

Wine Pairing: Grilled Scallops with Grilled Apples and Honey Drizzle

This recipe, from Chef Maegen Loring of the Park Restaurant in San Luis Obispo, was created to pair with the *Esprit de Beaucastel Blanc*, but would also pair beautifully with the Viognier-driven *Cotes de Tablas Blanc* wines. It was so successful that she added it to their menu!

Ingredients

- 🍴 2 Granny Smith apples, cored and peeled
- 🍴 12 big sea scallops
- 🍴 4 Tbsp olive oil
- 🍴 1/4 cup seasoned rice vinegar
- 🍴 1/4 cup honey
- 🍴 8 fresh basil leaves, thinly sliced
- 🍴 fresh ground pepper
- 🍴 salt

- 🍴 Preheat a gas grill at high heat.
- 🍴 Slice apples crosswise into quarter-inch slices.
- 🍴 Brush olive oil on both sides of apple slices and scallops, and season lightly with salt and pepper.
- 🍴 Grill apple slices for 1 minute on each side.
- 🍴 Remove from heat, and place 3 apple slices on each dinner plate.
- 🍴 Grill scallops for 2 minutes on each side, and place a scallop on each grilled apple slice.
- 🍴 Mix the rice vinegar and honey together and drizzle on scallops.
- 🍴 Sprinkle with sliced basil and serve with freshly ground pepper and Tablas Creek *Cotes de Tablas Blanc* or *Esprit de Beaucastel Blanc*.



*The Park Restaurant
is located at
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