



HARISSA SPICED SCALLOPS & CLAMS

INGREDIENTS: Parmesan Potato Gnocchi, Roasted Escobedo Farm Zucchini, Orange-Saffron Butter Sauce

ALLERGY ALERT: dairy, gluten

PREPARATION:

HARISSA SPICE MARINADE: Harissa Spice Blend, Canola Oil, S/P

SAFFRON ORANGE BUTTER SAUCE: White wine, champagne vinegar, orange juice, shallots, black peppercorn, butter, saffron, chermula spice blend, red pepper flake, S&P

- In a saucepan add white wine, champagne vinegar, peppercorns, shallots, orange juice, saffron and chermula spice blend. Reduce until almost dry and slowly whisk in butter off heat. Pass through sieve and add red pepper flakes.

ROASTED SUMMER SQUASH: Zucchini, yellow squash, olive oil, za'atar spice, garlic, red pepper flakes.

- In a large mixing bowl toss all ingredients together and cook on flat top until hard seared.

POTATO GNOCCHI: Russet potatoes, whole eggs, all purpose flour, parmesan cheese, kosher salt, ground black pepper.

EXPO GARNISH: 1oz Saffron Orange Butter Sauce, 3 orange segments, Parsley

FARMS/SOURCING: Escobedo Farm Zucchini

DROP SPIEL: "Pan seared diver scallops and manila clams, house-made gnocchi, and sauteed zucchini with an orange saffron butter sauce"