



PATZ & HALL

Recipes and Pairings

- North Coast Brut Sparkling paired with Salmon Tartare
- Dutton Ranch Chardonnay paired with “Fall-Dorf Salad”
(Fall version of a Waldorf Salad)
- Hyde Vineyard Chardonnay paired with Harvest Scallops
- Gap’s Crown Vineyard Pinot Noir paired with Orange
Rosemary Brick Chicken
- Chenoweth Ranch Pinot Noir paired with Coffee Rubbed
Pork Tenderloin

SALMON TARTARE

SERVES 4-6

2 eggs
1 small shallot (or red onion)
1 pound fatty salmon (skinned, and deboned)
¼ cup mayonnaise
1 teaspoon Dijon mustard
1 teaspoon Worcestershire sauce
1 teaspoon lemon juice
1 bunch chives, minced
2 tablespoons capers, minced
1 tablespoon chopped parsley
1 teaspoon Kosher salt
½ teaspoon black pepper
Crostini, crackers, or tortilla chips, as desired



Method:

Sieved Eggs: Place eggs in a small pot and cover with room temperature water. Add ½ teaspoon of baking soda, if desired, to the water. This will help with shelling the eggs once cooked. Place pot over medium heat and when the water comes to a rolling boil, start a 7-minute timer. After timer goes off, drain water and cover eggs with ice. Allow eggs to chill and set for an hour. Peel eggs keeping them submerged in ice water (this will help loosen the shells, so they don't stick or tear the egg). Set peeled hard boil eggs aside and allow them to air dry or pat with a paper towel. Carefully separate the egg whites from the egg yolks and place in separate containers. Using a tamis, chinois, or strainer, first press yolks through to sieve. Rinse equipment and repeat for whites. Keep sieved yolks and eggs separate till plating.

Tartar Preparation: For shallot: peel and finely mince shallot (or red onion). Place minced shallot in a small bowl and cover with cold water. Allow shallot to soak for 30 minutes (this will dilute the shallot flavor, making it more palatable in the dish). After 30 minutes, drain soaked shallots and allow them to air dry on a paper towel (or press the water out in paper towel). Set aside.

For salmon: Remove any skin, bones, or otherwise undesirable or unpalatable parts of the salmon. Chop, mince, and dice all meat into medium sized or smaller pieces. Place in a non-reactive bowl. Add mayonnaise, Dijon mustard, Worcestershire sauce, lemon juice, 1 tablespoon minced and soaked shallot, 2 teaspoons chopped chives, minced capers, chopped parsley, salt, and black pepper to bowl. Thoroughly mix all ingredients until fully incorporated. Serve immediately, or chill and store for up to 8 hours.

To plate: Mold or place tartare in a bowl and garnish with extra chive, and sieved egg whites and yolks. Serve with your favorite neutral cracker, crostini, or tortilla chips.

“Fall-Dorf Salad” (Fall version of a Waldorf Salad)

Serves: 4 people

Waldorf Salad Dressing:

3 tablespoons mayonnaise
2 tablespoons Honey Crisp apple juice
1 teaspoon white balsamic dressing
1 teaspoon sugar
2 teaspoons chives, finely chopped
Salt and pepper to taste

Salad Dressing Method:

In a small bowl, whisk the mayonnaise, apple juice, and white balsamic together until smooth. Add sugar, chives, season with salt and pepper as desired. Set aside in the refrigerator for 20 min.

Salad Ingredients:

1 Gala or Honey Crisp apple, sliced 1/4” to 1/8” thick
1 pear, sliced 1/4” to 1/8” thick
½ cup green grapes, halved
1 celery stalk, thinly sliced
1 parsnip, peeled, then shaved & soaked in ice water (will make them curl)
1/8 cup parsley leaves, picked
1 head Frissee, washed, trimmed* and dried
½ cup whole walnuts, toasted
Reserve celery heart leaves, garnish

Method:

In a bowl combine apples, pears, grapes and celery. Pour ½ of the dressing over contents in the bowl and stir until coated. Add parsnips and parsley, then toss to coat, salt to taste. Add frisee right before serving, then garnish with toasted walnuts and celery leaves. Drizzle the remaining dressing over the salad (as desired).

Chef’s Notes:

Don’t prepare your apples and pears too far ahead of time or they will oxidize and brown. To prevent that from happening, cover slices with a damp paper towel drizzled with a little lemon juice.

*When trimming Frissee (also known as Curly Endive), trim off green ends and discard (they will be super bitter), you want only white/yellow pieces of Frissee. Also trim off root end and break pieces up into edible bites.

Hyde Vineyard Chardonnay paired with Harvest Scallops

Serves: 2

Ingredients:

4 ea Large Scallops (abductor muscle removed)	2.5 oz Cold Butter Cubes
2 oz Almond Slivers	1 tsp Picked Thyme Leaves
3 tbl Capers (drained)	Salt & Pepper as needed
4 oz Small Green Grapes	Water, White wine, or Caper Juice*
	Extra Virgin Olive Oil as needed

Method:

1. Prepare all of your ingredients. Cube butter, pick thyme leaves, pick/stem grapes, drain capers, slice almonds (if needed), and remove abductor muscle from scallops (if not already done for you).
2. Preheat your oven to 350 degrees Fahrenheit (you will only need it for a few minutes to finish cooking the scallops). You will also need 2 medium sauté pans (one of which is oven safe). If you do not have an oven safe pan, grab a small cookie sheet/sheet tray as well.
3. Lightly season one side of the scallops with a little salt and pepper. Place oven safe sauté pan over medium heat. Once pan is hot, add a small amount of olive oil to the pan. Once oil is hot, place scallops in pan, seasoned side down. Allow the scallops to cook for 2-3 minutes, or until you begin to see some browning around the edges. Make sure the scallops are not touching and evenly space in the pan. Once you have achieved some good caramelization and browning, flip scallops over and place in oven safe sauté pan, in the oven for 3-4 additional minutes, until cooked through. Remove and hold warm/allow resting while making sauce.
4. For the sauce, place second sauté pan on medium heat. Once pan is hot, add almond slivers and toast for 30 seconds. Once almonds become aromatic add capers, and deglaze with your choice of water, wine, or caper juice (you only need a couple ounces worth). Once the liquid has almost evaporated, add grapes and sauté for an additional minute. Turn heat down to low and begin to “mount” your sauce with butter. Start adding butter to the sauté pan a few cubes at a time, vigorously shaking and/or moving the pan back and forth as you go through the butter. It should begin to melt and create a viscous butter sauce[^]. Once all butter is melted and mounted, remove the pan from the flame.
5. Time to plate your dish. Place two scallops on each plate and cover with two generous spoonful of sauce, making sure to include the grapes, almonds, and capers. Sprinkle your fresh picked thyme leaves over the top and enjoy!

*- Water, white wine, or caper juice is needed to deglaze your sauté pan. 2 to 3 ounces of whichever you choose should suffice. Water, won't impart any flavor, white wine will add some acidity, and if you choose to use caper juice just be careful because it will impart acidity and salt.

^- If you want to make sure your butter sauce does not "break" or separate, you can add a couple of ounces of heavy cream to the pan, before starting to add the butter.

Other Notes/Comments:

I prefer to buy skin on almond whole, and chop or sliver them myself. I find the pre-sliced store bought almonds to be bland or often stale. Plus the rusticity of hand chopping them adds to the look of the dish.

This can be served with a wide arrange of sides, such as roasted potatoes, asparagus, or wild rice.

ORANGE ROSEMARY BRICK CHICKEN (POLLO AL MATTONE)

Chef Travis Westrope – Serves 4



[INGREDIENTS]

4 chicken breasts split, bone-in with skin

[BRINE INGREDIENTS]

1 quart water
1 cup brown sugar
1 cup Kosher salt
1 tablespoon Juniper berries
1 Bay leaf

[MARINADE INGREDIENTS]

6 garlic cloves
Zest of ½ orange
¾ cup white wine
1 tablespoon Kosher salt
2 tablespoons Calabrian Chile paste, Pimentón (smoked paprika), or chili powder*
1 tablespoon fresh rosemary, chopped
½ cup orange juice
2 egg yolks
1 cup olive oil

[BRINE PREPARATION]

Combine all of the brine ingredients in a small pot and simmer for 30 minutes. Remove the Juniper berries and Bay leaf. Cool the brine completely before adding the chicken. This can be made days ahead of time and stored in a refrigerator.

[MARINADE PREPARATION]

Using an immersion blender or a regular blender, blend all the ingredients together except the olive oil on low speed. While the blender is running, slowly drizzle the olive oil into the blender and emulsify all ingredients together. Place the marinade in refrigerator until ready to use.

[CHICKEN PREPARATION]

Place the chicken breasts in the brine for 20-30 minutes. Drain off brine and allow the chicken to air dry on a sheet tray for a few minutes.

Next, add the chicken to the marinade and allow it to marinate for a minimum of 1 hour, or up to two days.

Prepare your brick by wrapping it or a heavy cast iron pan in aluminum foil.

Preheat oven to 375 degrees Fahrenheit. Place a large oven safe sauté pan over medium heat and drizzle with olive oil. Remove the chicken breasts from the marinade and allow the excess to drip off. Carefully place the chicken, skin side down in the sauté pan. Place the foiled brick/cast iron weight on top of chicken. Sauté the chicken for about 4 minutes on the skin side until you see the skin and marinade start to brown. Carefully flip the chicken over, replace the weight and place it in the oven for 15-20 minutes, until the internal temperature of the chicken breast at its thickest reads 160 degrees Fahrenheit. Remove chicken from the oven and allow it to rest. Reserve the oil and marinade in the bottom of the pan to drizzle over the chicken upon plating.

COFFEE RUBBED PORK TENDERLOIN

SERVES 2

2 tablespoons finely ground coffee
¼ teaspoon ground ginger
¼ teaspoon ground clove
1 teaspoon salt

¼ teaspoon black pepper
2 six-ounce pieces of pork tenderloin
3 tablespoons olive oil

PROCEDURE: Preheat oven to 400 °F. In a small bowl combine coffee, ginger, clove, salt and pepper. Generously rub pork tenderloin with the coffee mixture.

In a medium sauté pan, heat olive oil and carefully place pork tenderloin in pan. Turn the pieces of pork until all sides are seared and browned. Remove pork from sauté pan and place on a sheet in oven.

Cook for approximately 14 minutes (depending on how thick your tenderloins are), flipping the meat half way through. Remove at 140 °F internal temperature. Allow the pork to rest for 5 minutes where it will continue to cook to 145–150 °F. Slice and serve with Brussel sprouts and roasted butternut squash purée.



PRESENTATION: Roast and purée one butternut squash. Sauté Brussel sprouts in a cast iron pan with a generous pat of butter, salt and pepper to taste.

Spoon a dollop of squash purée onto the plate and drag the back of spoon through the dollop to spread across the plate. Carefully shingle pork pieces on top of the purée and then arrange Brussels sprouts around the plate as desired. Bon Appétit!