

from our galley

Relaxing on your vessel is what life is all about...

...and with a great meal and wonderful wines it gets even better. We have created a fun and easy meal for you to prepare along with exceptional wines to compliment your meal. So take the time to relax and enjoy a special dinner while on the water.



Seared Scallops with Lemon and Bacon



Serves 4
Prep time: 20 minutes
Cook time: 12 minutes

3 slices bacon (about 2 ounces), cut into 1/2-inch pieces
1 1/2 pounds sea scallops, muscle removed (see note)
Kosher salt and freshly ground black pepper
1/4 teaspoon finely grated lemon zest
1 tablespoon freshly squeezed lemon juice
1 1/2 teaspoons finely chopped flat-leaf parsley leaves

Heat a small skillet over medium heat and fry the bacon pieces until golden and crisp, about 5 minutes. Transfer the bacon with a slotted spoon to a paper towel to drain. Reserve the rendered bacon fat.

Arrange the scallops so they lay flat and are evenly spaced on a flat plate or large pie pan. Pat them completely dry with a paper towel. Heat the bacon fat in a large skillet over high heat. Season

the scallops with salt and pepper to taste. When the fat is hot, invert the plate of scallops over the skillet so the scallops fall into the pan all at once. Sear the scallops, undisturbed, until they are golden brown on the bottom, about 3-4 minutes. Turn the scallops and cook for 1 minute more. Turn off the heat, add the lemon zest and juice, parsley, and reserved bacon pieces, and toss to combine. Divide the scallops among 4 plates or a serving platter and serve immediately.

Tomato with Baked Goat Cheese and Herb Salad

Serves 4
Prep Time: 15 minutes
Inactive Prep Time: 15 minutes
Cook Time: 2 minutes

1/2 cup dried bread crumbs
Salt and freshly ground black pepper
1/2 teaspoon water
1 egg
4 rounds fresh goat cheese, about 2 ounces each
4 thick, ripe tomato slices (beefsteak are preferable)
2 teaspoons extra-virgin olive oil, plus more for the salad
2 cups lightly packed mixed tender fresh herb leaves such as basil, chervil, tarragon, Italian (flat-leaf) parsley, chives (1-inch lengths), or young cress
Red wine vinegar

In a small, shallow bowl, mix the breadcrumbs with salt and pepper to taste. Add the water and work it in with your fingers to moisten the crumbs lightly. In another small, shallow bowl, beat the egg just until blended.

Dip one flat surface of each goat cheese round in the egg, and then in breadcrumbs, patting the crumbs in place. Repeat on the other flat surface, leaving the sides of the rounds uncoated. Refrigerate the coated cheese rounds for about 15 minutes. Center the tomato slices on 4 salad plates. Season with salt and pepper.



Heat a large nonstick skillet over moderately high heat. Add the 2 tablespoons olive oil. When the oil is almost smoking, add the cheese rounds, one coated side down. Cook until lightly browned, about 45 seconds, then turn and cook on the second side until the cheese just feels quivery, about 45 seconds longer, depending on the thickness of the rounds. Place a cheese round on each tomato slice.

In a bowl, toss the herbs with a splash of red wine vinegar, a light drizzle of olive oil, and salt and pepper to taste. Mound the herbs on top of the cheese, dividing them evenly. Serve immediately.

Berry Pudding

Serves 6 to 8
Prep Time: 5 minutes
Inactive Prep Time: 24 hours
Cook Time: 10 minutes

For the berries:
2 cups strawberries, cleaned
2 cups raspberries
1 cup blueberries or blackberries
1 cup sugar
Pinch salt

For the berry puree:
1/2 cup simple syrup
2 cups raspberries
Pinch of salt

For the pudding:
10 to 15 slices sourdough bread, crust removed
1 pint vanilla ice cream
Sea salt

Special Equipment:
Cheesecloth; heavy can or weight

Coarsely chop the strawberries and put them and the other berries in a sauce pan. Add the sugar and salt and cook over high heat until the berries are heated and just giving up their juices. About 5 minutes. Remove from heat and cool. In a blender, puree the simple syrup with 2 pints of raspberries until smooth. Set aside.

Line a 2-quart pudding mold or deep bowl with cheesecloth. Dip both sides of some of the bread slices in the raspberry puree and arrange around the sides and bottom of the mold. Soak the remaining slices in the berry puree and layer with the cooked berries. Repeat and end with a bread layer on top.

Using a plate that fits just inside the top of the mold, place it on top of the pudding. Put the mold in a pan and weight the plate. Refrigerate the pudding overnight.

To serve, un-mold the pudding onto a serving platter, remove the cheesecloth and serve with scoop or two of vanilla ice cream. Sprinkle a little salt on top of ice cream.

Wine Pairings brought to you by
Cork's Restaurant in Baltimore, Maryland

Seared Scallops with Lemon & Bacon:

Neyers "Carneros" Chardonnay 2005: When you think scallops, you should also think Chardonnay! Honestly, there are few foods that Chardonnay truly matches, but scallops are certainly one of those foods. The addition of lemon juice and lemon zest immediately sends me looking for a "cool climate" Chardonnay: A "warm climate" Chardonnay would boast more of a tropical fruit flavor of mango, papaya and fig, while a "cool climate" has more of a citrus flavor. This Neyers Chardonnay is from the Carneros region of Northern California which is known for its cool temperatures and fog. It is loaded with flavors of baked apples, crème brûlée and candied lemon zest. It is a gorgeous match with this dish! **\$30**

Frescobaldi "Rosso di Montalcino" 2005: For those readers who must have a red wine I would suggest a Rosso di Montalcino. You might be more familiar with its big brother, Brunello di Montalcino. The Rosso is drunk much younger and is renowned for its fresh cherry flavors uninhibited by new oak. These wines are made from the Brunello clone of the Sangiovese grape. It is a good match with the scallop because its natural acidity will cut through the richness of the scallop yet will match the acidity of the lemon. **\$20**

Tomato with Baked Goat Cheese & Herb Salad:

Steininger "Grand Cru" Gruner Veltliner 2005: Here are two fun wines for you to try that are made from the unfamiliar varieties of Marsanne and Gruner Veltliner. Gruner Veltliner is made almost exclusively in Austria. It is a white varietal whose claim to fame is that it matches all "unmatchable foods": It is a great match with asparagus and artichokes. It will also hold its own with this wonderful tomato and goat cheese salad. Steininger "Grand Cru" Gruner is actually harvested late so that it could be made into a desert wine, but it is instead fully fermented dry. This gives the wine lots of richness and weight with bold flavors of baked granny smith apples. **\$23**

Qupe "Santa Ynez Valley" Marsanne 2005: Marsanne is a grape that is traditionally grown in the middle Rhone appellations of Hermitage, Croze-Hermitage and Saint Joseph. Its hallmark is its richness and intense flavors of honey and melon. Bob Lundquist at Qupe in Santa Barbara County in California blends his Marsanne with about 15% Roussanne, another Rhone white varietal that is very minerally. The blend is an amazing combination that will sing with the tomatoes and goat cheese. **\$19**

Berry Pudding:

Rosa Regale "Brachetto d'Aqui" D.O.C.G. 2005: This little number is a devil of a wine: It is way too easy to throw back a bottle or two. Now that I have issued the warning Brachetto d'Aqui is a sparkling red wine that has a touch of residual sugar. It is great as an aperitif or a wonderful combination with fruit desserts. Its bright flavors of strawberry and raspberry will, well, match this dessert perfectly.