

2024 Summer Wine Dinner Menu
Chef Chris Mushall

Shrimp Cocktail

Grilled watermelon, feta cheese, mint, and basil, with citrus-marinated white shrimp

Amour Rosé

Coconut Cauliflower and Sprouts

Roasted cauliflower and Brussels sprouts with ginger, lemongrass coconut & house made sesame brittle, and Thai chili garlic sauce.

Select Harvest Gewurztraminer

Cherry Limeade Sorbet

House made Montmorency cherry sorbet, with fresh lime, topped with our Bubbly Cherry and fresh mint

Grilled Scottish Salmon

North Atlantic salmon, red harissa, falafel cake, cucumber, mint, tomato chutney, micro coriander, and pomegranate molasses

Proprietor's Reserve Pinot Noir

Malbeque BBQ Pork Ribeye

Michigan Craft Pork Ribeye with Michigan Blackberries and grilled scallion - brown butter carrot puree and kale sprouts

Nice Red

Brûléed Key Lime Pie

Key Lime Pie baked in buttery graham cracker crust with Chantilly cream and fresh lime zest

Beguile



Shrimp Cocktail with Amour Rosé

It's a refreshing and flavorful dish perfect for a summer gathering or a light appetizer.

Ingredients:

For the Citrus-Marinated White Shrimp:

- 1 pound large white shrimp, peeled and deveined
- Zest and juice of 2 oranges
- Zest and juice of 1 lemon
- Zest and juice of 1 lime
- 2 cloves garlic, minced
- 2 tablespoons olive oil
- Salt and pepper to taste



For the Grilled Watermelon:

- 1/2 small seedless watermelon, cut into thick slices
- Olive oil for brushing

For the Shrimp Cocktail:

- Grilled watermelon slices
- Citrus-marinated white shrimp
- 1/2 cup crumbled feta cheese
- Fresh mint leaves
- Fresh basil leaves
- Salt and pepper to taste
- Lemon wedges for serving

Instructions:

1. Marinate the White Shrimp:

- In a bowl, combine the orange zest, lemon zest, lime zest, orange juice, lemon juice, lime juice, minced garlic, olive oil, salt, and pepper.



- Add the peeled and deveined shrimp to the marinade. Toss to coat evenly. Cover and refrigerate for at least 30 minutes to allow the flavors to meld.

2. Grill the Watermelon:

- Preheat your grill to medium-high heat.
- Lightly brush both sides of the watermelon slices with olive oil.
- Grill the watermelon slices for about 2-3 minutes per side, or until grill marks appear and the watermelon is slightly caramelized. Remove from the grill and let cool slightly.

3. Cook the Shrimp:

- Preheat a grill or grill pan over medium-high heat.
- Remove the shrimp from the marinade, shaking off any excess.
- Grill the shrimp for 2-3 minutes on each side, or until they are pink and cooked through. Remove from the grill and set aside.

4. Assemble the Shrimp Cocktail:

- On a serving platter, arrange the grilled watermelon slices.
- Top each watermelon slice with a grilled shrimp.
- Sprinkle crumbled feta cheese over the shrimp and watermelon.
- Tear fresh mint leaves and basil leaves and scatter them over the top.
- Season with salt and pepper to taste.
- Serve the shrimp cocktail immediately with a chilled glass of Amour.



Coconut Cauliflower and Sprouts with Select Harvest Gewurztraminer

This dish offers a delightful combination of textures and flavors, from the crunchy sesame brittle to the aromatic and tangy coconut sauce, complemented by the spicy kick of the Thai chili garlic sauce.

Ingredients:

For the Roasted Vegetables:

- 1 head of cauliflower, cut into florets
- 1 pound Brussels sprouts, trimmed and halved
- 2 tablespoons olive oil
- Salt and pepper to taste



For the Ginger Lemongrass Coconut Sauce:

- 1 can (13.5 oz) coconut milk
- 2 tablespoons freshly grated ginger
- 2 stalks lemongrass, bruised and chopped
- 2 cloves garlic, minced
- 2 tablespoons soy sauce
- 1 tablespoon brown sugar
- Juice of 1 lime
- Salt to taste

For the House Made Sesame Brittle:

- 1/2 cup white sugar
- 1/4 cup water
- 1/4 cup sesame seeds
- Pinch of salt

For the Thai Chili Garlic Sauce:

- 4 cloves garlic, minced
- 2 red chili peppers, thinly sliced



- 3 tablespoons soy sauce
- 2 tablespoons rice vinegar
- 1 tablespoon brown sugar
- Juice of 1 lime

Instructions:

1. Roast the Vegetables:

- Preheat your oven to 400°F (200°C).
- In a large mixing bowl, toss the cauliflower florets and Brussels sprouts with olive oil, salt, and pepper until well coated.
- Spread the vegetables in a single layer on a baking sheet lined with parchment paper.
- Roast in the preheated oven for about 25-30 minutes or until they are golden brown and tender, flipping halfway through.

2. Prepare the Ginger Lemongrass Coconut Sauce:

- In a saucepan, combine the coconut milk, grated ginger, chopped lemongrass, minced garlic, soy sauce, brown sugar, and lime juice.
- Bring the mixture to a gentle simmer over medium heat, stirring occasionally.
- Let it simmer for about 10-15 minutes until the sauce thickens slightly and the flavors meld together.
- Season with salt to taste, then remove from heat and set aside.

3. Make the Housemade Sesame Brittle:

- In a small saucepan, combine the sugar and water over medium heat.
- Stir until the sugar dissolves, then stop stirring and let the mixture come to a boil.
- Boil without stirring until the mixture turns a light amber color, about 5-7 minutes.
- Remove from heat and quickly stir in the sesame seeds and a pinch of salt.
- Pour the mixture onto a parchment-lined baking sheet and spread it out thinly.
- Let it cool completely, then break it into small pieces to serve as the sesame brittle.

4. Prepare the Thai Chili Garlic Sauce:



- In a small bowl, combine the minced garlic, sliced red chili peppers, soy sauce, rice vinegar, brown sugar, and lime juice.
- Stir until the sugar is dissolved and all the ingredients are well combined. Adjust the seasoning to taste.

5. Assemble:

- Arrange the roasted cauliflower and Brussels sprouts on a serving platter.
- Drizzle the ginger lemongrass coconut sauce over the vegetables.
- Sprinkle the sesame brittle pieces over the top.
- Serve the Thai chili garlic sauce on the side or drizzle it over the vegetables for an extra kick.
- Garnish with some fresh cilantro or chopped green onions if desired.
- Enjoy your delicious and flavorful roasted cauliflower and Brussels sprouts with ginger, lemongrass coconut sauce, and house made sesame brittle!



Cherry Limeade Sorbet

Ingredients:

For the Montmorency Cherry Sorbet:

- 3 cups Montmorency cherries, pitted
- 1/2 cup water
- 1/2 cup granulated sugar
- Juice of 2 limes
- Zest of 1 lime

For Serving:

- Bubbly Cherry Sparkling Wine
- Fresh mint leaves, for garnish

Instructions:

1. Prepare the Montmorency Cherry Sorbet:

- In a small saucepan, combine the pitted Montmorency cherries, water, and granulated sugar.
- Bring the mixture to a simmer over medium heat, stirring occasionally, until the sugar is completely dissolved and the cherries have softened, about 5-7 minutes.
- Remove the saucepan from heat and let the cherry mixture cool slightly.
- Transfer the cooled cherry mixture to a blender or food processor.
- Add the lime juice and lime zest to the blender or food processor.
- Blend the mixture until smooth and well combined.
- If desired, strain the mixture through a fine-mesh sieve to remove any solids and achieve a smoother texture.
- Transfer the blended mixture to a shallow dish or container and place it in the freezer.

2. Freeze the Sorbet:

- Allow the sorbet mixture to freeze for about 4-6 hours, or until firm, stirring occasionally with a fork to break up any ice crystals.



- Alternatively, you can use an ice cream maker according to the manufacturer's instructions for a smoother texture.

3. Serve the Sorbet:

- Once the sorbet is frozen to your desired consistency, scoop it into serving bowls or glasses.
- Top each serving with a splash of Bubbly Cherry Sparkling Wine to add a refreshing effervescence.
- Garnish each serving with fresh mint leaves for a pop of color and added freshness.



Grilled Scottish Salmon with Proprietor's Reserve Pinot Noir

This dish combines the succulent flavor of grilled Scottish salmon with the bold and spicy kick of red harissa, the crispy texture of falafel cakes, and the freshness of cucumber, mint, and tomato chutney. The micro coriander adds a burst of herbal flavor, while the pomegranate molasses adds a sweet and tangy note to tie everything together beautifully.

Ingredients:

For the Grilled Scottish Salmon:

- 4 Scottish salmon fillets
- Salt and black pepper to taste
- Olive oil for grilling

For the Red Harissa:

- 2 red bell peppers, roasted and peeled
- 2 cloves garlic, minced
- 2 tablespoons olive oil
- 1 tablespoon lemon juice
- 1 teaspoon ground cumin
- 1 teaspoon smoked paprika
- Salt to taste

For the Falafel Cake:

- 1 cup cooked chickpeas, drained
- 1/4 cup chopped fresh parsley
- 1/4 cup chopped fresh cilantro
- 2 cloves garlic, minced
- 1 teaspoon ground cumin
- 1 teaspoon ground coriander
- Salt and black pepper to taste
- Olive oil for frying

For Assembly:



- Sliced cucumber
- Fresh mint leaves
- Tomato chutney
- Micro coriander (or fresh cilantro)
- Pomegranate molasses

Instructions:

1. Prepare the Grilled Scottish Salmon:

- Preheat your grill to medium-high heat.
- Season the salmon fillets with salt and black pepper on both sides.
- Lightly brush the salmon with olive oil.
- Grill the salmon fillets for about 4-5 minutes on each side, or until cooked through and nicely charred. Remove from the grill and set aside.

2. Make the Red Harissa:

- In a blender or food processor, combine the roasted red bell peppers, minced garlic, olive oil, lemon juice, ground cumin, smoked paprika, and salt.
- Blend until smooth and well combined. Adjust seasoning to taste if needed.

3. Prepare the Falafel Cake:

- In a food processor, combine the cooked chickpeas, chopped parsley, chopped cilantro, minced garlic, ground cumin, ground coriander, salt, and black pepper.
- Pulse until the mixture comes together but still has some texture.
- Shape the mixture into small patties or cakes.
- Heat olive oil in a skillet over medium heat. Fry the falafel cakes for about 3-4 minutes on each side, or until golden brown and crispy. Transfer to a plate lined with paper towels to drain excess oil.

4. Assemble:

- Place a grilled salmon fillet on each serving plate.
- Top each salmon fillet with a spoonful of red harissa.
- Add a falafel cake on the side of each plate.



- Arrange sliced cucumber and fresh mint leaves around the salmon and falafel.
- Spoon some tomato chutney over the salmon.
- Garnish with micro coriander or fresh cilantro.
- Drizzle with pomegranate molasses for a sweet and tangy finish & serve.



Malbeque BBQ Pork Ribeye with Nice Red (serve chilled)

Ingredients:

For the Malbeque BBQ Pork Ribeye:

- 4 pork ribeye steaks
- 1 cup Malbec wine
- 1/2 cup Malbecque BBQ Sauce
- Salt and black pepper to taste

For the Michigan Blackberries:

- 1 cup Michigan blackberries
- 1 tablespoon honey
- 1 tablespoon balsamic vinegar

For the Grilled Scallion:

- 8 scallions (green onions), trimmed
- Olive oil for grilling
- Salt and black pepper to taste

For the Brown Butter Carrot Puree:

- 4 large carrots, peeled and chopped
- 4 tablespoons unsalted butter
- Salt and black pepper to taste

For the Kale Sprouts:

- 2 cups kale sprouts (or chopped kale)
- 2 cloves garlic, minced
- 2 tablespoons olive oil
- Salt and black pepper to taste



Instructions:

1. Marinate the Pork Ribeye:

- In a bowl, combine the Malbec wine and BBQ sauce.
- Season the pork ribeye steaks with salt and black pepper.
- Place the steaks in a shallow dish and pour the Malbeque BBQ marinade over them, ensuring they are well coated.
- Cover and refrigerate for at least 1 hour or overnight for the flavors to meld.

2. Prepare the Michigan Blackberries:

- In a small bowl, toss the Michigan blackberries with honey and balsamic vinegar until evenly coated. Set aside.

3. Grill the Scallion:

- Preheat your grill or grill pan to medium-high heat.
- Brush the scallions with olive oil and season with salt and black pepper.
- Grill the scallions for 2-3 minutes on each side, or until lightly charred and tender. Remove from the grill and set aside.

4. Make the Brown Butter Carrot Puree:

- In a pot of boiling salted water, cook the chopped carrots until tender, about 10-12 minutes.
- Drain the cooked carrots and transfer them to a blender or food processor.
- In a small saucepan, melt the butter over medium heat. Cook until it turns golden brown and develops a nutty aroma, about 3-4 minutes.
- Carefully pour the brown butter over the cooked carrots in the blender.
- Blend until smooth, adding a little water if needed to reach your desired consistency.
- Season with salt and black pepper to taste. Keep warm until ready to serve.

5. Sauté the Kale Sprouts:

- In a skillet, heat olive oil over medium heat. Add the minced garlic and cook until fragrant, about 1 minute.



- Add the kale sprouts to the skillet and sauté for 3-4 minutes, or until they are tender but still vibrant green.
- Season with salt and black pepper to taste. Remove from heat and set aside.

6. Grill the Pork Ribeye:

- Preheat your grill to medium-high heat.
- Remove the pork ribeye steaks from the marinade and discard the excess marinade.
- Grill the steaks for about 4-5 minutes on each side, or until they reach your desired level of doneness. Let them rest for a few minutes before serving.

7. Assemble:

- Place a spoonful of brown butter carrot puree on each plate.
- Top with a grilled pork ribeye steak.
- Arrange grilled scallions and Michigan blackberries around the steak.
- Serve with a side of sautéed kale sprouts.
- Optionally, drizzle with any remaining Malbeque BBQ Sauce or a balsamic reduction for extra flavor.



Brulé Key Lime Pie with Beguile Sparkling Wine

Ingredients:

For the Graham Cracker Crust:

- 1 1/2 cups graham cracker crumbs (about 10-12 whole crackers)
- 1/4 cup granulated sugar
- 6 tablespoons unsalted butter, melted

For the Key Lime Pie Filling:

- 1 can (14 ounces) sweetened condensed milk
- 4 large egg yolks
- 1/2 cup freshly squeezed key lime juice (about 20-25 key limes)
- Zest of 2 key limes



For the Chantilly Cream:

- 1 cup heavy cream, chilled
- 2 tablespoons powdered sugar
- 1 teaspoon vanilla extract

For Garnish:

- Fresh lime zest
- Additional key lime slices (optional)

Instructions:

1. Preheat the Oven:

- Preheat your oven to 350°F (175°C).

2. Make the Graham Cracker Crust:

- In a bowl, mix together the graham cracker crumbs and granulated sugar.
- Pour in the melted butter and stir until the crumbs are evenly moistened.



- Press the mixture into the bottom and up the sides of a 9-inch pie dish, using the back of a spoon or a flat-bottomed glass to firmly pack it.
- Bake the crust in the preheated oven for 8-10 minutes, or until lightly golden brown. Remove from the oven and let it cool slightly.

3. Prepare the Key Lime Pie Filling:

- In a large mixing bowl, whisk together the sweetened condensed milk and egg yolks until smooth.
- Gradually add the key lime juice, whisking continuously until well combined.
- Stir in the key lime zest.

4. Bake the Pie:

- Pour the key lime pie filling into the pre-baked graham cracker crust.
- Smooth out the top with a spatula.
- Bake the pie in the preheated oven for 15-20 minutes, or until the filling is set and the edges are slightly golden brown.
- Remove the pie from the oven and let it cool to room temperature.

5. Prepare the Chantilly Cream:

- In a chilled mixing bowl, whip the heavy cream, powdered sugar, and vanilla extract together until soft peaks form.
- Be careful not to overwhip. The cream should be light and fluffy.

6. Brûlée the Pie:

- Once the pie has cooled, spread the Chantilly cream evenly over the top of the pie.
- Use a kitchen torch to carefully brûlée the surface of the cream until it forms a golden brown crust.

7. Garnish and Serve:

- Garnish the brûléed key lime pie with fresh lime zest and additional key lime slices if desired.
- Slice and serve chilled.



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