

FARM at the Carneros Inn
Citrus-Porcini Dusted Venison
Paired with Vinum 2005 4 Barrel Reserve Syrah

Ingredients:

4 lbs Venison	¼ cup citrus porcini rub
2 cups faro	½ cup pine nuts
1 cup dried cherries	1 cup wild mushrooms
1 ea. diced shallot	1 clove garlic
2 tbsp chopped parley	10 oz port syrup
½ cup + 3 tbsp fruity olive oil	2 tbsp butter

Citrus Porcini Rub

Ingredients:

¼ cup minced orange zest	¼ cup sugar
2 tbsp salt	2 tbsp black pepper
2 cloves minced garlic	1 cup porcini powder
1 cup olive oil	

Port Wine Sauce

Ingredients:

½ gallon veal stock	16 oz. ruby port wine
16 oz. pinot noir	1 ea cinnamon stick
2 cloves	

Directions for sauce:

In four separate pots, reduce veal stock to 1 cup, ruby port to ½ cup, pinot noir to ½ cup and then combine and let steep with cinnamon and cloves for 15 minutes. Pass through a chinois.

Directions:

Clean venison loin; place on rack and salt. Leave uncovered to dry in refrigerator 4-5 hours.

Citrus-Porcini Rub and Port Syrup:

Cook faro in lots of salted boiling water. Reduce to simmer partially covered 20-30 minutes. Strain water off. Place on plastic wrapped chilled sheet pans and cool in refrigerator.

Toast pine nuts in 325 degree oven for 7-10 minutes until golden brown. Remove and reserve.

Clean and slice mushrooms in nonstick pan over medium heat. Plate 3 tbsp olive oil and heat to smoke. Saute mushrooms with salt until they give up water and reduce, add shallots, then garlic. Cook 2-3 minutes, add butter and parsley. Cook 2 minutes and remove to parchment lined pan to cool.

Preheat oven to 400 degrees. Pull venison, rub with citrus-porcini rub and sear over medium heat; set aside to cool. Place on roasting rack and finish 12-16 minutes, reduce oven to 375 degree to rare 112-115 degrees. Allow meat to rest.

Toss mushrooms, cherries, pine nuts and faro together with olive oil and season with salt. Place in roasting pans and cover with foil. Heat until warm. Slice venison into 1 ½ oz slices. Place faro on center of plate and lay venison slightly off faro. Drizzle port syrup and garnish with sea salt and chervil sprig.