



Executive Chef Justin Johnson

Viking Village Seared Sea Scallops, Sweetwater Organic Mixed Greens, Raspberry Foam, LaClare Farms Aged Goat Cheese, and Cucumber Vinaigrette

(yield 20 servings)

Ingredients

Scallops(per order)

- 5 U-10 Scallops (defooted)
- ½ Tbl. Canola oil
- pinch salt & pepper

Salad(per order)

- 4 oz. Sweetwater Organics Concept Greens
- 5 shavings LaClare Farms Aged Goat Cheese

Raspberry Foam

- 2 pints fresh raspberries
- 1/2 c. water
- 1 T. cider vinegar
- 1 t. salt
- 2 T. sugar
- 1 t. soy lecithin

Cucumber Vinaigrette

- 3 oz. fresh cucumber
- 1 T. red onion (minced)
- 1 T. parsley
- 3 T. red wine vinegar
- 6 T. olive oil
- 1 T. Dijon mustard
- ¼ t. salt

Instructions

Scallops: Salt and pepper. Sear in a hot pan making sure caramelize well. About 2-3 minutes on each side in oil.

Salad: Toss greens with thinly shaved goat cheese.

Vinaigrette: Combine all ingredients and blend until smooth. Toss enough with greens and cheese coat.

Raspberry Foam: Combine all ingredients except lecithin. Heat until raspberries liquefy. Pass through a chinois to remove seeds. Allow to cool. Add lecithin and put in a charged whip cream dispenser. Shake vigorously.

Assembly

Plate greens dead center of the plate. Arrange scallops at twelve o'clock, 4 o'clock, and 8 o'clock. Garnish each scallop raspberry foam



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(yield 200 servings)

Ingredients

Scallops(per order)

-100 U-10 Scallops (defooted)

-10 Tbl. Canola oil

-salt & pepper (to taste)

Salad(per order)

-5 lbs. Sweetwater Organics Concept Greens

-1/4 wheel LaClare Farms Aged Goat Cheese (shaved)

Raspberry Foam

-40 pints fresh raspberries

-10 c. water

-1 ½ c. cider vinegar

-1 T. salt

-2 ½ c. sugar

-3 T. soy lecithin

Cucumber Vinaigrette

-3 ¾ lb. fresh cucumber

-1 ½ c. red onion (minced)

-1 ½ c. parsley

-3 c. red wine vinegar

-6 c. olive oil

-1 c. Dijon mustard

-1 T. salt

Instructions

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Salad: Toss greens with thinly shaved goat cheese.

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