

Historic Spanish Point From Salsa to Sorbet

Zucchini cheese flan with field greens and Fume Blanc lemon-dill vinaigrette

Roasted chicken with figs, andouille sausage and corn bread dressing
With pomegranate cream sauce

Chocolate soufflé lava cake with vanilla ice cream garnish and mango sorbet

Roast Chicken with figs, andouille sausage and corn bread dressing with
Pomegranate , cream reduction

2 tbsp. olive oil
¼ cup chopped onions
¼ cup chopped celery
½ cup chopped andouille sausage
1 Tbsp. minced garlic
1 ½ cups finely crumbled corn muffins
kosher salt
fresh ground pepper
garlic salt

½ cup chicken stock
paprika
poultry seasoning to taste
pomegranate juice (about ¼ cup)
1 whole chicken, about 2 ½ lbs. or boneless chicken breasts, skin on
2 peaches, skinned and chopped
butter
½ cup fresh or dried figs, chopped
¼ cup port

Preheat oven to 400 degrees

Heat 1 TBSP. oil in large sauté pan over medium high heat
Add onions and celery and sauté about 2 minutes. Add sausage and garlic and sauté
another 2 minutes. Remove from heat

Crumble corn muffins and toss with sautéed vegetable/ sausage mixture. Season with
kosher salt and fresh ground pepper

Using the same pan, place back on stove and add chicken stock, pomegranate juice,
scraping the bottom to release the fond. Reduce heat and reduce liquid. Add ½ of the
liquid to stuffing mixture. Season to taste.

Place pan again on stove and heat. In a separate pan saute some diced figs and fresh
chopped peaches (if desired) with 2 TBSP. butter. Slowly add some of the chicken stock,
pomegranate liquid. Reduce by half. Add 2 Tbsp. light cream, reduce. Season and add
port if desired

For Boneless chicken breast:

Pound chicken breast and season

Layer stuffing mixture from end to end and roll chicken breasts. Saute in heated pan with butter to slightly brown skin. Place in baking dish and bake at 400 degrees for approx. 25 minutes, brushing skin with diced fig reduction after 20 minutes.

Let stand for 5 minutes. Slice and arrange fanned chicken on plate. Drizzle with reduction. Serve with roasted rosemary potatoes

For roasted chicken:

Roast chicken and split into halves. Mound stuffing on plate and lay roasted chicken on the top of the stuffing. Drizzle sauce and serve with sautéed fresh haricot verts

Zucchini cheese flan

Serves 6-8

This is a favorite recipe that Marimar Torres shared with us last summer during a visit to her winery. It has become such a hit that friends have all shared the recipe and make it on a weekly basis now. Served with Margrit Mondavi's vinaigrette tossed into field greens and chopped romaine, this is a perfect summer meal or salad and vegetable course for your dinner party.

¾ tsp. salt
3 pounds (about 10 medium) zucchini, grated
3 TBSP. butter
1 large onion, minced
1-cup ricotta cheese
3 cups grated Monterey Jack cheese
3 eggs beaten
Fresh ground pepper to taste

Sprinkle ¾ tsp. salt over grated zucchini and let sit for 15 minutes to release liquid. Squeeze inside a cloth and discard liquid.

Preheat oven to 375 degrees. Heat 1 TBSP. butter in a medium skillet and sauté onion slowly for about 10 minutes. Transfer to bowl. Add remaining 2 TBSP> butter to skillet and sauté zucchini for 10 minutes. Transfer to bowl and let cool. Add ricotta cheese, 2 ½ cups grated cheese, eggs, remaining salt and black pepper. Mix well and adjust seasoning if needed.

Oil or butter muffins pans and pour mixture into pans. Top with remaining grated cheese. Bake at 375 degrees until cheese on top is brown. Let cool about 20 minutes until removing from muffin pans. Serve with field greens and chopped romaine lettuce tossed with Fume Blanc lemon-dill vinaigrette

Margrit Mondavis's Fume Blanc Lemon-dill Vinaigrette

1 bottle fume Blanc
3 shallots, diced fine
Grated zest and juice of 1 lemon
1 ½ TBSP> rice vinegar
approx. 1 ¼ cups olive oil
½-bunch fresh dill leaves chopped fine
Salt and fresh ground pepper to taste

Reduce the fume Blanc in a saucepan to approx. $\frac{3}{4}$ cup. Place diced shallots in medium bowl and pour hot wine over them. Steep the shallot for 15 minutes. Chop the lemon zest fine and add it to the shallots. Add the lemon juice and rice vinegar and mix well. Whisk in the olive oil in a fine stream to make an emulsion. Taste as you go until you have a nice balance of flavors. Stir in chopped dill and season to taste. Keep refrigerated until ready to use.

This is also nice to toss with fresh chilled steamed asparagus or pan seared salmon