

SANTE™

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matchmaking | By Suzanne Hall

...with Andrew Green
and Mark Sullivan



For Andrew Green, wine and spirits director of the Village Pub in Woodside, California, the wines of *Domaine Weinbach* in Alsace are a food-pairing inspiration. "Other Alsatian wines can be big, massive, and opulent or racy, lean, and austere. But Colette Faller and her two daughters, who have run the Weinbach winery since 1979, strike the perfect balance between the two," he explains. "I buy all their vintages."

Green is especially fond of the winery's 2005 Muscat Reserve, which he recommends with the pub's dish of Seared Day-Boat Scallops and Jerusalem Artichokes with Citrus Sauce, created by Executive Chef Mark Sullivan. "Scallop dishes often are paired with a California Chardonnay, but this dish with the Jerusalem artichokes needs a wine with more acidity and less oak than a Chardonnay," Green explains. "Wines with a lot of oak and a high alcohol content will bring out too many of the green flavors in the Jerusalem artichokes. The Muscat has a viscous, oily texture and a moderate alcohol content. It's crisp with moderately high acidity, but not as much as a Riesling. It's very fragrant, floral, and even feminine, which is no surprise, since the winery is run by women."

Green's wine-list selections for the pub are based on three criteria: First, wines must enhance Sullivan's menu, which is a combination of contemporary American, seasonal Californian, and Mediterranean dishes. Second, wines are those that customers know and ask for. "We do sell a lot of Chardonnay," Green admits. Finally, he chooses "wines that put a sparkle in the sommelier's eye. The *Domaine Weinbach* is in that category."

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Seared Day-Boat Scallops and Jerusalem Artichokes with Citrus Sauce

by Mark Sullivan, executive chef,
Village Pub, Woodside, California

Yield: 4 appetizer portions or two entree portions

Citrus Sauce:

Leeks, yellow onion, celery, parsnip, and fennel, thinly sliced	¼ cup each
Extra virgin olive oil	6 Tbsp
White wine	1 cup
Fresh orange juice (peel and zest reserved)	1 cup
Meyer lemon juice (peel and zest reserved)	½ cup
Fresh thyme, tarragon, and parsley sprigs, bruised	2 each
Bay leaf	1
Black peppercorns	2 tsp
Clove	1
Star anise	½ piece
Vanilla bean, bruised	¼ bean

Scallops and Artichokes:

Leek, white part only, diced	1 cup
Extra virgin olive oil	2 Tbsp
Jerusalem artichokes, peeled and thinly sliced	1 cup
Water, cream, or stock	2–3 Tbsp
Grapeseed oil	4 Tbsp, plus more to coat
Jerusalem artichokes, peeled and cut into uniform wedges, roughly 1 inch in diameter	1½ cups
Flat-leaf parsley sprigs	12–15
Day-boat scallops (1 oz each)	12
Citrus segments	1 cup

1. To make citrus sauce, sweat vegetables in 2 tablespoons olive oil. Cook, making sure not to color, until vegetables are tender, about 30 minutes. Add white wine. Cook until the wine is reduced to about ½ cup.
2. Add orange juice and cook until reduced by half. Add lemon juice, bring to a simmer, and immediately strain. Add herbs, spices, and vanilla bean, and steep for 10 minutes. Strain and mount with remaining 4 tablespoons olive oil. Whip in high-speed blender to emulsify. Season with salt and pepper to taste.
3. To make artichoke puree, sauté diced leeks in 2 tablespoons of olive oil until tender. Add thinly sliced Jerusalem artichokes and cover, cooking over low heat until tender. Transfer mixture to processor and blend for several minutes until smooth. Add a few tablespoons of water, cream, or stock for desired consistency and reserve.
4. To make caramelized artichokes, heat grapeseed oil to smoking point and add artichoke wedges, cooking until golden brown and tender. Blot dry, season to taste with salt, and reserve. Fry sprigs of parsley in grapeseed oil and reserve on a paper towel.
5. To sear scallops, heat a 10-inch sauté pan over high heat. Lightly coat pan with grapeseed oil. Add scallops, reduce heat to medium, and cook until the flesh is caramelized. Turn scallops and cook 1 minute; reserve off heat.
6. To plate up, spoon artichoke puree into center of four large bowls. Scatter caramelized artichokes. Spoon citrus sauce around and scatter citrus segments over sauce. Place three scallops around border of the artichoke puree; garnish with crispy parsley.