

Menu

Course 1

Blueberry Blue Cheese Salad

*Pairing: Prairie Apple & Country Mike
Kölsch *

Salad:

3 cups fresh spinach
1/2 cup pecans, chopped
1/2 cup dried cranberries
1/2 cup blue cheese
1/2 cup fresh blueberries

Dressing:

1 tbsp olive oil
1 tbsp water
3 tbsp honey
2 tbsp Prairie Apple wine

Directions:

Make the Salad: Toss all salad ingredients together.

Make the dressing: Add all dressing ingredients to a mason jar and, with the lid on TIGHT, shake well.

Course 2

Painted Prairie Gris Cheese Fondue served with Crudité

Pairing: 2019 Gris & Kato Lager
8 ounces Swiss cheese
4 ounces Gruyere cheese shredded
1 clove garlic
1 cup dry Painted Prairie 2019 Gris
1 tablespoon cornstarch

1 tablespoon kirsch optional but delicious, or
sherry

1/8 teaspoon nutmeg

pinch of pepper

~ Serve with your favorite chips, fruit,
veggies or bread!

Directions:

Cut the clove of garlic in half and rub the
inside of your saucepan with the garlic.

Discard the clove (or save for another use).

Bring wine to a low simmer.

Toss all shredded cheeses with cornstarch.

Set aside.

Reduce heat to medium low and add cheese
a small handful at a time over low heat
until melted. Stir in a figure 8 pattern until
smooth before adding more. Do not try to
rush this process or your cheese will not
melt properly.

Stir in remaining ingredients (except
bread) and heat through.

Serve warm.

Course 3

Beef Filet Crostini with Caramelized Onions & Port Wine Reduction

*Pairing: Frontenac Reserve & Sundown
Nut Brown *

1 loaf rosemary focaccia bread, thinly sliced

2 tablespoons olive oil

3 red or sweet onions, thinly sliced

1/3 cup Painted Prairie Frontenac Reserve

1/3 cup red wine vinegar

1/4 cup packed light brown sugar

1/4 cup honey

1 (24-ounce) piece beef tenderloin

Directions:

Preheat oven to 350 degrees F. Preheat a grill to medium-high heat.

Brush the slices of focaccia with the olive oil. Place on a sheet pan and grill until crispy, about 5 minutes. Set aside.

In a medium saucepan, combine the onions, wine, vinegar, brown sugar, and honey. Stir constantly over medium heat until the sugar is dissolved, about 5 minutes. Reduce heat to low and simmer for 30 minutes, until the sauce is the consistency of marmalade.

Grill the beef tenderloin, turning to mark all sides, until medium rare, about 10 to 15 minutes total. Let rest for 10 minutes, then thinly slice the meat. Place a slice of beef on each rosemary focaccia crostini and top each with a teaspoon of onion marmalade.

Course 4

Flourless Chocolate Torte with Raspberry Sauce and Orange Scented Whipped Cream

**Pairing: Marquette & Kopper Cider **

For the cake:

1 cup semisweet chocolate chips or chopped chocolate

1/2 cup unsalted butter

3/4 cup granulated sugar

1/4 teaspoon salt

1 teaspoon vanilla extract

3 large eggs slightly beaten

1/2 cup cocoa powder

For the chocolate ganache:

1 cup semisweet chocolate chips or chopped chocolate

1/2 cup heavy cream

Directions:

Step 1: Preheat oven to 375 degrees F.

Grease an 8-Inch round cake pan with nonstick cooking spray. Cut a piece of parchment to fit the bottom of the pan.

Place it in the bottom of the pan and spray it with nonstick cooking spray. Set aside.

Step 2: To make the cake, put the chocolate and butter in a large microwave-safe bowl, and heat until the butter is melted, and the chips are soft, about one minute. Stir until the chocolate is melted and the mixture is smooth. If you need to reheat, do for 10 seconds at a time and stir.

Step 3: Add the sugar, salt, and vanilla extract and stir to combine.

Step 4: Add the eggs and stir until smooth. Add the cocoa powder and stir until just combined. Don't over mix.

Step 5: Pour the batter into the prepared pan and bake the cake for 25 minutes or until the cake has a thin crust on the top and the center registers 200°F on an instant-read thermometer.

Step 6: Let the cake cool on a wire cooling rack for 10 minutes. Loosen the edges of the pan with a butter knife and carefully turn it upside down onto a cake plate or serving

plate. The bottom of the cake will now be the top of the cake. Let the cake cool completely.

Step 7: Make the chocolate

ganache. Combine the chocolate and cream in a medium microwave-safe bowl, and heat until the cream is very hot so it will melt the chocolate. Start with 30 seconds and check it. Remove from the microwave and stir until the chocolate melts and the mixture is smooth.

Step 8: Spread the chocolate ganache glaze evenly over the cooled cake. Let the glaze set up for a few hours before cutting and serving the cake. Put it in the refrigerator to speed up the process.