



*fume Bistro & Bar*  
*Grilled Squab with Dried Cherries and Blood Orange*  
*Cabernet Sauce*  
*paired with*  
*Showket Vineyards 2001 Cabernet Sauvignon – Winemaker Heidi Barrett*

**Ingredients: (Serves 6)**

6 Squab  
½ c Cabernet  
¾ c cranberry juice  
½ c blood orange juice (about 4 blood oranges)  
1T chopped orange zest  
1T chopped shallot  
6 ea. Juniper berries  
2/3 c dried cherries  
1/3 c olive oil  
2 T butter  
Kosher salt and freshly ground black pepper

**Preparation:**

1. Combine all ingredients for marinade, except butter, and marinate squab refrigerated, for 4 – 6 hours. Remove squab from marinade and pat dry with paper towels. Pour marinade into a sauce pan and reduce by half, whisk in butter, 1 tablespoon at a time.
2. Rub squab with oil, salt and pepper and let stand at room temperature for 2 to 3 hours.
3. Prepare a fire in a charcoal grill. Pat squab pieces dry with paper towels and grill, skin side down, over hot coals for 5 to 7 minutes. Legs should be cooked slightly longer than breasts, which should be medium-rare. Transfer to platter and spoon cherry Cabernet sauce on top.
4. Serve on wild rice with grilled asparagus and Showket Vineyard's 2001 Cabernet Sauvignon.