

Ellensburg WineWorks

Weekday Meal Wines

March 12th & 13th, 2010

Corvidae: 'Crowe' White Blend – 2009
with Avocado and Shrimp Mixed Green Salad

Ingredients:

2 ripe Hass Avocados cut into 1in. cubes
16 Jumbo shrimp in shell de-veined
1 bag Mixed Greens
2 large celery stocks halved lengthwise and diced
½ Red Bell pepper julienned
½ Cucumber peeled and cut into thin rounds
1 Shallot minced
2 garlic cloves diced
1 pinch red pepper flakes
1tbs unsalted butter
2tbs olive oil or more
¼ cup Corvidae 'Crowe'

Directions:

Wash your shrimp and pat dry. Heat large saucepan or skillet to medium high and melt butter and olive oil together. Add shallots and sauté until translucent then add garlic and red pepper flakes and cook for 1min. Put shrimp in and hit with the wine and cover. Cook shrimp 2 min. each side, remove pan from heat and take shrimp out to a plate and let cool and keep the sauce. Split the greens up evenly onto four large plates and put Avocado cubes in the center and top with celery. Around the Avocado fan out the bell pepper and cucumber alternating each. Peel your shrimp leaving the tails and place on the salad, take left over sauce and drizzle about one table spoon onto each salad and follow up with a hit of olive oil and salt (kosher sea salt) and pepper.

Franciscan: Chardonnay – 2007
with Orange Balsamic Rock Cornish Game Hens

Ingredients:

6 hens, rinsed and pat dry
Coarse salt
Coarse black pepper
1 cup defrosted orange juice concentrate
1 cup aged balsamic vinegar
3-4 tablespoons extra virgin olive oil (EVOO)
7-8 stems rosemary, chopped

Directions:

Preheat oven to 425°F.

Line 2 baking pans with foil for easier cleaning. Set a baking rack in each pan. Split hens and butterfly open and place 3 hens in each baking pan. Season the hens with salt and pepper liberally. Mix the orange concentrate, balsamic vinegar and EVOO and pour evenly over the hens. Sprinkle with rosemary and roast 15 minutes at 425°F and 30 minutes at 375°F. Best served with baked Yukon Gold Potatoes and Baked Raclette Baguettes.

Raptor House Syrah – 2005
with Grilled Lamb Chops

Ingredients:

2 large garlic cloves, crushed
1 tablespoon fresh rosemary leaves
1 teaspoon fresh thyme leaves
Pinch cayenne pepper
Coarse sea salt
2 tablespoons extra-virgin olive oil
6 lamb chops, about 3/4-inch thick

Directions:

In a food processor fitted with a metal blade add the garlic, rosemary, thyme, cayenne, and salt. Pulse until combined. Pour in olive oil and pulse into a paste. Rub the paste on both sides of the lamb chops and let them marinate for at least 1 hour in the refrigerator. Remove from refrigerator and allow the chops to come to room temperature; it will take about 20 minutes.

Heat a grill pan over high heat until almost smoking, add the chops and sear for about 2 minutes. Flip the chops over and cook for another 3 minutes for medium-rare and 3 1/2 minutes for medium.

Palamá Arcangelo – 2008
with Chicken Bow-Tie Pasta

Ingredients:

1/4 Extra Virgin Olive Oil
2 cloves garlic, crushed
1/2 lb. skinless, boneless chicken breasts
1 1/2 C. fresh broccoli florets
1-7 oz. Oil packed sun-dried tomatoes, drained
1 tsp. dried basil leaves
1/8 tsp. crushed pepper flakes
3/4 tsp. salt
1/4 tsp. pepper
3/4 chicken broth
1 T. butter
1/2 lb. bowtie pasta
Fresh Parmesan Cheese

Directions:

Cut the chicken breasts into 1/2 inch strips. heat oil in large skillet over medium heat. Add garlic and sauté for about 1 minute. Add the chicken and cook until white. (About 7 minutes.) Add the broccoli and sauté until tender crisp, add the sun dried tomatoes, basil, red pepper flakes, salt, pepper, broth, and butter. Cook 3-5 minutes until heated through. Toss freshly cooked bow pasta with the chicken mix and serve with fresh Parmesan cheese.