

# SCALLOPS WITH CAPERS & FENNEL

Pairing: 2015 Dry Creek Vineyard Sauvignon Blanc

## INGREDIENTS

- 3 TBSP extra-virgin olive oil
  - 1 ½ LB sea scallops
  - 2 TBSP unsalted butter
  - 3 TBSP capers, drained
  - 3 TBSP fresh lemon juice, plus lemon wedges for serving
  - 3 TBSP flat-leaf parsley, chopped
  - 1 medium to large fennel bulb, trimmed, halved and thinly sliced, fronds reserved for garnish
- TO TASTE** Kosher salt and freshly ground pepper

## METHOD

In a large nonstick skillet, heat the olive oil. Season the scallops with salt and pepper and cook over moderately high heat until golden brown on the bottom, two to three minutes depending on thickness. Turn the scallops and cook until just opaque throughout, two to three minutes longer. Transfer to a platter and keep warm.

Melt the butter in the skillet. Add the sliced fennel and capers and cook over high heat, stirring, until the fennel is crisp-tender and lightly golden. Stir in the lemon juice and parsley and season with salt and pepper. Spoon the fennel around the scallops and garnish with chopped fennel fronds. Serve with lemon wedges.

Serves 4.

