

AVIA Napa | Kitchen and Wine Bar

AVIA Napa | 1450 First Street, Napa, California 94559

By Chris Aken, Executive Chef

Fresh Dungeness Crab Cocktail

Serves 4

1 pound Fresh Picked Dungeness Crab

1 pound Fresh Dug Yukon Gold Potatoes (small)
3 stalks Celery (peeled and small dice)
1 each Avocado (large dice)
1 each Red Onion (small dice)
2 tbsp Crème Fraiche
Juice of 1 Lemon

1 bunch Baby Golden Beets
1 bunch Baby Pink Beets
2 tbsp Sherry Vinegar

Golden Balsamic Vinaigrette
Salt and Pepper

Preparation:

Beets:

Trim beets of greens and wash beets thoroughly. Once clean, separate beets by color and add to two separate pots. Cover the beets with water and add one tablespoon of sherry vinegar and salt to each pot. Boil until tender and are easily pierced with a toothpick. Drain off water and set aside to cool. Once cool, you should be able to remove the skin by simply rubbing it off with a towel. Now that they are clean; reserve for later use.

Potato:

You can start this at the same time as the beets. Be sure to wash any dirt off of the potatoes before cooking. Place potatoes, whole, into a pot and cover with water. Boil until tender and are easily pierced with a toothpick. Once they are cooked, remove from water and let cool at room temperature before refrigerating. One cold, cut in half. Reserve for later use.

Assembly:

Once all of the above is finished... In a medium size bowl place potatoes, celery, onion, avocado, crème fraiche, lemon, and salt and pepper. Toss gently to coat all ingredients, but try not to break up potatoes and avocado. In a separate small bowl, combine the beets with the golden balsamic and salt and pepper to taste. Now that everything is dressed you may add the picked crab to the potato mixture. Toss gently. Arrange all ingredients in desired bowl, or cup, artfully. Serve with citrus wedges and enjoy.

<http://www.aviahotels.com/hotels/napa/>



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Open Daily at 11 am serving through till midnight
Sunday Brunch from 10-4

Coconut Yellow Curry with Baby Vegetables and Jasmine Rice

1 14 oz. Can of coconut milk
1 Tbsp Thai yellow curry paste
1 Tbsp Madras Curry Powder
1 tsp Tumeric
1 Tbsp cornstarch mixed with equal parts water
3 Tbsp shaoxing rice wine
Juice of 1 lime
Baby bok choy
Baby shitake mushrooms
Snow peas
Diced yams, blanched
Olive oil
Cooked Jasmine or Basmati Rice, according to rice cooker directions

Prepare the sauce: Toast the curry paste in oil for about 2 minutes. Add curry powder and tumeric, sauté briefly. Deglaze with shaoxing wine. Add the coconut milk and bring to a boil. Add cornstarch and simmer for 10 minutes. Season with lime juice, salt and pepper. Can be prepared ahead.

Sauté the vegetables in olive oil or peanut if you prefer. Add the sauce and bring to a simmer. Plate in bowls and serve rice on top or over. Garnish with basil, mint, cilantro and scallions.

Serves 4

<http://zinsvalley.com>



Ceja

VINEYARDS

NAPA • SONOMA

CAMARONES CON CEBOLLITAS ROJAS Y AJO

Sautéed shrimp with shallots, garlic, cayenne pepper and paprika
From Amelia Morán Ceja's kitchen
(Serves 12)

Suggested wine: Ceja Vino de Casa White Blend

Ingredients:

- 3 pounds deveined unpeeled shrimp (16-20 shrimp/pound)
- 8 shallots thinly sliced crosswise
- 16 garlic cloves thinly sliced crosswise
- 1/3 cup olive oil + 1 tablespoon
- 2 teaspoon cayenne pepper
- 2 teaspoon paprika
- 1 teaspoon salt
- 4 tablespoons fresh lime juice

Directions:

- Rinse shrimp in ice-cold water – drain and cut in half lengthwise—do not peel and place in glass bowl. Add sliced shallots, sliced garlic, olive oil and a pinch of salt – mix well.
- Add cayenne pepper and paprika to shrimp mixture and mix well.
- Add 1 tablespoon olive oil to a non-stick pan and heat to high temperature—add shrimp mixture and sauté until shrimp turn pink (about 3 to 5 minutes). Taste for desired tenderness. Add lime juice, stir and serve immediately over baby arugula and drizzle with the pan's drippings.



Vintage Sweet Shoppe

Napa Valley

Dark Chocolate Vanilla Truffle

½ lb Dark Bittersweet chocolate (I prefer 73% or higher)

½ lb Dark Semisweet chocolate (58% to 62%)

1/2 cup heavy cream

2 T butter

1 teaspoon vanilla

½ lb cocoa powder to coat truffle

Melt over a double boiler the bitter and semi sweet chocolates
stir in cream, butter and vanilla

Pour into pan and chill in refrigerator until firm.

With pizza cutter cut into ½” squares remove squares and

With flour sifter cover squares with cocoa powder

Store in sealed container in refrigerator

Enjoy within 2 weeks

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**Avocado and Mango Ahi Tartare with a Sesame Soy Ginger
Sauce and Wonton Crisps**
by Chef Scott Kendall

Tartare:

1 lb cleaned ahi tuna, diced into 1/4 inch cubes
1/4 C sliced scallions
1 mango, cubed
1 avocado, cubed
1/2 C Jicama, diced
1/2 C carrot, diced
1/4 C cilantro, chopped

Sauce:

1 C Sesame oil
1/2C Soy sauce
1/4 C sugar
3 T ginger, minced
3 T garlic, minced
siracha hot sauce to taste

Wonton Chips:

1 package large circular wonton wrappers, quartered
2 C oil for deep frying wontons
salt to season crisps

Wine Pairing for Chefs Market:

2009 Charles Smith Wine Kung Fu Girl (Washington-Riesling)

Carpe Diem Wine Bar 1001 2nd St Napa, Ca 94559 707-224-0800

www.carpediemwinebar.com



4050 Byway East, Napa, CA
fumbistro.com

Eggplant Parmesan

By Terry Letson

Serves 4 hungry people or 6-8 as a side dish

Ingredients

- 3 lbs (about 3 large) eggplants
- Kosher salt
- 1 28-oz can crushed peeled tomatoes
- 2 T tomato paste
- $\frac{1}{4}$ cup white wine
- 1 T chopped Italian parsley
- 2 tsp dried oregano (or marjoram)
- 1 clove garlic, peeled and minced
- Olive oil (garlic olive oil if possible)
- Freshly ground black pepper
- $\frac{1}{2}$ cup all-purpose flour
- $\frac{1}{2}$ cup fine dry breadcrumbs
- $\frac{1}{2}$ cup grated Parmesan
- $\frac{1}{2}$ cup panko bread crumbs
- 4 large eggs, beaten
- 2 T Dijon mustard
- 1 $\frac{1}{2}$ lbs of fresh mozzarella cheese, grated
- 1 cup (ish) grated Parmesan cheese
- fresh basil leaves

1) Cut eggplants lengthwise into $\frac{1}{2}$ inch slices. Arrange one layer in the bottom of a large colander and sprinkle evenly with salt. Repeat with remaining eggplant, salting, until all eggplant is in the colander. Weigh down the slices with a couple of plates and let drain for 30 min, or up to 2 hours. The purpose of this step is to have the eggplant release some of its moisture before cooking.

2) While the eggplant is draining, prepare tomato sauce. Sauté the garlic over medium heat in 2T of olive oil until it starts to get color. Stir in the tomato paste, deglaze with the white wine. Add the tomatoes, dried oregano, fresh parsley, salt and pepper. Bring to a simmer and cook 5-10 min.

3) When eggplant has drained, press down on it to remove excess water, wipe off the excess salt, and lay the slices out on paper towels to remove all the moisture. In a wide, shallow bowl add the flour, in another bowl combine Parmesan, panko and breadcrumbs. Mix well. Pour beaten eggs into another wide shallow bowl, add the Dijon mustard and mix well. Place a large, deep skillet over medium heat, and pour in a $\frac{1}{4}$ inch of olive oil. When oil is shimmering, dredge the eggplant slices first in the flour mixture, then in the beaten egg and then in the bread crumb mixture. Working in batches, slide coated eggplant into hot oil and fry until golden brown on both sides, turning once. Drain on paper towels.

La F O R Ê T

Pumpkin Seed Brittle

by Wendy Sherwood, owner

1 1/4 cup sugar
1/2 Karo syrup
1/2 cup water
1 tsp Kosher salt
1 3/4 cups toasted pumpkin seeds
2 tablespoons unsalted butter
1 tablespoon vanilla extract
1/2 tsp baking soda

In a saucepan, bring sugar, Karo syrup, water and salt to a boil over medium high heat.

At 290 degrees F, add pumpkin seeds and butter. Cook to 300 degrees F stirring constantly. Remove from heat and add vanilla extract and baking soda. Stir very well and pour onto a greased silpat mat. As the candy cools, pull from the edges to stretch as thin as possible. Store in an airtight container.



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Jordan C. Mackey

cuvée
N A P A

**chilled heirloom tomato soup with
elements of pesto**
**Prep time 1 hour active 18 hours
total**
Serves 6 as an summer appetizer

3 medium to large brandywine tomatoes
1 cup extra virgin olive oil *
1 T toasted pine nuts
¼ cup packed spinach leaves
¼ cup packed basil leaves
2 lemons
1 ¼ cup light olive oil
3 cloves garlic
1.5 cup milk
2 oz grated parmesan reggiano cheese
1 t soy lecithin powder
Kosher salt
Cracked black pepper

Method

Tomato soup:

1. Core and cut up tomatoes
2. Put in a high speed blender with a generous pinch of kosher salt
3. Blend on high speed and slowly add ¾ cup extra virgin olive oil
4. Re season with a little more salt and a little squeeze of lemon juice

Basil puree:

1. Put spinach and basil in a high speed blender with a table spoon of water and a pinch of salt and blend on a low speed until herbs are pureed
2. Drizzle in ¼ light olive oil until a smooth green puree forms

Pine nut oil:

1. Combine toasted pine nuts, and little lemon zest and remaining ¼ cup of extra virgin olive oil in the blender and blend briefly until a chunky mixture forms

Garlic chips:

1. Slice garlic paper thin and combine with ¼ cup of milk bring to a boil and discard milk (repeat 2 more times)
2. Dry off blanched garlic slices and fry in remaining 1 cup light olive oil until light golden brown and crisp
3. Drain on paper towels and season with salt and cracked black pepper
4. (you may reserve the resulting garlic oil for another use, it makes a great salad dressing or a good marinate for grilled chicken)

Parmesan bubbles

1. Combine grated cheese with remaining ¾ c milk and let infuse over night
2. Drain milk through a fine strainer and discard cheese
3. Add soy lecithin and beat with a hand blender until bubbles begin to form

Plating

Place about 4 ounces soup in a bowl, and drizzle with a swirl of basil puree, and light drizzle of the chunky pine nut oil, and top with a table spoon of parmesan bubbles, and several garlic chips

*note... the quality and flavor of the extra virgin olive oil is of great importance, as some extra virgin olive oils have a bitter finish which will be magnified in the final product, it is very important that a very high quality oil with a sweet clean flavor be used.



Mascarpone panna cotta with California cherries, nutella, and zinfandel

by Jordan Mackey

12 ounces pitted cherries
1 T Zinfandel wine reduction
3 tablespoons sugar

1 tablespoon milk
1 1/4 teaspoons unflavored gelatin

Nutella as desired

1 1/4 cups whipping cream
1/3 cup milk
1 tablespoon vanilla
1/4 cup sugar
1/4 cup mascarpone cheese
1/4 cup sour cream
1 t lemon zest

Combine 1 T milk with gelatin to soften

1. Combine 1/3 c milk, cream, vanilla and sugar in a saucepan and bring to a simmer
2. Add in the milk/gelatin mixture
3. Slowly incorporate the sour cream, lemon zest and mascarpone

Plating - Fill little solo cups, or paper cups cut to desired size and chill overnight

Smear a desired amount of nutella on a plate (I like a lot! ;)

Run a paring knife around the panna cotta in the mold, and gently shake out on to a plate Toss cherries with sugar and zinfandel syrup and spoon over panna cotta

Buckhorn Grill

Jake's Yummy Beans

Ingredients	Quantity	Method
Bacon chopped	1/2 lb	Brown bacon and onions and ground beef on medium heat until cooked. Drain off fat.
Red onion chopped	1 cup	
Ground beef	1/2 lb	
Butter beans	1x16 oz.can	Add butter beans, pork beans and kidney beans along with other ingredients in a stock pot. Stir together well. Cook on low heat for 2 hours, stirring occasionally.
Pork Beans	1x 16 oz.can	
Kidney Beans	1 x 16 oz.can	
Ketchup	1 cup	
Brown sugar	2 oz	
Liquid smoke	1 tsp	Remove from stove. Let cool before serving.
White wine vinegar	2 oz	
Black pepper	1/2 tsp	

Yield: 3 qts

VINEleven's Spicy "Knife and Fork" Chorizo

Burger with Sunny Egg

By Brian Whitmer, executive chef

Serves 6

Ingredients:

6 hand-formed chorizo patties, preferably from Caggiano Company (8 ounces each), firmly pressed to minimize crumbling during cooking
6 Model Bakery Pan de Mie burger buns, sliced in half, (substitute with preferred hamburger bun)
2 bunches watercress, cleaned and dried
6 slices sharp cheddar cheese
6 large eggs
4 ounces sweet butter, room temperature
1 recipe of Chipotle Aioli (recipe reverse side)
1 recipe of Citrus Vinaigrette (recipe reverse side)

Directions:

In a heated heavy bottom skillet, oil lightly and cook the chorizo patties for three minutes on one side and then turn over and place a slice of sharp cheddar on each patty and cook for four more minutes or until meat reaches 145 degrees.

Lightly butter the buns and toast until golden brown.

Start cooking sunny side up eggs.

In a salad bowl toss the watercress with about two ounces of the Citrus Vinaigrette and set aside

Assemble

Spread chipotle aioli on the toasted buns and place on serving plates.

Place the patties on the bun's bottom half and a portion of the dressed watercress on the other half.

Place one egg on each chorizo patty and serve.

See reverse for additional recipes needed.

Bon appétit!

Citrus vinaigrette

Ingredients:

Quarter- cup freshly squeezed orange juice (about 2 small oranges)

2 tablespoons freshly squeezed Meyer lemon juice

Quarter- cup white balsamic vinegar

1 tablespoon finely chopped shallots

One and-a-quarter teaspoons salt

Quarter teaspoon black pepper

10 ounces olive oil

Directions

Place the first six ingredients in a mixing bowl and gradually pour oil while whisking vigorously.

Chipotle aioli

Ingredients:

One and-a-half cups mayonnaise

4 tablespoons minced Chipotle Peppers in Adobo Sauce (Embasa brand preferred)

1 teaspoon minced garlic

1 scallion (green only, finely chopped)

1 tablespoon fresh squeezed Meyer lemon juice

1 teaspoon salt

Directions

Place all ingredients together and mix well