



RECIPE BY
EXECUTIVE CHEF TODD KELLY

Seared Bay Scallops with Cauliflower Puree and Preserved Lemons

Lemons

5 Ea	Lemons
1 Tbls	Saffron
2 Ea	Cardamom Pods
1/4 C	Olive Oil
2 C	Salt
1 Ea	Star Anise

1. Cut 2 slits in the lemons going from top to bottom cutting through the lemon but not all the way
2. Squeeze juice and in a bowl with remaining ingredients and refrigerate for one month.

Cauliflower Puree

1 Ea	Cauliflower
3 Tbls	Butter
1 Tbls	Truffle Oil

1. Boil cauliflower in boiling water until tender.
2. Drain and place in blender.
3. With motor running add butter and truffle oil
4. Season with salt and white pepper.

Scallops

1. Season scallops with salt.
2. Sear scallops in very hot oil on one side until golden brown.
3. Do not flip the scallop's only cook on one side.

For presentation

1. Remove lemons from the brine rinse well and cut off outer skin of the lemon and cut into thin strips
2. Place the cauliflower puree on plate and top with seared scallops garnish dish with preserved lemons.

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