

**FARM at the Carneros Inn**  
**Mesquite Grilled Veal Chop**  
**Morel, Roasted Garlic, Fresh Thyme**  
**Paired with 2005 Hoopes Vineyard Cabernet Sauvignon**

**Ingredients:**

3 Heads of Garlic  
¾ cup extra virgin olive oil  
6 each veal chop (bone in preferred)  
3 each shallot (diced)  
2 cups morels (clean and cut in half)  
3 tablespoons Fresh thyme (picked)  
Salt & black pepper to taste

**Method:**

Slice top off garlic and toss with 3 tablespoons olive oil, salt and pepper. Place in small roasting pan, cover with foil and roast at 350 degrees for one hour until the cloves start to pop out of the skins. Cool and pull out garlic with small fork. Brush veal chops with 6 tablespoons olive oil and season with salt and pepper. Place on hot grill for 6-8 minutes per side to reach medium rare. In a large sauté pan, heat the remaining oil, add shallots and cook one minute. Add morels and sauté 6-8 minutes. Add roasted garlic cloves and thyme. Correct seasoning with salt and pepper. Place veal chop on warm plate, spoon over mushrooms and garlic. Drizzle with some of the olive oil and cracked pepper.