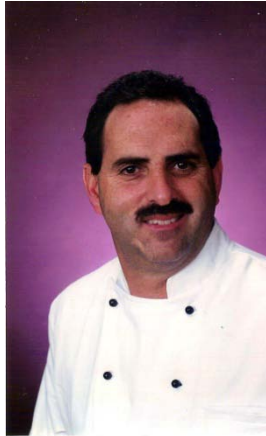


Café Chardonnay – Chef Frank Eucalitto



Recipes

1. Sweet Corn Ragout: Paired with Robert Mondavi Winery Fume Blanc

Sweet Corn Ragout

20 ears sweet corn husk and silk removed from cob
2 cups diced onion
8 ounces whole butter
12 slices apple smoked bacon, cut into ¼" pieces
4 sprigs fresh thyme
8 ounce container freshly chopped Italian parsley
3 quarts heavy cream
2 cups chicken broth
1 tablespoon white pepper
2 fire roasted red peppers, diced fine

Preparation

In a small braiser, heat 4 ounces of the butter until melted
Add onions and sauté for 3 minutes
Add bacon and continue to sauté for 5 minutes until bacon is beginning to get crispy
Add the corn from 12 of the ears
Add thyme, half of the parsley, 2 quarts cream, salt, pepper and 1 cup chicken broth
Cover and simmer for 20 minutes
Puree with wand and strain through a fine china cap

Sauté the remaining corn in butter for 3-4 minutes
Add the remaining cream and chicken broth and simmer for 5 minutes
Add the peppers and the remaining parsley
Add the mixture to the pureed corn, taste and adjust seasoning

*For chowder, add 2 stalks diced celery, 2 cups diced potatoes. Do not puree.

2. Wild Boar Sausage, Tomato, Sweet Onion and Parmesan Sauce for Pasta: Paired with Robert Mondavi Private Selection Meritage

Wild Boar Sausage, Tomato, Sweet Onion and Parmesan Sauce

4 pounds wild boar sausage (removed from casing)
2 cups diced sweet onions
16 garlic cloves, crushed and chopped
6 ounces olive oil
8 slices of speck
8 sage leaves, chopped
4 ounces chopped Italian parsley
1 cup grated parmesan cheese
3 quarts pomodoro sauce, pureed (or 4 jars Eucavini's Pomodoro Sauce)

Preparation

Heat ½ of the oil in a small braiser
Add ½ of the sausage and sauté over medium heat until browned, stirring frequently to break sausage into small pieces
Remove to hotel pan and repeat with remaining sausage
When second batch of sausage is taken from pan, add 4 ounces olive oil
Add onions, sauté for 5 minutes
Add garlic and sauté until the garlic is fully cooked, but not brown
Add speck, herbs, Pomodoro sauce and sausage to pot
Simmer for 40 minutes over low heat, with a lid partially covering the pot
Season with salt, pepper and a pinch of crushed red pepper
Add parmesan cheese
Add water if needed to thicken sauce