

FRANCIS FORD
COPPOLA
WINERY

February 25th:

Wine #1: Sutro 2020 Sauvignon Blanc

Cavatappi Pasta with a Bloomsdale Spinach and Hazelnut Pesto

Serves 4

$\frac{3}{4}$ pound of Bloomsdale spinach, stems removed

1 cup extra virgin olive oil

$\frac{3}{4}$ cup vegetable oil

2 cloves of garlic, peeled and minced

1 each lemon, zested and juiced

$\frac{1}{2}$ cup hazelnuts, toasted, and chopped small

$\frac{1}{2}$ cup Parmigiano Reggiano (plus more for garnishing), grated

Salt and pepper to taste

12 or 16 ounce box of Cavatappi or your favorite noodle

Bring a large pot of water to a boil. When the water boils, add the spinach and blanch for about 30 seconds. Remove from water and place directly into an ice bath to cool. Remove the spinach from the ice water, drain most of the water off the spinach, and place into a blender. Add the olive oil, vegetable oil, and garlic to the blender and puree slightly. Place spinach puree in a bowl and add the juice and zest of the lemon, chopped hazelnuts, cheese, and stir to incorporate. Season the pesto to taste with salt and pepper. In the meantime, bring another large pot of water to a boil and cook the pasta until al dente. Drain thoroughly, place into a bowl and add the pesto to coat the noodles. Garnish with a little more Parmigiano Reggiano cheese and serve.

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Wine #2: Coppola Virginia Dare The Lost Colony Red Blend (Petit Verdot, Cabernet Sauvignon, Malbec)

Grilled Chicken Legs and Thighs with Creamy Polenta and Spring Onions

Serves 4

1 tablespoon extra-virgin olive oil

½ cup balsamic vinegar

2 tablespoons chopped herbs (rosemary, thyme, etc)

6 cloves of garlic, sliced thin

4 each chicken legs and thighs

4 cups water

1 cup milk

1 cup cornmeal

2 tablespoons butter

¼ cup Parmigiano Reggiano cheese, grated

Salt and pepper

4 or 8 each spring onions, dependent on size

1 teaspoon olive oil

Make the chicken marinade by combining the extra virgin olive oil, vinegar, herbs, and garlic. Place the chicken in one layer in an appropriately sized pan and pour the marinade over it. Allow to marinate overnight in your refrigerator, flipping occasionally. The next day when you are ready to cook, preheat grill to medium high heat. Start the polenta by bringing the water and milk to a simmer. Once the liquid simmers, slowly add the cornmeal, whisking the entire time. Lower the heat to low and whisk often so the polenta doesn't clump. Cook for about 20 minutes until the cornmeal is soft and the polenta thickened. Add butter, Parmigiano Reggiano cheese, and season to taste with salt and pepper. Set aside. Remove the chicken from the marinade and pat dry. Place the chicken onto a preheated and clean grill and cook until an internal temperature of 165 degrees is achieved. Remove the chicken and allow to rest. Toss the spring onions in the olive oil and season to taste with salt and pepper. Grill the onions until soft and caramelized. To serve, put a scoop of polenta on a plate, followed by a piece of chicken, and the grilled spring onion.

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Wine #3: Rodney Strong 2015 Alexander's Crown, Single Vineyard Cabernet Sauvignon

Pan Roasted Rack of Lamb with Fingerling Potatoes, Swiss Chard, and Blueberry

Serves 4

2 each lamb racks, about 1 pound each

Salt and pepper

2 pounds Fingerling potatoes

1 tablespoon extra-virgin olive oil

6 cloves of garlic, chopped small

1 or 2 bunches of Swiss chard

1 tablespoon butter, unsalted

½ yellow onion, diced

1 cup blueberries

1 glass of dry red wine

1 cup chicken stock

Preheat oven to 450 degrees. Toss the potatoes with salt and pepper, place in an oven proof dish, and put the pan into the oven. Season the racks of lamb with salt and pepper on all sides. Place the racks on a sheet tray with a rack and place in the oven until desired internal temperature is achieved, about 20 minutes for medium rare. Test doneness of meat with a probe thermometer and allow to rest at room temperature. For the sauce: place a small sauce pot over medium heat and add the butter and onion and cook stirring frequently until the onions are very soft, about 10 minutes. Add the wine and reduce the wine almost completely. Add the chicken stock and the blueberries and return the sauce to a simmer. Carefully puree the sauce in a blender or with a hand blender and season taste with salt and pepper. Set aside. When the potatoes are almost done, add the garlic and Swiss Chard to that same pan, stir all the ingredients and place back in the oven until the potatoes are cooked and the Swiss Chard is wilted. To serve, slice the racks of lamb and arrange on the plate with the potatoes, Swiss Chard, and some of the blueberry sauce.