

Menu

Course 1

Pumpkin Soup with Chili Cran-Apple Relish

Pairing: 2019 Frontenac Gris

- ♥ 1 tablespoon extra-virgin olive oil, 1 turn of the pan
- ♥ 2 tablespoons butter
- ♥ 1 fresh bay leaf
- ♥ 2 ribs celery with greens, finely chopped
- ♥ 1 medium yellow onion, finely chopped
- ♥ Salt and pepper
- ♥ 3 tablespoons all-purpose flour
- ♥ 2 teaspoons poultry seasoning or 2 teaspoons ground thyme
- ♥ 2 teaspoons hot sauce, or to taste
- ♥ 6 cups chicken stock
- ♥ 1 (28-ounce) can cooked pumpkin puree
- ♥ 2 cups heavy cream
- ♥ 1/2 teaspoon freshly grated nutmeg

Relish

- ♥ 1 crisp apple, such as Granny Smith, finely chopped
- ♥ 1/4 red onion, finely chopped
- ♥ 2 tablespoons lemon juice
- ♥ 1/2 cup dried sweetened cranberries, chopped
- ♥ 1 teaspoon chili powder
- ♥ 2 teaspoons honey
- ♥ 1/2 teaspoon ground cinnamon

Directions:

Heat a medium soup pot over medium-to-medium high heat. Add the oil and melt the butter. Add bay, celery, and onion. Season the veggies with salt and pepper. Cook 6 or 7 minutes, until tender. Add flour, poultry seasoning and hot sauce, to taste, then cook flour a minute. Whisk in chicken stock and bring liquid to a bubble. Whisk in pumpkin in large spoonful to incorporate it into the broth. Simmer soup 10 minutes to thicken a bit then add in cream and nutmeg. Reduce heat to low and keep warm until ready to serve.

Course 2

Creamy Maple Dressing with Black Pepper

Pairing: 2019 Frontenac Blanc

- ♥ 1/4 cup plain yogurt, Greek or regular
- ♥ 1/4 cup maple syrup
- ♥ 2 tablespoons mayonnaise
- ♥ 2 tablespoons apple cider vinegar
- ♥ 1 tablespoon coarse stone ground mustard, or 1 teaspoon Dijon mustard
- ♥ 1 teaspoon kosher salt
- ♥ 3/4 teaspoon coarsely ground black pepper

Directions:

In a small bowl, whisk all ingredients until combined. Or add all ingredients to a small jar, shake until blended.

Course 3

Cranberry Brie Bite

Pairing: 2019 Frontenac

- ♥ 1 (8-oz.) tube crescent dough
- ♥ Cooking spray, for pan
- ♥ Flour, for surface
- ♥ 1 (8-oz.) wheel of brie
- ♥ 1/2 c. whole berry cranberry sauce
- ♥ 1/4 c. chopped pecans
- ♥ 6 sprigs of rosemary, cut into 1" pieces.

Directions:

Preheat oven to 375° and grease a mini muffin tin with cooking spray. On a lightly floured surface, roll out crescent dough, and pinch together seams. Cut into 24 squares. Place squares into muffin tin slots. Cut brie into small pieces and place inside the crescent dough. Top with a spoonful of cranberry sauce, some chopped pecans, and one little sprig of rosemary. Bake until the crescent pastry is golden, about 15 minutes.

Course 4

French Apple Cake with Maple Ginger Custard Sauce

Pairing: 2020 Painted Apple

- ♥ 1 c. vegetable oil

- ♥ 1 1/2 lbs. tart apples (I used Granny Smith) peel, cored, and cut into 1/8" slices
- ♥ 1 tsp lemon juice
- ♥ 1 tbsp spiced rum
- ♥ 1 c. plus 2 tablespoons all-purpose flour, divided
- ♥ 2 tsp baking powder
- ♥ 1 c. plus 1 tablespoon sugar, divided
- ♥ 1 c. whole milk
- ♥ 1 Egg
- ♥ 2 egg yolks
- ♥ 1 tsp vanilla bean paste
- ♥ 3/4 tsp salt

Maple Ginger Custard Sauce

- ♥ 5 egg yolks
- ♥ 2 c. whole milk
- ♥ 1/4 c. maple syrup
- ♥ 1/2 tsp vanilla bean paste
- ♥ 1 tbsp spiced rum
- ♥ 1" piece root ginger, thinly sliced

*Powdered sugar for sprinkling

Directions:

Step 1: In a microwave-safe shallow bowl, put the apple slices. Heat in the microwave in 1-minute intervals until pliable and softened (about 3 minutes), stirring in between intervals. Toss the apple slices with lemon juice and spiced rum once pliable, then leave the sliced apples aside to cool for approximately 10 minutes.

Step 2: preheat the oven to 325 degrees F. Grease a 9-inch springform pan with butter, then put it on a baking sheet lined with parchment or a silicone mat.

Step 3: Whisk the whole egg, milk, oil, and vanilla extract/paste in a large bowl. Slowly add in the dry ingredients, whisking continuously until just moistened. Set aside a cup of batter.

Step 4: Stir in 2 egg yolks to the rest of the batter, then fold in the cooled slices of apple until well coated. Into the prepared pan, pour the apple mixture, gently pressing the apples to create an even layer.

Step 5: To the reserved batter, whisk in the rest of the 2 tbsp flour until smooth. Over the apple mixture, spoon the batter, spreading it evenly to the pan edges. Lastly, evenly sprinkle the rest of the 1 tbsp granulated sugar on top.

Step 6: Bake for ~ an hour to 1 hour 15 minutes until golden brown. When done, remove from the oven and onto a wire rack to cool. Once completely cooled, remove the cake from the pan and dust with powdered sugar before serving.

Maple Ginger Custard Sauce:

Step 1: Combine the milk with maple syrup and thinly sliced ginger in a small saucepan over medium heat. Bring this to a simmer, then take off the heat and allow steep for 30 minutes.

Step 2: Sieve out the pieces of ginger after seeping, then return to medium heat and bring the milk back up to a simmer.

Step 3: Whisk the egg yolks in a small bowl. Gradually stir in a little warm mixer to temper the eggs (while whisking constantly). To the remaining milk, add the yolks and milk mixture. Keep stirring while cooking the custard until it's thick enough to coat the back of a spoon. When done, take off the heat, then add the vanilla and spiced rum.

Step 4: Into a heat-safe bowl, pour the sauce and allow it to cool on the counter before refrigerating until cold.