

Mimosa



SERVES 4

INGREDIENTS

1 BOTTLE OF CHAMPAGNE
3 CARA CARA ORANGES
1 ORO BLANCO GRAPEFRUIT

METHOD

1. JUICE THE CITRUS AND SET ASIDE A FEW OUNCES FOR THE DRESSING ON THE SALAD.
2. DISTRIBUTE THE JUICE INTO 4 CHAMPAGNE GLASSES.
3. TOP OFF WITH YOUR CHAMPAGNE.

Cucumber Cups



SERVES 4

INGREDIENTS

1 ENGLISH CUCUMBER
2 OZ SMOKED SALMON
2 OZ GOAT CHEESE
1 LEMON
12 PARSLEY LEAVES

METHOD

1. CUT THE CUCUMBER IN 1.2 INCH CIRCLES AND SCOOP THE CENTER WITH SPOON OR MELON BALLER.
2. WHIP GOAT CHEESE UNTIL SOFT, SET ASIDE.
3. CUT SALMON INTO EQUAL STRIPS AND ROLL INTO FLOWER SHAPE.
4. FILL CUCUMBER SLICES WITH GOAT CHEESE, TOP WITH SMOKED SALMON AND PARSLEY LEAVES.
5. MICROPLANE ZEST THE LEMON OVER THE TOP.

Prawn Marinade

Wine Pairing:

2016 Trinitas Carneros Chardonnay



SERVES 4

INGREDIENTS

- 1 LB PRAWNS U8-12
- 1 BUNCH CILANTRO
- 3 GARLIC CLOVES MINCED
- 2 TBSP PAPRIKA
- 1 TBSP CUMIN
- 1 TSP GINGER GRATED OR MINCED
- 1 TSP CHILI POWDER
- 4 OZ CANOLA OIL
- 1 LEMON ZESTED

METHOD

1. IN A SMALL BOWL, PLACE ALL THE INGREDIENTS FOR THE MARINADE AND WHISK TOGETHER.
2. POUR OVER SHRIMP AND MARINATE OVERNIGHT.
3. DAY OF, REMOVE THE SHRIMP FROM THE MARINADE AND DRAIN EXCESS OIL. THIS WILL PREVENT ANY BURNING ON THE GRILL.
4. GRILL SHRIMP UNTIL CURLED AND TENDER, ABOUT 3 MINUTES PER SIDE ON A MEDIUM FLAME.
5. SET ASIDE FOR SALAD.

Prawn Salad

Wine Pairing:

2016 Trinitas Carneros Chardonnay



SERVES 4

INGREDIENTS

4 CUPS BABY ARUGULA
1.5 CUPS GARBANZO BEANS CLEANED
1.5 CUPS EDAMAME BEANS SHELLLED
1.5 CUPS BROWN RICE
3 HEIRLOOM TOMATOES
1 AVOCADO
2 TBSP HEMP HEARTS

METHOD

1. IN A LARGE MIXING BOWL, COMBINE THE ARUGULA, BEANS, RICE AND TOMATOES. SET ASIDE UNTIL DRESSING IS MADE.
2. THEN TOSS LIGHTLY WITH DRESSING, ARRANGE ON A LARGE PLATE.
3. TOP WITH HEMP SEEDS, AVOCADO (SCOOP WITH A SPOON) AND GRILLED SHRIMP.

Prawn Salad

Dressing

Wine Pairing:

2016 Trinitas Carneros Chardonnay



SERVES 4

INGREDIENTS

2 OZ CITRUS JUICE (LEFT OVER FROM MIMOSA)
2 TBSP CHAMPAGNE VINEGAR
1 TSP DIJON MUSTARD
1 SMALL SHALLOT MINCED
2 TBSP MINCED CHIVES
1 TSP SUGAR
4 OZ OLIVE OIL
SALT AND PEPPER TO TASTE

METHOD

1. IN A SMALL BOWL ADD THE CITRUS JUICE, VINEGAR, SUGAR AND MUSTARD.
2. WHISK INGREDIENTS TOGETHER.
3. SLOWLY INCORPORATE THE OIL TO EMULSIFY, ADD THE SHALLOTS AND CHIVES.
4. SEASON WITH SALT AND PEPPER.

Avocado Toast

Wine Pairing:

2017 Trinitas Sauvignon Blanc



SERVES 4

INGREDIENTS

4 SLICES GLUTEN FREE BREAD
2 AVOCADOS
1 LIME
4 WHOLE EGGS
WATER AS NEEDED
2 TBSP DISTILLED WHITE VINEGAR
1/4 CUP MICRO CILANTRO
2 RADISHES SHAVED THIN

METHOD

1. IN A MEDIUM SAUCE POT, ADD 4 QUARTS OF WATER AND VINEGAR AND BRING TO BOIL.
2. STIR WATER, ADD EGGS ONE AT A TIME AND BRING TO BOIL.
3. TURN DOWN HEAT TO MEDIUM HIGH. POACH EGGS FOR 4 MINUTES FOR AN OVER MEDIUM TEMPERATURE.
4. GRILL OR TOAST THE BREAD.
5. SEED AND SMASH THE AVOCADO IN A SMALL BOWL, ADD THE JUICE OF THE LIME AND A LITTLE SALT AND PEPPER. SPREAD THE AVOCADO OVER THE BREAD,
6. TOP WITH POACHED EGG, SHAVED RADISH AND MICRO CILANTRO.

Chocolate Covered Strawberries

Wine Pairing:

2016 Trinitas El Dorado Zinfandel



SERVES 4

INGREDIENTS

6 OZ SEMI-SWEET CHOCOLATE
3 OZ WHITE CHOCOLATE
1 LB STRAWBERRIES WASHED AND DRIED

METHOD

1. WASH AND COMPLETELY DRY THE STRAWBERRIES, AND LEAVE OUT AT ROOM TEMPERATURE.
2. LINE A BAKING SHEET WITH PARCHMENT OR WAX PAPER.
3. MELT THE CHOCOLATE SEPARATELY IN A DOUBLE BOILER OR MICROWAVE. IF YOU ARE MICROWAVING STIR IN INCREMENTS OF 20 SECONDS UNTIL SMOOTH.
4. DIP THE STRAWBERRIES IN THE DARK CHOCOLATE MAKING SURE TO TAP EXTRA CHOCOLATE OFF, PLACE ON PARCHMENT.
5. AFTER 10 SECONDS PICK UP STRAWBERRY AND MOVE TO PREVENT "FEET".
6. IN A PIPING BAG, ZIP LOCK BAG, OR USING A FORK, DRIZZLE WHITE CHOCOLATE OVER STRAWBERRIES.
7. ARRANGE BERRIES ON PLATTER.