

A PERFECTLY-PAIRED HOLIDAY DINNER PARTY

At its finest, great wine should be a source of joy and celebration, which is why we love it when members tell us they served our wines at a special event, or holiday gathering. With the holidays just around the corner, take the guess work out of what to serve at your next dinner party, use this perfectly-paired dinner, featuring delicious recipes from our website.

WELCOME BITES

Gougères (Cheese Pastries)
Rosemary Parmesan Cheese Straws

PAIR WITH

Goldeneye Anderson Valley Brut Rosé Sparkling Wine

APPETIZERS

Broccoli on Burrata Toast
Pomegranate Glazed Lamb Meatballs

PAIR WITH

Duckhorn Vineyards Napa Valley Sauvignon Blanc
Goldeneye Anderson Valley Pinot Noir Gowan Creek Vineyard

FIRST COURSE

Roasted Delicata Squash Soup
with parsnips, walnuts and crème fraîche

PAIR WITH

Migration Santa Maria Valley Chardonnay Dierberg Vineyard

MAIN COURSE

Duck Breast with Fig Sauce

OR

Roasted Leg of Lamb
with Pistachio Mint Crust

SERVE WITH

Mac and Cheese
with mushrooms, peas and bacon

PAIR WITH

Duckhorn Vineyards Napa Valley Merlot Three Palms Vineyard
Paraduxx X² Napa Valley Red Wine

DESSERT

Blue Cheese Mousse Parfait
with Cabernet berry jam and wine biscuits

PAIR WITH

Duckhorn Vineyards The Discussion Napa Valley Red Wine

GOUGÈRES

INGREDIENTS

1 CUP water	3 eggs
3 OZ butter	1 CUP aged gruyere, sharp cheddar or gouda
1 TSP salt	½ CUP parmesan, finely grated
¼ TSP black pepper	1 TSP fresh rosemary, finely chopped
1 CUP all-purpose flour	½ TSP fresh thyme, finely chopped

YIELDS: 24

PREPARATION

Combine the water, butter, salt and pepper in a medium saucepan and bring just to a boil. Add the flour and place over low heat. Stir with a wooden spoon until the mixture starts to pull away from the pan and glistens (about 1-2 minutes). Transfer the batter into a mixing bowl with a paddle attachment. Whip the eggs one by one until all eggs are incorporated, then add the cheese and herbs and mix until thoroughly combined (approximately 3-5 minutes).

Pipe (or spoon) dough onto parchment lined sheet pan.

Gougères are best made in advance and frozen. Fresh or frozen, bake at 400° for 10-12 minutes until golden brown. Do not open the oven while they are baking or else they will fall. Serve warm.

HINT: When the gougères become fragrant, filling the room with the aroma of cheese and herbs, they are 3-5 minutes away from being done.

PAIR WITH: *Goldeneye Anderson Valley Brut Rosé Sparkling Wine*

ROSEMARY PARMESAN CHEESE STRAWS

INGREDIENTS

1½ CUPS all-purpose flour	4 OZ unsalted butter, very cold & cut into small cubes
2 TSP kosher salt	2 CUPS parmesan cheese, finely grated
1 TSP black pepper, finely ground	8 TBSP sour cream
1 TBSP fresh rosemary, finely chopped	2 TBSP milk

YIELDS: 24

PREPARATION

Combine the flour, salt, pepper and the rosemary in a food processor. Add the butter and pulse until the mixture resembles a course meal. Add the parmesan cheese and pulse to mix. Add 1 TBSP of the sour cream at a time, pulsing each time. Add the milk and pulse until the dough comes together. It's important not to run the food processor too much or the dough becomes tough.

Place the dough in a piping bag with a star tip. Pipe the dough into long strips on a sheet tray lined with wax paper and place in the refrigerator to chill. After a couple hours remove the dough from the refrigerator and place on a cutting board. Cut 2 inch long portions and return to the sheet tray with wax paper. Refrigerate until it is time to bake.

Preheat the oven to 325°. Line a sheet pan with parchment paper and place the cheese straws on the sheet tray. Bake in a 325° oven until the crackers are golden brown and firm in the center, approximately 25-35 minutes. Place on a platter or in a basket and serve.

PAIR WITH: *Goldeneye Anderson Valley Brut Rosé Sparkling Wine*

BROCCOLINI ON BURRATA TOASTS

INGREDIENTS

2 bunches broccolini - chopped small including stems & leaves	1 TBSP lemon juice	1 CUP burrata cheese
¼ CUP almonds, toasted and chopped	3-4 TBSP olive oil	1 baguette for crostinis
2 TBSP preserved lemons, finely chopped (remove pith)	salt and pepper to taste	
	pinch of chili flakes	

YIELDS: 16-20

Substitute walnuts or hazelnuts for almonds

Substitute lemon zest for preserved lemons

PREPARATION

Chop broccolini into small pieces and put on sheet pan. Toss with olive oil and salt and pepper and roast in 400° oven for 10-15 minutes, checking occasionally for desired doneness. Remove from oven and set aside. Prepare remaining ingredients. After broccolini has cooled briefly put in a bowl and add preserved lemons, lemon juice, pinch of chili flakes and mix. Taste and season with salt and pepper. May need to add more olive oil if dry and a bit more lemon juice if needed.

Crostinis: Slice baguette thinly and brush with olive oil and sprinkle with a little salt and pepper. Roast in 400° oven for 10-15 minutes until desired crispness.

ASSEMBLY

Spread each toast with a layer of cheese and then spoon some broccolini mixture on top and serve.

PAIR WITH: *Duckhorn Vineyards Napa Valley Sauvignon Blanc*

POMMEGRANATE GLAZED LAMB MEATBALLS

INGREDIENTS

SERVES: 6

Pomegranate Glaze:

1 TSP grapeseed oil	½ CUP ketchup	½ TBSP fresh orange juice
3 TBSP onion, minced	½ CUP sugar	1 TSP ground black pepper
¼ CUP pomegranate molasses	1 TSP fresh orange zest, finely grated	pinch of salt

Meatballs:

½ LB ground lamb	½ TSP fresh sage, chopped	¼ TSP freshly ground black pepper
¼ CUP yellow onion, minced	½ TSP fresh thyme, leaves only	2 TSP olive oil
½ CUP bread crumbs, fresh	½ egg, beaten	
3 TBSP pecorino romano cheese, grated	½ TSP salt	

PREPARATION

Pomegranate Glaze: Place a nonreactive saucepan over medium heat and add the grapeseed oil. When the oil is hot, add the onions and cook for 5 minutes until soft, being careful not to burn. Add the rest of the ingredients for the glaze and mix well. Simmer over medium heat for 10 minutes. Reserve until service. The glaze can be made several days in advance.

Meatballs: Combine the lamb in a mixing bowl with the onion, bread crumbs, cheese, herbs, salt and pepper. Lightly rub your hands with olive oil and roll the lamb into ½ inch balls. In a large nonreactive sauté pan over medium-high heat add the olive oil. When the oil is hot, sear the meatballs on all sides. They should take 4-5 minutes to cook. Remove the meatballs from the pan to a plate lined with paper towels. Wipe the pan clean with a paper towel and return to the stove over medium heat. Add the pomegranate glaze and bring it to a simmer. Add the meatballs and cook for 5 minutes stirring the meatballs to cover them equally with the glaze. Remove the pan from the heat. To serve, put two or three meatballs on skewers.

PAIR WITH: *Goldeneye Anderson Valley Pinot Noir Gowan Creek Vineyard*

ROASTED DELICATA SQUASH SOUP *with Parsnips Walnut & Crème Fraiche*

INGREDIENTS

SERVES: 6

4 CUPS delicata squash, sliced ¼ inch rings
(about 2 LB squash)

3 apples, diced

EVOO to taste

2 parsnips, diced

2 TBSP honey

6 sage leaves

1 TBSP ras al hanout

1 TBSP walnut oil (optional)

¼ CUP crème fraiche

PREPARATION

Preheat oven to 425°.

Place sliced squash in a medium-sized bowl and toss with EVOO, ras al hanout, salt and honey. Roast for 20 minutes until lightly golden and soft.

Place squash in a medium-sized pot. Cover with water, sage, diced apples and diced parsnips and bring to a simmer. Cook until parsnips are tender.

Place soup into blender and puree until smooth.

Strain into separate pot using a medium-sized strainer. Adjust with water to desired thickness and season with walnut oil, salt and pepper.

Garnish with crème fraiche and a sprinkle of ras al hanout when serving.

PAIR WITH: *Migration Santa Maria Valley Chardonnay Dierberg Vineyard*

DUCK BREASTS *with* FIG SAUCE

INGREDIENTS

4 duck breast halves, skin on
2 TSP salt (kosher or sea salt)
1 CUP fig balsamic vinegar

Substitute boneless chicken thighs for duck breasts

SERVES: 4

1 CUP Migration Chardonnay (or other dry white wine)
2 TBSP butter

PREPARATION

Duck: Using a sharp knife, score the duck skin diagonally, about ½ inch apart. Heat a large heavy skillet over high heat. When hot, sprinkle the bottom of the pan with salt. Add the duck breasts, skin side down; reduce heat to medium-high. Cook 4-5 minutes per side, depending on their thickness. Transfer duck to a plate, cover with foil, and allow to rest for 10 minutes.

Fig Sauce: Combine the fig balsamic vinegar with dates and wine in a medium saucepan over high heat. Bring to a boil; reduce heat to medium. Simmer, stirring occasionally, until the mixture is reduced by half. Add the butter and whisk until completely incorporated.

TO SERVE

To serve, slice the duck breasts along the scored lines, arrange on individual plates, and drizzle with the fig reduction.

PAIR WITH: *Duckhorn Vineyards Napa Valley Merlot Three Palms Vineyard*

ROAST LEG OF LAMB WITH A PISTACHIO MINT CRUST

INGREDIENTS

Leg of Lamb

1 leg of lamb, bone-in (5-6 LBS)

Pistachio Crust

2 CUPS pistachios, chopped
½ CUP mint, chopped
5-6 cloves garlic, chopped
2 limes, juiced and zested

½ CUP olive oil
2 TBSP coarse salt
1 TBSP ground black pepper

Parsley Mint Sauce

1 CUP fresh parsley leaves
¼-½ CUP fresh mint leaves (to taste)
1-2 TBSP fresh lemon juice
1 TSP honey

¼ CUP extra-virgin olive oil
pinch of salt to taste
1 TBSP water

PREPARATION

Combine above ingredients for pistachio crust into a chunky paste in bowl and set aside.

Place leg of lamb in roasting pan and rub thoroughly with pistachio crust. Let lamb rest at least 30 minutes-1 hour to come to room temperature.

Preheat oven to 325°. Roast lamb about 17-20 minutes per pound, until internal temperature of meat is between 130-145° for rare to medium rare.

While cooking, combine all ingredients for parsley mint sauce in a food processor and process until blended. Serve sauce alongside prepared lamb.

PAIR WITH: *Paraduxx X2 Napa Valley Red Wine*

MAC AND CHEESE *with* **MUSHROOM, BACON & PEAS**

INGREDIENTS

SERVES: 6-8

1 LB macaroni noodles	4 CUPS whole milk, warmed
1½ LB assorted mushrooms, sliced	2 CUPS smoked mozzarella, shredded
1 TBSP fresh thyme, chopped	2 CUPS Italian fontina, shredded
1 large shallot, chopped	1 CUP parmesan, grated
2 cloves garlic	1½ CUPS fresh peas, shelled blanched
3 TBSP olive oil	6 slices crisp bacon, chopped
4 TBSP butter plus 3 TBSP more for sautéing	½ TSP freshly grated nutmeg
4 TBSP flour	salt and pepper to taste

Topping

1½ CUPS breadcrumbs, toasted & crumbled	freshly grated nutmeg
½ CUP parmesan, grated	2 TSP thyme, chopped
pinch salt and pepper	¼-½ CUP olive oil or butter

PREPARATION

Cook pasta and set aside. Pre-heat the oven 400°.

Heat 3 TBSP butter and 3 TBSP olive oil on medium heat, add shallot, garlic and pinch of salt, and sauté for 5 minutes. Turn the heat up to medium-high and add mushrooms; stir well to incorporate the shallot/garlic so as not to burn. Stir constantly until juices are released from the mushrooms about 5-8 minutes more so they are slightly soft.

Put mushrooms in a bowl and set aside. In the same pan melt 4 TBSP butter and add 4 TBSP flour on medium heat stirring and making a rouge - cook for about 3-5 minutes. Slowly add warmed milk whisking until all is incorporated, stir well, then slowly add the 3 cheeses stirring and mixing until you have a nice cheese sauce. Turn heat off, add freshly ground nutmeg. In a large baking dish (approximately 9x12 inches) incorporate pasta and cheese sauce, add bacon bits and peas, and stir until well mixed.

Now sprinkle breadcrumb topping over top of pasta evenly. Bake at 400° in the middle of oven for approximately 20 minutes, and then broil for another 3-5 minutes to crisp the topping. Serve immediately.

BLUE CHEESE MOUSSE PARFAIT

INGREDIENTS

YIELDS: 6-8

Cabernet & Berry Jam

½ CUP mixed berry preserves

¼ CUP Duckhorn Cabernet Sauvignon

Wine Biscuit

1 CUP butter

4 TSP baking powder

1¼ CUPS sugar

2 TSP salted butter

½ CUPS Duckhorn Cabernet Sauvignon

1 TSP black pepper

1½ TSP baking soda

4 CUPS flour

Blue Cheese Mousse

8 oz blue cheese, softened

8 oz crème fraîche

8 oz mascarpone cheese

salt and pepper

PREPARATION

Cabernet & Berry Jam: Place preserves and wine in a small saucepan and bring to a simmer. Stir to combine and pour the mixture through a strainer. Let the gelee set in the refrigerator for at least one hour prior to use.

Wine Biscuit: In a large bowl mix together the flour, salt, pepper, baking soda, and baking powder. Set aside. Cream the butter and sugar together until smooth. Alternate between adding in the wine and flour mixture to the blended mixture. Chill for at least 1 hour. Roll dough out to ⅛ inch thick. Cut into coins and place on a lined baking sheet. Bake at 350° for 12 minutes.

Garnish: Chopped toasted walnuts and crushed wine biscuit crumbs.

Blue Cheese Mousse: Place the cheeses and the crème fraîche in a mixing bowl and beat until the mixture is smooth. Season with salt and pepper. Place the mousse in a pastry bag. Chill, for about 30 minutes.

TO ASSEMBLE

Place a spoonful of the jam in the bottom of a shot glass. Pipe in the blue cheese mousse in a spiral swirl pattern. Top with the chopped nuts and crushed biscuits.

Serve with extra biscuits on the side.

PAIR WITH: *Duckhorn Vineyards The Discussion Napa Valley Red Wine*

SERVING TIPS & TRICKS

Chill all white wines in the refrigerator the night before and open one of each to begin the evening.



Use a decanter for your red wines before your guests arrive.

HOW MANY BOTTLES DO YOU NEED?

STANDARD 750ML BOTTLE



HOLDS 5 - 5 OZ GLASSES



SERVES 2-4 PEOPLE

SERVING A BIG BOTTLE

Open a larger format to add an elegant touch to your next dinner party.

Set large format bottles upright a day in advance to let the sediment settle to the bottom.

Use a decanter for your large format wines and open the bottles before your guests arrive.



MAGNUM

1.5 LITERS



2 STANDARD BOTTLES



SERVES
4-5*



**DOUBLE MAGNUM
OR JEROBOAM**

3 LITERS



4 STANDARD BOTTLES



SERVES
6-8*



IMPERIAL

6 LITERS



8 STANDARD BOTTLES



SERVES
12-16*

**Servings based on average of 2.5 glasses per person.*

Need a special bottle?

Contact our Customer Service Team, we'll help you find the perfect bottle for your special occasion.

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