

PAIRS WITH 2025 LIQUID PREF · VIOGNIER

HOLIDAY SHOWPIECE

Seared Scallops

with *Citrus-Ginger Beurre Blanc*

SERVES 6

The wine's silky texture mirrors the scallops' sear, while its bright acidity lifts the richness of the butter sauce.

echo — butter · ginger · citrus

INGREDIENTS

METHOD

- 18

large sea scallops (about 1 1/2 lb), side muscle removed, patted very dry
- 2 tbsp

neutral oil (grapeseed or avocado)
- salt and black pepper, to taste
- 1/2 cup

dry white wine (or the Liquid Pref itself)
- 2 tbsp

white wine vinegar
- 2 tbsp

shallot, minced
- 1 tbsp

fresh ginger, grated
- 1 cup

unsalted butter, cold, cubed
- 1 tsp

orange zest
- 1 tbsp

fresh orange juice
- 1 tbsp

fresh chives, thinly sliced, for garnish

- 01

Prep the scallops
Pat the scallops very dry with paper towels and season lightly with salt just before cooking — moisture on the surface is the enemy of a good sear.
- 02

Build the reduction
Combine white wine, vinegar, shallot, and ginger in a small saucepan. Simmer over medium heat until reduced to about 2 tablespoons, 6–8 minutes.
- 03

Mount the butter
Reduce heat to low. Whisk in the cold butter a few cubes at a time, letting each addition melt into a silky emulsion before adding more. Off heat, stir in orange zest and juice, and season to taste. Keep warm over the lowest possible heat — do not let it boil or it will break.
- 04

Sear the scallops
Heat oil in a large skillet over high heat until shimmering. Add scallops in a single layer, without crowding, and sear undisturbed until deeply golden, 1 1/2–2 minutes per side.
- 05

Plate
Spoon warm beurre blanc onto plates, arrange scallops on top, and finish with a scatter of chives.

Beurre blanc holds best just off the heat — if it's made ahead, keep it in a warm (not hot) spot and whisk gently before serving. A splash of the Liquid Pref itself in the reduction ties the glass and the plate together.