

BUTTERNUT SQUASH RISOTTO WITH PANCETTA, TOASTED WALNUTS AND ROSEMARY WITH J. LOHR ESTATES SEVEN OAKS CABERNET, MASCARPONE AND PARMESAN CHEESE

Serves 4

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| ¼ cup olive oil | 4 Tbsp unsalted butter |
| 1 small onion, finely chopped | ½ cup parmigiano reggiano, grated |
| 1 small butternut squash, peeled, seeded and small diced | 2 Tbsp mascarpone cheese |
| 1½ cups Arborio rice | 4 Tbsp chopped walnuts |
| ½ cup J. Lohr Estates Seven Oaks Cabernet | 2 Tbsp rosemary, finely chopped |
| 8 cups chicken stock | |

Using a stock pot, sauté onion and butternut squash in olive oil until they become slightly soft. Add the rice and sauté until lightly browned. Then pour in the J. Lohr Estates Cabernet and chicken stock. Cover and simmer for 20 minutes, or until all of the liquid has evaporated. Remove from heat and add in the mascarpone and reggiano cheeses, along with the chopped nuts and rosemary. Enjoy with a glass of J. Lohr Estates Seven Oaks Cabernet!

MONKFISH OSSO BUCCO WITH J. LOHR ESTATES SEVEN OAKS CABERNET

Serves 3 to 4

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| 1 large monkfish tail and bone, cut into 3 to 4 portions | 1 cup J. Lohr Estates Seven Oaks Cabernet |
| ¼ cup extra virgin olive oil | 8 Sicilian green olives |
| ¼ cup flour | ½ cup basic tomato sauce |
| salt and pepper | 2 Tbsp parsley, finely chopped |
| 1 large leek, sliced thin | 2 Tbsp butter 8 sage leaves |

Season monkfish with salt and pepper, then dredge in flour. Heat olive oil in pan until almost smoking, then add fish to the pan. Brown both sides of fish and transfer into 350°F oven for approximately 12 minutes.

Return pan to heat and add leek slices and sage leaves. Sauté leeks until softened and starting to brown. Deglaze pan with J. Lohr Estates Cabernet, then add olives and tomato sauce. Simmer for five minutes, then add butter and parsley to finish the sauce. Place fish on plate and drizzle with sauce. Serve with a glass of J. Lohr Estates Seven Oaks Cabernet and enjoy!

Recipes from THE J. LOHR VINEYARD TABLE

CHEF BERNIE KANTAK, Chef at Citizen Public House, Scottsdale, Arizona

FAIR TRADE COFFEE BRAISED SHORT RIBS WITH DRIED BING CHERRY AND VANILLA BEAN COMPOTE AND PARSNIP PURÉE

Serves 4

Ribs

Begin this part of the recipe the day before you are serving.

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| 4 beef short ribs (16 oz each, bones intact) | 1 Tbsp ground coriander |
| ¼ cup finely ground fair trade coffee | 1 Tbsp Saigon cinnamon |
| 1 Tbsp cocoa powder | ½ Tbsp finely ground black pepper |
| 1 Tbsp smoked paprika | |

In a small bowl, combine coffee, cocoa and spices thoroughly, and set aside. Trim any silver skin from ribs, allow some fat to remain, and season generously with salt. Lay two and a half feet of 18-inch-wide aluminum foil flat on counter, long side facing you. Cover the aluminum foil with the same size piece of plastic wrap. Place salted ribs, meat side down, on center of the plastic wrap. Lightly dust with the coffee/spice mixture. Turn ribs over and repeat the dusting procedure with the spice mixture. Leftover spice mixture will be used in the compote.

Grasp the right side of the plastic wrap, and bring the edge over the top of the meat. Then repeat with left side, completely covering the meat. Bring the top and bottom edges of the plastic tightly over the far and near edges of the meat (important for seams to be on top of the package). Repeat this procedure with the foil, keeping seams on the top. Put package in two-inch-high roasting pan, and put in 200°F oven for 18 hours.

Compote

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| 1 cup dried Bing cherries | 2 Tbsp honey |
| ¼ cup red onion, small dice | ½ tsp coffee spice mix from ribs |
| 2 cups J. Lohr Estates Seven Oaks Cabernet | ½ vanilla bean, split, seeds scraped and set aside |
| ¼ cup balsamic vinegar | |

Sauté red onions in a small amount of olive oil. When translucent, add remaining ingredients, including seeds, and bring to a boil. Reduce heat and simmer until liquid is reduced by 2/3 and a syrupy consistency has been reached. Transfer to a bowl, and cool to room temperature.

Parsnips

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| 2 parsnips, peeled, stringy core removed, and roughly chopped | 1 pint almond milk |
| 2 Tbsp extra virgin olive oil | 1/8 tsp nutmeg |
| | salt and pepper to taste |

Toss roughly chopped parsnips with olive oil, and spread on sheet pan. Roast in 400°F oven until caramelized and tender, stirring occasionally. Transfer to blender or food processor, and add half the almond milk. Pulse until desired consistency is reached. Add more almond milk if needed. (The parsnips should be the consistency of mashed potatoes). Add nutmeg, and season with salt and pepper to taste. Enjoy with a glass of J. Lohr Estates Seven Oaks Cabernet!

CHOCOLATE CRUNCH TORTE

Serves 4

Chocolate Ganache

1 lb chocolate chips (semi-sweet)

½ cup dark chocolate mousse mix

Melt chocolate chips over a double boiler. Follow directions on mousse mix and fold into melted chocolate. Set aside.

Crunch Base

1 lb Gianduja chocolate (a sweet chocolate with hazelnut paste)

½ cup Pailleté Feuilletine

¼ lb praline paste

¼ cup hazelnut oil

In a food processor, blend the praline paste and hazelnut oil together. Melt the Gianduja chocolate over a double boiler, then mix in Pailleté Feuilletine and blend of praline paste and hazelnut oil.

Spread out the Gianduja mixture on a buttered sheet pan, and place in the refrigerator to chill. Using desired shape ring mold, punch out a chocolate base. Place the punched out base with ring mold attached on a separate cookie sheet. Fill with melted ganache and chill.

Easy Crème Anglaise

½ gallon vanilla ice cream

2 egg yolks

Melt ice cream using a double boiler, then add egg yolks and whisk occasionally until mixture starts to thicken (approximately 10 minutes). Chill.

Plate Assembly

Heat a kitchen towel with hot water, squeezing excess water out, and gently rub sides of the ring mold until the chocolate crunch can be removed with little or no force. Place torte in the center of the plate and drizzle sauce as desired. Enjoy with a glass of J. Lohr Estates Seven Oaks Cabernet!



Recipes from THE J. LOHR VINEYARD TABLE

CHEF CLIFTON VOGELSBURG, Executive Chef at Solas Dine • Lounge • Roof, Raleigh, North Carolina

GRILLED FILET MIGNON WITH J. LOHR ESTATES SEVEN OAKS CABERNET GOAT CHEESE BUTTER

Serves 4

4 filet mignon steaks

12 oz J. Lohr Estates Seven Oaks Cabernet

2 oz goat cheese

½ lb butter

1¼ tsp garlic salt

pinch of ground white pepper

1 oz scallions (cut on thin bias)

1¼ tsp sea salt

Method

In saucepan, reduce J. Lohr Estates Cabernet until it is a thick syrup consistency, then cool down and reserve. Dice butter and let soften at room temperature for approximately one hour. In a Kitchen Aid mixer with whisk, combine seasonings, butter and cabernet reduction. Whip to a fluffy consistency until ingredients are combined well. With a rubber spatula, fold in scallions and crumbled goat cheese (put in freezer for a short time to attain good crumbles). Roll into a log on parchment paper, and refrigerate until ready to use.

Grill filet mignon to desired temperature. Cut a medallion of the J. Lohr Estates Cabernet Goat Cheese Roll and place over steak to begin melting. Serve immediately as the medallion slowly melts over the steak. Serve with J. Lohr Estates Seven Oaks Cabernet. Enjoy!!

ANCHO CHILE BARBECUED DUCK LEG CONFIT WITH CREAMY SMOKED CHEDDAR GRITS AND VANILLA BLACK PEPPER PICKLED PLUMS

Serves 6 to 8

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| Ancho Chile Barbecue Sauce | 2 dried ancho chiles |
| 1 cup diced yellow onion | 1 cup water |
| ½ Tbsp minced garlic | ¼ cup tomato paste |
| ¼ cup cider vinegar | ⅓ cup molasses |

Sauté onion and garlic in a small amount of butter for seven minutes on medium heat, until soft. Add remainder of the ingredients and simmer for 20 minutes. Purée and season with salt and pepper.

Smoked Cheddar Grits

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| 1½ cups good quality stone ground grits, white or yellow | 3 cups milk |
| 3 cups chicken stock | 1½ cups smoked cheddar, grated |
| | 2 Tbsp butter |

In a medium-sized saucepan, heat stock, milk and butter to a simmer. Sprinkle grits slowly into liquid while whisking with a wire whisk. Adjust heat to very low and cover, but stir often while cooking. Cook for about 30 to 40 minutes, or until grits are soft and mixture is creamy and thickened. Add cheese and season with salt and pepper. Keep warm.

Note: Stir often, especially after adding the grits, as they will fall to the bottom and can easily stick to the pot. If sticking does occur at all during the cooking process, simply take the pan off the heat for five to ten minutes and the grits should release; then return to the heat and finish cooking, stirring often.

Vanilla Black Pepper Pickled Plums

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| 8 ripe black plums | |
| 2 cups white vinegar | 1½ cups sugar |
| 1 cup water | 1 tsp vanilla extract or ½ vanilla bean pod, split and scraped |
| 1 Tbsp coarse ground black pepper | |

The plums should be pickled at least two days in advance. Split plums in half by cutting around the pit, then discard pit and slice each half into four wedges. Warm the rest of the ingredients together just to dissolve the sugar, then cool to room temperature. Pour mixture over the plums and refrigerate for at least two days. When ready to serve, remove plums from liquid and let come to room temperature.

Duck

6–8 duck legs, cooked confit style (salted and cooked slowly in its own fat until tender)

Assembly

Either pull meat from duck legs, leave whole, or separate thighs from legs. If you choose to pull the meat from the legs, you may warm it with an amount of barbecue sauce to your liking in a saucepan on low heat on the stove. Or you may brush the legs with the sauce and warm in the oven or on an outdoor grill. Place desired amount of grits on the plate, then set duck meat or leg beside/on grits, and garnish with three to four plum segments. Enjoy with a glass of J. Lohr Estates Seven Oaks Cabernet!

Recipes from THE J. LOHR VINEYARD TABLE

CHEF DOUG VAUGHAN, Executive Chef at Goldfish Restaurant, Atlanta, Georgia

“SEVEN OAKS” BRAISED BEEF SHORT RIBS

Serves 4

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| 4 lbs kosher-style (cross-cut) beef short ribs, cut 2-3 inches in length | 1 Tbsp tomato paste |
| 1 medium carrot, peeled and cut into large pieces | 1 750ml bottle of J. Lohr Estates Seven Oaks Cabernet |
| 1½ Tbsp vegetable oil | 4 cups stock (chicken or beef) |
| 1 medium onion, peeled and cut into large pieces | 2 sprigs fresh thyme |
| 1 rib of celery, cut into large pieces | 2 sprigs fresh rosemary |
| 3 cloves garlic, smashed | 2 bay leaves |
| | kosher salt and cracked black pepper for seasoning |

Preheat oven to 300°F. In a large, heavy bottom oven-proof casserole or sauté pan with a lid, heat oil over medium-high heat. Season the meat and sear in batches, not overcrowding, until nicely browned, then transfer to a dish. Pour off most of the fat from the pan and add the cut pieces of carrot, onion and celery. Cook over medium heat until lightly caramelized, then add the tomato paste and smashed garlic, and cook for two minutes. Add the J. Lohr Estates Cabernet and reduce by half, then add stock and herbs, and bring to a boil. Return ribs to pot. Cover and place in oven for 15 minutes. Check to make sure it is slightly simmering, and adjust temperature, if needed. Allow to cook until tender, about two hours. Remove ribs from liquid, then strain the liquid and let stand five minutes. Then remove the grease with a ladle, and reduce liquid to thicken, if needed. Place ribs back in the sauce until ready to eat.

Serve over polenta or horseradish whipped potatoes with a glass of J. Lohr Estates Seven Oaks Cabernet. Enjoy!

**ANGELI'S PORK TENDERLOIN WITH J. LOHR ESTATES CABERNET
PORTABELLA MUSHROOMS**

Serves 4

2 lbs pork tenderloin, cut into 1½ to 2 oz medallions

1 lb margarine

4 tsp fresh garlic, chopped

1½ lbs portabella mushrooms, cut into strips

12 oz fresh spinach

4 oz sundried tomatoes

12 oz unsalted butter

2 cups J. Lohr Estates Seven Oaks Cabernet

12 oz beef base

Lightly coat each side of the medallions in flour seasoned with salt and pepper. In a sauté pan, heat margarine until melted and hot. Place the medallions in the pan with the hot margarine and cook for two minutes on each side, lightly browning. Remove the cooked medallions and set aside.

Discard the used margarine but keep the same pan with the residue still in the pan. Add the garlic, mushrooms, spinach, sundried tomatoes and butter, and place on high heat. Combine by stirring all the ingredients together and scraping the residue from the bottom of the pan. Add the J. Lohr Estates Cabernet and beef base to the pan and continue to stir at high heat. Reduce the liquid by half, then add the cooked medallions to the pan and heat for one minute. Serve with a delicious glass of J. Lohr Estates Seven Oaks Cabernet and enjoy!

Recipes from THE J. LOHR VINEYARD TABLE

CHEF JASON HENSLE, Executive Chef at Salt Creek Grille, Princeton, New Jersey

BRANDT FARMS SOUS VIDE HANGER SET ATOP CIPPOLINI ONION, APPLEWOOD BACON, AND HERB MARMALADE WITH POTATO LYONNAISE AND A SEVEN OAKS CABERNET SOY REDUCTION

Serves 2

2 medallions (7 oz each) of Brandt Farms Hanger Steak 1 pinch sea salt
1 sprig thyme 3 slices garlic

Add above ingredients to a sealable pouch and cook Sous Vide (using vacuum-sealed plastic pouch and submerging in water bath) for 45 minutes at 136°F. Allow five minutes to rest, then grill over an open flame for two minutes on each side.

Cippolini Onion Marmalade

1 cup cippolini onion, peeled 1 pinch sea salt
3 oz applewood smoked bacon 1 pinch cracked black pepper
1 pinch chopped fresh thyme 1 pinch sugar
1 pinch chopped fresh parsley 1 tsp pomegranate molasses

Roast cippolini onion for approximately 15 minutes in a 350°F oven with the smoked bacon. Remove from oven and add herbs and seasonings; toss with molasses and set aside.

Lyonnaise Potatoes

1 lb russet potatoes ¼ cup butter
1 Tbsp olive oil 2 pinches sea salt
2 onions, small dice 1 pinch pepper
1 Tbsp chopped garlic ½ Tbsp chopped parsley

Begin by sautéing olive oil, onions and garlic in a sauté pan over medium heat until golden brown, then set aside. Using a mandolin, slice potatoes thinly and begin to layer a small square ceramic roasting pan with the potatoes. Season with salt, pepper, onions and garlic until all potatoes have been used evenly. Sprinkle with parsley. Bake uncovered in oven at 350°F for approximately 35 minutes.

Cabernet Soy Reduction

1 oz olive oil 1 tsp honey
1 sliced shallot 1 tsp chopped ginger
1 clove chopped garlic ¼ cup low-sodium soy sauce
2 cups J. Lohr Estates Seven Oaks Cabernet 2 Tbsp granulated sugar
1 sprig rosemary

Using a heavy bottom sauce pot, caramelize shallots and garlic in olive oil. Add the J. Lohr Estates Cabernet, rosemary, honey, ginger, soy sauce and sugar, and simmer over a low flame for 25 minutes, or until reduction coats the back of a spoon. Start with a generous spoonful of marmalade on the plate, then place the steak atop the marmalade. Add the potatoes on the side and drizzle all with the Cabernet sauce. Enjoy with a glass of J. Lohr Estates Seven Oaks Cabernet!

Recipes from THE J. LOHR VINEYARD TABLE

CHEF JON FORTES, Executive Chef at Mimosa Grill, Charlotte, North Carolina

CRISPY SKIN DUCK BREAST WITH BUTTERNUT SQUASH AND APPLE BREAD PUDDING

Serves 4

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| 2 Tbsp unsalted butter | ½ tsp cinnamon |
| 2 large eggs | 3 cups brioche, cubed |
| 1 tsp fresh sage, chopped | ½ cup granny smith apple, diced |
| 1½ cups heavy cream | ½ cup squash, diced |
| ½ cup apple cider | ¼ cup smoked cheddar |
| ½ cup light brown sugar, packed | 4 duck breasts (6 to 8 oz each, scored on the skin side) |
| 1 Tbsp unsalted butter, melted | 4 oz smoked bacon, diced and cooked until crispy |
| ½ tsp salt | |

Preheat the oven to 350°F. Grease pudding mold with butter.

In a large bowl, beat the eggs. Add the cream, sage, cider, sugar, melted butter, salt and cinnamon. Whisk to combine. Add the bread, apples and squash, and stir to combine. Pour into the prepared dish, cover with plastic wrap and refrigerate until the bread is well saturated, up to one hour. Bake until the top is golden brown and the center is firm, about one hour. Top with smoked cheese and melt. Remove from oven and drizzle with cider butter (see below).

Cider Butter

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| 4 Tbsp unsalted butter |
| ½ cup sugar |
| ½ cup hard cider |

Reduce the cider and sugar until it coats a spoon. Whisk in cold butter.

Duck

Make approximately six small scores into the skin of the breasts and place in a large sauté pan over low heat. Render the fat for about 15 minutes, discarding it as it accumulates. Then turn up heat to medium high and sear until golden brown. Turn over and cook an additional two minutes, then remove the duck from the pan and allow it to rest for two to three minutes. Cut into very thin slices. Place on plate next to bread pudding, drizzle with cider butter, and sprinkle bacon pieces over all. Serve with a delicious glass of J. Lohr Estates Seven Oaks Cabernet. Enjoy!

Recipes from THE J. LOHR VINEYARD TABLE

CHEF JOSE MOLINA, Executive Chef at The Comus Inn, Dickerson, Maryland

PAN ROASTED SEA SCALLOPS WITH HONEY-DIJON CAPER VINAIGRETTE, CARAMELIZED FINGERLING POTATOES WITH GRAPES, LARDON AND BRUSSELS SPROUTS

Serves 4

Ingredients

20 large sea scallops

1 cup white seedless grapes

3 oz lardon, diced

8 brussels sprouts

10 fingerling potatoes

¼ cup J. Lohr Estates Seven Oaks Cabernet

salt and pepper

olive oil

small pat of butter

Vinaigrette

¼ cup sherry vinegar

2 Tbsp dijon mustard

2 Tbsp grainy mustard

4 Tbsp honey

¾ cup olive oil

1 Tbsp capers

1 tsp chopped chives

Method

Bring a small pot of salted water to a boil and add brussels sprouts. Cook until they are slightly tender, then cool them in an ice bath. Remove from bath and cut each one in half. In another small pot of water, bring fingerling potatoes to a boil and cook until al dente. Remove from the water and let cool. Once cool, cut each potato lengthwise in half.

Heat a frying pan with olive oil and butter. Pat scallops dry and season with salt and pepper. Sear them in the heated pan but do not overcrowd. Remove from the pan once caramelized on one side, and let scallops rest on a sheet pan. Drain any liquid out of the frying pan. In the same pan used to sear the scallops, sauté the lardon until crisp. Once crisp, remove the lardon from the pan and let rest on a paper towel. Drain some of the fat from the pan, but reserve a small portion to cook the potatoes.

Again in the same pan, sauté the fingerlings and brussels sprouts. When they start to caramelize, add grapes and lardon. Sauté for a few more minutes and then add the J. Lohr Estates Cabernet to deglaze the pan. Season the potato mixture with salt and pepper, if needed.

To serve, reheat the scallops in a 325°F degree oven until warmed through. Spoon some of the fingerling potato mixture onto the center of the plate and arrange the scallops around them. Drizzle dijon caper vinaigrette on the scallops.

Vinaigrette

In a mixing bowl, combine the sherry vinegar, mustard and honey. Slowly whisk in the olive oil in small amounts until the mixture is emulsified. Once combined, gently stir in capers and chives. Season the vinaigrette with salt and pepper, if needed. Enjoy with J. Lohr Estates Seven Oaks Cabernet!!



Recipes from THE J. LOHR VINEYARD TABLE

CHEF KEVIN BERTRAND, Chef at The Tap House, Tuckahoe, New York

“SEVEN OAKS” BRAISED SHORT RIBS WITH SWEET POTATO PURÉE

Serves 4 to 6

Short Ribs

1 Tbsp cumin

1 Tbsp garlic powder

¾ Tbsp ground anise

½ Tbsp ground black pepper

2 cups veal stock

2 cups J. Lohr Estates Seven Oaks Cabernet

2 Tbsp tomato paste

3 lbs boneless short ribs

2 carrots, roughly chopped

1 Tbsp granulated sugar

3 onions, roughly chopped

2 celery stalks, roughly chopped



Mix dry ingredients in a bowl and rub mixture on short ribs. Refrigerate for 24 hours prior to cooking. Season short ribs with salt and sear in a pan over medium heat. Once seared, remove short ribs and add celery, onions and carrots to pan. Add tomato paste, veal stock and J. Lohr Estates Cabernet Sauvignon to the vegetables and bring to a boil. Add the seared ribs back into the pan, completely covering the meat with the vegetable mixture. Bring to a boil, then cover and place in 300°F oven for approximately three hours.

Sweet Potato Purée

8 sweet potatoes

½ lb butter

½ qt heavy cream

2 cloves garlic, minced

Bake sweet potatoes in 400°F oven until cooked through, approximately 45 minutes. In a medium sauce pot, reduce heavy cream and garlic. Peel potatoes and place in food processor with butter and heavy cream mixture. Blend to desired consistency. Serve sweet potato purée alongside short ribs and garnish with steamed baby beets, snow peas and radish sprouts. Enjoy with a glass of J. Lohr Estates Seven Oaks Cabernet!

Recipes from THE J. LOHR VINEYARD TABLE

CHEF KEVIN RICHARDSON, Chef at Omni Mount Washington Hotel, Bretton Woods, New Hampshire

J. LOHR ESTATES SEVEN OAKS CABERNET BRAISED BEEF SHANKS WITH PARSNIP POTATO PURÉE AND SAUTÉED BRUSSELS SPROUTS

Serves 4

4 beef shanks, cross cut

2 cups flour

1 tsp salt

1 tsp pepper

1 cup oil

1 cup onions, diced

½ cup carrots, diced

½ cup celery, diced

4 garlic cloves, cut in half

Aromatics

2 bay leaves

2 stems thyme

3 Tbsp tomato paste

1 cup J. Lohr Estates Seven Oaks Cabernet

4 cups beef stock

2 stems parsley

6 whole black pepper cloves

Method

Combine the salt, pepper and flour together in a bowl. Dust the beef shanks in the flour mixture. In a large pan, heat the oil and sear the beef on both sides to a deep golden brown. Remove from the pan and reserve. Add the onions, carrots and celery, and cook until a deep golden brown, stirring occasionally. Add the garlic and tomato paste and cook for two minutes. Add the J. Lohr Estates Cabernet while scraping the bottom of the pan to remove the fond. Reduce the wine by half. Add the stock, then add the seared beef shanks, along with any juices that have come out. Bring to a simmer. Using a piece of cheesecloth, make a sachet with the bay leaves, thyme, parsley and pepper cloves. Add the sachet to the pan. Reduce the heat to a low simmer and cover with a lid or foil. Braise for 45 minutes at 325°F, then turn the shanks over in the liquid. Cover again and braise for an additional 30-45 minutes, or until fork-tender.

For the sauce

Remove the beef shanks from the liquid. Strain the remaining liquid into a small saucepot. Using a ladle or large spoon, skim the fat off the top. Reduce liquid until thick. Adjust the seasonings with salt and pepper to taste.

Parsnip Potato Purée

Combine 1 lb of parsnips with 1 lb of potatoes in a pot and cover with water. Bring to a simmer and cook until they are tender. When tender, strain out the water and return to the pot. Add one Tbsp of butter and 1/8 cup of cream. Mash parsnips and potatoes together until smooth. Add salt and pepper to taste.

Brussels Sprouts

Bring a pot of salted water to a boil. Cut the stem end off the brussels sprouts, and cut a cross in the stem ½ inch deep. Blanch the brussels sprouts in the boiling water for about five minutes, or until tender (but not mushy). Remove the brussels sprouts from the boiling water, then place in ice cold water to stop the cooking.



This will prevent overcooking and keep the bright green color. Cut each brussels sprout in quarters. This can be done ahead of time while the beef shanks are braising and reheated when ready to serve.

To serve

In a sauté pan, melt two Tbsp of butter. Add the brussels sprouts and cook until hot. Season with salt and pepper. Divide the parsnip potato purée evenly between four bowls. Gently place the beef shank on top of the purée. Spoon the brussels sprouts around the side of the plate. Ladle the sauce over the shanks, and enjoy with a glass of J. Lohr Estates Seven Oaks Cabernet!

CRISPY POTATO-WRAPPED BRAISED SHORT RIBS

Serves 4

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| 8 lbs beef short ribs | 6 oz shallots, cut in half |
| salt & pepper | 3 oz fresh garlic, whole cloves |
| 4 cups J. Lohr Estates Seven Oaks Cabernet | 12 oz bottle root beer |
| 6 oz celery, diced roughly | 5 qts beef stock |
| 12 oz carrots, diced roughly | 2 russet potatoes |
| 12 oz yellow onions, diced roughly | duck fat for frying |
| ½ oz fresh rosemary sprigs | |

Salt and pepper the short ribs liberally, and sauté in a very hot, deep-sided pan, browning on all sides. Remove ribs from the pan and add celery, carrots, onion, rosemary and shallots. Cook vegetables until they have caramelized. Deglaze the pan with the four cups of J. Lohr Estates Cabernet and reduce until approximately 90% of the liquid evaporates. Add root beer and short ribs, and cover with beef stock. Cook on stovetop, or in a 350°F oven, until meat falls off the bone (about one and a half to two hours). Remove ribs and debone. Save liquid.

Strain the liquid through a fine strainer several times until all particles are removed. Place liquid in a pan, reduce by $\frac{3}{4}$ and reserve for service. Place each uncooked whole potato in a Japanese mandolin/turning slicer and create long, continuous potato strings. Each potato should yield enough to wrap two portions of short rib. Wrap each short rib portion with potato strings and drop into fryer filled with duck fat. Fry until golden and crispy. Serve with reserved braising liquid.

Serve the short ribs with crème fraiche mashed potatoes, haricot vert and a reduction of the braising liquid. Enjoy with a glass of J. Lohr Estates Seven Oaks Cabernet!

FRANK'S STEAKS "SEVEN OAKS" BROWN SAUCE

Serves 4

¼ cup shallots, finely chopped

1 oz butter (¼ stick)

2 Tbsp flour

4 oz diced beef bone marrow

¼ tsp cracked black peppercorn

1 sprig fresh thyme

½ cup J. Lohr Estates Seven Oaks Cabernet

1½ cups beef stock

Melt butter in a sauce pan, then add flour to make a roux. Add beef stock and simmer. In a separate pan, sauté shallots for approximately two minutes, until transparent, then add to stock mixture, along with the J. Lohr Estates Cabernet. Reduce for approximately two to three minutes (to an essence). Add thyme and peppercorns, and reduce further for another two to three minutes.

In a separate pan, simmer diced bone marrow in water for three to four minutes. Drain water and add diced marrow to sauce and simmer for approximately two minutes. Serve over tenderloin or skirt steaks, and enjoy with a glass of J. Lohr Estates Seven Oaks Cabernet!

Recipes from THE J. LOHR VINEYARD TABLE

CHEF RICHARD S. ZINSER, Executive Chef at Di Valletta Restaurant, Greensboro, North Carolina

KUROBUTA PORK MEDALLIONS WITH J. LOHR ESTATES CABERNET REDUCTION

Serves 4

Step 1

- 1 Kurobuta pork rack, Frenched
- 1 cup brown sugar
- 1 cup dried ancho chile, chopped
- 5 cloves garlic, minced
- 2 Tbsp fresh thyme, coarsely chopped (save stems)

Step 2

- 1 cup basmati rice
- ½ cup sautéed shiitake mushrooms
- 1½ cups veal stock
- pinch of salt and pepper
- 2 bay leaves

Step 3

- 3 cups spinach
- pinch of salt and pepper
- 1 Tbsp butter

Step 4

- 3 cups J. Lohr Estates Seven Oaks Cabernet
- 2 medium shallots, finely minced
- 4 stems thyme (use the stems from thyme above)
- 2 cups veal stock
- 1 bay leaf
- 3 Tbsp butter, softened
- salt and pepper to taste

Method

Combine all ingredients in step one and coat pork thoroughly. Wrap tightly with plastic wrap and refrigerate for two days. When done, remove plastic and de-bone pork rack. Cut into two-inch thick medallions. Grill pork to liking (medium to medium-well preferred).

In a saucepan, combine all ingredients in step two, and bring to boil. Cover and reduce heat, then cook until rice is fork-tender.

Using ingredients in step three, melt butter in sauté pan, then add spinach along with salt and pepper. Sauté until spinach is wilted.

Reduce wine in step four by half and set aside. Sauté shallots in butter, add thyme stems, bay leaf and veal stock. Bring to a boil, add the wine reduction and reduce by one third. Strain, then season to taste. Slowly whisk in butter.

Plating

Place packed cup of rice on plate, top with pork medallion. Drizzle small amount of sauce over medallion. Then place wilted spinach on top of pork. Ladle J. Lohr Estates Cabernet sauce around the rice. Garnish with fresh thyme sprigs on the side. Serve with J. Lohr Estates Seven Oaks Cabernet and enjoy!



Recipes from THE J. LOHR VINEYARD TABLE

CHEF TIM DUNN, Chef at Argyle Country Club, Silver Spring, Maryland

J. LOHR ESTATES CABERNET ROASTED TOMATOES WITH CAJUN SHRIMP, BOWTIE PASTA, SPINACH, ASPARAGUS AND PINE NUTS

Serves 4

½ cup roasted pine nuts

15 plum tomatoes, quartered

1 clove garlic, chopped

3 Tbsp olive oil, plus a little to cook with

½ cup J. Lohr Estates Seven Oaks Cabernet

1 Tbsp sugar

2 Tbsp fresh basil

1 small onion, diced

1 lb cooked bowtie pasta

2 cups raw spinach

16 medium/large shrimp

16 asparagus spears

salt and pepper to taste



Preheat oven to 350°F. In a bowl, toss the tomatoes in the three tablespoons of olive oil, basil, garlic and J. Lohr Estates Cabernet. Place on a sheet pan and sprinkle the sugar on top. Roast for 15 minutes at 350°F. When the tomatoes are done, rough chop and place in bowl (save all liquid from pan). Brush shrimp and asparagus with olive oil and roast for seven to nine minutes at 350°F. Remove from oven when done and season to taste.

In a pot, sauté the onion in olive oil until caramelized. Then place tomatoes and saved liquid in with the onions. Reheat the cooked pasta (submerge in boiling water for approximately one minute). Add the cooked pasta and mix until completely incorporated. Toss the fresh spinach and pine nuts into the mixture.

On four plates, place the asparagus around the outside of the plate evenly (forming an "X"). Place pasta and spinach mixture evenly on each plate. Garnish with roasted shrimp. Pour a glass of J. Lohr Estates Seven Oaks Cabernet and enjoy!

Recipes from THE J. LOHR VINEYARD TABLE

CHEF YURI GOW, Executive Chef at Antonio's, Hilton Head Island, South Carolina

BRAISED PAINTED HILLS BEEF SHORT RIBS WITH MUSHROOM AND FIG RISOTTO AND CABERNET-OLIVE JUS

Serves 4 to 6

| | |
|------------------------------------------------------------|----------------------------------------------|
| 3 lbs boneless beef short ribs, cut into 6-7 oz rectangles | 1 orange, quartered |
| ½ cup kosher salt | 2 sprigs sage |
| ¼ cup coarse cracked pepper | 2 sprigs rosemary |
| ½ yellow onion, peeled and quartered | ½ cup tomato paste |
| 1 carrot, peeled and chopped | ½ bottle J. Lohr Estates Seven Oaks Cabernet |
| 2 celery stalks, chopped | 1 cup honey |
| 1 jalapeño pepper, halved | |

Preheat oven to 300°F. Generously coat all sides of short ribs with salt and pepper, and sauté on high for two minutes per side. Place all remaining ingredients in a heavy-bottom pan large enough to allow two inches on each side and four inches from the top. Place short ribs into the pan on top of the vegetables, then cover with water, leaving two inches from the top of the pan. Cover pan with aluminum foil and cook for three and a half to four hours.

Cabernet-Olive Jus

| | |
|----------------------------------------------|---------------------------------|
| ½ cup shallots, minced | 2 Tbsp kosher salt |
| 1 sprig rosemary | 1 Tbsp cracked pepper |
| 1 bottle J. Lohr Estates Seven Oaks Cabernet | 1½ cups kalamata olives, pitted |
| 1 cup sugar | |

In medium saucepot, sauté shallots and rosemary for two minutes. Add the J. Lohr Estates Cabernet, sugar, salt, pepper and olives. Reduce on low heat until syrupy, approximately one hour. Reserve for later.

Risotto

| | |
|------------------------------------------------------------|---------------------------------------------|
| 2 cups carnaroli rice (generic Arborio may be substituted) | 1 cup J. Lohr Estates Riverstone Chardonnay |
| ½ yellow onion, diced | 3 cups water, divided into 3 1-cup portions |
| ½ cup olive oil | 3 cups oyster mushrooms, chopped |
| 1 Tbsp salt | 1 cup dried figs, quartered |
| 1 Tbsp pepper | 2 cups spinach, stems removed |

In medium saucepan, sauté onion and rice in oil for five minutes until translucent, then add salt and pepper. Add J. Lohr Estates Chardonnay and one third of the water. Cook on medium heat, stirring constantly until water has cooked out. Repeat process with remaining water. After adding the final batch of water, add mushrooms, figs and spinach, and cook until creamy.

Plating

Spoon risotto onto center of plate, place short rib on top of risotto, and spoon sauce over and around. Open a bottle of J. Lohr Estates Seven Oaks Cabernet and enjoy!

Recipes from THE J. LOHR VINEYARD TABLE

DAVID MEZYNSKI, Vice President of Production at J. Lohr Vineyards & Wines

LEG OF LAMB MARINATED IN J. LOHR ESTATES SEVEN OAKS CABERNET

Serves 6 to 8

| | |
|----------------------------------------------|----------------------------------|
| 1 leg of lamb | 1 bay leaf |
| 1 medium onion, sliced | 1 Tbsp rosemary |
| 1 carrot, sliced | 4 sprigs parsley or 1 Tbsp dried |
| 1 bottle J. Lohr Estates Seven Oaks Cabernet | 2 tsp salt |
| 1 cup red wine vinegar | 1½ Tbsp butter |
| 2 garlic cloves, crushed | 1 Tbsp flour |
| 1 tsp peppercorns | 2 tsp sugar |

Place leg of lamb in a large enamel or stainless steel bowl that is deep enough for the lamb and the marinade. Add the vegetables and herbs, then pour in the wine and vinegar. Marinate two or three days, turning the lamb twice a day. Drain and save the marinade. Roast the lamb in a 400°F oven for 12 minutes per pound and baste with pan drippings. Remove the lamb from the pan. Drain off the fat, then deglaze the pan with the saved marinade and reduce to half. In a sauce pan, melt the butter, then stir in the flour. Strain one cup of reduced marinade into the butter/flour mixture and mix well. Add the sugar and stir until thickened.

To serve, slice the lamb and place on a heated platter. Pour some of the thickened marinade sauce over the lamb and serve remaining sauce in a separate bowl. Enjoy with a glass of J. Lohr Estates Seven Oaks Cabernet!