

ZuZu of Napa
presents
Duck Confit Salad with Roasted Beets, Toasted Walnuts,
Pt.Reyes Blue Cheese and Orange Marmalade Vinaigrette
paired with
Joel Gott 2005 No. 815 Cabernet Sauvignon

Serves 4

Duck Leg confit (recipe follows)	1 tbs. parsley, chopped
4 small Golden Beets	3 oz. Pt. Reyes Blue Cheese
1 head Frisee	½ cup marmalade vinaigrette
1 bunch Arugula	salt and freshly ground black pepper
¼ cup Toasted Walnuts	

Heat Duck meat and beet wedges in the oven until crispy. Meanwhile, combine the frisee, arugula, walnuts, parsley and blue cheese in a medium bowl. Add the duck and beets to the bowl, season with salt and pepper and dress with the Marmalade vinaigrette.

For the Confit:

2 duck legs	1 ea. cinnamon stick, broken in half
1 lb duck fat	1 pc. star anise
1 cup Brown Sugar, tightly packed	2 ea. cloves
½ cut Sea Salt	

Wash duck legs and dry thoroughly. Mix together sugar, salt, cinnamon, star anise and clove and cover the duck legs. Allow to sit overnight in the cure. The next day, warm the duck fat and rinse the duck legs. Cook the legs for 2.5 hours at 250 degrees. Pick the meat off the bone while they are still warm.

Marmalade Vinaigrette:

1 cup Marmalade, Homemade or Store-bought Seville Type
¼ cup Moscatel Vinegar
¼ cup Aged Sherry Vinegar
1 tbsp Champagne Vinegar
2 cup Canola Oil
Salt and Pepper

Combine Marmalade, vinegar, salt and pepper and slowly add oil to form an emulsion.