

Duck Bolognese Makes 4 Servings

4 duck Legs
3 shallots julienned
1 cup duck or chicken stock
8 cloves of garlic; 2 cloves minced
3 Tb Marjoram Leaves
2 cups of Cabernet Franc Wine
2 bay leaves
5 allspice berries
1.5 pint of ripe cherry tomatoes
1# fresh pappardelle pasta
½ cup fine grated Parmigiano Reggiano
2 duck egg yolks
¼ cup finely sliced chives
1/3 cup butter-preferably plugra
½ cup olive oil

Season duck legs with salt and pepper, sear till golden brown-reserve in oven safe pan. Sautee ½ of the shallots with 6 cloves of garlic and 1 pint of tomatoes. Cook for 5-7 minutes. Deglaze with 1.5 cups of Cabernet Franc, reduce by ½. Pour over duck legs. Add duck stock, allspice, bay leaf and 2 Tb marjoram, cover and cook at 350° for 1.5 hours or until duck legs are tender. Cool duck legs to room temperature and then remove skin and bones- pick meat into large pieces. Reduce braising liquid by ¾- strain and check for seasoning. Sautee remaining shallot and garlic for 2-3 minutes. Add ½ cup Cabernet Franc reduce by ¾, add duck legs and remaining tomatoes. Heavily season pasta water with salt; cook pasta for 2 minutes. When pasta is done toss in large bowl and add ½ cup of pasta water, temper in both egg yolks into pasta. Then begin emulsifying olive oil into pasta. Toss in finely sliced chives- portion into desired bowls. Bring duck and sauce back to simmer, add marjoram and emulsify butter into sauce. Pour duck over pasta, garnish with cheese, olive oil and chive.

Serve with 2011 Januik Weinbau Vineyard Cabernet Franc

Chocolate Panna Cotta with Macerated Cherries

1 oz. melted chocolate
1 oz. cocoa powder
3 cup heavy cream
4.25 oz. sugar
3.5 sheets gelatin
18 whole cherries with pits and stem removed
1 cup of Syrah
¼ cup sugar
3 star anise
1 T. good balsamic vinegar (villa mandori)
1 T. Cocoa Nibs
Fleur De Sel

Bring Syrah, sugar and star anise to simmer, reduce by ¾. Add balsamic. Strain wine reduction over cherries while still warm, let sit over-night. Soak Gelatin in cold water until softened. Melt chocolate over double boiler; set aside. Bring heavy cream, sugar and cocoa powder to a simmer-whisk to make sure cocoa is fully incorporated. Add gelatin and melted chocolate. Pour into desired dishes refrigerate for at least 8 hour or overnight. Serve panna cotta topped with macerated cherries and a little fleur de sel.

Serve with Novelty Hill Stillwater Creek Vineyard Syrah

Recipes compliments of Chef Seth Fernald

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