

Brix Restaurant
presents
Oven Baked Boat Cheese, Garden Herbs, Aged Balsamic Vinegar,
Olive Tapenade
paired with
Downing Family Vineyards 2003 Shiraz

Ingredients:

1 lb. Soft Goat Cheese Log	1 tbsp rosemary, leaves only
½ cup extra virgin olive oil	1 tbsp lavender, leaves only
¼ cup Italian parsley, picked leaves only	1/8 cup aged balsamic vinegar
1/8 cup fresh thyme, leaves only	24 each baguette slices, toasted

Place the goat cheese log in a 5 x 8 oven proof baking dish

Pour the olive oil around the goat cheese

Place the herbs in the olive oil

Bake in the oven uncovered for five minutes or until the herbs bubble and become fragrant.

Remove from oven and pour the balsamic vinegar into the olive oil, not on top of the cheese.

Place the olive tapenade on the cheese and serve with baguette slices on the side.

Olive Tapenade:

½ cup Nicoise Olives, pitted and chopped fine	1 pinch chile flakes
1/8 cup Picholine Olives, pitted and chopped fine	¼ tsp orange zest, minced
1 tsp shallot, minced	¼ tsp Grand Marnier
1 tsp garlic minced	1 cup extra virgin olive oil
1 tsp capers, minced	salt and black pepper to taste

Combine all ingredients in a bowl and mix well

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