



**Chef Jeremiah Reardon: Sea Scallops with Celery Root, White Chocolate, & Truffle Potato Chips - Serves Four**

**Wine: Bellingham Chenin Blanc The Old Orchards**

**Ingredient List:**

- 8 large diver scallops
- 2 each celery root (peeled)
- 2 cups heavy cream
- 1 cup vegetable stock
- ¼ cup white chocolate
- 3 Yukon gold potatoes (peeled)
- 2 oz. white truffle oil
- 2 oz. canola oil
- Salt and pepper to taste

**For the celery root purée:**

- Cut the peeled celery root into medium-sized pieces.
- Place in a heavy-bottomed sauce pot with the vegetable stock and heavy cream.
- Season with salt and pepper.
- Cook until tender, then place them in blender and purée until smooth.
- Add the white chocolate and season with salt and pepper.
- Set aside and keep warm.

**For the potatoes:**

- Slice on mandolin and fry at 300° until crispy.
- Season with salt and pepper and toss in truffle oil.

**For the scallops:**

- Remove hinge from side of scallop and season with salt and pepper.
- Heat a large sauté pan and add the canola oil.
- Sear the scallops in the pan on one side.
- Remove from pan and place on paper towel.

**Plating:**

- Place a spoonful of purée on four plates.
- Arrange two scallops per plate.
- Place truffle chips on top and serve.

**Jeremiah Reardon, Chef de Cuisine**

Chef Reardon began cooking at an early age in his parents restaurant. In his early twenties he graduated from the French Culinary Institute in New York City. Upon graduation he acquired a classic French foundation from several of the country's leading chefs including Wolfgang Puck and Grey Kuntz. In 2007 he was invited to cook at the James Beard Foundation. Chef Reardon has led the kitchen at the Brewster Fish House twice and is currently the Chef de Cuisine at Vers. He brings a passion for sourcing local, sustainable and new products.

