

Brix Restaurant
presents
Pan Roasted Duck Breast, Celery Root Pure, Pancetta,
Pomegranate Reduction
paired with
2004 Madrigal Vineyards Merlot

Ingredients: Serves 4

4 duck breasts	¼ lb. pancetta, sliced
6 sage leaves	1tsp olive oil
2 tbsp olive oil	4 cups spinach, stems removed, washed and drained
2 lbs. Celery Root, peeled and diced 1” cubes	1 tbsp shallots, chopped fine
2 cups heavy cream	½ cup merlot
1 tbsp kosher salt	1 cup pomegranate juice
1 tsp fresh ground black pepper	2 cups roasted chicken stock
1 tsp red wine vinegar	

Marinate the breasts in sage and olive oil over night. Place the celery root in a pot with the cream, salt and pepper. Bring to a boil and simmer until the celery root is tender. Strain and place the celery root and vinegar in a blender. Add half of the cream to the blender and puree until smooth, season with salt and pepper. Hold warm until ready to serve.

Season the duck on both sides with salt and black pepper. In a sauté pan on medium low heat, place the duck breast skin side down and cook until golden brown. Turn the breasts over and cook for two minutes for medium rare, or longer for desired doneness. Hold warm until ready to serve.

Remove the duck from the pan and drain the fat leaving one tablespoon in the pan. Return the pan to the heat and add the shallots.

Cook for thirty seconds and add the wine, turn heat up and reduce by half. Add the pomegranate juice and roasted chicken stock and reduce by half. Hold warm until ready to serve. In another sauté pan on medium heat place one teaspoon of olive oil and the pancetta in the pan. Cook until crispy. Add the spinach to the pan and cook until tender.

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