



Seven Feathers Casino Resort's Asparagus Scallop Frisée Salad*

Ingredients

Lemon Vinaigrette:

2 each garlic clove, peeled
1 shallot, peeled and diced
3 ounces of apple cider vinegar
2 ounces fresh lemon juice
2 tbsp. Dijon
6 ounces salad oil
salt and pepper, to taste

Asparagus Scallop Salad:

2 each U10 sea scallops
4 each asparagus, large and peeled
1 bunch Frisée lettuce
salt and pepper

To Serve:

1 each orange, peeled and cut segments

*Serves 1

*Recipe created by Seven Feathers' Executive Chef Mark Henry.

Directions

Lemon Vinaigrette:

1) Combine all ingredients with the exception of the salad oil in a blender. Blend for 2 minutes. After 2 minutes, slowly add the salad oil until the vinaigrette emulsifies. Taste for any adjustments.

Asparagus Scallop Salad:

1) Season scallops with salt and pepper. Sear on grill until golden brown; medium rare. Hold for service.
2) Place asparagus in salted boiling water for 10 seconds. Immediately remove asparagus and place in ice water. Hold for service.
3) Toss the Frisée lettuce with the vinaigrette. Hold for service.

Assemble the Salad:

Place the asparagus on a plate, top with the scallops. Place the Frisée lettuce tossed with lemon vinaigrette on top of the scallops. Garnish the plate with the orange segments and drizzle with lemon vinaigrette.