

1. Tonight> cold cucumber soup w/ wasabi cream
2. Unoaked Chardonnay> chardonnay cookies with grapes, & blueberry-malbec jam topped brie
3. Pinot Noir> mushroom tarts w/ cheese crumbles
4. Cabernet Franc> with roast beef pinwheels
5. Reserve Malbec> malbeque chicken pizza
6. Nice Red> bacon wrapped dates
7. Semi Dry Riesling> whitefish pate
8. LHR> blue cheese walnut twists
9. Cerise> chocolate truffles

Cucumber Soup with Wasabi-Cream
25 min | 25 min prep

SERVES 6

Ingredients
 3-5 **cucumbers**, peeled, deseeded and cubed (~3 1/2 pound total)
 1/2 cup cold water
 2-3 tablespoons seasoned **rice vinegar**
 2 teaspoons **kosher salt**
 Topping:
 1 cup sour cream
 1+1/4 teaspoon **wasabi powder** or more to taste
 freshly ground **white pepper**

1 1/2 cups **ice cubes**

Directions

1. Puree cucumbers with water, vinegar, and 2 teaspoons kosher salt in batches in a blender until smooth.
 2. Mix together sour cream, wasabi powder, and pepper, to taste.
 3. Just before serving, blend soup with ice in batches until smooth.
 4. Layer in shot glass, soup-cream-soup-cream
 5. Enjoy!
- Note: Soup (before blending with ice) and wasabi cream may be made 1 day ahead and kept, separately, chilled and covered.

CHARDONNAY BISCUITS WITH BRIE & BLUEBERRY SAUCE

Serve small pieces of Brie topped with Blueberry Malbec jam and Chardonnay biscuits—both available from Chateau Chantal's tasting room or online store.

WILD MUSHROOM PHYLLO TARTLET

YIELD 16 portions, 2/p

INGREDIENTS

3 6 oz. Containers assorted mushrooms
 2 cloves garlic
 1 tsp rubbed sage
 1 tsp. salt
 1.5 tsp. pepper
 4 Tbsp. extra virgin olive oil
 1 Tbsp butter
 garnish, as needed, with Boursin cheese
 32 phyllo mini pie shells

1. Preheat convection oven to 350 degrees F
2. Wash & dry mushrooms, rough chop into tiny bite sized pieces
3. Peel and mince garlic cloves
4. Place large sauté pan over medium/high heat
5. Let pan warm up, approx. 2 min.
6. Add olive oil, wait approx. 30 sec. Before adding garlic
7. Add garlic, sauté using wooden spoon to agitate garlic to prevent burning
8. Add mushrooms, and all other ingredients
9. Agitate with wooden spoon.
10. Sauté until completely cooked through. Approx 5-7 min.
11. Take off heat
12. Place all phyllo shells on small bake sheet
13. Fill phyllo shells with heaping spoonful of the mushroom mixture
14. Top the mushroom pastries with a dollop of Boursin cheese place in oven 5 min. before they are to be served
16. Remove from oven when just beginning to brown
17. Serve immediately accompanied by CHATEAU CHANTAL PINOT NOIR

ROASTBEEF RED PEPPER PINWHEEL

6 flour tortillas
 1 LB roast beef , thinly sliced (like Boars Head seasoned)
 1 packet cream cheese
 3 T horseradish
 Roasted red peppers

1. Mix cream cheese and horseradish until well blended
2. Divide cheese mixture evenly between tortillas, spread from edge to edge
3. Divide roast beef between tortillas covering only half of the tortilla
4. Create a line of red peppers in the middle of the tortilla along the edge where beef ends
5. Roll tortilla beginning on the beef side (cheese will 'glue' the tortilla together after rolled)
6. Cut tortillas into 1-inch slices (may freeze then slice while frozen to keep from squishing to an oblong rather than round)

MALBEQUE CHICKEN CHEDDAR PIZZA

1 Pizza dough
 Malbeque bbq sauce
 2 Cups Cooked chicken cubed/ shredded
 Cheddar cheese

Preheat oven to 375°. Roll out pizza dough (if needed). Coat liberally (to taste) with Malbeque. Gently crumble chicken between fingers onto pizza. Add cheddar cheese to taste. Bake until cheese is bubbly and golden on the edges and the crust is a nice golden brown.

BACON WRAPPED DATES

PREP TIME 15 Min
 COOK TIME 15 Min
 READY IN 30 Min

INGREDIENTS

1 (8 ounce) package pitted dates
 10 ounces Cheddar (or parmesan or ricotta or almonds...) cheese, cubed
 1 pound sliced bacon, quartered

DIRECTIONS

Preheat the broiler.
 Slice open dates, and stuff each

with a cube of Cheddar cheese or Parmigiano-Reggiano. Wrap each date with a quarter of a bacon slice, and secure bacon with toothpicks. Arrange wrapped dates on a medium baking sheet, and broil 15 minutes in the preheated oven, turning once, until bacon is evenly browned.

WHITE FISH PATÉ ON CROSTINI WITH CAPERS

Use either plain baguette slices, or rub with olive oil and toast on the grill or under the broiler. Top with Whitefish Paté and just a few capers.

BLUE CHEESE WALNUT TWISTS

1 - 15 Lb. Package puff pastry, thawed
 7 1/2 Cups Blue cheese crumbles
 5 Cups Ground walnuts
 5 Tbsp. Coarsely ground black pepper
 Preheat convection oven to 375°.

On a greased, floured surface, roll out puff pastry to a 10 x 20 inch rectangle. Sprinkle walnuts, cheese and pepper evenly over one half of the long side of the pastry. Fold the other half of the pastry over the top of the filling to form a 10 x 10 inch rectangle. Turn pastry sideways again and roll out to a 10 x 20 inch triangle. Place dough on a baking sheet and let dough rest in a refrigerator 1/2 hour. This relaxes the dough so the sticks don't untwist in the oven. Cut each pastry into about eighty 1/2 inch by 5 inch long squares. Gently twist each and place on a nonstick baking sheet, pressing down the ends. Bake for 20 – 30 minutes or until twists are golden brown and cooked through. YIELD: About 400 twists

CERISE TRUFFLES WITH CERISE

Pour Cerise into small glasses, open some Cerise Truffles and have a great time!