

HURLEY'S RESTAURANT & BAR  
Yountville, California

Venison Carpaccio  
paired with  
Downing Family Vineyards 2000 Zinfandel 'Fly-By-Night'

Ingredients:

16 oz. venison leg meat, clear of sinew or connective tissue

1 medium fennel bulb

4 cups loosely packed green pea sprouts

2 oz. Caraway vinaigrette

1 oz. shaved Parmesan

.5 oz. White truffle oil

8 ea. Small Italian bread sticks

1 tsp unsalted softened butter

½ cup chopped fine herbs (parsley, chevil, chives)

Procedure:

At least 6 hours before plating this dish, cut venison into strips of about 2 inches in diameter. Roll tightly in plastic wrap twisted both ends tightly shut so as to form a cylinder. Tape down on ends to secure and freeze.

Using an electric slicer, cut frozen venison into paper-thin pieces. Arrange pieces, overlapping around the inner rim of plate. Using electric slicer or sharp knife, cut fennel bulb width-wise into paper-thin pieces, discarding the bulb and/or tough or discolored outer sections. Toss fennel with pea sprouts lightly in caraway vinaigrette and fluff up in the middle of each plate.

Shave Parmesan cheese with slicer and arrange lightly around on top of venison. Sprinkle very lightly with truffle oil on top of venison. Spread bread sticks with a very thin film of the softened butter so that you can roll them in the fine herbs and have them adhere. Garnish plate with bread sticks.

Caraway Vinaigrette:

1 tbsp lemon juice

5 tbsp extra virgin olive oil

1/8 tsp ground caraway

1 tsp finely chopped shallots