



Cuvée Éclat with Chicken Seafood Platter

Cuvée Éclat Wine Notes:

A bright, off-dry sparkling blend of Pinot Gris and Chardonnay with lively bubbles and notes of apple, pear, peach, citrus, and honeysuckle. Crisp and refreshing, it pairs beautifully with sushi and grilled seafood.

Pairing Recipe:

Chicken Curried Rice Salad

Instructions:

1. Heat 3-4 inches of oil in a deep pot to 325°F.
2. Pat the seafood dry and lightly season with salt and pepper.
3. Combine flour, cornstarch, cayenne, salt, and pepper in a shallow bowl.
4. Lightly coat the shrimp, fish, and scallops in the flour mixture, shaking off excess.
5. Fry seafood in small batches until crisp and golden, about 2-4 minutes.
6. Coat and fry the squid separately for 1-2 minutes, until lightly golden and tender.
7. Transfer everything to a paper towel-lined platter and immediately sprinkle with flaky sea salt.
8. Finish with parsley and plenty of fresh lemon. Serve hot alongside a chilled glass of off-dry sparkling wine.

Ingredients:

- 1 lb large shrimp, peeled & deveined
- 1 lb squid, cut into rings
- ½ lb mild white fish, cut into pieces
- 4 oz bay scallops
- 1½ cups flour
- 1 cup cornstarch
- ½ tsp cayenne pepper
- 2 tsp sea salt, plus more for finishing
- Black pepper, to taste
- 2 lemons, sliced into wedges
- Canola or vegetable oil, for frying
- Chopped parsley, for garnish