



WHITEHALL LANE

WINERY & VINEYARDS



Recipe Book

Beets with Orange Vinaigrette

By Chef Larry, Whitehall Lane Winery

- 6 Fresh medium Beets, cooked & cleaned
- 2 TBS Balsamic Vinegar
- 2 TBS Orange Juice
- 3 TBS Extra Virgin Olive Oil
- 1 tsp Sea Salt
- 1 tsp Pepper
- ¼ Cup Red Onion, finely diced
- 1 TBS Orange Zest
- 2 Oranges, divided into segments
- ½ Cup mild Goat Cheese, crumbled



Dice beets into ½ inch cubes. Put the beets in mixing bowls, add the balsamic vinegar, orange juice, olive oil, salt, pepper, red onion. Mix well. Add the orange zest and orange segments. Carefully mix again. Transfer to serving bowl. Garnish with goat cheese.

Serve with Whitehall Lane Sauvignon Blanc.



Campo Spinach Salad

By Chef Mark Estee, CAMPO

4 cup Bloomsdale Spinach
4 T Thin sliced shallots
4 T Diced pancetta
2 T Toasted pine nuts
¼ cup Goat cheese
2 oz Red wine dressing
Kosher salt
Fresh cracked pepper

Dressing

4 ounces red wine vinegar
6 ounces grape seed oil
2 ounces extra virgin olive oil
Kosher salt
Fresh black pepper



Heat a pan on low. Add the shallots and the pancetta, cook for a few minutes, add the dressing and remove from the heat. Mix well; add 1 handful of spinach to the pot. Stir well. In a bowl toss the spinach, pine nuts, and goat cheese well. Season with salt and pepper. Add the hot dressing and mix well.

Serve with a Whitehall Lane Sauvignon Blanc



Roasted Butternut Squash Soup

By Chef Larry, Whitehall Lane Winery

2 TBS extra virgin olive oil
½ Small onion, diced
1 Stalk celery, diced
1 Small carrot, diced
1 Cinnamon stick
2 TBS toasted pine nuts
4 Cup low sodium chicken stock or broth
Salt & Pepper to taste
½ Cup Half & Half (or other heavy cream)

1 Large Butternut Squash
4 TBS butter
2 TBS Fresh Rosemary, chopped
2 TBS Balsamic vinegar
¼ tsp salt
¼ tsp pepper
¼ tsp ground ginger
1 tsp sweet ground pepper (or mild chili powder)
1 TBS sugar



Preheat oven to 400 degrees. Heat butter in skillet until melted, remove from heat, add remaining ingredients, put back on heat and stir for about 1 minute. Place squash in large bowl, pour mixture over squash and mix well. Transfer to baking sheet in a single layer, place in oven and cook until very tender (about 40 to 45 minutes). Using a spatula turn at least once.

SOUP:

Heat oil in large pot or saucepan, add onion, celery, carrot and cinnamon, cook until soft, about 5 minutes, add pine nuts and chicken stock, bring to a boil, add squash and simmer for a few minutes. Take off heat, season with salt and pepper. Puree soup in blender or processor to a smooth consistency. Return to pot and simmer for another 10 minutes to let flavors meld. Remove from heat, stir in half & half, adjust seasoning, if necessary. Serve hot. (In the summer, try serving at room temperature or with a slight chill)

Serve with a Whitehall Lane Chardonnay



Smoked Salmon Spread

By Chef Larry, Whitehall Lane Winery

8 oz cream cheese, room temperature
¼ C sour cream
2 T fresh flat leaf parsley, chopped
1 T fresh dill, chopped (or 1 t dried)
2 T fresh lemon juice
1 T capers, rinsed
1 t hot pepper sauce (your choice)
4 oz smoked salmon, coarsely chopped



Combine all products except salmon in food processor and process until smooth. Add salmon and pulse until well incorporated. Spread on crostini or crackers, top with finely chopped red onion. Will keep in refrigerator for 2 days, serve at room temperature.

Enjoy this recipe with Whitehall Lane Chardonnay



Beef Croquettes (Braciole)

By Chef Larry, Whitehall Lane Winery

1¼ lb beef bottom or top round, thinly sliced
2 cloves garlic, finely chopped
2 T flat leaf parsley, chopped
¼ C grated parmesan cheese
¼ C bread crumbs
2 T pine nuts
¼ C extra virgin olive oil
1½ C Whitehall Lane Napa Valley Cabernet Sauvignon
1 28 oz can Italian crushed tomatoes
1 t crushed dried oregano
Salt & pepper to taste



With a meat mallet, gently flatten meat slices to about 1/8" thick. In bowl, mix together garlic, parsley, parmesan, breadcrumbs and pine nuts. Spread mixture evenly on each slice of beef, fold in the sides, roll tightly and secure with wooden toothpicks. In large pan, over medium heat, add olive oil, add beef rolls and brown on all sides, about 10 minutes. Add wine, stir well, scraping up any pieces and let reduce about half. Add oregano and tomatoes, stir well, lower heat, cover and simmer until sauce thickens (about 30-40 minutes). Serve.

Buon Appetito!

Enjoy this recipe with Whitehall Lane Napa Valley Cabernet Sauvignon
Or Whitehall Lane Reserve Cabernet Sauvignon



Chicken Ragu

By Chef Larry, Whitehall Lane Winery

3 TBS extra-virgin olive oil
1 medium onion, finely chopped
6 oz fresh Crimini mushrooms, sliced
1 link sweet Italian sausage, casing removed
2 oz pancetta (or substitute with bacon)
¼ cup celery, finely chopped
1 small carrot, peeled and finely chopped
1 ½ lb boneless, skinless chicken breast, cut into small pieces
(½ inch cubes)
1 bay leaf
2 cloves garlic, minced
1 cup Marsala wine
1 14 ½ oz can crushed tomatoes
1 cup chicken stock
1 TBS tomato paste
2 pinches of ground cloves



Heat 2 tablespoons oil in heavy large skillet over medium high heat. Add onion, mushrooms, sausage, pancetta, celery and carrot; cook until onion begins to color, while crumbling sausage and stirring occasionally, about 5 minutes. Add chicken, bay leaf and garlic; cook until chicken begins to brown, stirring frequently, about 7 or 8 minutes. Add the Marsala and bring to a boil scraping up all the browned bits. Reduce heat and simmer until most of the liquid is evaporated. Stir occasionally, about 10 minutes. Add tomatoes, stock, tomato paste and cloves. Simmer, stirring occasionally, for about 45 more minutes.

This can be prepared ahead of time and reheated. This is great with Papardalle but any pasta is going to be good!

Serve with Whitehall Lane 2010 Pinot Noir or 2009 Merlot



Chicken Rosa Florentine Linguine

By Jennifer Eggleston, Licious Food Blog

2 boneless skinless chicken breasts
2 Tablespoons Olive oil
salt & pepper for seasoning
¼ cup Whitehall Lane Chardonnay
3 Tablespoons butter, unsalted
2 - ½ Tablespoons Tomato Paste
2 cloves of garlic, minced
1 ½ cup fresh spinach, rinsed and chopped
3 Tablespoons All Purpose Flour
2 cups whole milk
¾ cup Parmesan Reggiano, shaved or shredded
1 pound box of Linguine, cooked according to box directions



In a large skillet heat the olive oil, medium high heat. While oil is heating split the breasts in half lengthwise and season with salt & pepper to taste. Splitting the chicken breast should result in 4 pieces of chicken. Cook in skillet approximately 4-6 minutes on each side. Remove from skillet and set aside.

Reduce heat in skillet to a medium heat. Add chardonnay, butter, and garlic to the pan. Cook for several minutes or until butter has melted. Add one cup of spinach and tomato paste to the wine/butter/garlic mixture. Allow the spinach to cook and use a whisk to incorporate the tomato paste. Next add the flour and whisk until the lumps have been removed. Add the milk and continue to whisk until the liquid starts to simmer and thicken. Add the Parmesan Reggiano and continue to whisk the sauce until the cheese has melted and sauce has thickened. If sauce has become too thick be sure to add additional liquid. It can be milk or water. Just add it in small increments. While completed sauce is simmering add salt and pepper to taste while adding the cooked linguine. Combine the sauce and linguine thoroughly. No noodle should be untouched.

To serve; Using tongs (or your favorite pasta utensil) place a portion of sauced linguine onto a plate or pasta bowl. Slice chicken breast and serve atop of the linguine. Garnish with the reserved chopped spinach, shaved Parmesan Reggiano, and diced tomatoes.

Serve with a Whitehall Lane Chardonnay



Kristen Leonardini's Pasta Bolognese

By Kristen Leonardini, Whitehall Lane Winery

2 TBS extra virgin olive oil
1/2 pound lean ground sirloin
1/2 pound ground pork
4 tsp minced garlic
1 TBS dried oregano
1/2 TBS dried rosemary
1/4 or more tsp crushed red pepper flakes
1 1/4 cups Whitehall Lane Merlot, divided
1 (28-ounce) can crushed tomatoes, preferably San Marzano
2 TBS tomato paste
Kosher salt and freshly ground black pepper
3/4 pound dried Bucatini pasta
1/4 tsp ground nutmeg
1/4 cup chopped fresh basil leaves, lightly packed
1/4 cup heavy cream
1/2 cup freshly grated Parmesan cheese, plus extra for serving



Heat 2 tablespoons of olive oil in a large (12-inch) skillet over medium-high heat. Add the ground sirloin and ground pork and cook, crumbling the meat with a wooden spoon, for 5 to 7 minutes, until the meat has lost its pink color and has started to brown. Stir in the garlic, oregano, rosemary, and red pepper flakes and cook for 1 more minute. Pour 1 cup of the wine into the skillet and stir to scrape up any browned bits. Add the tomatoes, tomato paste, 1 tablespoon salt, and 1 1/2 teaspoons pepper, stirring until combined. Bring to a boil, lower the heat, and simmer for 10 minutes.

Meanwhile, bring a large pot of water to a boil, add a tablespoon of salt, a splash of oil, and the pasta, and cook according to the directions on the box.

While the pasta cooks, finish the sauce. Add the nutmeg, basil, cream, and the remaining 1/4 cup wine to the sauce and simmer for 8 to 10 minutes, stirring occasionally until thickened. When the pasta is cooked, drain and pour into a large serving bowl. Add the sauce and 1/2 cup Parmesan and toss well. Serve hot with Parmesan on the side.

Serve with a Whitehall Lane Merlot



Mamma Concetta's Meatballs

By Bistro Don Giovanni

5 lb. Ground Pork
2 1/2 cups cooked and sauteed Broccoli Rabe
5 Eggs
1 cup. Parmesan Cheese Grated
1 Loaf sweet bread crust removed and soaked in water
about 2 T. Salt (to taste)
about 2 tsp. Pepper

1 Can Peeled and chopped Tomatoes
4 oz. Smoked Bacon
3 Garlic Cloves
2 dried arbol chilies
1 Cup Extra Virgin Olive Oil
Salt and Pepper to taste



Blanch Broccoli rabe in boiling salted water until tender.

In a large pan sauté the rapini with a few smashed cloves of garlic and a cup of olive oil.

Chop roughly and set aside.

Squeeze the water out of the soaked bread and put in a bowl with the ground pork, eggs, broccoli, parmesan, salt and pepper.

Mix by hand until all ingredients are well combined.

Chill for at least 30 minutes.

Shape the meatballs about 2 oz. each. Saute in olive oil until just browned.

To make the sauce blend the tomatoes until smooth.

In a large stainless pot brown the bacon in the olive oil.

Add the garlic, chilies and tomato puree. Let simmer for about 10-15 minutes. Add the meatballs, salt and pepper to taste and continue to simmer until the balls are tender and the sauce is slightly thickened and not watery.

Serve with a Whitehall Lane Cabernet



Slow Roasted Salmon

By Chef Larry, Whitehall Lane Winery

1 lb fresh salmon filet, skin on
1 ½ teaspoons smoked paprika
1 ½ teaspoons garam masala
1 ½ teaspoons toasted and ground cumin
1 teaspoon za'tar
½ teaspoon kosher salt
½ teaspoon brown sugar
½ teaspoon ground black pepper



In a small bowl combine the smoked paprika, garam masala, cumin, za'tar, salt, pepper and sugar. Preheat oven to 200 degrees. Coat the top of the salmon with a heaping teaspoon of spice rub. Rub it into the surface of the fish and shake off any extra. Cut into 4 portions.

Heat a cast iron pan over medium heat. When the pan is very hot, sear the salmon, skin side down for 2 minutes. Transfer to oven and bake until an instant read thermometer inserted into the thickest part registers 125 degrees, the temperature will continue to rise after you remove the fish from the oven (approximately 15-25 minutes, depending on thickness). Don't overcook!

This recipe will go well with a fresh fruit salsa and definitely pair with Whitehall Lane Las Brisas Pinot Noir



Short Ribs & Risotto

By Randy Elrod, twitter follower

Short ribs (one per person) I use English-Style Short Ribs—the meatier the better

3 ea diced Onion

3 ea diced Carrot

3 ea diced Celery

1 small can Tomato paste

2 lg cans Beef broth (more if needed, make sure the ribs are covered)

1/4 cup diced fresh parsley

3 1/2 cups low-sodium chicken broth

3 cups water

4 tablespoons unsalted butter

1 medium onions, chopped fine (1 cup)

Salt

1 pound Arborio rice (2 1/8 cups)

1 cup dry white wine or dry vermouth > 2 ounces Parmesan cheese, finely grated (about 1 cup)

Ground black pepper

Marinate ribs in red wine over night for at LEAST 24 hours (I use one bottle Whitehall Lane Cabernet to marinate and one bottle to drink with the ribs).

Remove from wine then salt and pepper (save wine for later). In the largest pan you have with a touch of oil sear on medium-high until the meat till caramelized on all sides (be sure to wait until oil is shimmering NOT smoking). When all ribs are seared, remove from pan, dispose the oil, add diced vegetables to hot pan, change heat to medium, and sauté for 5 min.

Add tomato paste and stir constantly on medium-high with vegetables for 5 min. Add the red wine used to marinate ribs and reduce by 1/2. Preheat oven to 300 degrees and adjust oven rack to lower middle. Add beef broth. Bring to a simmer. Place short ribs in pan or dutch oven large enough not to over crowd. Pour hot broth wine and vegetables over short ribs. Cover with aluminum foil and place in preheated oven. Cook for 3 hours. Skim fat off top, set aside ribs in large plate and cover with aluminum foil to keep warm, then strain remainder so that only the wine reduction remains. Let sit for 5 minutes, then skim any fat off top with spoon. Stir in parsley and season with salt and pepper to taste

Bring the broth and water to a simmer in a medium saucepan over medium-high heat. Cover and keep the broth warm over the lowest possible heat. Heat 4 tablespoons butter in large saucepan over medium heat. When foaming subsides, add remaining 1 cup onions and 1/2 teaspoon salt; cook, stirring occasionally, until onions are softened and translucent, about 9 minutes. Add rice and cook, stirring frequently, until grains' edges are transparent, about 3 – 4 minutes. Add wine and cook, stirring frequently, until rice absorbs wine. Stir in additional 3 cups of warm broth mixture and bring to a simmer. Cook, stirring occasionally, until the liquid is absorbed, about 11 minutes. Continue to cook, stirring in roughly 1/2 cup of the broth every 2 to 3 minutes until rice is cooked through but grains are still somewhat firm at center, 10 to 12 minutes (rice may not require all of broth). Stir in the Parmesan. Adjust seasoning with salt and pepper; place immediately in warmed plates. Place one rib per serving to top of risotto and pour red wine reduction over all.

Serve with a Whitehall Lane Cabernet



Braised Short Ribs with Cabernet Sauce

By Chef Larry, Whitehall Lane Winery

5 lbs beef short ribs
2 TBS extra virgin olive oil
1 onion, chopped
2 carrots, finely chopped
1 celery stalk, finely chopped
1 small shallot, minced
2 TBS fresh rosemary, chopped
1 tsp fresh thyme, chopped
2 bay leaves
2 1/2 cups Whitehall Lane Napa Valley Cabernet Sauvignon
2 1/2 cups beef broth
Zest of one orange
1/2 lb cipollini onions
1/2 lb baby carrots
Chopped parsley for garnish



Pat ribs dry, season with salt and pepper. In heavy pan, heat oil over medium high heat. Without overcrowding, brown the ribs (might take two batches), and then transfer to a bowl. Add onion, carrot and celery and cook until translucent. Add shallot and herbs and continue cooking until shallot is translucent, add one cup of wine, increase heat and reduce by about half, add the remaining wine and broth. Bring back to a boil, add ribs and accumulated juices, cover and simmer for 25 minutes. Add onions and carrots, cover and continue to simmer for 2 1/2 hours. Remove the cover during the last 30 minutes to allow sauce to reduce.

Serve with noodles, polenta or mashed potatoes and Whitehall Lane Cabernet Sauvignon



Coffee Bean & Peppercorn Crusted Sirloin Steak

By Chef Larry, Whitehall Lane Winery

1 ½ lb beef sirloin steak (1½” thick)
2 cloves garlic, peeled and smashed
½ tsp salt
2 TBS fresh brewed espresso
2 TBS balsamic vinegar
2 TBS coffee beans, coarsely ground
1 TBS black peppercorns, coarsely ground
1 TBS olive oil



Preheat gas grill or prepare grill pan. In a small mixing bowl, pour salt over garlic and smash into a paste, add espresso and vinegar and set aside. Mix peppercorns and coffee beans and set aside. Pat steak dry and rub all over with olive oil and additional salt, and coat with coffee/peppercorn mixture. Grill to desired doneness (medium rare suggested) 5 to 6 minutes per side.

Transfer to cutting board, cover and let rest about 5 minutes. Slice thinly across the grain. Place on platter and drizzle with vinaigrette.

Serve with Whitehall Lane Cabernet Sauvignon



Chocolate Cake with Ganache

By Chef Larry, Whitehall Lane Winery

- 1¼ C cake flour
- ½ C unsweetened Dutch process cocoa
- ½ t baking powder
- 1 t baking soda
- ½ t salt
- 1½ C granulated sugar
- ½ oz unsweetened chocolate, coarsely chopped
- ½ C Whitehall Lane Cabernet Sauvignon
- 4 T butter
- 1 C buttermilk
- 1 T pure vanilla extract
- 3 large eggs

- ¼ lb semi-sweet chocolate
- ¼ C heavy cream



Preheat oven to 350. Grease a 9” round cake pan with butter and line the bottom with parchment. In a bowl sift the cake flour, cocoa, baking powder, baking soda and salt. In a saucepan, combine sugar, unsweetened chocolate and wine. Cook over medium heat, stirring until the sugar dissolves and the chocolate melts. Transfer to large mixing bowl, stir in the butter until melted, then stir in the buttermilk and vanilla. Beat in the eggs then the flour mixture just until combined. Pour batter into cake pan. Bake cake for 35 to 40 minutes, until cake tester or toothpick comes out of center clean. Set pan on a rack and let cool for 20 minutes. Invert cake onto a platter and let cool completely. Meanwhile, finely chop chocolate and place in a double boiler or heat proof bowl over a pan of simmering water, add cream and stir until just melted. Set aside and let cool. Drizzle the ganache over the top of the cake.

Enjoy this recipe with Whitehall Lane Reserve Cabernet Sauvignon

Rometti Limoncello Pound Cake

By Chef Larry, Whitehall Lane Winery

1½ C cake flour
1½ t baking powder
½ t baking soda
¾ t salt
¾ C unsalted butter (1½ sticks), room temperature
1¼ C sugar
1 C plain Greek yogurt
3 eggs
1 T vanilla extract
2 T + 4 T Rometti Limoncello
Zest of one lemon

Glaze

¾ C confectioners' (powdered) sugar
4 T Rometti Limoncello



Preheat oven to 350 degrees and position a rack in the center. Grease a 9-inch loaf pan with nonstick cooking spray or butter, dust it with flour, and tap to knock out the excess. In a medium bowl, sift together cake flour, baking powder, and salt and set aside. In an electric mixer fitted with the paddle attachment, cream together butter, yogurt and sugar on medium speed until smooth and light, about 2 minutes. Beat in eggs, one at a time, scraping down sides of the bowl after each addition. Add vanilla extract, 2 tablespoons of limoncello, lemon zest, and mix well. On low speed, beat in dry ingredients to combine them, scrape down sides of the bowl, and beat batter for 30 seconds on medium speed.

Pour batter into prepared pan and use a spatula to smooth the top. Give the pan a few gentle whacks on the counter to remove any air pockets. Bake cake for 15 minutes, then turn the pan 180 degrees to ensure even browning. Lower the temperature to 325 degrees and continue baking until the cake springs back lightly when touched, the sides have begun to pull away from the pan, and a cake tester inserted in the center of the cake comes out clean, about 25 to 35 minutes more. Drizzle the remaining 4 tablespoons of limoncello over cake. Allow cake to cool in pan on a wire rack for 15 minutes, then carefully invert it onto the rack to cool completely. To make glaze, mix together the confectioner's sugar with the limoncello until smooth. Drizzle glaze over cake.

