

Seven Week Chef Series with Duckhorn Portfolio

Week to Week Pairings and Ingredients Lists May 15 – June 26, 2020 \*Quantities listed below serve 2 people

May 15, 2020:

2018 Duckhorn Vineyards Napa Valley Sauvignon Blanc Avocado Two Ways: Guacamole with Lightly Roasted and Raw Crudités + Grilled Avocado Toast with Dressed Greens

### Ingredients:

1 avocado 1 lime 1 small red onion <sup>1</sup>/<sub>2</sub> bunch cilantro 3 carrots 1 bunch radish 2 endive  $\frac{1}{2}$  lb. fingerling potato 1 head cauliflower Neutral oil for roasting (grapeseed, canola or olive oil)  $\frac{1}{2}$  country loaf bread or baguette 2 cups mixed greens Extra Virgin Olive Oil (EVOO) 1 Tbsp. honey 1 Tbsp. lemon juice or Champagne vinegar salt + pepper

### Equipment:

- Cutting board Chef knife Paring knife Bread knife Bowls (avocado, cauliflower, radish, carrot, potato, salad greens)
- Tablespoon Wooden Spoon Sauté pan or grill plate for bread Baking sheet pan Foil Microplane



### May 15, 2020:

2018 Duckhorn Vineyards Napa Valley Sauvignon Blanc Avocado Two Ways: Guacamole with Lightly Roasted and Raw Crudités + Grilled Avocado Toast with Dressed Greens

Instructions:

To prepare your lightly roasted vegetables, clean and chop the radish, carrots and cauliflower, and all the potatoes into the perfect dip-sized portions. Place half of the vegetables on foil-lined baking sheets and toss the vegetables in neutral oil, roasting each vegetable separately for plating later. Place in a 375° oven and roast for 10-12 minutes for a lightly roasted vegetable. (Do not season with salt as the vegetables will sweat during roasting.)

For the guacamole, select a ripe avocado, cut in half with your chef's knife and use the chef's knife to remove the avocado seed. Then, take your paring knife to score the avocado inside the skin, vertically and horizontally to dice the fruit. Then, use a spoon to scoop the avocado into a bowl. Add the zest of half a lime and the juice of 1 lime, minced red onion, fresh chopped cilantro, and salt and pepper to taste. Mash all ingredients together and set aside.

Once the guacamole is made, slice your country loaf for grilling (about 1 ½ inch thickness). Heat grill plate or sauté pan and add a little neutral oil. Place your bread in the heated pan and add a bit more oil to the top of the bread. Flip bread to other side when lightly toasted, about 2-3 minutes on low-medium heat on each side. Set aside once toasted.

Ready your vinaigrette by adding honey and lemon juice or vinegar and whisk to combine. With other hand, slowly incorporate EVOO at 3 parts oil to 1-part vinegar (ex: 3 tsp. oil to 1tsp., vinegar). Slowly whisk until emulsified. Add salt and pepper to taste. Set aside.

Remove lightly roasted vegetables from oven and plate your crudité and guacamole. Arrange raw and roasted vegetables, including the endive, on a plate reserving space for your bowl of guacamole in the middle.

For the grilled avocado toast, place your grilled bread on another plate and top with fresh guacamole. Toss mixed salad greens in vinaigrette and place next to your toast. Enjoy avocado two ways with a crisp glass of Duckhorn Vineyards Napa Valley Sauvignon Blanc!



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May 22, 2020:

2018 Duckhorn Vineyards Napa Valley Chardonnay Manila Clams with Green Garlic Butter and White Wine Served with Grilled Bread and Butter Lettuce Salad

\*Linguine can be subbed for those who can't eat clams and served w/ White Wine Butter Sauce

Ingredients:

2 lbs. fresh Manila Clams
1 stick unsalted butter, softened
<sup>1</sup>/<sub>2</sub> bottle of white wine reduced to <sup>1</sup>/<sub>2</sub> cup
1 stalk of spring garlic or 2 cloves regular garlic, minced
3 Tbsp. neutral oil (grapeseed, canola or olive oil)
<sup>1</sup>/<sub>2</sub> cup parsley, chopped
<sup>1</sup>/<sub>2</sub> country loaf bread or baguette
1 head butter lettuce, cleaned
EVOO
Champagne Vinegar
1/2 shallot, minced
1 Tbsp. honey
salt + pepper

\*1/4 lb. cooked linguine for those who don't eat clams

#### Equipment:

Cutting board 1 medium pot for pasta Sauté or saucepan with lid for clams Sauté pan or grill plate for bread Bowls (butter, clams, salad) Tongs Knife Side Towel



### May 22, 2020:

2018 Duckhorn Vineyards Napa Valley Chardonnay Manila Clams with Green Garlic Butter and White Wine Served with Grilled Bread and Butter Lettuce Salad

Instructions:

Slice the root end from of the spring garlic, then remove outer layer and cut upper, green half of spring garlic stalk and discard (or reserve to make vegetable or chicken stock). Slice white part of garlic bulb crosswise, and continue down the stalk of garlic, cutting into thin circular cuts. Then finely chop green garlic until minced.

Place minced garlic in saucepan, coat with 2 Tbsp. neutral oil, and place on low heat, and cover with a lid. Slowly simmer until very aromatic, soft and "melted," almost paste-like.

Slice your country loaf for grilling (about 1 <sup>1</sup>/<sub>2</sub> inch thickness). Heat grill plate or sauté pan and add a little neutral oil. Place your bread in the heated pan and add a bit more oil to the top of the bread. Flip bread to other side when lightly toasted, about 2-3 minutes on low-medium heat on each side. Set aside once toasted.

To ready the vinaigrette, mince <sup>1</sup>/<sub>2</sub> shallot using a chef or paring knife. Add shallot to large bowl with honey and vinegar and begin whisking. With other hand, slowly incorporate EVOO at 3 parts oil to 1-part vinegar (ex: 1 tsp. oil to 1 tsp. vinegar). Slowly whisk until emulsified. Set aside.

Once the green garlic is cooked, add melted garlic to a bowl with softened butter and season with a pinch of salt and pepper. Thoroughly incorporate all ingredients to make green garlic butter.

Meanwhile, clean and finely chop parsley and set aside. Also ready your butter lettuce by slicing off the root of the head of lettuce and removing the outer leaves.

To make the clam sauce, place a large sauté pan on low heat, and add your green garlic butter. Once the butter has melted, add the clams. (\*For those using linguine, simply replace the clams with cooked linguine at this step.) Coat clams (or linguine) with green garlic butter and cook for 1-2 minutes until hot and sizzling. Add ½ cup reduced white wine and place a lid on the clams so the clams will steam and open, about 3 minutes.

To serve, arrange several leaves of butter lettuce on each plate and drizzle with dressing to your liking. Slice grilled bread and place on each serving plate. Spoon open clams into large serving bowl and top with remaining broth. Top with fresh parsley and enjoy with grilled bread and your side salad alongside a chilled glass of Duckhorn Vineyards Napa Valley Chardonnay.



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## May 29, 2020:

2017 Migration Sonoma Coast Pinot Noir Spring Pasta with Peas and Mascarpone Pan-seared Chicken with Leeks

## Ingredients:

4 Tbsp. neutral oil (grapeseed, canola or olive oil)
1/4 lb. Gemelli, Cavatappi or any other pasta
1 cup salted pasta water
1/2 lb. fresh English Peas, shucked + blanched
4-8 oz. Mascarpone
1/4 cup grated parmesan
2 chicken breasts, skin on
2 baby leeks
Olive Oil + EVOO
salt + pepper

## Equipment:

1 tall pot for pasta 1 small-medium pot with lid for melted leeks 2 sauté pans (pasta + chicken) Side towel Whisk Spoons



### May 29, 2020: 2017 Migration Sonoma Coast Pinot Noir Spring Pasta with Peas and Mascarpone Pan-seared Chicken with Leeks

Instructions:

Prepare the leeks by first peeling the outer layer of the leek and removing the root and top; discard unless reserving for stock. Finely chop the leek, and place in saucepan. Coat with 2 Tbsp. neutral oil, and place on low heat, and cover with a lid. Slowly simmer until very aromatic, soft and "melted," almost paste-like.

Prepare your pot of pasta water to both blanch the English Peas and cook the pasta by filling a large pot of water and seasoning generously with salt. Once water is boiling, add peas for one and a half minutes to blanch. Remove from boiling water with slotted spoon and immerse into ice bath. Once cool, remove from ice bath and set aside.

Add pasta to boiling water and cook al dente per package instructions. Reserve 1 cup pasta liquid before straining pasta.

Prepare your chicken by lining a baking sheet with foil and placing your chicken breast on the pan, skin side up. Drizzle the chicken with neutral oil and season with salt and pepper. Heat sauté pan to medium high, add a bit of neutral oil to coat the pan and sear the chicken breast, skin side first. Cook until brown on each side and then place in a 400° oven for 15 minutes or until cooked through (165°F internal temperature).

While chicken is cooking, prepare another large sauté pan on medium heat and add reserved pasta liquid. Bring to a slow simmer, reducing heat if necessary, and add mascarpone in stages to incorporate. Turn the heat up to reduce the sauce until slightly thickened. Add pasta to coat thoroughly with cream sauce then add peas, seasoning with salt and pepper to taste (don't over salt!). Add fresh parmesan to pan, toss and plate in bowl with more fresh peas and a drizzle of EVOO on top.

Remove chicken from oven, slice in half on a bias, and place on a plate. Add the melted leeks atop the chicken and enjoy alongside your pasta and Migration Sonoma Coast Pinot Noir.



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June 5, 2020

2017 Goldeneye Anderson Valley Pinot Noir Pork Chops with Rosemary Balsamic Glazed Onions and Herb Roasted Potatoes

Ingredients:

Neutral oil (grapeseed, canola or olive oil) 2 pork chops 2 sprigs rosemary 2 sprigs thyme 1/4 cup balsamic vinegar 1 yellow onion, julienned 1 lb. small potatoes, cut into wedges EVOO salt and pepper

## Equipment:

2 sauté pans (pork + onions) 2 baking sheet pans with foil (pork + potatoes) 1 cutting board Knife 2 bowls (sliced onions/cut potatoes) Spatula Spoons

Menu by Chef Natalie Niksa of La Saison, Napa Valley



## June 5, 2020

2017 Goldeneye Anderson Valley Pinot Noir Pork Chops with Rosemary Balsamic Glazed Onions and Herb Roasted Potatoes

### Instructions:

Prepare pork chop by drizzling with neutral oil of your choice on a foil-lined baking sheet. Heat a large sauté pan on low also evenly coated with neutral oil. Season pork chop on both sides with salt and pepper to taste. Increase heat to medium on sauté pan and add pork to sear. Cook until golden on each side and then place in a 400° oven for 10 to 15 minutes or until cooked through (160°F internal temperature).

Peel rosemary leaves from two rosemary sprigs, chop and set aside. Do the same with the thyme sprigs.

Cut potatoes in half and toss in a bowl with enough neutral oil to coat. Place on foil-lined sheet pan and place in 400° oven. (do not pre-salt to ensure the potatoes crisp nicely) Cook for ten minutes, then add half of the chopped rosemary and all the thyme. Toss to coat and return to oven for another ten minutes.

To prepare the balsamic glazed onions, julienne the onion and add to a large sauté pan on low heat, evenly coated in neutral oil. Season with salt and stir. Once onions start to melt, deglaze the pan with the balsamic vinegar and add the other half of the chopped rosemary. Continue to cook until fully melted, about 20 minutes total.

Once potatoes are cooked, pull them from the oven and finish with salt and pepper and a drizzle of EVOO. Plate the potatoes and place your pork chop atop the potatoes. Then layer the onions on the pork chop. Serve with the perfectly paired Goldeneye Anderson Valley Pinot Noir and enjoy!



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June 12, 2020:

2017 Duckhorn Vineyards Napa Valley Merlot Duxelle Stuffed Mushrooms with Ratatouille

## Ingredients:

Neutral oil (grapeseed, canola or olive oil) <sup>1</sup>/<sub>2</sub> yellow onion 1 eggplant, medium dice (1/2 lb.) 1 tomato, chopped (4 oz) 2 zucchini, medium diced (8 oz) 2 fl. oz vegetable or chicken stock 2 garlic cloves 1/2 oz tomato paste 2 sprigs fresh thyme 10 medium white cap mushrooms 2T stick butter 1/2 shallot 3 tbsp. white wine <sup>1</sup>/<sub>4</sub> cup parmesan cheese <sup>1</sup>/<sub>4</sub> cup heavy cream EVOO salt and pepper

### Equipment:

Cutting Board Paring knife Chef's knife Sauté Pan Cuisine Art or Robot Coupe Mixer (Duxelle) 4 sheet pans with foil (mushroom caps, eggplant, tomato, zucchini) Bowls (mushroom caps, eggplant, tomato, zucchini) Spoons



## June 12, 2020: 2017 Duckhorn Vineyards Napa Valley Merlot Duxelle Stuffed Mushrooms with Ratatouille

### Instructions:

To prepare the ratatouille, peel thyme leaves from two sprigs, chop and set aside. Dice all vegetables for the ratatouille to approximately  $\frac{1}{2}$ " cube each including the eggplant, tomato and zucchini. Mince  $\frac{1}{2}$  onion and 1 garlic clove.

Begin your preparation for the stuffed mushrooms. Remove the stems from the mushrooms and set aside. Toss the caps in a bowl with salt and pepper to taste and a bit of neutral oil to coat. Place on a foil-lined sheet pan and put in a 375° oven.

Heat a large sauté pan on low and coat the pan with neutral oil. Add onion and garlic to the pan, stir and sauté for 3 minutes. Add tomato paste to coat the onions and garlic. Add the eggplant and a pinch of salt and pepper. Allow eggplant to soften a bit (3-4 minutes) and then add zucchini and a touch more salt to release the water from the zucchini. Allow zucchini to cook another 3-4 minutes then add a bit of stock to ensure the vegetables do not stick to the pan. Sauté further to allow vegetables to cook down then add tomatoes. Continue to add stock as needed so vegetables do not stick to the pan. Once vegetables are fully cooked, add fresh thyme and stir.

Place mushroom stems in a food processor and pulse several times until finely chopped. Prepare a second sauté pan and place on low heat. Melt 2 Tbsp. of butter and add minced shallots. Allow to cook until soft, about 2 minutes. Add chopped mushroom stems and season with salt to draw out moisture. Let water cook out of the mushrooms, and add white wine, cooking until absorbed. Then add heavy cream on low heat until evaporated. Add grated parmesan and stir.

Once mushroom caps are roasted, stuff mushrooms with the duxelles until generously filled. Place back in oven to allow tops to caramelize. Remove mushrooms from oven. Plate ratatouille directly on serving plate and place mushrooms caps on top. Serve with the Duckhorn Vineyards Napa Valley Merlot and enjoy!



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June 19, 2020

2016 Paraduxx Proprietary Napa Valley Red Wine Chicken Enchiladas with Rancho Gordo Beans

Ingredients:

Neutral oil (grapeseed, canola or olive oil) 2 cooked chicken thighs, shredded 6 corn tortillas 2 cups enchilada sauce 2 cups grated cheddar cheese 1 cup quinoa, cooked ½ cup melted onions 1 yellow onion, minced 3 sage leaves 1 cup swiss chard leaves or beet greens, chiffonade ¼ lb. Rancho Gordo Beans, soaked overnight and cooked per package instructions EVOO Banyuls Vinegar

Equipment:

Cutting board Knife 2 sauté pans (tortillas + swiss chard) Small pot with lid for beans Container for enchiladas- oven/freezer proof Bowls Spoons



## June 19, 2020

2016 Paraduxx Proprietary Napa Valley Red Wine Chicken Enchiladas with Rancho Gordo Beans

Instructions:

Begin by toasting 1 cup quinoa in a small saucepan coated with neutral oil on low heat. Once the quinoa is toasted (lightly colored and aromatic), add 2 cups of water, bring to a boil, then turn down the heat to simmer. Cover and cook for 20 minutes.

Prepare melted onions by first peeling the outer layer of the onion and removing the root. Finely dice the onion, and place <sup>1</sup>/<sub>2</sub> in a saucepan. Coat with 2 Tbsp. neutral oil, and place on low heat, and cover with a lid. Slowly simmer until very aromatic, soft and melted.

Pre-cook your chicken thighs by drizzling with neutral oil, seasoning with salt and pepper and roast in the oven on a foil-lined baking sheet for 35 minutes on 400° or until cooked through (165°F internal temperature). To shred chicken, use two forks and pull the meat apart, or place thigh meat in an electric blender and use paddle attachment on low for a quick and easy shred.

Combine cooked quinoa, melted onions, 1 cup shredded cheese, shredded chicken and ½ cup enchilada sauce in large mixing bowl until all well-incorporated. Set aside.

To prepare your tortillas, ready two sauté pans: one with 1 cup of enchilada sauce, and one on low, generously coated with neutral oil. Sauté each tortilla in oil on both sides, and then dip the tortilla in the enchilada sauce before setting aside for rolling. Repeat with all tortillas until oiled and sauced.

Get ready to roll! Select the oven proof dish you will use to bake your enchiladas and pour a little enchilada sauce in the bottom of the dish to coat. Place your first tortilla at the end of the dish, generously fill with quinoa chicken filling, and roll, placing the seam side of the enchilada down on the dish. Repeat until all tortillas and filling have been used. Top with remaining enchilada sauce and cheese. Place enchiladas in a 350° oven for 30 minutes or until bubbly.

Using a sauté pan, add neutral oil to cook the other half of your diced onion. Season with salt and pepper, then add the chiffonade of sage leaves. Add swiss chard or beat greens with another touch of salt and pepper, and sauté until cooked, about 4-6 minutes. Last, add pre-soaked and cooked beans (drained, canned beans will work here as well) and a Tbsp. of EVOO to finish.

Remove enchiladas from the oven, and plate 1-2 enchiladas (depending on portion desired) with a side of beans. Serve with the robust Paraduxx Proprietary Napa Valley Red Wine and enjoy!



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June 26, 2020:

2017 Duckhorn Vineyards Napa Valley Cabernet Sauvignon Maple glazed Bacon Meatloaf with Sweet Potato Mash

Ingredients:

Neutral oil (grapeseed, canola or olive oil) 1 sweet potato, cut into wedges and roasted until soft 2 Tbsp. coconut oil (for roasting sweet potatoes) 3 Tbsp. butter (for sweet potatoes) <sup>1</sup>/<sub>4</sub> lb. bacon, diced 1 yellow onion, finely chopped 2 garlic cloves, finely chopped <sup>1</sup>/<sub>4</sub> cup milk <sup>1</sup>/<sub>4</sub> cup sour cream 3 eggs 1 tsp. Worcestershire 2 Tbsp. Dijon <sup>1</sup>/<sub>2</sub> cup Maple syrup (3T for sweet potatoes) 1 Tbsp. salt 1/2 tsp. black pepper  $\frac{1}{2}$  lb. bacon, sliced 2 lb. ground beef 1 lb. ground pork <sup>1</sup>/<sub>2</sub> cup breadcrumbs <sup>1</sup>/<sub>4</sub> cup parsley, chopped

## Equipment:

Sauté pan (bacon/onions) 2 bowls (meatloaf/sweet potatoes) 2 sheet Pans (sweet potatoes/meatloaf) Spoons Foil



### June 26, 2020:

2017 Duckhorn Vineyards Napa Valley Cabernet Sauvignon Maple glazed Bacon Meatloaf with Sweet Potato Mash

Instructions:

Begin by rendering 1/4 lb. of bacon. Dice the bacon and place in a large sauté pan on low heat.

In a separate sauté pan, sauté a finely chopped onion coated with neutral oil on low heat. Sprinkle with salt and pepper to being layering flavor. Sweat for a few minutes while readying your sweet potatoes.

Peel sweet potatoes and chop into medium dice. Coat with coconut oil and place on a foil-lined baking sheet. Cook in 400° oven for 25 minutes or until soft.

For the meatloaf, place ground beef and pork in mixing bowl and combine the two meats with your hands. Add sweated onions, rendered bacon, eggs, 5 Tbsp. maple syrup, sour cream, milk, breadcrumbs, Worcestershire, chopped parsley and Dijon mustard. Incorporate all ingredients with your hands and try not to overwork the meat. Season with salt and pepper. Place meat mixture on a foil-lined baking sheet and form into one large loaf, or in a few smaller loafs depending on your preference. Wrap each loaf with sliced bacon. Place in 375° oven and bake for 1 ½ hour or until cooked through (165°F internal temperature).

Pull sweet potatoes from the oven and place in a mixing bowl. Add butter, 3 Tbsp. maple syrup (or to taste preference), salt, pepper and seasoning of your choice if desired (cardamom, cinnamon, all-spice, nutmeg, etc.) and mash until smooth. Set aside.

Remove the meatloaf from the oven and let rest 10 minutes. Slice the meatloaf to desired thickness and plate with a generous spoonful of sweet potato mash. Enjoy with a glass of Duckhorn Vineyards Napa Valley Cabernet Sauvignon and relish in the comfort of your home cooked meal!