



# Cloudfall

## PAN SEARED SCALLOPS WITH VANILLA SWEET POTATO PURÉE

Pairs with Cloudfall Chardonnay

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### PAIRING NOTES

*Our well-rounded Chardonnay with hints of vanilla play off the potato purée and the sweetness of the seared scallops. The mineral, flinty character is the perfect accompaniment for delicate seafood.*

*-James Houghton, Executive Chef*

### INGREDIENTS FOR THE VANILLA SWEET POTATO PURÉE

1 cup cream  
2 whole vanilla beans  
2 lbs. Japanese sweet potatoes, Boniato, or other white fleshed sweet potato (peeled and diced)  
4 T butter  
1 T flat leaf parsley (chopped)  
Extra virgin olive oil (good quality)  
Salt to taste

### INGREDIENTS FOR PAN SEARED SCALLOPS

12 fresh day boat scallops (U-8 to U-12)  
Salt and freshly ground black pepper, to taste  
Vegetable oil, as needed  
Vanilla sweet potato purée

### DIRECTIONS

Preheat oven to 400°F. Pull the foot off of the scallops, discard, and pat scallops dry. Season with salt and pepper. Heat oil in a non-stick pan until just smoking. Sear the scallops until golden. Transfer to a sheet pan and finish cooking in the oven until done, about 2-3 minutes. Spread the of vanilla sweet potato purée among 4 plates, then place 3 scallops on each plate. Drizzle about a teaspoon of extra virgin olive oil directly over scallops. Garnish with chopped parsley.

Serves 4

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### WINE INFORMATION

COMPOSITION: 91% Chardonnay, 9% Viognier  
APPELLATION: 91% Monterey County, 9% Clarksburg  
VINEYARD: Scheid Vineyard, Mesa Del Rio West  
ALCOHOL: 13.6%