

THE MAGAZINE OF THE NAPA VALLEY

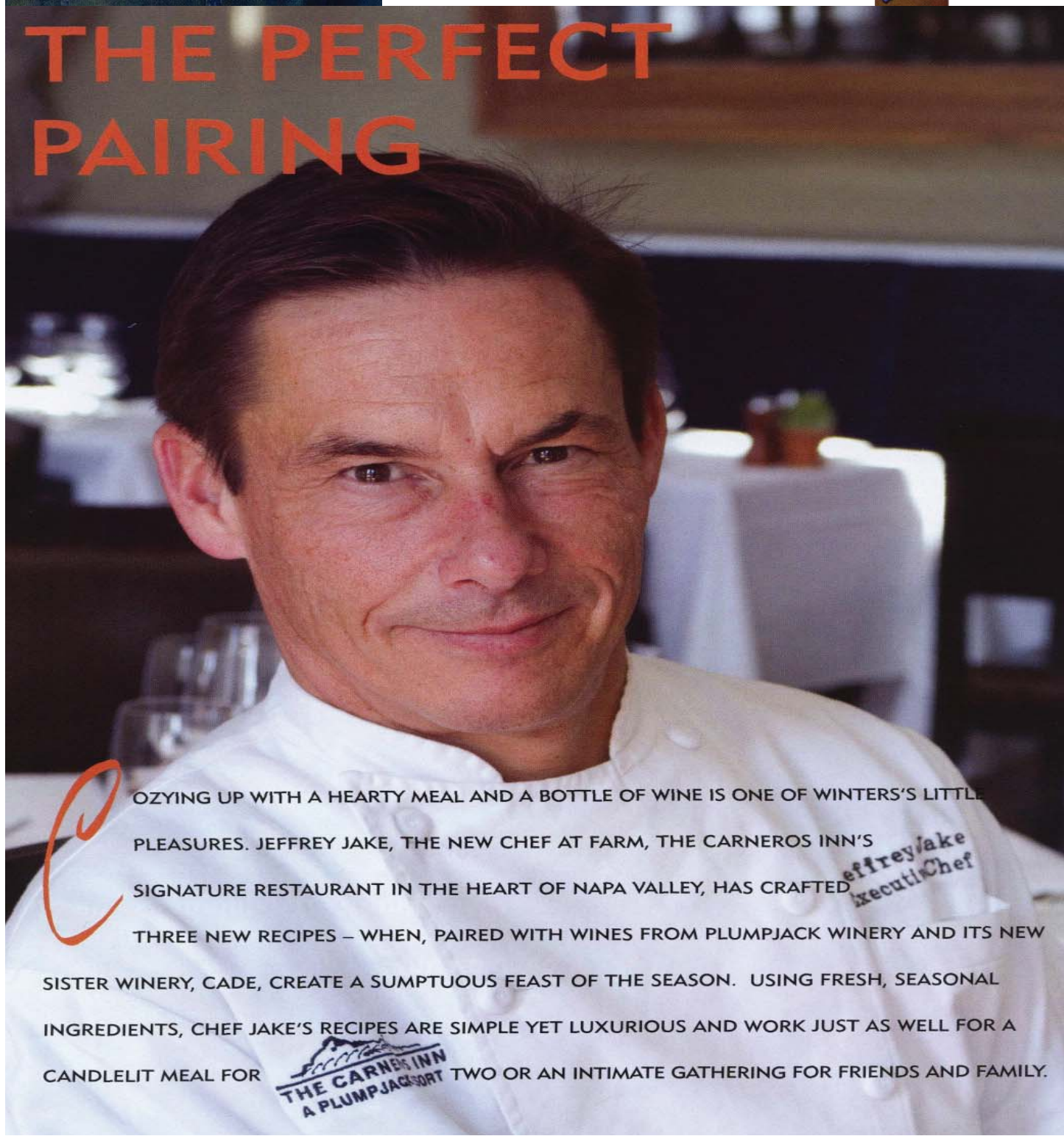
NAPA VALLEY

PEOPLE + STYLE + FOOD + SCENE + HOME

Life

FARM RECIPES
FROM CHEF JEFFREY JAKE

THE PERFECT PAIRING



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COZYING UP WITH A HEARTY MEAL AND A BOTTLE OF WINE IS ONE OF WINTERS'S LITTLE PLEASURES. JEFFREY JAKE, THE NEW CHEF AT FARM, THE CARNEROS INN'S SIGNATURE RESTAURANT IN THE HEART OF NAPA VALLEY, HAS CRAFTED THREE NEW RECIPES – WHEN, PAIRED WITH WINES FROM PLUMPJACK WINERY AND ITS NEW SISTER WINERY, CADE, CREATE A SUMPTUOUS FEAST OF THE SEASON. USING FRESH, SEASONAL INGREDIENTS, CHEF JAKE'S RECIPES ARE SIMPLE YET LUXURIOUS AND WORK JUST AS WELL FOR A CANDLELIT MEAL FOR TWO OR AN INTIMATE GATHERING FOR FRIENDS AND FAMILY.

Jeffrey Jake
Executive Chef

THE CARNEROS INN
A PLUMPJACK RESORT



PAN-SEARED DAYBOAT SCALLOPS WITH SWEET POTATO PUREE AND ORANGE OLIVE OIL INFUSED WITH TAHITIAN VANILLA BEAN Primary aromas of baked pears, cinnamon and banana with secondary aromas of spearmint, lemon zest and white peaches are followed on the palate with flavors of Fuji apple, pear, lemon drop and a touch of vanilla custard. This well-balanced Chardonnay perfectly offsets the sweetness of the recipe's sweet potatoes and light, delicate flavor of the scallops.

Serves 4 - Paired with PlumpJack Chardonnay

SWEET POTATO PUREE:

- 2 MEDIUM SWEET POTATOES
- ¼ C UNSALTED BUTTER
- 1 C HALF AND HALF
- SALT AND PEPPER TO TASTE

In a preheated 350 oven, place washed sweet potato on center rack. Roast approximately 40 minutes or until potatoes are easily pierced by a fork. In sauce pan heat half and half with butter. Remove skin from cooked sweet potatoes and rice or mash the potatoes. Add cream and butter. Add salt and pepper to taste. Cover and hold warm.

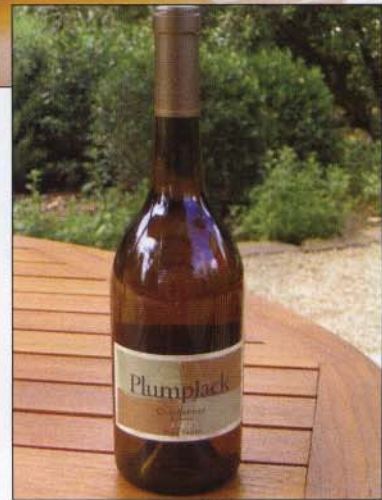
SCALLOPS:

- 8 U 10 DAYBOAT SCALLOPS
- 2 T GRAPESEED OIL
- SALT AND PEPPER TO TASTE

Season scallops with salt and pepper. Heat sauté pan over medium heat. Place grapeseed oil into pan. Once oil is very hot, gently place scallops in pan. Sear 2-3 minutes per side.

ORANGE OIL INFUSION:

Purchase good quality orange oil and Tahitian vanilla beans at your local gourmet store. Take 4 cups of orange oil and split 3 vanilla beans.



Combine all ingredients together in sauce pan and slowly bring up the temperature until it is warm to the touch. Remove from heat and allow to cool. Store in original container at least two days before use. Place a large spoon of sweet potato in a 4" ring mold on the center of the plate. Top with scallops and drizzle with orange oil. Garnish with crispy shallots.



MARINADE:

- 1/4 C DRIED PORCINI (GROUND FINE)
- 3 CHOPPED GARLIC CLOVES
- 1 TSP RED PEPPER FLAKES
- 1/4 C SALT
- 1 TSP SUGAR
- 1 T FRESH GROUND BLACK PEPPER
- 1/4 C OLIVE OIL

Mix all ingredients to form a paste. Rub into tenderloins and hold for 6 hours.

VENISON TENDERLOIN:

- 4 6 OZ PORTIONS OF MARINATED VENISON TENDERLOIN
- 1 C PORCINI MARINADE
- 1/4 C GRAPESEED OIL

Heat sauté pan over medium high heat. Place grapeseed oil in pan, add tenderloins and cook 5-6 minutes on each side until medium rare.

BACON BRAISED PARSNIPS:

- 3 PC BACON (CUT IN 1" PIECES)
- 8 FINGERLING POTATOES, HALVED
- 1/2 C PLUMPJACK SYRAH
- 1/2 C VEAL STOCK
- 1 T UNSALTED BUTTER
- SALT AND PEPPER TO TASTE

In a saucepan over medium heat, render bacon. Add parsnips and sauté for 3-4 minutes in bacon fat. Add Plumpjack Syrah and reduce by 2/3. Add veal stock, cover, and cook over low heat for 8-10 minutes until parsnips are cooked. Add butter, salt and pepper.

SALAD:

- 1 C PT REYES BLUE CHEESE CRUMBLES
- 1 C WATERCRESS
- 1 T SHERRY VINEGAR
- SALT AND PEPPER TO TASTE

Toss all ingredients together and season to taste.

PORCINI-OLIVE OIL MARINATED VENISON TENDERLOIN WITH BACON BRAISED PARSNIPS AND A BLEU-CHEESE WATERCRESS SALAD - Primary aromas of all spice, plums, raspberry jam and vanilla are followed by secondary aromas of coffee, rose petal and dark chocolate. Primary flavors of raspberry, plum and black cherry explode in the mouth. The finish is sweet and viscous with a nice level of tannins. A harmonious pairing with the succulent game meat and hearty bacon – the hint of red pepper flakes in the marinade add just the right amount of spice. Porcini-Olive Oil Marinated Venison Tenderloin with Bacon Braised Parsnips and a Blue-Cheese Watercress Salad.

Serves 4 - Paired with PlumpJack Syrah



**BELLWETHER FARMS SHEEPMILK RICOTTA
CHEESE AND LATE HARVEST FIG TART
WITH FRISEE TOSSED IN ST. HELENA
LEMON OLIVE OIL**

Aromas of lemon/lime delicately complement the recipe's lemon zest, and the wine's flavor or ripe figs balances perfectly with the fresh black mission figs **Serves 4 - Paired with CADE Sauvignon Blanc**

TART:

- 4 4" PREPARED TART SHELLS
- 2½ C SHEEPMILK RICOTTA
- 1 EGG YOLK
- 2 T LEMON ZEST
- 1 PINCH SEA SALT
- ½ TSP FRESH GROUND WHITE PEPPER
- 12 MED BLACK MISSION FIGS
- ½ C SHAVED FONTINA D'AOSTA

SALAD:

- 2 C FRISEE OR MACHE
- 3 T ST. HELENA LEMON OIL
- SALT AND PEPPER TO TASTE



Preheat oven to 375. Beat egg yolk and lemon zest, and then fold into ricotta. Add salt and pepper. Fill each tart with 2-3 tablespoons of cheese mixture and arrange fig quarters to fill tart. Place in 375 for 20-25 minutes or until crust is brown and fully cooked. Toss frisee or mache with lemon olive oil. Season with salt and pepper. Place warm tart on the center of plate top with frisee and drizzle more lemon oil around the tart and finish with Fontina shavings.

Jeffrey Jake became Executive Chef of FARM, The Carneros Inn's signature restaurant in July of 2007 after a thirty year career that began at Napa Valley's Domain Chandon. 🍷 NVL