

***Celadon***  
*presents*  
***Duck Salad with Apricots and Wild Rice***  
*paired with*  
***2002 Downing Family Vineyards Cabernet Sauvignon - Napa Valley***

***Ingredients: Serves 4***

2 cups chicken broth  
½ cup wild rice  
4 boneless duck breasts  
7 tbsp olive oil  
3 large garlic cloves, pressed  
1 tsp dried thyme  
3 tbsp raspberry vinegar or red wine vinegar  
2 tbsp minced fresh tarragon or 2 tsp dried tarragon  
¾ tsp sugar  
1 large bunch watercress trimmed  
2 large heads Belgian endive, 1 cut into 1” pieces and 1 cut into spears  
4 apricots, pitted and sliced  
2 green onions, thinly sliced.

Combine broth and wild rice in a small saucepan. Cover and cook over low heat until rice is tender and liquid is absorbed, about 1 hour. Chill until cold. (Can be prepared 1 day ahead). Place duck breasts in a shallow baking dish. Mix 2 tbsp oil, 2 garlic cloves and thyme and drizzle mixture over duck. Season with salt and pepper. Cover and chill 4 hours or overnight. Combine vinegar, tarragon, sugar and remaining pressed garlic clove in bowl. Gradually whisk in 5 tbsp olive oil. Season dressing to taste with salt and pepper. Combine wild rice, watercress, endive pieces, ¾ apricots and green onions in a large bowl. Toss with enough dressing to coat. Divide salad among 4 plates, mounding in center – keep cool.

Heat heavy large skillet over medium-high heat. Add duck, skin side down, and sauté until just pink in center, about 5 minutes per side. Transfer duck to plate. Thinly slice on diagonal. Arrange duck slices around salad. Garnish with endive spears and remaining apricots. Serve immediately.

***Napa Wine Company, 7830-40 St. Helena Hwy., Oakville, CA. (707) 945-1215 (800) 943-1820***  
***Celadon Restaurant, 500 Main Street, Napa, CA For reservations call (707) 254-9690***