

Roasted Chicken

Farro, chanterelle mushroom, cipollini onions, radicchio and aged balsamic

Paired with Downing Family Cabernet

Farro:

Finely chop onions, sweat until tender with grapeseed oil, add farro and allow to lightly toast. Add water cover and allow water to absorb adding more if needed. Cook until tender and season with salt and pepper.

Cipollini Onions:

Cut into quarters allowing the leaves of the onions to fall apart. Cook them with both grape seed oil and a little whole butter, cook them slowly allowing to caramelize evenly. Add honey and let bubble, deglaze with a small amount of red wine vinegar.

Radicchio:

Cut into strips, purge by generously salting them. Allow to sit so the salt will begin to pull out the moisture. Quickly toast them in a hot sauté pan, deglaze with balsamic vinegar. Remove and roughly chop into smaller pieces.

On pick up, sauté the mushrooms, add the onions & radicchio, sauté together. Add farro, small amount of stock and butter to finish, adjust seasoning. Place in the middle of the plate with golden chicken breast on top. Sauce around the plate with a good amount of poultry jus. Finish with a drizzle of aged balsamic.