



SUNDAY NIGHT DINNER

RECIPES BY CHEF EDDIE WILSON, CEC PCEC CCA

Hazelnut Crusted Steak with Madeira Cherry Sauce

Hazelnut Crusted Steaks:

12 $\frac{3}{4}$ pound New York Steaks
Salt & Pepper to taste
1 $\frac{1}{2}$ cups Chopped Hazelnuts
6 tbsp Mayonnaise
3 cloves Garlic (minced)

- Season the steaks with the salt & pepper
- In a hot skillet brown both sides of the steaks and place on a baking sheet
- In a bowl combine the hazel nuts, garlic and the mayonnaise
- Spread evenly over the tops of the steaks
- In a 350 oven bake the steaks to desired temperature.

Madeira Cherry Sauce:

1 $\frac{1}{2}$ cup Shallots (sliced)
3 cloves Garlic (minced)
3 cups Madeira Wine
2 tbsp Brown Sugar
3 tsp Tarragon
6 tsp Clabber Girl Corn Starch dissolved in 3
tbsp cold water
24 ounces Frozen Black Cherries

- In the same skillet you browned the steaks add the shallots and garlic
- Add Madeira, brown sugar, and the tarragon
- Bring to boil and reduce by half
- Stir in Cornstarch mixture and turn down to a simmer
- Add cherries

Mustard Mashed Potatoes/Haricots Verts & Red Peppers with Almonds

Mustard Mashed Potatoes

3 lb Yukon gold potatoes
1 $\frac{1}{2}$ cups Milk
6 tbsp Butter
3 tbsp Whole Grain Mustard
Salt and Pepper to taste

- Peel and boil potatoes until soft
- Mash potatoes with milk, butter, and mustard until smooth

Haricots Verts & Red Peppers with Almonds

1 cup Sliced Almonds (toasted)
7 Red Bell Peppers (2 inch long strips)
2 tbsp Olive Oil
2 $\frac{1}{2}$ pounds Green Beans

- In large stock pot bring salted water to a boil
- Add the green beans and bring back to a boil. Boil until just tender (keep them bright green)
- Remove and hold warm.
- In a large skillet heat the oil
- Add the bell peppers and sauté until a crisp-tender
- Toss with green beans and almonds, Season to taste

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WINE PAIRINGS BY THE TEAM AT DRINK

Sensational Zinfandel

Limerick Lane, Zinfandel Russian River, Sonoma County 2018(\$45)

Originally planted by Italian immigrants at the start of the 1900's, this wine harkens back, in some ways, to a different time. While seamless and with an unparalleled clarity of flavor and aromas, there is also an undeniable gravity that Limerick Lane Zinfandel seems to exude. It may be nothing more than a romantic appreciation for the hands that have tended these vines for over a century. It's possible that it is a result of the other varieties, now all but extinct, save for a few old Zinfandel vineyards like Peloursin, Negrette, and Petite Sirah, that add more structure, color, and acid than normally found in Zinfandel. Maybe the rocks, the dirt, the morning fog and the afternoon sun come together in this place a little differently than anywhere else. It may even be all of these special characteristics combined, but the Zinfandel grown at the end of this little lane is undeniably special, undeniably unique, and undeniably "Limerick Lane."

VINEYARD:

Appellation: Russian River Valley


Varietals: Old Vine, Field Blended Zinfandel

Vineyards: Limerick Lane Estate, Sodini, Webber, Katz-Ponzo & Banfield

TASTING NOTES:

Aromas: Blackberry, Raspberry, Bramble, Violets & Sweet Spices

Flavors: Strawberry, Black Pepper, Blueberry Pie crust & Wet Stone



Zinfandel (also known as Primitivo) is a variety of black-skinned wine grape. The variety is grown in over 10 percent of California vineyards. The grape found its way to the United States in the mid-19th century. Zinfandel vines are quite vigorous and grow best in climates that are warm but not too hot, because grapes may shrivel in hot weather. Zinfandel's thin-skinned grapes grow in large, tight bunches that are sometimes prone to bunch rot. The fruit ripen fairly early and produce juice with high sugar content. If weather conditions permit, the grapes may be late-harvested to make dessert wine. Zinfandel is often praised for its ability to reflect both its terroir and its winemaker's style and skill.

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Stirm Wine Co., Wirz Vineyard Zinfandel 2017 (\$36)

The old Wirz Vineyard was originally planted around 1900 to “mixed blacks” as Pat Wirz, the longtime farmer/owner likes to call them. The mix is the typical field blend of vineyards in the Diablo range that consist of Mataro, Carignan, Zinfandel, and the oddball Cabernet Pfeffer. However, in 1964, about 45 acres of white Riesling were planted. The San Andreas Fault runs through the vineyard, which sits at the base of the Eastern flank of the Gabilan Mountains. There are several different soil types found here. Dry farmed, head trained, and organic. Although it lies only twenty five miles east of the cold waters of the Monterey Bay, the coastal influence is dampened by the mountain topography and geology surrounding this site. The sandy, nutrient poor soil forces the roots to grow deep in search of water and minerals. These old vines ripen late and are extremely low-yielding. Winemaker Ryan Stirm farms all of his vineyards himself (with the exception of the historic Wirz vineyard), all of which are dry farmed and without chemicals. Harvest is always done by hand, fermentations are always native yeast, and all wines are bottled unfinned and unfiltered, with minimal to no sulphur. Stirm's reds are all aged in old American redwood, which lends an old school character and elegant rusticity, making his wines unmistakably classically Californian. Ryan's goal of keeping alcohol levels in check and highlighting the fruit's natural acidity makes the wines incredibly food friendly and approachable.

The grapes were picked by hand, sorted in the field. At the winery the grapes were destemmed into a redwood fermenter, with 1% Riesling grapes added into the field blend. Elevage in old (10 years) barriques for 18 months on fine lees. Racked to stainless steel one month prior with the addition of Wirz Riesling into the final blend (Zinfandel 81.5%/Riesling 18.5%) . Bottled February 13th, 2019. 178 cases produced.

*The primary **flavors** of Zinfandel are jam, blueberry, black pepper, cherry, plum, boysenberry, cranberry, and licorice. When you taste Zinfandel it often explodes with candied fruitiness followed by spice and often a tobacco-like smoky finish. Zinfandel is lighter in color than both Cabernet Sauvignon and Merlot. However, although a light-bodied red wine like Pinot Noir, Zin's moderate tannin and high acidity make it taste bold. Generally speaking, most Zinfandel wines have higher alcohol levels ranging from about 14 - 17% ABV.*

Value Options at DRINK to Pair with this Sunday Dinner

Zin Collective California 2018 (\$15)

The Whole Shebang! 12 year Cuvee (\$15)

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