but still a trifle spongy.

Mix the salad and arrange in the center of the plate with the two to four Scallops around the rim. Put a generous dash of Pistachio Oil on each scallop.

Serve with an equally generous glass of Virginia Viognier, such as Whitehall or Barboursville.



Bill Curtis, Tastings' owner and leading authority on Virginia wines.

*Tastings Restaurant, Wine Shop & Wine Bar
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