

Brix Restaurant
presents
***Fennel Crusted Lamb Loin Chops, Braised Radicchio,
Roasted Potatoes, Balsamic Reduction***
paired with
Showket Vineyards 2002 Sangiovese

Ingredients: (Serves 4)

8 Lamb Loin Chops	¼ cup balsamic vinegar
¼ cup red wine	¾ cup olive oil
½ cup olive oil	1 tbsp shallots, minced
3 tbsp fennel seed, toasted	1 tsp garlic, minced
1-1/2 lbs. small Yukon potatoes, sliced ¼” thick	1 pinch chile flakes
¼ cup olive oil	1 tsp sugar
1 head radicchio, quartered	

Preheat oven to 300

Preheat grill on medium heat

Marinate the lamb in wine and olive oil over night.

In a bowl, whisk together the balsamic, olive oil, shallots, garlic, chile flakes and sugar.

Toss the radicchio in this mixture and place in an oven proof baking dish. Bake for thirty minutes or until tender.

Toss the potatoes in olive oil, salt and pepper.

Bake the potatoes until golden brown.

Season the lamb with salt and pepper. Press the fennel seed on the lamb.

Grill the lamb three minutes a side for medium rare.

Use the liquid from the radicchio as the sauce for the dish.

Napa Wine Company, 7830-40 St. Helena Hwy., Oakville, CA. 707. 945.1215 800. 943.1820
Brix Restaurant, 7377 St. Helena Hwy. Yountville, CA 94558 For reservations call 707. 944.2749