



### **Chinook Saison – Farmhouse Ale**

Crafted for the sea and all of its inhabitants! Chinook Saison has a farmhouse yeast with a touch of citrus on the nose, refreshes the mouth with dryness and lingers with an earthy depth. Chinook pairs well with a lot of things that come from the water. Pair the fish and seafood with earthy vegetables, and herbaceous flavors. The earth, grass, citrus and funk that comes along with this Saison leads it well to be paired up with light snacks and adventures in backyards and patios anywhere.

### **Featured Pairing:**

Seared Scallops

Brown Butter Cauliflower Puree, Lemon & Garlic Spinach, Roasted Poblano Chimichurri

**Brown Butter Cauliflower Puree: 4 servings**

½ head cauliflower – clean and chop roughly

2 cloves garlic – chopped

1 sprig thyme

½ yellow cooking onion – rough dice

500ml whole milk

2 TBSP Olive Oil

3 TBSP Unsalted Butter

Kosher Salt + Fresh Ground Pepper

**Method:**

- Heat Olive Oil in a pot large enough to fit all ingredients
- Sauté onions until they are soft and translucent over medium heat
- Add garlic and season with S&P
- Add Cauliflower and sauté for another minute or two
- Add milk to cover the cauliflower & onions
- Add Thyme Sprig
- Bring to simmer and simmer for 15 minutes or until the cauliflower is soft and will fall apart when checked with a small knife.
- While the cauliflower is simmering, make the brown butter. Take the 3 TBSP butter in a small pan over medium heat. Moving the pan constantly at all times. The butter will start to “foam.” Stir constantly until you get a light brown color and a nutty aroma. Pull from heat and reserve.
- Strain the milk from the cauliflower mixture over something to catch the liquid. Reserve the liquid for the puree.
- In a blender, add your brown butter first, then the cauliflower mixture.
- Blend on medium speed, adding enough of the reserved milk to blend smooth.
- Taste and adjust seasoning with Salt & Pepper

**Garlic & Lemon Spinach: 4 servings**

1 clove garlic – slice thin and place in rice wine vinegar

½ lemon – zest + juice

500g spinach

2 TBSP Olive Oil

Kosher Salt & Fresh ground black pepper

**Method:**

- In a large pan, sauté the garlic in the olive oil until tender
- Add spinach and toss quickly to wilt
- Add zest + juice and season with Salt + Pepper

**Scallops:**

4-6 scallops per person (depending on the size – this recipe was done with U12 scallops and served 5 pieces per person)

Kosher Salt

1 TBSP Butter

1 TBSP Olive Oil

**Method:**

- If Scallops are frozen, thaw them in the refrigerator overnight on a bed of paper towel to soak up any excess liquid
- Remove the small muscle on the side of the scallop if it is still there. This is the abductor muscle that works hard to open and close the shell, discard.
- Season the scallops well with Kosher Salt, and drizzle with half the olive oil
- Get your pan very hot, add the remaining olive oil
- Sear on one side until golden brown. You will see the sear starting to creep up the side of the scallop.
- Turn over and add the butter
- Baste the scallops with the butter + oil mixture until just firm.

**Poblano Chimichurri: Yield 500ml**

2 Poblano Peppers

3 cloves garlic

½ bunch cilantro

½ bunch flat leaf parsley

¼ bunch mint

1 lemon – zest and juice

2 dried finger chilies

Olive Oil

Kosher Salt & Fresh Ground Black Pepper

**Method:**

- Season the poblanos with Salt + Pepper and toss with a drizzle of olive oil
- Roast the peppers in a 400 F oven until a good roast color and blistered.
- Cover in a container with film wrap until they cool enough to handle
- Peel and seed the peppers
- Chop half of the herbs fine – reserve the rest (stems and all) for the blender
- Combine all but the chopped herbs in a blender – adding olive oil in a slow stream to blend smooth
- Transfer to a bowl and mix in the chopped herbs
- Season with Salt & Pepper
- This recipe will keep for up to 7 days in a container in the fridge.

**Plate the Dish!**

- Place the warm cauliflower puree on the plate
- Top with the garlic + lemon spinach
- Add your scallops
- Add the roasted poblano chimichurri in a drizzle with a spoon
- Enjoy!