

Menu

Course 1

Roasted Strawberry, Brie and Dark

Chocolate Crustini

Pairing: 19' Gris & Take 16 Pheasant Phestbeir

For the roasted strawberries:

1 tbsp maple syrup
1 ½ tsp extra-virgin olive oil
1/8 tsp fine-grain sea salt
6 oz strawberries, hulled and sliced in half lengthwise
1 tsp port wine

For the Crustini:

Salted butter, softened almost until it is melted

4 thick slices of your favorite bread
3 oz brie cheese, in 1/4-inch thick slices, divided

3.5 oz dark chocolate (I used Ghirardelli Evening Dream 60% cacao), roughly chopped or broken into pieces, divided

Directions:

To make the roasted strawberries:

Preheat oven to 350° F. Lightly grease an 8x8-inch baking dish. Whisk the maple syrup, olive oil, and salt together in a medium bowl. Toss the strawberries in the syrup mixture until they are well-coated then lay them out in a single layer in the prepared baking dish. Roast for 40 minutes, tossing the strawberries halfway

through the baking time. Remove the dish from the oven and drizzle the port wine over the strawberries, mixing to combine. Set aside.

To make the Crustini: Butter one side of a slices of bread. Heat a large non-stick skillet over medium heat. Place half of the brie on the un-buttered side of one slice of bread. Lay half of the chocolate on top of the brie. Layer on half of the roasted strawberries on top of the chocolate Place the in the skillet. Repeat.

Cover the pan with a lid or sheet of aluminum foil for about 3 minutes; this will ensure the heat melts the cheese and chocolate. Remove the lid (or foil) and check the undersides of the crustini with a spatula. If the bread is lightly browned, flip the sandwiches to finish off the other sides. When crustini's are perfectly browned and the cheese and chocolate is just melted, remove them from the pan, cut, and serve hot and gooey.

Course 2

Coco Espresso Crusted Baby Back Ribs w/ Cherry BBQ Sauce

Pairing: 19' Frontenac & Moo Joos

Rub:

1/3 cup dark roast coffee beans
1/4 cup black peppercorn
4 tablespoons sea salt, plus more for serving
4 tablespoons hickory smoked sea salt
2 tablespoons smoked Spanish paprika
Olive oil

5 pounds bone-in beef ribs (approximately 4 racks)

BBQ Sauce:

1 jar Ken Davis BBQ sauce

1 jar Cherry Preserves

1 Tbps black pepper

Directions:

Step 1: Preheat the oven on 500° F

Step 2: Coarsely grind the coffee beans in a spice grinder, then set them aside. Grind the black peppercorn and sea salts together until the biggest piece of peppercorn is halved or quartered. Mix the coffee, peppercorns, and sea salt together with the smoked paprika.

Step 3: Lay the beef ribs on a baking sheet and rub with a thin coating of olive oil, then coat with the spice mix. Use your hands to press the spice mix into the ribs, making sure every inch of surface is covered and the spice mix is glued nicely onto the ribs. The ribs should have a thick, "crusty" coating. Roast in the 500° F oven for 10 minutes, or until you have a nice sear on the ribs.

Step 4: Remove the baking sheet from the oven, then turn the heat down to 300° F. Transfer all of the ribs onto doubled-up sheets of heavy-duty aluminum foil. Wrap the ribs in the foil and make sure there are no openings anywhere. Place the entire pouch on top of a baking rack and score a few slits on the bottom of the pouch with a small knife. Place the baking rack on top of a baking sheet to catch the drippings. Place

the entire thing back in the oven and roast for 4 hours.

Step 5: After 4 hours, turn the heat down to 220° F and slow-roast for another 7 hours. During this time, feel free to check the tenderness of the ribs once or twice. If by the end of 7 hours a fork cannot be easily inserted into the meat, I would suggest turning the heat back up to 300° F and cooking for an additional 1 to 2 hours. The final product should be sticky, tender, and gelatinous. A darker shade of pink should develop along the outer surface of the muscle tissue.

Step 6: When your ribs are done, combine ingredients of the BBQ sauce and brush the ribs until coated.

Course 3

Chocolate Fondue w/ Accompaniments

Pairing: 20' Blanc & Kopper Cider

Ingredients:

1 bag of dark chocolate chips

½ cup Heavy Cream

1 tsp Vanilla Extract

Directions:

Step 1: Combine all of your ingredients in a small, heavy bottom pot, then place over low heat. You don't want to overcook the chocolate, so make sure to mix it constantly as it slowly warms and melts.

Step 2: Once the chocolate is almost melted, remove the pot from heat, then stir until completely smooth.

Step 3: This recipe makes a thick fondue. If you'd like your chocolate fondue a little thinner, simply stir in extra heavy cream (warm it in the microwave first).

Store in airtight container in refrigerator or freezer.

Course 4

Chocolate Truffle Bomb

*Pairing: 19' Marquette & Sundown Nut Brown *

Ingredients:

1 can (14 oz) sweetened condensed milk
12 oz semi-sweet chocolate morsels
12 marshmallows (regular size)
16 oz Chocolate Melting wafers (or chocolate bark), melted
¼ cup crushed graham crackers or chopped nuts, for garnish, optional

Directions:

Step 1: In a large microwave safe bowl, combine sweetened condensed milk and chocolate chips. Microwave in 30 second intervals, stirring well, for about 1 minute, until smooth. Add in marshmallow and heat an additional 30-60 seconds, until smooth.

Step 2: Refrigerate chocolate mixture for 2 hours. Using a small metal scoop (about 1 Tbsp size), drop scoops of filling onto a parchment paper lined baking sheet. Freeze truffles for one hour.

Step 3: Using a toothpick, dip truffle into melted chocolate, tapping the side of the bowl to remove excess. Sprinkle immediately with crushed graham crackers. Repeat.

