



### Chicken and Caramelized Onion Quesadillas

1 onion, thinly sliced	¼ cup sour cream
1 red pepper, thinly sliced	Juice of ½ lime
½ tablespoon Mexican spice mix	1 teaspoon smoked paprika
Sea salt and freshly ground black pepper	½ teaspoon onion powder
2 cups chopped chicken	½ teaspoon garlic powder
4 taco size tortillas	½ teaspoon cumin
1 cup shredded cheddar	¼ teaspoon chipotle powder

- Bring a nonstick skillet to medium heat and add the oil.
- Cook the onions and peppers until nicely browned but not mushy. Season with spice mix, salt and pepper.
- Lay 2 tortillas on work surface; sprinkle with half the cheese. Top with chicken and vegetables; sprinkle with remaining cheese over vegetables. Top with remaining tortillas.
- Wipe out skillet with paper towel. Reduce heat to medium low. Cook quesadillas, turning once, until browned and cheese is melted.
- Stir together the sour cream, lime juice and spices; season with salt and pepper.
- Cut quesadillas into quarters; serve with crema.

### Tuscan Panzanella Salad with Tomatoes and Mini Mozzarella

#### *Vinaigrette*

2 tablespoons white wine vinegar  
1 small shallot, minced  
2 medium cloves garlic, minced  
½ teaspoon Dijon mustard  
¼ cup extra-virgin olive oil, divided  
Sea salt and freshly ground black pepper

#### *Salad*

2 cups diced baguette or ciabatta bread  
½ cup vine ripe tomatoes, chopped  
¼ cup diced fresh mozzarella  
¼ cup diced cucumber  
¼ red bell pepper, finely diced  
¼ small red onion, diced  
2 tablespoons thinly sliced fresh basil

- Whisk together the vinegar, shallot, garlic and mustard in a mixing bowl.
- Slowly whisk in olive oil; season with salt and pepper.
- Add bread, tomatoes, mozzarella, cucumber, peppers and onions to mixing bowl.
- Toss with enough dressing to coat bread (reserve excess). Toss in basil; adjust seasoning.



## Baby Potato and Corn Salad

### *Herb Emulsion*

½ cup fresh cilantro  
½ cup fresh parsley  
¼ cup olive oil, or as needed  
2 to 3 garlic cloves, coarsely chopped  
1 tablespoon sherry vinegar  
½ teaspoon garlic powder  
½ teaspoon onion powder  
¼ teaspoon cayenne pepper  
Sea salt and ground black pepper

2 tablespoons olive  
1 small red onion, finely diced  
5 ears fresh corn, kernels cut from the cob  
2 pounds roasted baby potatoes, cut in rounds

- Add herb emulsion ingredients to jar of a blender; puree until smooth, adding more oil as needed to form a smooth consistency.
- Bring a saute pan to medium-high heat and add the oil; cook onions until softened.
- Increase heat to high; add corn and corn, stirring occasionally, until golden brown and lightly charred in spots.
- Transfer to a mixing bowl; stir in potatoes and enough herb emulsion to coat (reserved any remaining. Season with salt and pepper.

## Lemon Curd

6 tablespoons unsalted butter, softened at room temperature  
1 cup sugar  
2 large eggs  
2 large egg yolks  
2/3 cup fresh lemon juice  
1 tsp. grated lemon zest

- In a large bowl, beat the butter and sugar with an electric mixer, about 2 min. Slowly add the eggs and yolks. Beat for 1 min. Mix in the lemon juice.
- In a medium, heavy-based saucepan, cook the mixture over low heat until it looks smooth. Increase the heat to medium and cook, stirring constantly, until the mixture thickens, about 15 minutes.
- Remove from the heat; stir in the lemon zest. Transfer to a bowl; cover with plastic wrap.



### **Aveleda Fonte Vinho Verde, Portugal 2022**

Aveleda Fonte White is a blend made from indigenous varieties from the Vinho Verde Wine Region. The night harvest allows the grapes to keep their freshness and, consequently, preserve their aromatic properties. When arriving at the vinification center, the grapes undergo soft pressing at low pressures. The alcoholic fermentation happens in stainless steel vats under strictly controlled temperatures to preserve the most typical aromas of the varieties. Fermentation happens in contact with lees in order to keep the freshness of the wine. Clear pale yellow, this wine is extremely elegant, with a crisp and fruity bouquet marked by notes of green apple and lime. Slightly fizzy, with a vibrant minerality and refreshing notes of citrus fruits, this wine is extremely versatile, perfect to pair with the simplest moments of life.

### **Lamoreaux Landing Dry Rose, Finger Lakes, 2023**

An enchanting pink hue and subtle aromas of ruby-red grapefruit introduce you to an elegant, fruit-forward wine with a bright, refreshing finish of red raspberries and a hint of lemon zest. Serve this delicate Dry Rosé made from 100% Cabernet Franc with a classic brunch or with a fresh goat cheese salad and savory profiteroles.

### **Balletto Chardonnay, Russian River Valley 2021**

The Teresa's Chardonnay continues to define California's Unoaked Chardonnay category. Crisp and vibrant, yet amazingly luscious. It showcases how Chardonnay does not need flashy oak to be distinct and delicious. The wine is focused with intensely bright and lifted citrus and melon aromas that are offset with savory tones that add complexity and pleasure to the aromatics. Then comes the texture, balance and persistence. It's mouthwatering with refreshing acidity that contrasts its surprisingly robust and weighted mid-palate. Slight tannins add subtle tension and pull the wine into a persistent, serious finish.

### **Fin del Mundo Malbec, Argentina, 2021**

Flowery aromas with some fruity notes of plum and blackberry. Hints of chocolate, vanilla and coconut. Bold, full-bodied, sumptuous mouth with an elegant finish.

### **Albino Rocca Moscato d'Asti, Italy, 2023**

The Moscato grapes come from the vineyards of some "Sori" of San Rocco Seno d'Elvio (Alba), impervious and steep soils, with a marked southern exposure, where the processing is only manual and the production is very limited. The result is a sweet and aromatic wine of great fullness and satisfaction.