

***2008 Eponymous Syrah  
Grilled Venison Medallions with a  
Wild Mushroom Tomato Bordelaise***

**Ingredients**

- 1/4 cup olive oil
- 8 (2 1/2-ounce) venison cutlets, pounded to a thickness of 1/4-inch
- 2 teaspoons Essence, recipe follows
- 3/4 teaspoon salt
- 1/2 teaspoon fresh ground black pepper
- 1 cup all-purpose flour
- Wild Mushroom Tomato Bordelaise, recipe follows
- 1 tablespoon chopped fresh parsley leaves
- 4 teaspoons grated Parmesan
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**Directions**

Heat oil in a large nonstick skillet over medium-high heat. Season the venison with the Essence, salt, and pepper, and dredge in flour. When oil is hot, add venison and pan-fry for about 2 minutes or until golden.

Remove from the pan and place on a warmed plate. To serve the venison, pour 1/2 cup of the bordelaise sauce on each of 4 entree plates and place 2 venison medallions on top the sauce. Garnish with the chopped parsley and grated Parmesan.

**Wild Mushroom Tomato Bordelaise:**

- 1/4 cup olive oil
- 1/2 cup chopped yellow onions
- 1/4 cup chopped carrots
- 1/4 cup chopped celery
- 1 teaspoon minced garlic
- 1/2 pound Portobello mushrooms, wiped clean, stems removed, and chopped
- 1/2 pound oyster mushrooms, wiped clean, stems trimmed, and thinly sliced
- 1/2 pound shiitake mushrooms, wiped clean, stems trimmed, and thinly sliced
- 1/2 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 1/2 cup seeded and chopped tomatoes
- 1 cup dry red wine
- 1 quart veal stock or rich beef stock

Heat the oil in a Dutch oven, or large, heavy pot over medium-high heat. Add the onions, carrots, and celery, and cook, stirring, until soft, about 3 minutes. Add the garlic, and cook, stirring, for 30 seconds. Add the mushrooms, and cook, stirring occasionally, until they give off their liquid, about 4 minutes. Add the salt and pepper, and stir to mix well. Add the tomatoes and cook, stirring, for 1 minute. Add the wine, and cook, stirring to loosen any bits on the bottom of the pan. Cook until the wine is reduced by half. Add the veal stock and bring to a boil. Reduce the heat to medium-low and simmer until reduced by half, about 1 hour and 20 minutes. Remove from the heat and adjust the seasoning, to taste. Cover and keep warm until ready to serve with the venison.