



fume Bistro & Bar
Grilled Lamb Chops with Nicoise Dressing
paired with
Madrigal Vineyards 2001 Merlot – Winemaker Jack Ryno

Ingredients: (Serves 6)

2 anchovy filets
1 garlic clove, smashed
1 T lemon juice
¼ c olive oil
6 – 8 Nicoise olives, pitted and chopped
½ tsp chopped thyme
¼ tsp chopped rosemary
Kosher salt – freshly ground pepper
12 – 4 oz. baby rib chops

Preparation:

1. In a small food processor, pulse anchovies, garlic & lemon juice until finely minced. Add olive oil and process until smooth. Add olives, thyme and rosemary and pulse to blend. Check salt and pepper and adjust to taste.
2. Light a grill or pre-heat a cast iron skillet. Season lamb generously with salt and pepper. Grill over high heat turning once until brown about 4 min. per side. Transfer to a platter, spoon dressing on top and serve.

Enjoy with a nice glass of Madrigal 2001 Merlot!!!

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