

Crostini with Feta, Arugula & Radish Slices - Tonight Sparkling Wine

1 French Baguette
2 radishes
Olive oil
24 baby Arugula leaves
1 cup Feta

Heat oven to 350. Slice baguettes about ¼ inch thick and lightly brush with olive oil- 48 per tour. Lightly toast baguettes- approximately 10 minutes. Thin slice radishes on a mandolin. After toasted, place crumbled feta cheese on crostinis and lightly toast in oven- an additional 5 minutes. Garnish with 2 radish slices and one sprig of arugula.

Baby Portabella Mushroom with Caramelized Shallot & Fontina - Pinot Noir

48 Crimini mushroom caps (Baby Portabellas)
10 shallots
Olive oil
1 cup Shredded fontina cheese

Clean and de-stem mushrooms- DO NOT USE WATER. Par cook mushrooms in olive oil in a sauté pan- approximately 5 minutes. Remove from heat. Chop shallots. Sauté shallots in olive oil until golden brown. Place mushroom caps upside down on a sheet pan. Place a scoop of caramelized shallots in each cap and cover with shredded fontina. Bake in oven at 350 for 10 minutes or until cheese is melted.

Multi-Marinade Beef Tip Skewers- Reserve Malbec

144 pc. ½ inch Cubed beef- preferably sirloin, loin, or some other tender beef.
1 cup Malbec Wine
Sea Salt
1 cup soy teriyaki

Marinate 48 pieces in Malbec and 48 pieces in soy teriyaki for 20 minutes. Skewer 2 pieces of each, malbec, teriyaki, and plain, on a skewer. Grill for 1 minute on each side- or until medium doneness. Sprinkle sea salt on the plain grilled cubes

"Boars" in a Blanket- Nice Red

1 sheet of puff pastry rolled out
Andouille sausage stick sliced into ½ inch portions
Mini muffin tin
Chateau Chantal Malbeque BBQ Sauce

Roll out puff pastry and cut circles out using a wine glass. Place circles into muffin tin. Place sausage slices into the circles. Bake at 350 for 15 minutes or until puff pastry is golden in color. Drizzle malbeque on top.

Fruit, Avocado and Goat Cheese Roll - Celebrate Sparkling Wine

1 Avocado
½ pint Strawberry
¼ watermelon
6 oz mild goat cheese
1 cup Israeli couscous
2-3 sheets rice paper

Cook couscous. Slice all veggies and goat cheese. Place one thin layer of couscous on the bottom side of the paper leaving one inch from the edge. Next place fillers in this order: avocado, strawberry, goat cheese, watermelon. Tightly roll ingredients into the rice paper starting at the bottom and rolling toward the top. Slice fruit sushi into ¾ inch portions. (24)

Mini BLT on Cheddar Gougères - Twilight Rosé

Filling:

2 cups cooked crumbled bacon
1 cup Soy
½ cup Brown sugar
½ Red onion sliced
½ cup Rice wine vinegar
24 Arugula sprigs

Slice red onion and marinate in rice wine vinegar for 15 minutes.

Slice Tomatoes in 24 slices

Sauté crumbled bacon in soy sauce until hot. Add brown sugar and continue to cook on low heat until the sugar is completely dissolved. Set aside.

Gougeres:

½ cup whole milk
½ cup water
8 tablespoons (1 stick) unsalted butter, cut into 4 pieces
½ teaspoon salt
1 cup all-purpose flour
5 large eggs, at room temperature
1 ½ cups coarsely grated cheese, such as Gruyère or cheddar (about 6 ounces; see above)

Position the racks to divide the oven into thirds and preheat the oven to 425 degrees F. Line two baking sheets with silicone baking mats or parchment paper.

Bring the milk, water, butter, and salt to a rapid boil in a heavy-bottomed medium saucepan over high heat. Add the flour all at once, lower the heat to medium-low, and immediately start stirring energetically with a wooden spoon or heavy whisk. The dough will come together and a light crust will form on the bottom of the pan. Keep stirring—with vigor—for another minute or two to dry the dough. The dough should now be very smooth.

Turn the dough into the bowl of a mixer fitted with the paddle attachment or into a bowl that you can use for mixing with a hand mixer or a wooden spoon and elbow grease. Let the dough sit for a minute, then add the eggs one by one and beat, beat, beat until the dough is thick and shiny. Make sure that each egg is completely incorporated before you add the next, and don't be concerned if the dough separates—by the time the last egg goes in, the dough will come together again. Beat in the grated cheese. Once the dough is made, it should be spooned out immediately.

Using about 1 tablespoon of dough for each gougère, drop the dough from a spoon onto the lined baking sheets, leaving about 2 inches of puff space between the mounds. Using about 1 tablespoon of dough for each gougère, drop the dough from a spoon onto the lined baking sheets, leaving about 2 inches of puff space between the mounds. Slide the baking sheets into the oven and immediately turn the oven temperature down to 375 degrees F. Bake for 12 minutes, then rotate the pans from front to back and top to bottom. Continue baking until the gougères are golden, firm, and, yes, puffed, another 12 to 15 minutes or so. Serve warm, or transfer the pans to racks to cool. Slice into mini sandwich buns.

Spoon a scoop of bacon filler into gougères bun. Layer tomato, red onion and arugula on top of filler. Serve.

Bleu Cheese and Granny Smith Empanada - Late Harvest Riesling

2 sheet Puff pastry
3 Granny smith apple
2 cup bleu cheese
4 Egg whites

Roll out puff pastry sheet. Cut 24 3x1 inch squares. Julienne apples into slaw. On half of each square place apple and divide the cheese, placing a small amount on each square. Egg-wash the edge of the pastry for a tight seal. Fold over pastry enclosing the contents into the pastry. Lightly egg wash the top of the pastry. Bake in oven at 375 until pastry is golden brown.

Dark Chocolate Mousse with Candied Ginger - Cerise Cherry Port-Style Wine

Ingredients:

2 ½ cups chilled heavy whipping cream
12 ounces bittersweet or semisweet chocolate, chopped
5 tablespoons honey

Method:

Stir ¾ cup cream, chocolate, and honey in heavy medium saucepan over low heat until chocolate melts and mixture is smooth. Cool, stirring occasionally.

In large bowl, beat 1 ¼ cups cream until soft peaks form. Fold cream into chocolate mixture in two additions. Refrigerate until set, about 2 hours.

Pipe mousse with a pastry bag onto large tapas spoons.
Garnish with candied ginger.