

SEQUOIA GROVE

WINERY



SUMMER RECIPE COLLECTION

SUMMER 2019



MEET CHEF BRITNY MAUREZE IN-HOUSE WINE & FOOD EXPERT

Winery Chef, Britny Maureze, joined Sequoia Grove in the summer of 2018, building the Wine & Food Pairing program from the ground up. A graduate of the Culinary Institute of America in Saint Helena, Chef Britny began her culinary career at Chateau Montelena Winery. Serving as both Resident Chef and Tasting Room Associate, Britny gained knowledge and experience on the intricacies of pairing dishes with Napa Valley wines, as well as educating guests on wine characteristics and winemaking. Britny went on to hone these skills as Executive Chef at Signorello Estate, crafting multi-course wine and food pairings, as well as dining experiences for special events. Most recently, Britny served as Winery Chef at St. Supéry Estate where she focused her creative energies on designing culinary experiences highlighting seasonal produce as the best way to enhance enjoyment of wine.

Britny has built a 5-star, award-winning experience with a focus on enhancing the enjoyment of Cabernet Sauvignon through both traditional and non-traditional wine and food pairings. The following recipes are some of her latest unexpected wine and food pairings. Enjoy!





SEARED AHI WITH WATERMELON AND CITRUS SESAME DRESSING

Try with our Napa Valley Rosé

INGREDIENTS

- 1 pound ahi tuna steak, 1 inch thick
- 1 cup ripe watermelon, diced small
- 1/2 Thai chili, thinly sliced
- Juice of 1 orange
- Juice of 1 lime
- 2 Tbsp vegetable oil
- 1 tsp sesame oil
- 1 tsp toasted sesame seeds
- 1 scallion, thinly sliced diagonally
- Salt and Pepper to taste
- Black salt

DIRECTIONS

Season ahi generously with salt and pepper. Heat vegetable oil in a skillet over high heat until very hot. Sear ahi on both sides for about 15 seconds per side, or until browned. Do not cook through. Refrigerate until cool, then dice into half-inch cubes. Whisk together chili, citrus juices, sesame oil, and a pinch of salt. Pour over watermelon and marinate for 20-30 minutes. When ready to serve, toss ahi and watermelon together. Portion into wonton soup spoons, making sure to get 2-3 pieces each of watermelon and ahi. Top with extra dressing and garnish with sesame seeds, scallion, and a sprinkle of black salt.

SERVES
16-20



SPICED SHRIMP WITH SWEET CORN PURÉE AND AVOCADO GNOCCHI

Try with our Tonella Vineyard Cabernet Franc

AVOCADO GNOCCHI

- 1 large ripe avocado
- 1 egg
- zest of 1 lime
- ¼ tsp cumin
- ¼ tsp coriander
- ¼ tsp salt
- ¾ cup - 1 cup flour, plus extra for rolling
- 2 Tbsp butter for browning

DIRECTIONS

Add the avocado, egg, lime zest, and seasonings to a food processor or blender. Purée until very smooth. Pour into a mixing bowl and add ¾ cup flour. Gently fold together until a soft dough forms, adding more flour if necessary. Put dough on a floured cutting board and cut into 1-inch strips. Roll each strip into ¾-inch ropes and cut into 1-inch lengths. At this point, you can put the gnocchi on a baking sheet, wrap in plastic, and freeze until ready to use. If cooking immediately, fill a pot with water, bring to a boil, and boil gnocchi until they float to the surface of the water, about 45 seconds. Strain. In a non-stick skillet, melt butter on medium-high heat, add gnocchi, and sauté until beginning to brown. Season with salt.

CORN PURÉE

- 3 cups fresh corn kernels
- ½ a white onion, thinly sliced
- ½ fennel bulb, thinly sliced
- 2 Tbsp olive oil
- 1 cup Chicken Stock, warmed
- ½ cup heavy cream
- 2 Tbsp honey
- juice of 1 lime
- 1 tsp ground coriander
- kosher salt to taste

DIRECTIONS

Heat the olive oil in a saucepan over medium heat. Sauté the onion and fennel until beginning to soften, about 5 minutes. Add corn, coriander, lime, honey, and salt, and sauté another 2-3 minutes, then add the chicken stock and heavy cream. Simmer for 10 minutes, then remove from heat. Cool for about 10 minutes, transfer to a blender and puree on high until very smooth. For an even smoother texture, press the puree through a fine mesh strainer. Keep warm.



SPICED SHRIMP RECIPE CONTINUED...

SHRIMP

- ¾ tsp coriander
- ¾ tsp cumin
- 1 1/2 tsp oregano leaves
- 1 1/2 tsp ancho chili powder
- 1 tsp smoked paprika
- ¼ tsp cinnamon
- ¼ tsp cocoa powder
- 1 tsp salt
- 1 1/2 pounds jumbo shrimp, peeled, deveined, and butterflied
- 2 Tbsp olive oil

DIRECTIONS

For the spiced shrimp, mix all spices until well blended. Add shrimp; toss to coat well. Heat oil in large skillet on medium-high heat. Add shrimp and cook 1 to 2 minutes per side or until shrimp turn pink and are seared.

For serving, spoon the corn puree onto the center of the plate, then use the back of the spoon to swirl it into a circle. Place gnocchi around the edge of the corn puree and the shrimp in the center of the gnocchi ring.



RATATOUILLE BRUSCHETTA WITH BURRATA AND BALSAMIC REDUCTION

Try with our Rutherford Bench Reserve Cabernet Sauvignon

INGREDIENTS

- Extra virgin olive oil, as needed
- 1 large white onion, ¼ inch dice
- 1 fennel bulb, ¼ inch dice
- Salt to taste
- A pinch crushed red pepper
- 4 cloves garlic, finely chopped
- 3 large tomatoes, ½ inch dice
- ½ cup vegetable stock
- 1 Tbsp fresh thyme leaves
- 2 tsp dried oregano
- 1 red pepper, stems, seeds and pith removed, ½ inch dice
- 1 medium eggplant, cut into 1/2-inch dice
- 1 large or 2 small summer squash, ½ inch dice
- 1 large zucchini, ½ inch dice
- 6 fresh basil leaves, cut into very thin ribbons
- 2 Tbsp red wine vinegar
- Zest of 1 lemon
- 12 ounces burrata cheese
- Maldon salt, or other finishing sea salt
- 2 cups balsamic vinegar
- 6 slices French bread

DIRECTIONS

In a small saucepan, reduce the balsamic vinegar over medium heat until thick and syrupy, about 20-30 minutes. Keep a close eye on it so it doesn't over reduce and burn. Remove from heat and cool to room temperature.

Coat a large, wide pan with olive oil. Heat pan over medium-low heat and add the onions and fennel and season with salt and crushed red pepper. Cook until fennel and onions are soft and very aromatic but have no color, 7 to 8 minutes. Add the garlic and cook for 2 to 3 minutes.

Add the tomatoes, 1/2 cup vegetable stock, thyme, oregano, and season with salt. Cook the tomatoes until they become very pulpy and have broken apart, 15 to 20 minutes. Add the peppers and cook for 5 minutes. Add the eggplant, summer squash and zucchini, season with salt and cook until the squash is soft, 15 to 20 minutes. Stir in red wine vinegar and lemon zest, simmer another 10 minutes. Stir in the basil and adjust seasoning to taste. Serve warm or at room temperature.

Preheat a cast iron grill pan or an outdoor grill on high heat. Brush each slice of bread generously with olive oil. Grill the bread until dark grill marks appear, about 2 minutes per side. Remove from grill and dust with salt.

Spoon the ratatouille onto the bread. Top each bruschetta with 2 ounces of burrata and a sprinkle of sea salt. Finish with a drizzle of reduced balsamic.

SERVES
SIX

SEQUOIA GROVE



ROASTED DUCK BREAST WITH SWEET POTATO PURÉE & SPICED CRANBERRY HAZELNUT GREMOLATA

Try with our Tonella Vineyard Cabernet Sauvignon

GREMOLATA

- ¼ cup hazelnuts, roasted, roughly chopped
- ¼ cup dried cranberries, roughly chopped
- 3 Tbsp chopped flat leaf parsley
- ½ tsp orange zest
- ¼ tsp dried ground ginger
- ¼ tsp curry powder
- ¼ tsp garam masala
- ½ tsp salt
- 2 Tbsp olive oil
- 1 tsp fresh orange juice

DIRECTIONS

For the Gremolata:

Add all ingredients to a small bowl and mix until well combined. Set aside.

DUCK

- 4 duck breasts
- 3-4 medium sweet potatoes, about 1 1/2 pounds
- ¼ cup heavy cream
- 2 Tbsp unsalted butter
- ¾ tsp fresh ginger, peeled, grated
- Juice of half an orange
- Juice of half a lemon
- Salt and pepper to taste

DIRECTIONS

Peel potatoes and cut into 1-inch pieces. In a small saucepan, boil potatoes in salted water until very tender, about 15 minutes. Drain well in a colander. In a food processor, purée hot potatoes with cream, butter, citrus juices, and grated ginger until smooth. Season with salt and pepper. Keep warm.

Preheat oven to 400 degrees. Using a very sharp knife, score the duck skin in a cross-hatch pattern. This will allow the fat to render more evenly. Season liberally with salt. Place the duck breasts, fat side down, in a cold skillet, then turn burner to medium-low heat. Render the fat from the duck breast for 10-15 minutes, until the skin looks crispy and is a nice shade of dark golden brown. Drain off the duck fat from the pan and reserve (you can use the fat for cooking). Turn the duck breast over and place in the preheated oven for about 5 minutes or until the desired doneness has been reached (chef recommends medium-rare). Rest the duck for 5 minutes before slicing.

To serve, spoon the sweet potato purée onto 4 plates. Fan the duck breast slices around the purée and finish with a spoonful of gremolata on top.

SERVES
FOUR

SEQUOIA GROVE



PISTACHIO CRUSTED LAMB CHOPS WITH ENGLISH PEA PURÉE AND RED QUINOA TABBOULEH

Try with our Cambium

LAMB

- 1 cup roasted pistachios, shelled
- ¼ cup dried currants
- 1 teaspoon harissa
- 8 lamb rib chops, trimmed
- Salt and pepper
- 1 egg plus 2 Tbsp water, whisked
- ½ cup flour
- 3 Tbsp olive oil

DIRECTIONS

Preheat oven to 425°F. In a food processor, pulse the pistachios, currants, and harissa until finely chopped. Pour pistachio mixture onto a plate. Pour the flour on another plate and the egg mixture on another.

Season each lamb chop with salt and pepper. Place each lamb chop into the flour, then into the egg, and then press into the pistachio mixture. Make sure each chop is thoroughly coated. The flour and egg will ensure the crust binds to the lamb and won't fall off in the pan. Place the chops on a baking sheet.

Heat olive oil in a heavy-bottomed skillet over medium high heat. Sear the lamb chops, crust side down until fragrant and barely beginning to brown, about 30 seconds. Flip and brown for another minute on the other side, then return to the baking sheet. Place in the oven until internal temperature reads 130 degrees, about 3-5 minutes, depending on thickness of the chops.

RED QUINOA TABBOULEH

- 1 cup red quinoa, rinsed well
- 1/2 teaspoon salt plus more
- 2 Tbsp fresh lemon juice
- Zest of 1 lemon
- 1 garlic clove, minced
- 1/2 cup extra virgin olive oil
- 1 tsp honey
- Freshly ground black pepper
- 1 medium cucumber, peeled, diced into ½" pieces
- 1 cup sweet red cherries, pitted and quartered
- ½ red onion, finely diced
- 1-pint cherry tomatoes, halved
- ½ cup flat-leaf parsley, chopped
- ½ cup fresh mint, cut into thin ribbons



LAMB RECIPE CONTINUED...

DIRECTIONS

Bring quinoa, 1/2 teaspoon salt, and 1 1/2 cups water to a boil in a medium saucepan over high heat. Reduce heat to medium-low, cover, and simmer until quinoa is tender, about 15 minutes. Remove from heat and let stand, covered, for 5 minutes. Fluff with a fork and cool to room temperature.

Meanwhile, whisk lemon juice, zest, honey, and garlic in a small bowl. Gradually whisk in olive oil. Season dressing to taste with salt and pepper.

In a large mixing bowl, combine quinoa, cucumber, red onion, cherries, tomatoes, and herbs. Toss with dressing, adjust seasoning to taste. Serve at room temperature.

PEA PURÉE

- 2 Tbsp extra virgin olive oil
- 1/2 medium onion, chopped
- 1 clove garlic, minced
- 1 cup fresh or frozen/defrosted English peas
- 1/4 cup loosely packed mint, roughly chopped
- 4 Tablespoons plain Greek yogurt
- Juice of half a lemon
- Salt and freshly cracked pepper to taste

DIRECTIONS

Warm olive oil in a small nonstick pan over medium heat. Add onions and garlic and season with salt. Cook for 15-20 minutes or until onions are sweet and caramelized without taking on much color. Adjust heat to low when needed to avoid browning. Add peas, season with salt, lemon juice, and a splash of water (about 1 Tbsp). Increase heat back to medium and simmer peas for 3-5 minutes or until just cooked through.

Add onion/pea mixture, yogurt, and mint to a food processor or blender. Blend until smooth. Push through a sieve into a bowl to remove any lumps. Taste and adjust seasoning, if needed. Serve at room temperature

To serve, spoon the pea purée on the side of the plate, close to the edge. Drag the back of the spoon through the puree, following the rim, making an arc shape. Arrange a pile of tabbouleh just under the arc of the puree and lean 2 chops up against the quinoa.

SERVES
FOUR
