

*The Club*<sup>™</sup>  
BRIARCLIFF MANOR

*Bay Scallops in Vermont*

**Phyllo Base**

**ingredients**

8 sheets of Phyllo dough  
Butter

**preparation**

- brush butter on each Phyllo dough sheet and layer
- cut in 2" rounds
- bake according to directions on Phyllo box
- set aside

**Garnish**

**ingredients**

1 Eggplant  
Olive oil for frying

**preparation**

- peel eggplant
- trim peel into 3" long strips
- cut into very fine julienne (hair)
- deep fry in olive oil until crisp
- dry on a paper towel, set aside

*(continued on reverse)*

For more information about The Club at Briarcliff Manor call (914) 923-4050 or visit our website at [www.theclubbcm.com](http://www.theclubbcm.com)

### ***Sauteed Scallops***

#### **ingredients**

20 ounces of 110/130 bay scallops, marinated in milk approximately 30 minutes, then drain  
2 ounces white vermouth  
1 ounce unsalted butter  
1 pinch Spanish saffron  
4 ounces light white wine saffron sauce (pre-made, see recipe on separate card)  
10 lemon garnishes

#### **preparation**

- heat a sauté pan and add butter to the pan
- sprinkle saffron into pan, heat quickly
- add vermouth
- add drained scallops
- sauté quickly until scallops are opaque
- stir in light white wine saffron sauce
- place Phyllo rounds on a plate
- spoon scallops over rounds
- garnish with lemon and eggplant julienne

Serves 8 (approximate)