

2024 Summer Tapas Tour Menu

Chef Chris Mushall

Tapas Pairings

Semi-Dry Riesling + Green Apples and Blue cheese: Crisp green apples and imported camembert cheeses

Select Harvest Gewürztraminer + Black Bean Empanadas: Slow cooked black beans, tomatoes, onions, roasted poblano peppers.

Proprietor's Reserve Chardonnay + Cured Soppressata: with Pecorino Romano cheese

Pinot Noir + Mushroom Tartlet: Sautéed local mushrooms, creamy Boursin cheese in a buttery phyllo tartlet

Nice Red + Chicken Arepa: sweet corn masa cake stuffed with roasted chicken, cotija, and jack cheeses, scallions and cilantro, and ranchero sauce

Pinot Grigio + Greek Dolmades: Lemon scented basmati rice, dill and coriander rolled in grape leaves

Cerise Noir + Dark Chocolate dipped Almonds

Green Apples & Blue Cheese + Semi-Dry Riesling:

Assemble slices of green apple with your favorite blue cheese

OR – enhance your pairing by making:

Green Apple and Blue Cheese Salad

Ingredients:

- 2 large green apples, thinly sliced
- 4 cups mixed salad greens (such as arugula, spinach, or mixed baby greens)
- 1/2 cup crumbled blue cheese
- 1/4 cup chopped walnuts or pecans
- 1/4 cup dried cranberries or raisins
- 2 tablespoons extra virgin olive oil
- 1 tablespoon balsamic vinegar
- Salt and pepper to taste

Instructions:

1. **Prepare the Dressing:**



- In a small bowl, whisk together the extra virgin olive oil and balsamic vinegar until well combined. Season with salt and pepper to taste. Set aside.
- 2. **Assemble the Salad:**
 - In a large salad bowl, combine the mixed salad greens, thinly sliced green apples, crumbled blue cheese, chopped nuts, and dried cranberries or raisins.
- 3. **Dress the Salad:**
 - Drizzle the prepared dressing over the salad ingredients in the bowl.
- 4. **Toss Gently:**
 - Using salad tongs or clean hands, gently toss the salad until all ingredients are evenly coated with the dressing.
- 5. **Serve:**
 - Divide the salad onto individual plates or bowls and serve immediately as a delicious appetizer or side dish.
- 6. **Optional Additions:**
 - If you want to add more texture and flavor, you can also include ingredients like crispy bacon bits or sliced red onions to the salad.

Black Bean Empanadas & Gewurztraminer

Ingredients:

For the Filling:

- 2 cups cooked black beans
- 1 large tomato, diced
- 1 onion, finely chopped
- 2 roasted poblano peppers, peeled, seeded, and chopped
- 2 cloves garlic, minced
- 1 teaspoon ground cumin
- 1 teaspoon smoked paprika
- Salt and pepper to taste
- 2 tablespoons olive oil

For the Dough:

- 2 cups all-purpose flour
- 1 teaspoon salt
- 1/2 cup unsalted butter, cold and cubed
- 1/2 cup cold water

Instructions:

Prepare the Filling:

1. **Sauté the Aromatics:**
 - Heat olive oil in a skillet over medium heat. Add chopped onions and minced garlic. Cook until onions are soft and translucent, about 5 minutes.



2. Add the Beans and Spices:

- Stir in cooked black beans, diced tomatoes, chopped roasted poblano peppers, ground cumin, smoked paprika, salt, and pepper. Cook for another 5 minutes, allowing the flavors to meld together. Remove from heat and let the filling cool completely.

Make the Dough:

1. Mix the Dry Ingredients:

- In a large mixing bowl, whisk together the all-purpose flour and salt.

2. Cut in the Butter:

- Add the cubed cold butter to the flour mixture. Use a pastry cutter or your fingers to incorporate the butter into the flour until the mixture resembles coarse crumbs.

3. Add Water:

- Gradually add cold water to the flour mixture, mixing until a dough forms. Be careful not to overwork the dough.

4. Form a Ball:

- Gather the dough into a ball, wrap it in plastic wrap, and refrigerate for at least 30 minutes to allow it to rest.

Assemble the Empanadas:

1. Preheat the Oven:

- Preheat your oven to 375°F (190°C). Line a baking sheet with parchment paper.

2. Roll out the Dough:

- On a lightly floured surface, roll out the chilled dough to about 1/8 inch thickness. Use a round cutter or a small plate to cut out circles of dough, about 4-5 inches in diameter.

3. Fill the Empanadas:

- Place a spoonful of the cooled black bean filling onto one half of each dough circle, leaving a small border around the edges. Fold the other half of the dough over the filling to create a half-moon shape. Press the edges firmly to seal, then crimp with a fork to secure.

4. Bake the Empanadas:

- Transfer the filled empanadas to the prepared baking sheet. Bake in the preheated oven for 20-25 minutes, or until golden brown and crispy.

5. Serve:

- Remove the empanadas from the oven and let them cool slightly before serving. Enjoy them warm as a delicious snack or appetizer.

Cured Soppressata with Pecorino Romano Cheese +

Reserve Chardonnay: assemble slices of the meat with cubes or sticks of the cheese – roll together with a toothpick and serve at room temperature.



Mushroom Tartlets with Boursin Cheese + Pinot Noir

Ingredients:

For the Tartlet Crust:

- 6 sheets phyllo pastry
- 1/4 cup unsalted butter, melted

For the Mushroom Filling:

- 2 cups mixed local mushrooms (such as button, cremini, or shiitake), sliced
- 2 tablespoons unsalted butter
- 2 cloves garlic, minced
- Salt and pepper to taste
- 1/4 cup Boursin cheese (or more to taste), softened
- Fresh parsley, chopped, for garnish (optional)

Instructions:

Prepare the Tartlet Crust:

- 1. Preheat the Oven:**
 - Preheat your oven to 375°F (190°C). Lightly grease a muffin tin.
- 2. Prepare the Phyllo Pastry:**
 - Lay out one sheet of phyllo pastry on a clean surface. Brush lightly with melted butter. Layer another sheet of phyllo on top and brush with butter. Repeat until you have 3 layers of phyllo.
- 3. Cut and Shape:**
 - Using a sharp knife or pizza cutter, cut the layered phyllo pastry into squares large enough to line the cups of the muffin tin. Press each square gently into the muffin cups to form tartlet shells.
- 4. Bake:**
 - Bake the phyllo tartlet shells in the preheated oven for 8-10 minutes, or until golden brown and crisp. Remove from the oven and let them cool slightly.

Prepare the Mushroom Filling:

- 1. Sauté the Mushrooms:**
 - In a skillet, melt the unsalted butter over medium heat. Add the sliced mushrooms and minced garlic. Cook, stirring occasionally, until the mushrooms are tender and golden brown, about 5-7 minutes. Season with salt and pepper to taste.
- 2. Assemble the Tartlets:**
 - Spoon a small amount of softened Boursin cheese into the bottom of each baked phyllo tartlet shell.
- 3. Add the Mushroom Filling:**



- Top the Boursin cheese with a spoonful of the sautéed mushrooms, distributing them evenly among the tartlet shells.
- 4. **Bake Again:**
 - Return the filled tartlet shells to the oven and bake for an additional 5 minutes, or until the cheese is warmed through.
- 5. **Garnish and Serve:**
 - Remove the mushroom tartlets from the oven and garnish with chopped fresh parsley, if desired. Serve warm as a delightful appetizer or light meal.

Chicken Arepas with Ranchero Sauce + Nice Red

Ingredients:

For the Arepas:

- 2 cups masarepa (precooked cornmeal)
- 2 cups warm water
- 1 teaspoon salt
- 1 tablespoon vegetable oil
- 2 cups cooked shredded chicken
- 1/2 cup cotija cheese, crumbled
- 1/2 cup jack cheese, shredded
- 2 scallions, finely chopped
- 2 tablespoons fresh cilantro, chopped
- Vegetable oil, for cooking

For the Ranchero Sauce:

- 2 tablespoons vegetable oil
- 1 onion, finely chopped
- 2 cloves garlic, minced
- 1 jalapeño pepper, seeded and finely chopped
- 1 can (14 oz) diced tomatoes
- 1 teaspoon ground cumin
- 1 teaspoon dried oregano
- Salt and pepper to taste
- Fresh cilantro, chopped, for garnish

Instructions:

Prepare the Ranchero Sauce:

1. **Sauté Aromatics:**
 - Heat vegetable oil in a saucepan over medium heat. Add chopped onions and cook until softened, about 5 minutes. Add minced garlic and chopped jalapeño pepper, and cook for another 2 minutes.
2. **Add Tomatoes and Spices:**



- Stir in the diced tomatoes, ground cumin, dried oregano, salt, and pepper. Bring the mixture to a simmer and cook for 10-15 minutes, stirring occasionally, until the sauce has thickened slightly. Adjust seasoning to taste.
3. **Blend (Optional):**
- For a smoother sauce, transfer the mixture to a blender and blend until smooth. Return the sauce to the saucepan and keep warm until ready to serve.

Prepare the Arepas:

1. **Mix the Dough:**
 - In a large mixing bowl, combine the masarepa, warm water, salt, and vegetable oil. Mix until a smooth dough forms. Let the dough rest for 5-10 minutes.
2. **Form the Arepas:**
 - Divide the dough into 8 equal portions. Shape each portion into a ball, then flatten it into a disk about 1/2 inch thick. Make a slit in the side of each disk to form a pocket for the filling.
3. **Fill the Arepas:**
 - Stuff each arepa with shredded chicken, cotija cheese, jack cheese, chopped scallions, and cilantro. Press the edges to seal and reshape into a disk if needed.
4. **Cook the Arepas:**
 - Heat vegetable oil in a skillet over medium heat. Cook the stuffed arepas for 4-5 minutes on each side, or until golden brown and crispy.
5. **Serve:**
 - Serve the chicken arepas hot, topped with ranchero sauce and garnished with chopped cilantro. Enjoy them as a delicious and satisfying meal!

Greek Dolmades (Stuffed Grape Leaves) + Pinot Grigio

Ingredients:

For the Dolmades:

- 1 cup basmati rice
- 1 3/4 cups water
- 1/4 cup extra virgin olive oil
- 1/4 cup fresh lemon juice
- Zest of 1 lemon
- 1/4 cup fresh dill, chopped
- 1/4 cup fresh coriander (cilantro), chopped
- Salt and pepper to taste
- 1 jar grape leaves in brine, drained and rinsed

For Cooking:

- 1/4 cup extra virgin olive oil
- 2 cups vegetable broth or water
- Juice of 1 lemon



- Greek yogurt or tzatziki sauce for serving (optional)

Instructions:

1. Prepare the Rice Mixture:

- Rinse the basmati rice under cold water until the water runs clear. In a saucepan, combine the rice and water. Bring to a boil, then reduce the heat to low, cover, and simmer for 15-20 minutes, or until the rice is cooked and the water is absorbed.

2. Flavor the Rice:

- Once the rice is cooked, fluff it with a fork and transfer it to a large mixing bowl. Add the extra virgin olive oil, lemon juice, lemon zest, chopped dill, chopped coriander, salt, and pepper. Stir until well combined. Allow the mixture to cool slightly.

3. Prepare the Grape Leaves:

- Carefully separate the grape leaves and blanch them in boiling water for 2-3 minutes to soften. Remove them from the water and drain well. Trim any tough stems.

4. Assemble the Dolmades:

- Place a grape leaf shiny side down on a clean work surface. Spoon about 1 tablespoon of the rice mixture onto the center of the leaf. Fold the bottom of the leaf over the filling, then fold in the sides, and roll up tightly to form a cylinder. Repeat with the remaining grape leaves and rice mixture.

5. Cook the Dolmades:

- In a large skillet or pot, heat the extra virgin olive oil over medium heat. Arrange the dolmades in the skillet in a single layer, seam side down. Pour in the vegetable broth or water and lemon juice. Cover and simmer for 25-30 minutes, or until the grape leaves are tender and the rice is fully cooked. Add more liquid if needed to prevent sticking.

6. Serve:

- Once cooked, remove the dolmades from the skillet and let them cool slightly before serving. Serve warm or at room temperature with Greek yogurt or tzatziki sauce on the side, if desired.

Dark Chocolate Dipped Almonds + Cerise

Ingredients:

- 1 cup whole almonds
- 8 ounces dark chocolate (at least 70% cocoa), chopped
- Optional: Sea salt flakes or cocoa powder for garnish

Instructions:

1. Toast the Almonds (Optional):



- Preheat your oven to 350°F (175°C). Spread the almonds in a single layer on a baking sheet. Toast them in the preheated oven for 8-10 minutes, or until they are fragrant and lightly golden brown. Keep an eye on them to prevent burning.
- 2. **Melt the Chocolate:**
 - Place the chopped dark chocolate in a heatproof bowl set over a pot of simmering water (double boiler). Stir the chocolate occasionally with a spatula until it is completely melted and smooth. Alternatively, you can melt the chocolate in the microwave using short bursts of 20-30 seconds, stirring in between each interval until melted.
- 3. **Dip the Almonds:**
 - Line a baking sheet with parchment paper. Using a fork or a chocolate dipping tool, dip each almond into the melted dark chocolate, coating it completely. Allow any excess chocolate to drip off, then place the dipped almond onto the prepared baking sheet. Repeat with the remaining almonds.
- 4. **Set the Chocolate:**
 - If desired, sprinkle a pinch of sea salt flakes over the chocolate-dipped almonds while the chocolate is still wet for a sweet and salty contrast. Alternatively, you can dust them with cocoa powder for extra richness.
- 5. **Chill (Optional):**
 - Place the baking sheet with the chocolate-dipped almonds in the refrigerator for about 15-20 minutes, or until the chocolate is set and firm.
- 6. **Serve and Store:**
 - Once the chocolate has set, transfer the dark chocolate dipped almonds to an airtight container or gift bags. Store them in a cool, dry place at room temperature for up to 2 weeks.

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