

## **Diver Sea Scallops with Beets, Foie Gras and Aged Balsamic Vinegar**

4 pounds small beets, preferably half red and half yellow, scrubbed

2 tablespoons olive oil

Salt

8 ounces large sea scallops

4 foie gras slices (1 1/2 to 2 ounces each)

Garnish

Aged balsamic vinegar

Extra virgin olive oil

Beet oil

Minced chives

Put the beets in a large saucepan of cold salted water (2 separate pans if using red and yellow beets) and bring to a boil over high heat. Reduce the heat to medium and simmer until the beets are tender, about 1 1/4 hours. The beets should be fully covered with water as they cook; if needed, add more hot water to the saucepan. When cooked, drain the beets well and let cool until easy to handle. Peel away the skin and cut across into 1/4-inch slices.

Heat a medium skillet (or 2 small skillets if using 2 colors of beet) over medium heat, then add 1 tablespoon of the olive oil. Add the beets with a pinch of salt and cook, tossing gently, until warmed through, 3 to 5 minutes.

Heat a large skillet over high heat and heat a medium skillet over high heat. Season the scallops with salt. Score the surface of the foie gras slices with the tip of a knife in diamond pattern and season the slices with salt.

Add the remaining 1 tablespoons of the oil to the large skillet, then add the scallops and sear until nicely browned but still opaque in the center, about 1 minute total. Meanwhile, add the foie gras slices to the hot dry medium skillet and

sear until well browned but still tender in the center, about 30 seconds per side.  
(See page xx for notes on cooking foie gras.)

To serve, arrange the beet slices slightly overlapping in a circle in the center of warmed plates, alternating the two colors if using. Cut each scallop in half horizontally and arrange the slices, slightly overlapping, over the beets. Top the scallops with the foie gras slices. Drizzle the balsamic vinegar, extra virgin olive oil, and beet oil around the beets. Sprinkle minced chives over the foie gras and serve right away.

Makes 4 servings