

Coquille St Jacques

8 ounces button mushrooms, minced
6 Tablespoons unsalted butter
3 small shallots, minced
2 Tablespoons minced parsley
1 Tablespoons minced tarragon, plus 6 whole leaves, to garnish
Kosher salt and freshly ground black pepper, to taste
 $\frac{3}{4}$ cup dry vermouth
1 bay leaf
6 large sea scallops
2 Tablespoons flour
 $\frac{1}{2}$ cup heavy cream
 $\frac{3}{8}$ cup grated Gruyère
 $\frac{1}{2}$ teaspoon fresh lemon juice



Heat mushrooms, 4 tablespoons butter, and $\frac{2}{3}$ of the shallots in a 4-quart saucepan over medium heat; cook until the mixture forms a loose paste, about 25 minutes. Stir parsley and minced tarragon into mushroom mixture; season with salt and pepper. Divide mixture among 6 cleaned scallop shells or shallow gratin dishes.

Bring remaining shallots, vermouth, bay leaf, salt, and $\frac{3}{4}$ cup water to a boil in a 4-quart saucepan over medium heat. Add scallops; cook until barely tender, about 2 minutes. Remove scallops; place each over mushrooms in shells. Continue boiling cooking liquid until reduced to $\frac{1}{2}$ cup, about 10 minutes; strain.

Heat broiler to high. Heat remaining butter in a 2-quart saucepan over medium heat. Add flour; cook until smooth, about 2 minutes. Add reduced cooking liquid and cream; cook until thickened, about 8 minutes. Add cheese, juice, salt, and pepper; divide the sauce over scallops. Broil until browned on top, about 3 minutes; garnish each with a tarragon leaf.

Jacques Pepin