

Mustards Grill
presents
Rabbit Au Vin
paired with
Michael Pozzan 2003 Marianna Bordeaux Blend

Ingredients:

1 rabbit – Cut in half lengthwise
1-1/2 tbs olive oil
1 tbs sliced shallots
2 tbs blanched pearl onions
4 shitake mushroom caps cut into 4 pieces each
6 small pieces cooked potato (yellow fin)
3 pieces pre-blanched carrot
4 pieces turnip or parsnip, pre-cooked
3 – 4 oz. rabbit reductions sauce
2 oz. bacon – diced and cooked crispy
2 tbs unsalted butter

Heat oil in sauté pan. Add shallots, shiitakes and pearl onions. Caramelize slightly. Reduce juices.

Add remaining vegetables. Slightly caramelize.

Add stock. Reduce. Mount with butter. Pour over rabbit, arranging vegetables nicely about.
Sprinkle with bacon pieces.

Napa Wine Company, 7830-40 St. Helena Hwy., Oakville, CA. (707) 945-1215 (800) 943-1820
Mustards Grill, 7399 St. Helena Hwy., Napa, CA. For reservations call (707) 254-9690