



At Napa Cellars, we're putting a modern spin on classic Napa wines, combining Napa's legendary terroir with contemporary sensibilities to create delicious wines that possess all of the character you've come to expect from Napa, but with an attitude and price that we think you'll find rather refreshing. In doing so, we're redefining what Napa wine can be. Cheers!

SCALLOPS WITH TOMATO-GINGER BUTTER

PAIR WITH THE NAPA CELLARS 2009 MT. VEEDER CHARDONNAY (SRP \$35)

Smoky richness in these grilled scallops mimics the rich depth of the wine, rounded out by piquant fresh ginger and a touch of acidity in the tomato butter.

Serves 4

INGREDIENTS:

5 slices applewood smoked bacon
12 large scallops, or 24 medium (about 1 1/2 lbs total)
1 Tablespoon butter
1/4 cup finely minced white onion
2 Tablespoons shallots, finely minced
1-2 large fresh tomatoes, peeled, seeded and diced (12 oz. yields about 1 1/2 cups)
1/2 cup dry white wine
2 Tablespoons fresh ginger, peeled and finely minced
4 oz. unsalted butter
sea salt, freshly ground pepper
pinch of cayenne
vegetable oil for brushing scallops

INSTRUCTIONS:

Cut bacon in 1 1/2 inch lengths and lay flat in a heavy frying pan. Slowly cook about halfway, until slightly firm but not completely browned; remove from pan and let cool. Remove tough membrane from scallops and discard. Alternate the bacon pieces with scallops on metal skewers, beginning and ending with bacon.

For sauce, heat 1 tablespoon butter in a small saucepan and cook onions very slowly, until softened but not browned, stirring regularly. Add shallots and gently sweat several minutes more. Add the diced tomato, wine and ginger and cook slowly to reduce, until tomato softens and melts into a puree (consistency should be just a little soupy), about 15-20 minutes. Cut butter in approximately 1 inch cubes and whisk them into the reduction one by one to form a creamy emulsion, allowing each to melt before adding another. Season with salt, pepper and cayenne to taste; cover and keep warm.

Prepare a medium barbecue fire. Lightly brush scallops with oil, and salt and pepper lightly. Grill skewers until scallops are barely cooked through, turning twice (a total of about 2-4 minutes, depending on thickness). Serve brochettes on individual plates with a generous line of Tomato-Ginger Butter alongside. These are especially nice with basmati or jasmine rice.