

DIAMONDS STEAK AND SEAFOOD'S

SEARED SCALLOPS WITH CHAMPAGNE CREAM SAUCE

Recipe Courtesy: Chef de Cuisine Kevin Hamilton, Diamonds

Champagne Cream Sauce

1 Tbl whole butter
1 Tbl shallots (small diced)
1 ea sprig of fresh thyme
1/2 cup Champagne
1/2 cup heavy cream

1. In a small sauce pan sweat the shallots and fresh thyme in the whole butter.
2. Add the champagne and reduce by half.
3. Strain the liquid into a small bowl. Rinse the sauce pan and pour the strained liquid back in.
4. Add the heavy cream and bring to a simmer. Reduce the liquid by half and serve.

Seared Sea Scallops

6 oz Sea Scallops
1 oz Extra-Virgin Olive Oil

1. Season the scallops with salt and black pepper.
2. Heat a saute pan on med-high heat with the olive oil.
3. Sear the scallops in the hot pan until well caramelized on one side.
4. Flip the scallops over and sear on the other sides until golden brown.
5. For service, ladle 3 ounces of the champagne cream sauce on a plate and place the seared scallops in the center