

Gougères with Raclette

Pair With:
Tonight
Sparkling Brut



Ingredients:

- 1/2 cup (1 stick) unsalted butter
- 1 cup water
- 1/2 tsp salt
- 1/4 tsp ground white pepper (or black pepper)
- 1 cup all-purpose flour
- 4 large eggs
- 1 cup shredded Raclette cheese (or mix with Gruyère for extra depth)
- 1/2 tsp Dijon mustard (optional, enhances flavor)
- 1/4 tsp nutmeg (optional, complements Raclette's nuttiness)
- 1 tbsp chopped fresh chives (optional, for garnish)

Instructions:

- Preheat oven to 400°F (200°C).
- Line a baking sheet with parchment paper.

Make the Choux Pastry:

- In a saucepan over medium heat, combine butter, water, salt, and pepper.
- Once the butter melts and mixture begins to simmer, add the flour all at once and stir vigorously with a wooden spoon.
- Keep stirring for 2–3 minutes until the dough forms a ball and pulls away from the sides.

Incorporate Eggs:

- Remove from heat and let cool for 2 minutes.
- Beat in eggs one at a time, fully incorporating each before adding the next. (The dough will look lumpy at first but smooth out.)

Add Cheese & Flavorings:

- Stir in shredded Raclette, Dijon mustard, and nutmeg until fully combined.

Shape the Puffs:

- Use a small cookie scoop or piping bag to drop tablespoon-sized mounds onto the baking sheet, spacing them about 1 inch apart.
- (Optional) Sprinkle with extra cheese or chives for garnish.

Bake:

- Bake for 22–25 minutes, or until golden brown and puffed.
- Do NOT open the oven while baking—this helps them stay airy!

Serve:

- Let cool slightly before serving. Best enjoyed warm!



Creole Oysters

Ingredients:

For the Creole Butter:

- ½ cup unsalted butter, softened
- 1 tsp smoked paprika
- ½ tsp cayenne pepper
- ½ tsp garlic powder
- ½ tsp onion powder
- ½ tsp dried thyme
- ½ tsp dried oregano
- ½ tsp black pepper
- ½ tsp salt
- ½ tsp Worcestershire sauce
- 1 tsp lemon juice
- 1 tsp hot sauce (like Crystal or Tabasco)

For the Oysters:

- 12 fresh Rappahannock oysters, shucked (on the half shell)
- 1 tbsp olive oil
- 3 cloves garlic, minced
- 2 cups baby spinach, chopped
- ¼ cup dry white wine
- ¼ tsp salt
- ¼ tsp black pepper
- ½ cup Pecorino Romano cheese, grated

For the Herbed Breadcrumbs:

- ½ cup panko breadcrumbs
- 2 tbsp unsalted butter, melted
- 1 tbsp fresh parsley, finely chopped
- 1 tsp fresh thyme, finely chopped
- 1 tsp lemon zest

Pair With:
Vidal
Ice Wine



Creole Oysters

Pair With:
Vidal
Ice Wine



Instructions:

- Preheat oven to 400°F (200°C).

Prepare the Creole Butter:

- In a small bowl, mix the softened butter with smoked paprika, cayenne, garlic powder, onion powder, thyme, oregano, black pepper, salt, Worcestershire sauce, lemon juice, and hot sauce.
- Stir until well combined, then set aside.

Sauté the Spinach and Garlic:

- Heat the olive oil in a skillet over medium heat.
- Add the minced garlic and sauté for about 30 seconds until fragrant.
- Add the chopped baby spinach and cook for 1-2 minutes until wilted.
- Pour in the white wine and let it cook down for another minute.
- Season with salt and pepper, then remove from heat and set aside.

Make the Herbed Breadcrumbs:

- In a small bowl, mix the panko breadcrumbs with melted butter, parsley, thyme, and lemon zest.

Assemble the Oysters:

- Place the shucked oysters on a oven-safe pan.
- Top each oyster with a small spoonful of Creole butter, followed by sautéed spinach and a sprinkle of Pecorino Romano.
- Finish with a layer of herbed breadcrumbs.

Cook the Oysters:

- Put oysters in the oven for about 5-7 minutes, until the butter is melted, the cheese is bubbling, and the breadcrumbs are golden brown.

Serve:

- Carefully remove from the oven and let cool for a minute.
- Garnish with additional parsley and a squeeze of fresh lemon juice if desired.



Potato & Morel Mushroom

Ingredients:

Soup

- 2 tbsp unsalted butter
- 1 tbsp olive oil
- 1 small shallot, finely chopped
- 2 cloves garlic, minced
- 1 cup mushrooms
(such as chanterelles, shiitakes, or oyster mushrooms), chopped
- ½ cup morel mushrooms, cleaned and halved
- 4 medium Yukon Gold potatoes, peeled and diced
- 4 cups vegetable stock (preferably homemade or low-sodium)
- ½ cup heavy cream
- 2 tbsp black truffle butter (or 1 tsp truffle oil)
- 1 oz black truffles, finely shaved (plus more for garnish)
- Salt and white pepper to taste
- 1 tbsp fresh chives, finely chopped (for garnish)

Instructions:

Sauté the Aromatics:

- In a large pot over medium heat, melt the butter and olive oil.
- Add the shallots and garlic, sautéing until softened and fragrant (about 2 minutes).

Cook the Mushrooms:

- Add the local mushrooms and cook for 4-5 minutes until softened and lightly browned.
- Set aside a few cooked morels for garnish.

Simmer the Potatoes:

- Add the diced potatoes to the pot and stir to coat with the mushrooms and aromatics.
- Pour in the vegetable stock and bring to a gentle simmer.
- Cook for 20-25 minutes, or until the potatoes are very tender.

Purée the Soup:

- Use an immersion blender (or transfer to a high-speed blender) to blend the mixture until smooth and creamy.
- Stir in the heavy cream and truffle butter, blending again until well combined.
- Season with salt and white pepper to taste.

Serve:

- Ladle the purée into bowls and top with reserved morels.
- Garnish with shaved black truffle, fresh chives, and an optional drizzle of truffle oil.

Pair With:
Proprietor's
Reserve
Pinot Noir



Fried Green Tomato Crab Stack

Ingredients:

For the Fried Green Tomatoes:

- 2 large green tomatoes, sliced 1/4-inch thick
- 1/2 cup all-purpose flour
- 1 tsp salt
- 1/2 tsp black pepper
- 1 tsp smoked paprika
- 1 cup buttermilk
- 1 egg
- 1 cup cornmeal
- 1/2 cup panko breadcrumbs
- 1/2 cup vegetable oil (for frying)

For the Crab Cakes:

- 1/2 lb. lump crab meat
- 1/4 cup mayonnaise
- 1 tsp Dijon mustard
- 1/2 tsp Worcestershire sauce
- 1/2 tsp Old Bay seasoning
- 1 egg, lightly beaten
- 1/4 cup panko breadcrumbs
- 1 tbsp fresh parsley, chopped
- 1 tbsp lemon juice
- 1 tbsp unsalted butter (for cooking)

For the Creole Remoulade:

- 1/2 cup mayonnaise
- 1 tbsp Dijon mustard
- 1 tbsp hot sauce
- 1 tbsp lemon juice
- 1 tsp Worcestershire sauce
- 1 tsp smoked paprika
- 1/2 tsp garlic powder
- 1/2 tsp onion powder
- 1/2 tsp cayenne pepper
- 2 tbsp finely chopped pickles
- 1 tbsp capers, chopped

For the Semi-Dry Riesling Vinaigrette:

- 1/4 Cup Shallots
- 2 Cloves Garlic
- 27 fl. oz Olive Oil, Extra Virgin
- 1/2 Cup Tart Cherry Juice
- 1 Tablespoon Parsley, chopped
- 1/2 teaspoon Salt
- 1/4 teaspoon Black Pepper
- 1.5 fl. oz Honey

For Assembly:

- 4 oz Idyll Farms goat cheese, crumbled
- 2 cups mixed local greens

Pair With:
Semi-Dry
Riesling



2025 FIRE & ICE WINE DINNER

Fried Green Tomato Crab Stack

Pair With:
Semi-Dry
Riesling



Instructions:

Make the Creole Remoulade:

- Mix all ingredients in a bowl until well combined.
- Cover and refrigerate for at least 30 minutes to develop flavors.

Prepare the Crab Cakes:

- In a bowl, gently mix crab meat with mayonnaise, Dijon mustard, Worcestershire sauce, Old Bay seasoning, egg, breadcrumbs, parsley, and lemon juice.
- Form into small patties (about 2 inches wide) and chill in the fridge for 20 minutes.
- Heat butter in a skillet over medium heat and cook crab cakes for about 3 minutes per side until golden brown.
- Set aside.

Fry the Green Tomatoes:

- In one bowl, mix flour, salt, black pepper, and paprika.
- In another bowl, whisk buttermilk and egg.
- In a third bowl, mix cornmeal and panko breadcrumbs.
- Dredge each tomato slice in flour, then buttermilk mixture, then coat in cornmeal-panko mix.
- Heat oil in a skillet over medium-high heat and fry tomatoes for 2-3 minutes per side until crispy. Drain on paper towels.

Make the Semi-Dry Riesling Vinaigrette:

- Whisk together all of the ingredients EXCEPT the olive oil.
- Slowly drizzle in olive oil while whisking until emulsified.

Serve:

- Spread the bottom of the plate with the Idyll farms goat cheese
- Toss mixed greens with the vinaigrette and place atop of the goat cheese
- Place a fried green tomato slice on a plate, top with a crab cake
- Drizzle with Creole remoulade.



2025 FIRE & ICE WINE DINNER

Red Shrimp Curry

Ingredients:

For the Shrimp:

- 1 lb. Argentinian Red Shrimp, peeled & deveined
- 1 tbsp lime juice
- 1 tsp smoked paprika
- ½ tsp salt
- ½ tsp black pepper
- 1 tbsp olive oil

For the Coconut-Red Curry Sauce:

- 1 tbsp coconut oil (or vegetable oil)
- 1 small onion, finely chopped
- 3 cloves garlic, minced
- 1-inch piece ginger, grated
- 1 red bell pepper, sliced
- 1 yellow bell pepper, sliced
- 1 tbsp red curry paste
- 1 tsp ground coriander
- 1 tsp cumin
- ½ tsp turmeric
- ½ tsp chili flakes (optional)
- 1 cup San Marzano tomatoes, crushed
- 1 can (14 oz) coconut milk
- ½ cup vegetable broth (or water)
- ½ cup cooked garbanzo beans
- ½ cup green peas
- 1 tbsp lime juice
- Salt & pepper to taste

For the Basmati Rice:

- 1 cup basmati rice, rinsed
- 2 cups water
- ½ tsp salt
- 1 tbsp butter or coconut oil

For the Garnish:

- ¼ cup micro coriander (or fresh cilantro)
- Lime wedges

Pair With:
Cabernet Franc
Ice Wine



2025 FIRE & ICE WINE DINNER

Red Shrimp Curry

Pair With:
Cabernet Franc
Ice Wine



Instructions:

Prepare the Basmati Rice:

- In a pot, bring 2 cups of water to a boil.
- Stir in the basmati rice, salt, and butter/coconut oil.
- Lower the heat, cover, and simmer for 15 minutes until fluffy.
- Remove from heat and let sit covered for 5 minutes before fluffing with a fork.

Marinate and Cook the Shrimp:

- Toss shrimp with lime juice, smoked paprika, salt, and black pepper.
- Heat olive oil in a pan over medium-high heat.
- Sear shrimp for about 1-2 minutes per side until just cooked.
- Remove from heat and set aside.

Make the Coconut-Red Curry Sauce:

- In the same pan, heat coconut oil over medium heat.
- Add chopped onions and sauté until translucent (about 3 minutes).
- Stir in garlic and ginger, cooking for another minute.
- Add sliced red and yellow bell peppers and cook until slightly charred.
- Stir in red curry paste, coriander, cumin, turmeric, and chili flakes, cooking for 1 minute until fragrant.
- Pour in crushed San Marzano tomatoes and stir well.
- Add coconut milk and vegetable broth, bringing to a simmer.
- Stir in garbanzo beans and green peas, cooking for 5 minutes.
- Season with salt and pepper.

Serve:

- Return the seared shrimp to the pan, simmering for 1-2 minutes to warm through.
- Plate basmati rice, ladle curry over the top, and garnish with micro coriander and lime wedges.



Surf & Turf

Ingredients:

For the Filet Mignon:

- 2 (6-8 oz) filet mignon steaks
- 1 tbsp olive oil
- 1 tsp salt
- ½ tsp black pepper
- 1 tbsp unsalted butter
- 2 sprigs fresh thyme
- 2 cloves garlic, smashed

For the Butter-Poached Lobster:

- 2 lobster tails, shells removed
- ½ cup unsalted butter
- 1 garlic clove, minced
- 1 tsp lemon juice
- 1 sprig fresh thyme

For the Spinach & Boursin Cheese Mixture:

- 1 tbsp unsalted butter
- 2 cups fresh baby spinach, chopped
- 1 garlic clove, minced
- ¼ cup Boursin cheese (Garlic & Herb)
- Salt and pepper to taste

For the Béarnaise Sauce:

- ¼ cup white wine vinegar
- ¼ cup dry white wine
- 2 tbsp shallots, finely minced
- 1 tbsp fresh tarragon, chopped
- 2 egg yolks
- ½ cup unsalted butter, melted
- 1 tsp lemon juice
- Salt and pepper to taste

For the Heirloom Carrot Purée:

- 3 large heirloom carrots, peeled and chopped
- 2 tbsp unsalted butter
- ¼ cup heavy cream
- Salt and white pepper to taste

Pair With:
Proprietor's
Reserve Malbec
&
Estate Ice Wine



For the Chimichurri-Roasted Fingerling Potatoes:

- 1 lb fingerling potatoes, halved
- 2 tbsp olive oil
- Salt and black pepper to taste
- ¼ cup fresh parsley, chopped
- 2 tbsp fresh cilantro, chopped
- 1 tbsp red wine vinegar
- 1 garlic clove, minced
- ¼ tsp red pepper flakes



Surf & Turf

Instructions:

- Preheat oven to 425°F

Prepare the Chimichurri-Roasted Fingerling Potatoes:

- Toss halved fingerling potatoes with olive oil, salt, and pepper.
- Roast on a baking sheet for 25-30 minutes, flipping halfway.
- In a small bowl, mix parsley, cilantro, red wine vinegar, minced garlic, and red pepper flakes.
- Once the potatoes are roasted, toss them with the chimichurri mixture and set aside.

Make the Heirloom Carrot Purée:

- Boil carrots in salted water until very tender (about 15 minutes).
- Drain and transfer to a blender or food processor.
- Add butter and heavy cream, blending until smooth.
- Season with salt and white pepper to taste. Keep warm.

Sauté the Spinach & Boursin Cheese Mixture:

- Heat butter in a skillet over medium heat.
- Add garlic and sauté for 30 seconds.
- Stir in spinach and cook until wilted.
- Remove from heat and mix in Boursin cheese until creamy.
- Season with salt and pepper to taste. Set aside.

Prepare the Béarnaise Sauce:

- In a small saucepan, combine vinegar, white wine, shallots, and tarragon. Simmer until reduced to about 2 tbsp of liquid.
- Strain and set aside.
- In a heatproof bowl, whisk egg yolks over a double boiler until slightly thickened.
- Slowly drizzle in melted butter while whisking continuously.
- Stir in the reduced shallot mixture, lemon juice, and season with salt and pepper. Keep warm.

Cook the Filet Mignon:

- Heat olive oil in a cast-iron skillet over medium-high heat.
- Season filets with salt and pepper. Sear for 2-3 minutes per side until browned.
- Reduce heat, add butter, thyme, and garlic. Baste steaks with butter for 1-2 minutes.
- Transfer to a 400°F oven and cook until desired doneness.
- Rest for 5 minutes.

Butter-Poach the Lobster:

- Melt butter in a saucepan over low heat.
- Add minced garlic, lemon juice, and thyme.
- Gently poach lobster tails for 4-5 minutes, basting continuously, until opaque and tender.

Pair With:
Proprietor's
Reserve Malbec
&
Estate Ice Wine



2025 FIRE & ICE WINE DINNER

Surf & Turf

Assemble the Dish:

- Spoon heirloom carrot purée onto each plate.
- Place filet mignon on top and layer with spinach-Boursin mixture.
- Top with butter-poached lobster.
- Drizzle Béarnaise sauce over the steak and lobster.
- Serve with chimichurri-roasted fingerling potatoes on the side.

Pair With:
Proprietor's
Reserve Malbec
&
Estate Ice Wine



ChateauChantal.com

Très Chocolate

Ingredients:

Dark Chocolate Mousse:

- 4 oz dark chocolate, finely chopped
- ½ cup heavy cream
- 1 tbsp sugar
- ½ tsp vanilla extract
- 1 egg yolk
- 1 tsp gelatin + 1 tbsp water

Milk Chocolate Mousse:

- 4 oz milk chocolate, finely chopped
- ½ cup heavy cream
- 1 tbsp sugar
- ½ tsp vanilla extract
- 1 egg yolk
- 1 tsp gelatin + 1 tbsp water

White Chocolate Mousse:

- 4 oz white chocolate, finely chopped
- ½ cup heavy cream
- 1 tbsp sugar
- ½ tsp vanilla extract
- 1 egg yolk
- 1 tsp gelatin + 1 tbsp water

Chocolate Ganache:

- ½ cup heavy cream
- 4 oz semi-sweet chocolate, finely chopped

Instructions:

Prepare the Dark Chocolate Mousse:

- Bloom the gelatin by sprinkling it over water and letting it sit for 5 minutes.
- Heat ¼ cup of the cream until warm, then whisk in sugar and gelatin until dissolved.
- Stir in the chopped dark chocolate until smooth. Add vanilla and egg yolk, whisking until combined.
- Whip the remaining ¼ cup of cream to soft peaks and fold it into the chocolate mixture.
- Pour into a lined cake ring or mold and chill for 30 minutes.

Repeat for Milk and White Chocolate Mousse Layers:

- Follow the same process as the dark chocolate mousse, layering each on top of the previous chilled layer.
- Chill the cake for at least 3 hours or until firm.

Make the Chocolate Ganache

- Heat the cream until simmering, then pour over the chopped chocolate.
- Let sit for 1 minute, then stir until smooth.
- Pour over the top of the cake and spread evenly. Chill again for 30 minutes.

Serve:

- Carefully remove the mold and slice with a warm knife for clean layers.
- Serve chilled and enjoy the rich, velvety chocolate layers!

Pair With:
Entice

