

“Explore Sonoma... California’s Most Diverse Region”

Suggested Food Pairings

Curated Cheese Plate: Comte, Brie, Gruyere, Taleggio

Pair with a Pinot Noir

Wild Mushroom and Burrata Bruchetta

from *Food & Wine*

Ingredients

- 1 lb shitake mushrooms, stems discarded and caps quartered
- 1 lb cremini mushrooms, quartered
- 2 garlic cloves, minced
- 1½ tsp chopped rosemary
- 1 tsp finely grated lemon zest
- ½ cup extra-virgin olive oil, plus more for brushing
- Salt and freshly ground pepper
- 16 slices of peasant bread (from a long loaf), about 1/3 inch thick
- 1 lb burrata cheese, cut into 16 slices



Preparation

In a large bowl, toss the mushrooms with the garlic, rosemary, lemon zest and the 1/2 cup of olive oil and let stand for 1 hour.

Light a grill. Spread the mushrooms on a lightly oiled perforated grill tray and season with salt and pepper. Grill over moderately high heat, stirring occasionally, until browned, about 8 minutes. Brush the bread with oil and grill, turning once, until toasted, 1 minute.

Top the toasts with the mushrooms. Top each with a slice of burrata and serve.

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Pair with a Chardonnay

Grilled Swordfish with Tomato-and-Cucumber Salsa

from *Food & Wine*

Ingredients

- 1¼ lbs plum tomatoes (about 6), halved crosswise
- 1 Tbsp cooking oil
- 1 cucumber, peeled, halved lengthwise, seeded, and cut into ¼ inch dice
- 1½ tsp lemon juice or wine vinegar
- 1 Tbsp chopped fresh dill
- 1 tsp salt
- ½ tsp fresh ground black pepper
- 4 swordfish steaks, about 1 inch thick (about 2lbs in all)



Preparation

Light the grill or heat the broiler. Coat the tomato halves with 1 teaspoon of the oil. Grill the tomatoes cut-side up (or broil them cut-side down), until the skins start to blacken, about 10 minutes. Slip off the skins and put the tomatoes in a medium glass or stainless-steel bowl. Add the cucumber, lemon juice, dill, ¾ teaspoon of the salt, and ¼ teaspoon of the pepper. Stir to break up the tomatoes and to combine the ingredients.

Coat the swordfish with the remaining 2 teaspoons oil and sprinkle with the remaining ¼ teaspoon salt and ¼ teaspoon pepper. Grill or broil the fish for 4 minutes. Turn and cook until golden brown and just done, 4 to 5 minutes longer. Serve with the salsa.

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