

PALMINA



Scallops di Palmina

*paired with 2005 Malvasia Bianca,
Larner Vineyard*

For six people

12 large scallops
1 teaspoon olive oil
3 shallots, diced
4 ounces pancetta, diced
¼ cup Malvasia Bianca
2 tablespoons lemon juice
1 tablespoon lemon zest, grated
1 tablespoon fresh tarragon, chopped coarsely
linguine

Lightly flour the scallops, heat the olive oil in a sauté pan until it just starts to smoke, then quickly sear the scallops on each side (divide into two batches if necessary). Remove from pan and turn the heat to medium.

Start the linguine.

Sauté the shallots until soft, then add the pancetta and cook for a few more minutes. Add the wine, lemon juice and zest and the tarragon, then simmer for a few more minutes. Add the scallops and cook for a few more minutes. Toss into the cooked, drained linguine.