



DEAR BON APPÉTIT, GROWING UP IN WASHINGTON STATE, I TASTED MY SHARE OF FRESH AND DELICIOUS SEAFOOD. BUT THE SEARED SCALLOPS AT **RENDEZVOUS BISTRO** IN JACKSON HOLE, WY, ARE SOME OF THE BEST I'VE EVER HAD.

—**COMEL BLAINE**, Las Vegas, NV

SCALLOPS AND OYSTER MUSHROOMS WITH SOY-GINGER BUTTER

4 SERVINGS When *Rendezvous Bistro* chef Roger Freedman found himself with a bunch of local wild mushrooms a couple of years ago, he knew he had to find a way to get them on the menu. This dish, which marries the earthiness of wild mushrooms with the sweetness of fresh shellfish, was the result. For the sauce, Freedman infused a classic *beurre blanc* with Asian ingredients: "It almost takes on a vanilla flavor, which pairs really well with the scallops," he says. To achieve the perfect caramelization on your scallops, make sure to pat them dry before searing in a very hot pan.

VINAIGRETTE
 4½ Tbsp. soy sauce
 1½ tsp. balsamic vinegar
 1½ tsp. sugar
 1 tsp. fresh lime juice
 ¾ tsp. wasabi paste (Japanese horseradish paste)
 ½ tsp. toasted sesame oil
 ¼ cup peanut oil

SOY-GINGER BUTTER SAUCE
 ¼ cup mirin (sweet Japanese rice wine)
 ¼ cup dry white wine
 1 Tbsp. chopped peeled ginger
 1 Tbsp. minced shallot
 2 Tbsp. heavy cream

½ cup (1 stick) chilled unsalted butter, cut into ½" cubes
 2½ tsp. soy sauce

SCALLOPS AND MUSHROOMS
 4 Tbsp. peanut oil, divided
 1 lb. fresh oyster mushrooms, thickly sliced
 Kosher salt
 20 large sea scallops, side muscles removed
 Freshly ground black pepper
 8 oz. tatsoi, arugula, or spinach

INGREDIENT INFO: Look for wasabi paste, toasted sesame oil, and mirin in the Asian foods section of better supermarkets and at Japanese markets.

VINAIGRETTE Whisk soy sauce, vinegar, sugar, lime juice, wasabi paste, and sesame oil in a small bowl to blend. Gradually whisk in peanut oil. **DO AHEAD:** Can be made 1 day ahead. Cover and chill.

SOY-GINGER BUTTER SAUCE Simmer mirin, white wine, ginger, and shallot in a small saucepan over medium heat until almost all liquid is reduced, 4–6 minutes. Add cream and simmer until slightly reduced, about 1 minute. Reduce heat to low and whisk in butter a few pieces at a time, whisking just until melted and smooth between additions. Whisk in soy sauce. Strain into another small bowl set over a saucepan of barely simmering water. Keep warm, stirring occasionally. **DO AHEAD:** Can be made 30 minutes ahead. Keep warm.

SCALLOPS AND MUSHROOMS Heat 2 Tbsp. oil in a large heavy skillet over medium-high heat. Add mushrooms; sauté until tender, about 5 minutes. Season to taste with salt. Set skillet aside.

Heat remaining 2 Tbsp. oil in another large heavy skillet over high heat. Pat scallops dry; season with salt and pepper. Working in batches, sear until browned, about 3 minutes. Turn and cook until just opaque in center, about 1 minute longer.

Rewarm mushrooms over medium-high heat. Add tatsoi and ¼ cup vinaigrette; stir just until greens begin to wilt, about 1 minute. Season to taste with salt and pepper and additional vinaigrette, if desired.

Spoon soy-ginger butter sauce onto plates, dividing equally and spreading with the back of a spoon. Divide mushroom mixture, then scallops, browned side up, among plates and serve.