

2024 Fall Wine Dinner Menu

Chef Chris Mushall

Stuffed Grape Leaves

Cici bean hummus, lemon-scented basmati rice stuffed grape leaves, cucumber dill Tzatziki sauce, with smoked sweet paprika
Pinot Grigio

Local Mushroom Bisque

Shiitake, Lions Mane, Oyster, Cremini mushroom braised in pinot noir, and thyme simmered in an aromatic broth and finished with cream and fresh dill
Select Harvest Gewurztraminer

Roasted Scottish Salmon

Askamiso roasted Scottish salmon with sweet garlic chili sauce, sesame wakame salad, steamed basmati rice, ponzu chili sauce, and lime crema
Proprietor's Reserve Cabernet Franc

Lemon Sorbet

House-made lemon sorbet
Beguile Sweet Bubbly

Smoked Pork Tenderloin

Smoked Michigan pork tenderloin medallions, sesame soy sauteed baby arugula, Malbec plum sauce, and roasted new potatoes tossed with bacon vinaigrette
Reserve Malbec

Dark Chocolate Cherry Torte

Dark chocolate truffle torte topped with Amarena cherries
Cerise Noir

**Recipes designed to serve 4-6,
except sorbet and dessert torte (serves 8)**



Stuffed Grape Leaves Paired with Pinot Grigio

Ingredients:

For the Stuffed Grape Leaves:

- 1 jar grape leaves in brine (about 50 leaves)
- 1 cup basmati rice, rinsed
- 1 ½ cups vegetable broth
- Zest and juice of 1 lemon
- 1 small onion, finely diced
- 2 tbsp olive oil
- 1 tbsp fresh dill, chopped
- 1 tbsp fresh mint, chopped
- Salt and pepper to taste

For the Cici Bean (Chickpea) Hummus:

- 1 can chickpeas, drained and rinsed
- ¼ cup tahini
- 2 tbsp olive oil
- Juice of 1 lemon
- 1 clove garlic
- Salt to taste
- ¼ tsp cumin (optional)
- Water, as needed to thin

For the Cucumber Dill Tzatziki Sauce:

- 1 cup Greek yogurt
- 1 small cucumber, grated and drained
- 1 clove garlic, minced
- 1 tbsp fresh dill, chopped
- 1 tbsp lemon juice
- Salt and pepper to taste



For Garnish:

- Smoked sweet paprika
- Extra virgin olive oil

Instructions: Prepare the Lemon-Scented Basmati Rice:

1. In a medium saucepan, heat 2 tablespoons of olive oil over medium heat. Add the diced onion and sauté until soft and translucent.
2. Add the rinsed basmati rice and sauté for 2-3 minutes until slightly toasted.
3. Stir in the lemon zest and juice, followed by the vegetable broth. Bring to a boil, then reduce the heat to low, cover, and simmer for about 15 minutes or until the rice is fully cooked and the liquid is absorbed.
4. Remove from heat, fluff with a fork, and stir in the chopped dill, mint, salt, and pepper. Let it cool.

Prepare the Stuffed Grape Leaves:

1. Rinse the grape leaves under cold water to remove excess brine.
2. On a flat surface, place one grape leaf (vein side up), add about 1 tablespoon of the lemon-scented rice mixture in the center of the leaf.
3. Fold the bottom of the leaf over the filling, then fold the sides in, and roll tightly to form a neat parcel. Repeat with the remaining leaves.
4. In a large pot, arrange the stuffed grape leaves seam-side down. Add enough water to cover them, place a plate on top to keep them submerged, and simmer gently for 40-45 minutes until the leaves are tender. Remove from heat and let cool.

Prepare the Cici Bean Hummus:

1. In a food processor, combine the chickpeas, tahini, olive oil, lemon juice, garlic, salt, and cumin (if using). Blend until smooth.
2. Add water, a little at a time, until the hummus reaches your desired consistency.

Prepare the Cucumber Dill Tzatziki Sauce:

1. In a bowl, combine the Greek yogurt, grated cucumber (squeezed to remove excess water), minced garlic, chopped dill, lemon juice, salt, and pepper. Mix well and adjust seasoning if needed.

Assembly:

1. On a serving plate, arrange the stuffed grape leaves.
2. Drizzle some extra virgin olive oil and sprinkle smoked sweet paprika over the top.
3. Serve with a generous portion of cici bean hummus and cucumber dill tzatziki sauce on the side.



Local Mushroom Bisque Paired with Gewurztraminer

Ingredients:

For the Mushroom Base:

- 8 oz Shiitake mushrooms, sliced
- 8 oz Lion's Mane mushrooms, torn into pieces
- 8 oz Oyster mushrooms, torn into pieces
- 8 oz Cremini mushrooms, sliced
- 2 tbsp olive oil
- 2 tbsp butter
- 1 small onion, finely diced
- 2 cloves garlic, minced
- 1 cup Chateau Chantal Gewurztraminer
- 4-5 sprigs fresh thyme
- Salt and pepper to taste

For the Broth:

- 4 cups vegetable or chicken broth
- 1 bay leaf
- 1 tbsp soy sauce (optional, for added umami)
- 1 tsp smoked paprika
- 1/4 tsp ground nutmeg

To Finish:

- 1 cup heavy cream
- 2 tbsp fresh dill, chopped
- Salt and pepper to taste

Instructions:

Prepare the Mushroom Base:

1. In a large pot, heat the olive oil and butter over medium heat.
2. Add the diced onion and cook until soft and translucent, about 5 minutes.
3. Add the minced garlic and cook for another minute, until fragrant.



4. Add the mixed mushrooms (Shiitake, Lion's Mane, Oyster, Cremini) to the pot. Increase the heat to medium-high and sauté until the mushrooms release their liquid and begin to brown, about 10-12 minutes.
5. Season with salt and pepper.
6. Pour in the Gewurztraminer, stirring to deglaze the pot and scrape up any browned bits from the bottom.
7. Add the thyme sprigs and let the mixture simmer until the wine reduces by half, about 5 minutes.

Prepare the Broth:

1. Add the vegetable or chicken broth to the pot, along with the bay leaf, soy sauce (if using), smoked paprika, and ground nutmeg.
2. Bring the mixture to a boil, then reduce the heat to low and let it simmer for 20-25 minutes, allowing the flavors to meld together.
3. Remove the thyme sprigs and bay leaf.

Blend the Bisque:

1. Using an immersion blender, carefully blend the soup until smooth. Alternatively, you can blend the soup in batches using a countertop blender (be careful with the hot liquid).
2. Return the soup to the pot if necessary, and stir in the heavy cream.
3. Heat the bisque gently over low heat, making sure not to boil.

Finish the Bisque:

1. Stir in the fresh dill and adjust seasoning with salt and pepper to taste.
2. Ladle the bisque into bowls and garnish with a drizzle of cream, a sprinkle of fresh dill, and a pinch of smoked paprika if desired.



Roasted Scottish Salmon Paired with Proprietor's Reserve Cabernet Franc

Ingredients:

For the Aska Miso Roasted Salmon:

- 4 Scottish salmon fillets (about 6 oz each)
- 3 tbsp miso paste (white or yellow)
- 1 tbsp soy sauce
- 2 tbsp sake
- 2 tbsp mirin
- 1 tbsp honey or maple syrup
- 1 tsp grated ginger
- 1 tsp sesame oil

For the Sweet Garlic Chili Sauce:

- 1/2 cup rice vinegar
- 1/4 cup sugar
- 2 cloves garlic, minced
- 1-2 tbsp chili garlic sauce (adjust to taste)
- 1 tbsp soy sauce
- 1 tbsp cornstarch mixed with 2 tbsp water (slurry)

For the Sesame Wakame Salad:

- 1 cup dried wakame seaweed
- 1 tbsp soy sauce
- 1 tbsp rice vinegar
- 1 tbsp sesame oil
- 1 tsp sugar
- 1 tbsp toasted sesame seeds
- 1 small cucumber, thinly sliced (optional)
- 1 tbsp finely chopped scallions

For the Steamed Basmati Rice:

- 1 cup basmati rice, rinsed



- 1 ¾ cups water
- Pinch of salt

For the Ponzu Chili Sauce:

- 1/4 cup ponzu sauce
- 1 tbsp chili oil (adjust to taste)
- 1 tsp sesame oil
- 1 tsp lime juice
- 1 tsp honey or sugar (optional)

For the Lime Crema:

- 1/2 cup sour cream or Greek yogurt
- Zest and juice of 1 lime
- Salt to taste

Instructions:

Prepare the Aska Miso Salmon:

1. In a small bowl, mix the miso paste, soy sauce, sake, mirin, honey, grated ginger, and sesame oil to form a marinade.
2. Place the salmon fillets in a dish and coat them with the marinade. Cover and refrigerate for at least 30 minutes, or up to 2 hours.
3. Preheat the oven to 400°F (200°C). Line a baking sheet with parchment paper or lightly grease it.
4. Remove the salmon from the marinade and place the fillets on the prepared baking sheet, skin-side down.
5. Roast the salmon for 12-15 minutes, or until the fish is just cooked through and the top is slightly caramelized.

Prepare the Sweet Garlic Chili Sauce:

1. In a small saucepan, combine the rice vinegar, sugar, minced garlic, chili garlic sauce, and soy sauce. Bring to a simmer over medium heat.
2. Add the cornstarch slurry and stir until the sauce thickens, about 2 minutes. Remove from heat and set aside.

Prepare the Sesame Wakame Salad:

1. Soak the dried wakame seaweed in warm water for 10 minutes until rehydrated and tender. Drain and squeeze out excess water.
2. In a bowl, whisk together the soy sauce, rice vinegar, sesame oil, and sugar.



3. Toss the wakame with the dressing, toasted sesame seeds, cucumber slices (if using), and chopped scallions. Set aside.

Prepare the Steamed Basmati Rice:

1. In a medium saucepan, bring the water to a boil with a pinch of salt.
2. Add the rinsed basmati rice, reduce the heat to low, cover, and simmer for 15 minutes, or until the water is absorbed and the rice is tender.
3. Remove from heat and let it sit, covered, for 5 minutes before fluffing with a fork.

Prepare the Ponzu Chili Sauce:

1. In a small bowl, whisk together the ponzu sauce, chili oil, sesame oil, lime juice, and honey (if using). Adjust the heat level by adding more chili oil if desired.

Prepare the Lime Crema:

1. In a small bowl, combine the sour cream or Greek yogurt with the lime zest and juice. Season with salt to taste. Mix well and refrigerate until ready to serve.

Assembly:

1. Place a portion of steamed basmati rice on each plate.
2. Top with the roasted salmon fillet.
3. Drizzle the sweet garlic chili sauce over the salmon.
4. Serve the sesame wakame salad on the side.
5. Drizzle the ponzu chili sauce around the plate or over the salad, as desired.
6. Finish with a dollop of lime crema on the salmon or alongside.

House-Made Lemon Sorbet with Beguile

Ingredients:

- 1 cup fresh lemon juice (about 4-6 lemons)
- 1 tablespoon lemon zest (optional, for extra flavor)
- 1 ¼ cups granulated sugar
- 2 cups water
- Pinch of salt
- 1 tablespoon light corn syrup or 1 tablespoon vodka (optional, to keep the sorbet smooth)

Instructions:

Prepare the Lemon Syrup:



1. In a medium saucepan, combine the sugar and water. Heat over medium heat, stirring occasionally until the sugar is fully dissolved, creating a simple syrup. This should take about 5 minutes.
2. Remove the syrup from the heat and allow it to cool to room temperature.

Prepare the Lemon Base:

1. Once the syrup is cooled, stir in the fresh lemon juice, lemon zest (if using), and a pinch of salt.
2. If you're using light corn syrup or vodka, add it to the mixture now. This helps to prevent the sorbet from becoming too icy and keeps it smoother.

Chill the Mixture:

1. Pour the lemon mixture into a container and refrigerate for at least 2-3 hours or until thoroughly chilled. You can also leave it in the fridge overnight for the best results.

Churn the Sorbet:

1. Once chilled, pour the lemon mixture into an ice cream maker and churn according to the manufacturer's instructions. This usually takes about 20-25 minutes.
2. The sorbet will be soft at this stage but will firm up in the freezer.

Freeze the Sorbet:

1. Transfer the churned sorbet into an airtight container, smoothing the top with a spatula.
2. Place in the freezer for at least 4 hours, or until the sorbet is firm.

Serving Suggestions:

- Scoop the lemon sorbet into bowls or cones.
- Garnish with fresh mint leaves, lemon slices, or a drizzle of limoncello for an extra kick.



Smoked Pork Tenderloin Paired with Reserve Malbec

Ingredients:

For the Smoked Michigan Pork Tenderloin:

- 2 pork tenderloins (about 1 to 1.5 pounds each)
- 2 tablespoons olive oil
- Salt and pepper to taste
- 1 tablespoon smoked paprika
- 1 tablespoon brown sugar
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- Wood chips for smoking (applewood or hickory recommended)

For the Sesame Soy Sautéed Baby Arugula:

- 4 cups baby arugula
- 1 tablespoon sesame oil
- 1 tablespoon soy sauce
- 1 clove garlic, minced
- 1 teaspoon sesame seeds, toasted

For the Malbec Plum Sauce:

- 4 ripe plums, pitted and chopped
- 1 cup Malbec wine (or another red wine)
- 2 tablespoons honey
- 1 tablespoon balsamic vinegar
- 1 tablespoon soy sauce
- 1 clove garlic, minced
- 1 teaspoon fresh ginger, grated
- Salt and pepper to taste

For the Roasted New Potatoes with Bacon Vinaigrette:

- 1.5 pounds new potatoes, halved or quartered



- 2 tablespoons olive oil
- Salt and pepper to taste
- 4 slices bacon, chopped
- 2 tablespoons red wine vinegar
- 1 teaspoon Dijon mustard
- 1 teaspoon honey
- 2 tablespoons olive oil
- 1 tablespoon fresh chives, chopped

Instructions:

Smoke the Pork Tenderloin:

1. Preheat your smoker to 225°F (110°C) using your preferred wood chips.
2. Rub the pork tenderloins with olive oil. Season with salt, pepper, smoked paprika, brown sugar, garlic powder, and onion powder.
3. Place the tenderloins in the smoker and cook until the internal temperature reaches 145°F (63°C), about 2 to 3 hours.
4. Once smoked, remove the tenderloins and let them rest for 10 minutes before slicing into medallions.

Prepare the Sesame Soy Sautéed Baby Arugula:

1. Heat sesame oil in a large skillet over medium heat. Add the minced garlic and sauté until fragrant, about 1 minute.
2. Add the baby arugula and soy sauce, and sauté until just wilted, about 2-3 minutes.
3. Sprinkle with toasted sesame seeds and set aside.

Prepare the Malbec Plum Sauce:

1. In a medium saucepan, combine the chopped plums, Malbec wine, honey, balsamic vinegar, soy sauce, minced garlic, and grated ginger.
2. Bring to a boil over medium heat, then reduce the heat and simmer for 15-20 minutes, stirring occasionally, until the plums are soft and the sauce is slightly thickened.
3. Use an immersion blender to blend the sauce until smooth, or transfer to a blender and puree.
4. Season with salt and pepper to taste. If the sauce is too thick, add a splash of water or more wine to reach your desired consistency.



Prepare the Roasted New Potatoes:

1. Preheat your oven to 400°F (200°C).
2. Toss the new potatoes with olive oil, salt, and pepper. Spread them out on a baking sheet in a single layer.
3. Roast the potatoes for 25-30 minutes, or until golden brown and crispy, stirring halfway through.
4. Meanwhile, cook the chopped bacon in a skillet until crispy. Remove the bacon and set aside, leaving the drippings in the pan.
5. To the drippings, add the red wine vinegar, Dijon mustard, honey, and olive oil. Whisk to combine and season with salt and pepper.
6. Toss the roasted potatoes with the bacon vinaigrette and sprinkle with the cooked bacon and chopped chives.

Assembly:

1. On each plate, arrange a few slices of smoked pork tenderloin medallions.
2. Drizzle the Malbec plum sauce over the pork.
3. Add a serving of sesame soy sautéed baby arugula alongside.
4. Serve with a portion of roasted new potatoes tossed with bacon vinaigrette.



Dark Chocolate Cherry Torte Paired with Cerise Noir

Ingredients:

For the Dark Chocolate Truffle Torte:

- 8 oz dark chocolate (70% cocoa or higher), chopped
- 1 cup unsalted butter, cut into pieces
- 1 cup granulated sugar
- 1/4 cup brown sugar
- 4 large eggs, at room temperature
- 1/4 cup unsweetened cocoa powder, sifted
- 1 teaspoon vanilla extract
- 1/4 teaspoon salt



For the Amarena Cherry Topping:

- 1 jar Amarena cherries in syrup (you'll need about 1/2 to 1 cup of cherries and syrup)
- 1 tablespoon cherry liqueur or brandy (optional, for added flavor)

For Garnish:

- Dark chocolate shavings or curls (optional)
- Whipped cream (optional)

Instructions:

Prepare the Dark Chocolate Truffle Torte:

1. Preheat your oven to 350°F (175°C). Grease a 9-inch springform pan and line the bottom with parchment paper.
2. In a heatproof bowl, combine the chopped dark chocolate and butter. Place the bowl over a saucepan of simmering water (double boiler method) and stir until the chocolate and butter are completely melted and smooth. Remove from heat.
3. Whisk in the granulated sugar and brown sugar until fully incorporated.
4. Add the eggs, one at a time, whisking well after each addition.
5. Stir in the sifted cocoa powder, vanilla extract, and salt until the mixture is smooth and glossy.
6. Pour the batter into the prepared springform pan and smooth the top with a spatula.



7. Bake for 25-30 minutes, or until the torte is just set in the center. It should still be slightly soft and fudgy. A toothpick inserted into the center should come out with a few moist crumbs.
8. Remove the torte from the oven and let it cool in the pan on a wire rack for about 10 minutes. Then, carefully remove the sides of the springform pan and let the torte cool completely.

Prepare the Amarena Cherry Topping:

1. In a small saucepan, combine the Amarena cherries with a few tablespoons of their syrup. If using, add the cherry liqueur or brandy for extra flavor.
2. Gently warm the cherries over low heat, stirring occasionally, until the syrup is slightly thickened and the cherries are heated through. Remove from heat and let cool slightly.

Assembly:

1. Once the torte has cooled, transfer it to a serving plate.
2. Spoon the warm Amarena cherries and their syrup over the top of the torte, allowing some syrup to drizzle down the sides.
3. Garnish with dark chocolate shavings or curls, if desired.

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