

FARM at the Carneros Inn
Pan Seared Squab on White Bean Puree Accented with
Mushrooms, Bacon and Sauce Poivrade
Paired with Crocker & Starr 2005 Stoneplace Cuvee

Ingredients:

8 ea. 16 oz. Squab (dressed) break down to legs	32oz. White Beans
32 ea. medium shiitake Mushrooms	grapeseed oil
1 lb medium bacon lardons	salt & pepper
16 oz. sauce poivrade (recipe attached)	chopped chives for garnish

Method:

Squab: Season the squab with salt and pepper. Heat 2-3 tablespoons of oil in 2 sauté pans over medium high heat. Sear the squab breast in one pan and the legs in the other. Place both pans in the oven and roast approximately 7-8 minutes, until breast meat is cooked but still pink. Set the legs aside and remove the breasts from the bone.

Mushrooms: Slice shiitakes in half. Heat 2 tbsp butter and 2 tbsp grapeseed oil in a sauté pan. When the pan is hot, add the mushrooms and sauté for approximately 5 minutes. Season to taste and reserve warm for plating.

Lardons: Cut the bacon in to ½ inch by ¼ inch lardons. Blanch in boiling water for 1-2 minutes. Drain and dry the bacon completely. Cook in a sauté pan over medium high heat until brown but not crispy. Drain on a towel and reserve for plating.

Sauce Poivrade

Ingredients:

3 tbsp butter	¼ cup chopped shallots
2 tsp whole black peppercorns	8 juniper berries
1 sprig thyme	1 cup zinfandel
3 cups brown chicken stock	1 sprig rosemary
Salt & Pepper to taste	

Method:

Heat 1 tbsp of butter over medium heat in a saucepan. Add shallots and cook until brown, about 5 minutes. Add peppercorns, juniper berries and thyme, cook for 2 minutes, add wine and boil over high heat until reduced to 2 tbsp. Add chicken stock and bring to a boil and cook to reduce to 2 cups. Add the rosemary and allow it to infuse for 2 minutes. Strain the stock pressing solids and return to the pan. Whisk butter and season with salt and pepper.