

*Restaurant "Go Fish" of St. Helena
presents
Don Watson Lamb, Garden Ratatouille with Oregano and
Gremolata
paired with Vinum Cellars 2004 Slow Lane Cabernet Sauvignon*

INGREDIENTS:

1 ea. 5 lb. leg of Don Watson free range lamb, boned out and marinated with oil, bay leaves, rosemary, thyme and sliced shallot
2 ea. Red onion, small diced
6 ea. Sweet peppers, seeds removed and small diced
3 ea. Japanese eggplant, small diced and salted
1-1/2 cups small heirloom tomatoes, small diced
2 cups summer squash, small diced
1/4 cup oregano leaves, julienned
Kosher salt
Black pepper

PREPARATION:

For ratatouille, sauté red onion in a little grapeseed oil over medium heat until starts to become tender/translucent. Add sweet peppers and cook until starts to become tender, then add summer squash and eggplant and sauté until just becoming tender. Season with salt and pepper as you go to bring out flavor of vegetables. Finish with tomatoes and oregano. Adjust seasoning as needed.

For lamb, marinate with oil, bay leaves, rosemary, thyme, sliced shallot.

Roast in oven or barbecue, which ever is your preference.