

Wine Dinner Recipes 2013

FIRST COURSE

Mushroom and Mascarpone Blossom served with 2010 Proprietor's Reserve Pinot Noir

Serves 12

Ingredients:

12 Wonton Wrappers

1 cup Mixed mushrooms, i.e. shitake, crimini, oyster

Portabella mushrooms

1 cup Mascarpone cheese

4 cloves Fresh garlic

½ cup chopped shallots

½ cup balsamic vinegar

½ cup Chateau Chantal Pinot Noir

¼ cup brown sugar

Fresh chive

4 TBS olive oil

Nonstick cooking spray

Ideal Tools/Accessories:

Mini Muffin tins

Garlic press

Directions:

Chop mixed mushrooms on cutting board into quarter inch pieces. Heat sauté pan with half of the amount of the olive oil over medium high heat. Sauté mushroom until water starts to sweat from mushroom. Add garlic. Sauté for another 5 minutes. Remove from heat and set aside.

Coat muffin tray with a light layer of nonstick spray. Tuck wonton wrappers into tins forming a "blossom". Add cheese to mushroom and garlic mixture. Salt and pepper to taste. Place about 1-2 oz of mixture into each blossom. Bake in oven at 400 degrees for 7 to 8 minutes or until wonton is crispy.

Sauce:

Chop portabellas into 1 inch pieces. Sauté the mushrooms on remaining olive oil until water sweats from mushroom. Add shallots and cook until shallots are translucent. Add vinegar, red wine and brown sugar. Cook until mixture thickens and alcohol is cooked out. Remove from heat.

Plating:

Place a pool of sauce in center of the plate. Place blossom on pool. Garnish with fresh chive.

SECOND COURSE

Asparagus and Leek Soup served with 2011 Proprietor's Reserve Chardonnay

Serves 8-10

Ingredients:

1 lb leek

1 large onion, chopped

2 stalks celery, finely chopped
2 tablespoons butter
1/2 cup white wine
1 lb asparagus, chopped in 1-inch pieces
6 cups chicken stock
1/8 teaspoon white pepper
1 cup light cream

Directions:

Trim green part of leeks and discard. Thoroughly separate, wash white portion and finely chop. In large pot, sauté leek, onion, and celery in butter and add white wine to keep vegetables moist. (sub chicken stock). Add asparagus and 4 cups of the chicken stock. Season with pepper. Simmer for 1/2 hour or until vegetables are tender. Puree the soup in small batches adding the remainder of the stock. In another pot reheat (but not boil) the puree while whisking in the cream (or milk.). Serve immediately.

THIRD COURSE

Fish in a citrus pearl sauce served with 2011 Proprietor's Reserve Pinot Gris

Serves 4

Ingredients:

2 navel oranges
1 large grapefruit
1 lime
Four 6-ounce white fish, tilapia, or halibut fillets, skin removed
1 tablespoon extra-virgin olive oil, plus more for brushing
Salt and freshly ground pepper
1 tablespoon cold unsalted butter
1/8 tsp Anchovy paste (optional)
1/8 cup brown sugar (optional)
1/8 cup fresh mint chopped (optional)

1/8 cup fresh basil chopped (optional)

Directions:

Using a sharp knife, peel 1 of the oranges, removing all of the bitter white pith, then cut in between the membranes to release the sections. Using a fork, gently break up the sections into pearls; you will need 2 tablespoons. Repeat with 2 sections of the grapefruit to yield 2 tablespoons of pearls, and with the lime to yield 1 tablespoon of pearls. Juice the remaining orange and grapefruit to yield 1/2 cup each of juice. In a small skillet, simmer the orange and grapefruit juices over moderately high heat until reduced by half, about 10 minutes. Light a grill. Brush the fish with olive oil and season with salt and pepper. Bake in oven at 425 for 8 minutes or until fish is done but not dry. Transfer to plates. Bring the reduced juice to a boil and add the citrus pearls and anchovy paste. Remove from the heat and whisk in the 1 tablespoon of olive oil, then the butter. Season with salt. (Optional add sugar, fresh mint and basil.) Spoon over the fish and serve.

INTERMEZZO

Housemade sorbetto

Ingredients:

Makes on quart

2lbs frozen fruit (like blueberries or pitted cherries)

NOTE: it is easiest to use fruit without seeds, i.e. strawberries, raspberries, et al require straining with a cheese cloth after puree

Ideal equipment:

Cuisinart or Kitchen Aid Ice cream maker

Directions:

Place berries in a 2 quart pot. Fill with water until berries are just covered. Bring to a boil. After boil, add ½ cup of sugar. Fill half of kitchen sink with cold water and ice. Cool pot in ice bath. Place mixture in ice cream maker and follow equipment instructions. (Without an ice cream maker one has to place in a steel mixing bowl and place in the freezer mixing every 15 to 20 minutes. If it is not mixed frequently, then it will become a large icicle.)

FIFTH COURSE

Beef Tenderloin:

Makes 15 4 oz filets

Ingredients:

5lbs beef tenderloin- cleaned.

Monterey Streak Seasoning

Sea Salt

Directions:

Rub seasonings thoroughly on tenderloin and let rest.

Preheat oven to broil.

Placing tenderloin in broiling pan, cook tenderloin in oven until the internal temperature reaches about 108 degrees. (About 20 minutes depending on oven calibration.) Remove from oven immediately, cover with towel, and let rest another 20 minutes allowing post cook time to cook until medium rare. Slice in medallions.

Cinq a Sept Cream Sauce:

Ingredients:

1 tablespoon butter
1 green onion, finely chopped
1/4 cup chopped mushroom (optional)
1/4 cup broth (chicken beef or veggie depending, or even apple cider)
2 tablespoons Cinq A Sept 5 Year Oak Aged Brandy
1/2 cup heavy cream
salt and black pepper, to taste (optional)

Directions:

Melt butter in a 1 quart saucepan over medium-high heat. Add green onion and sauté until tender, about 1-2 minutes. If desired, add mushrooms and sauté 1 more minute. Stir in broth and brandy. Cook about 5 minutes or until mixture is reduced (should coat back of spoon). Stir in the heavy cream and season with salt and pepper if desired. Serve over just about anything.

Golden Yukon Rosettes:

Ingredients:

1lbs Golden Yukon Potatoes
¼ cup Cream Cheese
Stick of Butter
Salt and Pepper (to taste)

Directions:

Peel and boil potatoes until al dente. Mash potatoes mixing in cream cheese and butter. Put mixture into a bakery piping bag and pipe in ½ cup servings on a cookie sheet. Bake in oven at 375 until tips are golden brown.

SIXTH COURSE

Finger Salad:

Makes 6-10 lettuce wrap “finger salads”

Ingredients:

Large Head Romaine

3 to 4 fresh pears (or apples)

¼ cup Bleu Cheese Crumbled

¼ cup Fresh berries like raspberries and black berries.

¼ cup Walnuts

Directions:

Halve and clean pears. Lightly grill with olive oil so fruit does not stick to grill. Remove from heat and slice.

Clean romaine by separating leaves from stalk one by one in full pieces. Keep large leaves and set aside. Chop remaining romaine including heart. Using the large leaves as the vehicle, place chopped leaves in leaf. Place pear slices, berries, nuts, and cheese in desired amount on each salad. Drizzle with dressing and roll leaf like sushi.

Dressing:

Ingredients:

1/4 cup Fustini's Vanilla Balsamic Vinegar

2 teaspoons dark brown sugar, optional*

1 tablespoon chopped garlic

1/2 teaspoon salt

1/2 teaspoon freshly ground black pepper

3/4 cup olive oil

Directions:

Beat the vinegar in a bowl with the optional sugar, garlic, salt and pepper until sugar and salt dissolves. Then beat in the oil by droplets, whisking constantly. (Or combine ingredients in a screw-top jar and shake vigorously)

SEVENTH COURSE

Dark Chocolate Cherry Tart with Almond Biscotti Crust:

16oz Ghiradelli Bittersweet Chocolate

1 Cup Heavy Cream

¾ cup tart cherries

¾ cup toasted almonds

8 x 4" biscotti fingers ground into crumbs

½ stick melted butter

Crust:

Pour melted butter over biscotti crumbs. Stir until crumbs are coated well with the melted butter. Press into a 9" tart or spring form pan. Cover bottom of pan and up ½ inch of the sides of pan. Bake 10 minutes at 350 degrees. Remove and let cool.

Filling:

Heat cream but do not boil. Pour cream over chocolate chips and stir until chips are completely melted. Add cherries and almonds. Pour level over biscotti crust and refrigerate at least 24 hours.