

Menu

Course 1

Winter Pear Salad with Creamy Pomegranate Dressing

*Pairing: Frontenac & Ruby Rhubarb
Sour *

Salad:

- 1 large head romaine lettuce
- 1 pear
- 1 sweet apple
- 1 small cucumber
- 1 small red bell pepper
- 1/4 red onion
- 1/3 cup roasted and salted pepitas (may sub. sunflower seeds)
- 1/3 cup roasted and salted pistachios
- 1/3 cup pomegranate arils
- 1/2 cup feta cheese

Dressing:

- 1 5.3 oz. container Greek Yogurt
- 3 tablespoons Sweet Asian Chili Sauce (found in Asian section)
- 2 tablespoons pomegranate juice
- 2 tablespoons mayonnaise
- 1 tablespoon apple cider vinegar (add more to taste for "tangier")
- 1 tablespoon lemon juice
- 1/2 teaspoon Worcestershire sauce
- Salt and pepper to taste

Directions:

Make the Salad: Chop & 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

French Onion Soup with Crouton & Melted Gruyere

*Pairing: 19' Gris & Moo Joos Stout *

- 3 tablespoons unsalted butter
- 3 to 4 large red or yellow onions (about 3 pounds), peeled and thinly sliced
- 3/4 teaspoon kosher salt, more to taste
- 2 quarts (8 cups) beef stock
- 1 cup 19' Gris
- 1 tablespoon dry sherry
- 1 tablespoon all-purpose flour
- 1/2 teaspoon black pepper, more to taste
- French bread cut into 8 to 12 1/2-inch slices
- 1 1/2 cups grated Gruyère cheese

Directions:

Melt butter in a heavy Dutch oven over medium heat. Add onions and 1/2 teaspoon salt, stir and cover, letting onions soften for 5 minutes. Remove lid and let onions caramelize until golden brown over medium heat. Adjust heat if onions are browning too quickly.
Meanwhile, warm broth in a saucepan over low heat.

Once onions are caramelized, add wine and sherry to the pot and allow mixture to come to boil. Stir in flour and let thicken for a minute or two.

Slowly add warm broth, 1/4 teaspoon salt and the pepper to the onion mixture and boil uncovered for 10 minutes. Add more salt and pepper to taste.

Heat the broiler and arrange individual ovenproof casseroles on a baking sheet. Ladle soup into casseroles and cover top with bread slices. Sprinkle each casserole generously with Gruyère. Broil for a minute, watching carefully, until cheese melts and browns. Serve immediately.

Course 3

Salmon Wellington and Roasted Red Pepper Roulade

Pairing: 19' Blanc & Old 56

2 tablespoons butter

2 cloves garlic, chopped

1/2 medium onion, chopped

5 oz fresh spinach

1/3 cup breadcrumb

4 oz cream cheese

1/4 cup shredded parmesan cheese

2 tablespoons fresh dill, chopped

1 sheet puff pastry, softened to room temperature

1 salmon fillet

1 teaspoon salt, for salmon

1 teaspoon pepper, for salmon

1 egg, beaten

Directions:

Step 1: Preheat oven to 425°F (220°C).

Step 2: In a pan over medium heat, melt butter. Add the garlic and onions, cooking until translucent.

Step 3: Add the spinach, salt, and pepper, cooking until spinach is wilted.

Step 4: Add the breadcrumbs, cream cheese, parmesan, and dill, stirring until mixture is evenly combined. Remove from heat and set aside.

Step 5: On a cutting board, smooth out the sheet of puff pastry. Place the salmon in the middle of the pastry and season both sides with salt and pepper.

Step 6: Place several spoonful of the spinach mixture on top of the salmon, smoothing it out so that it does not spill over the sides.

Step 7: Fold the edges of the puff pastry over the salmon and spinach, starting with the longer sides and then the shorter ends. Trim any excess pastry from the ends, then fold the ends on top. Flip the puff pastry-wrapped salmon over and transfer for a baking sheet lined with parchment paper.

Step 8: Brush the beaten egg on the top and sides of the pastry. Score the top of the pastry with a knife, cutting shallow diagonal lines to create a crosshatch pattern.

Step 9: Brush the top again with the egg wash.

Step 10: Bake for 20-25 minutes, until pastry is golden brown

Course 4

Sticky Toffee Pudding Cake with Salted Caramel Sauce

Pairing: Prairie Apple Kopper Cider

For the cake:

6 ounces pitted dates (about 7 dates preferably Medjool)

$\frac{3}{4}$ cup water

$\frac{3}{4}$ cup plus 2 tablespoons all-purpose flour

1 teaspoon baking powder

$\frac{1}{4}$ teaspoon baking soda

1 pinch of salt

4 tablespoons unsalted butter (softened)

$\frac{3}{4}$ cup packed light brown sugar

1 large egg

$\frac{1}{2}$ teaspoon pure vanilla extract

Vanilla ice cream or lightly sweetened whipped cream (for serving)

For the Salted Caramel Sauce:

2 $\frac{1}{2}$ cups heavy cream

1 stick unsalted butter (4 ounces)

$\frac{1}{2}$ cup light corn syrup

1 cup granulated sugar

1 tsp sea salt

Directions:

Step 1: In a medium saucepan, combine 1 $\frac{1}{4}$ cups of the cream with the butter, corn syrup and sugar; bring to a boil. Cook over moderately low heat, stirring frequently, until a deep amber caramel forms, about 40 minutes. Carefully whisk in the remaining 1

$\frac{1}{4}$ cups of cream. Strain the sauce through a sieve into a bowl.

Step 2: In a small saucepan, simmer the dates in the water over moderately low heat until the water is nearly absorbed, and the dates are soft, about 15 minutes. Transfer the dates and any liquid to a food processor and puree until very smooth.

Step 3: Preheat the oven to 350°. Lightly butter six $\frac{1}{2}$ -cup ramekins. In a small bowl, whisk the flour with the baking powder, baking soda and salt. In a medium bowl, using an electric mixer, beat the butter with the brown sugar at medium speed until light and fluffy. Beat in the egg and vanilla, then beat in the date puree. At low speed, beat in the dry ingredients. Spoon the batter into the ramekins and smooth the tops. Bake for 20 minutes, or until a toothpick inserted into the centers comes out clean; let cool slightly.

Step 4: Using a small, serrated knife, trim the tops of the cakes level with the rims of the ramekins. Unmold the cakes and invert them onto a wire rack. Slice each cake in half horizontally. Wipe out the ramekins and spoon 1 tablespoon of the toffee sauce into each. Return the bottom layers of the cakes to the ramekins, cut side up. Spoon another tablespoon of the toffee sauce into the ramekins and top with the remaining cake layers. Spoon another tablespoon of the toffee sauce over the cakes and spread evenly. Place the ramekins on a baking

sheet and bake for 10 minutes, or until the toffee is bubbling around the edges.

Step 5: Let the puddings cool for 5 minutes, then run a thin-bladed knife around the insides of the ramekins; invert each pudding onto a dessert plate. Rewarm the remaining toffee sauce and spoon some around the puddings. Serve with vanilla ice cream or whipped cream.