

30th Annual Auction Napa Valley  
Saturday Dinner Menu

5 June 2010

Family Style on the Lawn  
Meadowood Napa Valley

**Appetizer**

Spring Onion and Crème Fraîche Tart  
Spring Porcini, Rocola  
*Melissa Perello of Frances, San Francisco*

**Dinner**

Duck Confit Salad  
Frisée, Watercress, Pickled Garlic Vinaigrette  
*Suzanne Tracht of Jar, Los Angeles*

Diver Sea Scallops Scented with Vanilla Bean  
Citrus and Spices, Caramelized Belgian Endive,  
Ruby Red Grapefruit, Mache, Mint  
*Carrie Nahabedian of Naha, Chicago*

Braised Beef Cheeks  
Baked Ricotta, Cherry Tomatoes, Feta Salsa Verde  
*Suzanne Goin of Lucques, Los Angeles*

**Dessert**

Chocolate and Date Pudding Cake  
*Gina DePalma of Babbo, New York City*

Fresh Fruit Trifle with Biscuits  
*Liz Prueitt of Tartine, San Francisco*

## **Spring Onion and Crème Fraîche Tart with Spring Porcini and Rocola**

**Melissa Perello of Frances, San Francisco**

Serves 6 or approximately two, 14" x 5" rectangular tarts

### Tart Dough for Shell:

20 oz. all purpose flour  
1½ teaspoons salt  
Fresh-cracked black pepper  
8 oz. very cold butter  
4 oz. lard, room temperature  
8-10 tablespoons very cold water

Combine dry ingredients in bowl of food processor. Cut butter into dry ingredients until pea size; process in the lard in small chunks, just until incorporated.

Add most of the cold water and work only until incorporated. Dough will need to be pressed/compacted to hold a ball shape. Drip in small additional amounts of water as needed.

Press the dough ball into a disc shape and chill at least 2 hours.

Roll to 1/8-inch thick sheets. Line tart shells, chill to firm. (Make sure to seal any holes w/ additional pastry dough. Custard base is loose and will leak while baking if there are any holes or gaps.) Line dough with foil and blind-bake with pie shell weights until golden.

### Filling:

4 pounds red and/or white spring onion bulbs (remove green tops and half. In covered pan, steam the onion halves with butter, salt and pepper, and water to al dente. Cool and then quarter to 1¼-inch thick pieces.

If porcini (or boletes) are available, use approximately ¾ pound per tart (Trim and cook porcini in copious amount of butter with thyme and garlic, salt and pepper until tender. Reserve the mushroom liquid and butter together. Cool and slice Porcini.

1½ cup Crème Fraîche

8 egg yolks

Blend together the reserved butter and mushroom liquor, measure ½ cup

Combine the eggs, crème fraîche and mushroom liquor/butter. Season to taste with salt and white pepper

### Add:

1 tablespoon sliced chives

1 teaspoon chopped chervil

### To bake the tarts:

Arrange a layer of sliced porcini, followed by the quartered onions cut sides up, staggering to allow space for custard to settle and infuse.

Pour over enough crème fraîche mixture just until tips of the onions are revealed

Bake at 350°F until filling is set and the top is golden.

Serve warm or room temperature. Each tart can be cut to 8 portions.

Garnish with lightly dressed rocolla or spring greens & shaved Pecorino cheese.

**Duck Confit Salad**  
**Frisée, Watercress, Pickled Garlic Vinaigrette**

**Suzanne Tracht of Jar, Los Angeles**

Serves 6

2 heads baby frisée  
1 bunch hydroponic watercress leaves  
Pickled garlic vinaigrette

Duck Confit:

6 star anise, ground  
1 tablespoon ground black pepper  
4 cups sugar  
2 cups salt  
6 Thai chili peppers, broken into pieces  
12 ounces fresh ginger, chopped  
6 duck leg quarters  
2 pounds rendered duck fat

Mix together: anise, ground pepper, sugar, salt, chili peppers, and ginger. Add duck and marinate over night.

Remove duck, rinse well in cold water, pat dry, and place in a large pot. Add rendered duck fat and toss. Cover with plates. Cook over a low flame for 1½ hours. Cool. Cut legs in half and place on top of salad.

\*If not using duck immediately, place in container with fat and refrigerate.

Pickled Garlic Vinaigrette:

2 cups rice vinegar  
¼ cup water  
2 bay leaves  
1 teaspoon salt  
1 teaspoon sugar  
½ teaspoon whole black peppercorns  
1 cup garlic cloves, peeled  
1/2 teaspoon fresh lemon juice  
Olive oil

In a medium-sized pot bring to a boil: vinegar, water, bay leaves, salt, sugar, peppercorns. Add garlic. Simmer 10 minutes.

Cool. Remove garlic. Strain liquid and set aside.

Slice garlic thinly. Mix garlic, squeeze of lemon juice with vinegar mixture. Toss vinaigrette to taste with baby frisée and watercress. Drizzle with a little olive oil. Add salt and pepper to taste. Place duck on top of salad.

**Diver Sea Scallops**  
**Scented with Vanilla Bean, Citrus and Spices,**  
**Caramelized Belgian Endive, Ruby Red Grapefruit, Mache and Mint**

**Carrie Nahabedian of Naha, Chicago**  
Serves 6-8

16 fresh diver sea scallops  
Citrus-vanilla powder (see recipe below)  
4 heads Belgian endive, core removed & leaves julienned  
3 tablespoons olive oil  
3 tablespoons butter  
2 bunches mâche lettuce  
2 ruby red grapefruit, suprêmed (only the sections), juice reserved  
Salt & black pepper  
1 teaspoon sugar  
Beurre blanc (see recipe below)  
Mint, chopped chiffonade

Season Scallops with salt and fresh-cracked black pepper. Sear in a hot pan with the olive oil until golden on one side. Before turning over, sprinkle generously with the citrus powder on each side. Cook until medium rare. Set aside to keep warm.

Heat butter until bubbling in separate pan. Add endive, season with salt and pepper. Cook over high heat until wilted. Add teaspoon of sugar and sauté until caramelized.

In 8 bowls, evenly distribute endive. Place 2 scallops in each bowl with a few grapefruit sections. Garnish with chiffonade of mint, a small bouquet of mâche and a generous spoonful of Beurre blanc.

Beurre Blanc:

2 tablespoons grapefruit juice  
2 tablespoons white wine  
1 teaspoon minced shallot  
2 tablespoons heavy cream  
½ lb. soft butter  
Salt & white pepper

Reduce grapefruit juice and wine in small saucepot with shallots until 1 tablespoon of liquid remains. Add heavy cream and bring to boil.

Remove from heat and slowly whisk soft butter in until sauce is emulsified. Season to taste with salt and white pepper.

Citrus Vanilla Powder:

1 vanilla bean, split lengthwise  
2 star anise  
¼ teaspoons cardamom pods  
1/8 teaspoons cayenne pepper  
¼ teaspoons fennel seeds

Peel (no pith) of: 2 grapefruit, 2 oranges, 2 lemons, 2 limes

Place all items on a cookie sheet with sides. Let dry for two days. Grind in spice grinder until a fine powder.

**Braised Beef Cheeks**  
**Baked Ricotta, Cherry Tomatoes and Feta Salsa Verde**

**Suzanne Goin of Lucques, Los Angeles**

Serves 6

6 pounds beef cheeks, cleaned  
1 tablespoon thyme leaves plus 4 whole sprigs  
1 tablespoon freshly cracked black pepper  
3 tablespoons extra-virgin olive oil  
1 cup diced onion  
1/3 cup diced carrot  
1/3 cup diced celery  
4 flat-leaf parsley sprigs  
2 bay leaves  
2 tablespoons balsamic vinegar  
1 1/2 cups port  
2 1/2 cups hearty red wine  
6 cups beef or veal stock  
6 tablespoons unsalted butter  
1 cup small cherry tomatoes, mixed colors, cut in half  
2 tablespoons sliced opal basil  
1/2 lemon  
1 recipe baked ricotta (recipe follows)  
1 recipe feta salsa Verde (recipe follows)

Season the beef cheeks with the thyme leaves and cracked black pepper. Use your hands to coat the meat well. Cover and refrigerate overnight.

Preheat the oven to 325°F.

Take the beef cheeks out of the refrigerator 1 1/2 hours before cooking to come to room temperature. After 30 minutes, season them generously on all sides with salt.

Heat a large sauté pan over high heat for 3 minutes. Pour in 3 tablespoons olive oil and wait a minute or two, until the pan is very hot and almost smoking. Place the cheeks in the pan and sear until caramelized and nicely browned on all sides. When the beef cheeks are nicely browned, transfer them to braising pan.

Turn the heat down to medium and add the onion, carrot, celery, thyme sprigs, and bay leaves. Stir with a wooden spoon, scraping up all the crusty bits in the pan. Cook 6-8 minutes, until the vegetables just begin to caramelize. Add the balsamic vinegar, port, and red wine. Turn the heat up to high and reduce the liquid by half.

Add the stock and bring to a boil. Pour the liquid over the cheeks, scraping off any of the vegetables that fall on top of the short ribs. The stock mixture should almost cover the ribs. Tuck the parsley sprigs in and around the meat. Cover tightly and braise in the oven for about 3 hours.

To check the meat for doneness, pierce a piece with a paring knife. If the meat is done, it will yield easily.

Let the meat rest 30 minutes in the juices and then transfer them to a sheet pan and chill completely. Strain the broth into a saucepan, pressing down on the vegetables with a ladle to extract all the juices. Skim the fat.

Spoon some baked ricotta at the center of each of 6 large shallow bowls. Place the beef cheeks on top of each spoonful of ricotta. Spoon the jus over.

Add the butter to a medium hot pan and cook a few minutes until it starts to brown and smells nutty. Add the cherry tomatoes, 3/4 teaspoon salt, and a few grindings of black pepper. Cook 30 seconds shaking the pan often, until the tomatoes release some of their juice. Squeeze some lemon juice into the butter and taste for balance and seasoning. Stir in the basil and spoon the sauce over the cheeks.

Finish each plate with a generous spoonful of feta salsa Verde.

#### Baked Ricotta:

3 cups fresh whole milk ricotta cheese (1 1/3 pound)  
6 tablespoons extra-virgin olive oil  
1 1/2 teaspoons thyme leaves  
1 tablespoon chopped flat-leaf parsley  
1/2 teaspoon sliced chili d'arbol, on the diagonal  
kosher salt and freshly ground black pepper

Preheat the oven to 400°F.

Place the ricotta in a large bowl and stir in 5 tablespoons olive oil, 1 teaspoon thyme, the chopped parsley, 1/2 teaspoon salt, and 1/4 teaspoon freshly ground black pepper.

Transfer the ricotta to an 8-inch gratin dish or casuela. Gently press the top with your fingers to make slight indentations, and decorate the ricotta with 1/2 teaspoon thyme and 1/2 teaspoon sliced chili. Drizzle the remaining tablespoon olive oil over the top and bake 30 to 40 minutes, until golden brown on top.

#### French Feta Salsa Verde:

1 teaspoon fresh marjoram or oregano leaves  
1/4 cup coarsely chopped mint  
1 cup coarsely chopped flat-leaf parsley  
1 small clove garlic  
1 tablespoon capers  
1 anchovy packed in salt, rinsed  
3/4 cup extra virgin olive oil  
1/4 pound French feta cheese

Using a mortar and pestle gently pound the herbs, in batches, to a paste. Work in some of the olive oil and transfer the mixture to a bowl. Pound the garlic and anchovy and add them to the herbs.

Gently pound the capers until they are crushed and add them to the herbs. Add the remaining oil and taste for balance and seasoning. Crumble the feta into the salsa Verde and taste for seasoning

## **Chocolate and Date Pudding Cake**

**Gina DePalma of Babbo, New York City**

Serves 6 to 10

1 cup walnut pieces  
4 oz. highest-quality bittersweet or semisweet chocolate, chopped  
4 tablespoon unsalted butter  
8 large Midol dates (6 oz.)  
½ cup whole milk  
¾ cup unbleached all-purpose flour  
2 tablespoons unsweetened, Dutch-processed cocoa powder  
¼ teaspoon baking powder  
¼ teaspoon baking soda  
½ teaspoon salt  
2 large eggs  
¼ cup granulated sugar  
¼ cup dark brown sugar, packed  
1 teaspoon pure vanilla extract  
¾ cup heavy cream

Preheat the oven to 325 °F. Place the walnuts in a single layer on a baking sheet and toast them until they are golden brown and aromatic, about 12 minutes. Set the walnuts aside to cool, then finely chop them in a food processor.

Pit and halve dates lengthwise, roughly chop, and place them in a food processor. Heat the milk to scald it, then add it to the dates and process to make a puree; it will be a bit lumpy. Melt the chocolate and butter together over a gently simmering pan of boiling water, whisking to combine them.

In the bowl of an electric mixer, use the paddle attachment on medium speed to beat the sugar and eggs together until they are thick and light-colored, about 2 minutes. Beat in the vanilla extract, followed by the chocolate and butter mixture. Scrape down the sides of the bowl and beat in the dry ingredients on low speed. Beat in the date puree, followed by the heavy cream and then the walnuts.

Lightly grease a 6-cup muffin tin, or 8 six-ounce ramekins or custard cups. Divide the batter among the cups; place them on a baking sheet, evenly spaced. Bake the pudding cakes for 20 to 25 minutes, rotating them halfway through the baking time to ensure they bake evenly. The cakes should be puffed and cracked on top; but the centers will sink as they cool and will remain soft and slightly wet.

Allow the pudding cakes to cool halfway before serving them warm, or they may be baked one day in advance and re-heated.

## Fresh Fruit Trifle with Biscuits

Elisabeth Prueitt of Tartine, San Francisco

Serves 6

Fruit is lightly sweetened and served family-style in its baking dish topped with the pre-baked biscuits. Bowls of softly whipped cream to be served alongside.

Biscuits for Cobbler:

1 ½ cups cake flour  
1/8 teaspoon baking soda  
1 ½ teaspoons baking powder  
1/3 teaspoon salt  
1 tablespoon sugar  
3 tablespoons butter  
¾ cup buttermilk  
½ cup heavy cream  
1 teaspoon finely grated lemon zest  
1 cup all-purpose flour (or cake flour) for shaping  
2 tablespoons butter, melted

Preheat the oven to 475°F and butter an 8-inch round cast iron pan or cake pan.

Combine the flour, soda, baking powder, salt, and sugar in a medium mixing bowl. Work the butter into the flour mixture until there are no butter lumps larger than a big pea (use paddle attachment of Kitchen Aid or use hands).

Combine the buttermilk, heavy cream, and lemon zest. Add to the flour mixture, mix gently and quickly and let stand for 2 or 3 minutes. Do not over mix. This makes a very wet dough.

Pour the cup of flour onto a plate or pie tin. Flour your hands well. Spoon a biscuit-size lump of wet dough into the flour and sprinkle some flour over the wet dough to coat the outside. Pick up the biscuit and shape it roughly into a soft round. At the same time, shake off the excess flour. The dough is so soft that it will not hold its shape. As you shape each biscuit, place it in the pan. Push the biscuits tightly against each other so that they will rise up and not spread out. Continue shaping biscuits in this manner until all of the dough is used. Hint: To make a large batch of biscuits in a hurry, spray a medium-small (about 2-inch) ice cream scoop with nonstick cooking spray. Cover a jelly-roll pan with all-purpose flour. Quickly scoop biscuits onto the flour, then sprinkle with flour, shape, and place in small pans.

Brush the biscuits with melted butter and bake just above the center of the oven until lightly browned, 15 to 20 minutes. Cool for 2 minutes in the pan, then turn out and cut the biscuits apart.

The biscuits are fully baked as above, and served with fruit that is baked separately. Serve warm with lightly sweetened whipped cream.