

*Martini House, St. Helena, CA*  
*Grilled Lamb Chops with Black Trumpet Mushroom Risotto*  
*paired with*  
*Napa Wine Company 2001 Zinfandel*

**For the Lamb:**

8 ea. Lamb chops  
¼ cup olive oil  
2 ea. Cloves of garlic peeled and crushed  
½ bunch English thyme  
1 tbsp. coriander seeds crushed

Combine the olive oil garlic, thyme and coriander seeds and marinate the lamb several hours before cooking. Remove marinade and season with salt and pepper. Grill over a hot fire until medium rare and let rest 5 minutes before serving.

**For the Risotto:**

2 oz. black trumpet mushrooms (substitute dry morel or cepes)  
2 tbs virgin olive oil  
¼ cup smoked bacon  
1 clove garlic minced  
1 cup Arborio rice  
1 cup dry white wine  
3 cups chicken stock or canned low sodium chicken broth  
1/3 cup freshly grated parmesan  
4 oz. unsalted butter  
1 tbs fresh lemon juice  
Salt & pepper to taste

Place mushrooms in a medium saucepan with just enough water to cover. Bring to a boil and let mushrooms re-hydrate for 5 minutes. With a slotted spoon, remove the mushrooms from the water. When the mushrooms have cooled, pull them into threads and rinse them in cold water to remove any excess dirt. Finely chop the mushrooms and set aside. Heat the olive oil in a large pan over low heat. Add the bacon and cook for three minutes. Add the garlic and onion and cook, stirring until translucent, about 3 to 5 minutes. Add the mushrooms and cook for another 2 to 3 minutes. Add wine and raise the heat to high. Stir and allow the wine to reduce until dry. Add the chicken stock, half at a time, until most of the liquid is absorbed and the rice is slightly chewy. Stir in the Parmesan, butter and parsley. Season the rice with salt, pepper and lemon juice. Divide among 4 plates and top with lamb chops.