



Colmena Cervice

Pairs well with Chardonnay

20 mussels	$\frac{3}{4}$ cup scallions
$\frac{1}{2}$ cup dry white wine	1 teaspoon Dijon mustard
20 pieces of fish in cubes	$\frac{1}{2}$ teaspoon honey
25 scallops	1 teaspoon Worcester sauce
1 cup lemon juice	salt and pepper
15 shrimp	$\frac{3}{4}$ cup tomatoes chopped and seeded
$\frac{1}{2}$ cup olive oil	$\frac{3}{4}$ cup avocado
$\frac{1}{2}$ cup orange juice	$\frac{1}{2}$ cup chives

Place mussels in a wide pot with white wine, cover and steam until they just open, shell them and discard the shells. Soak fish and scallops in lemon juice for 20 minutes, drain and discard lemon juice. Cook the shrimp in the mussel liquid until they turn pink. Mix olive oil, orange juice, scallions, mustard, honey, worchestershire sauce, salt and pepper in a bowl. Add tomato and avocado an mix with the shellfish and fish. Sprinkle with chives.