NAPA WINE Co.

BONDED WINERY #9

Restaurant Pilar, Napa – About the Owners/Chefs

Maria del Pilar Sanchez grew up in Santa Barbara, California, and has created a following from California to Paris and back again. Pilar spent three years as sous chef with The Wine Cask, a Wine Spectator Grand Award wine list recipient, in Santa Barbara. She received her degree in Hotel and Restaurant Management and Culinary Arts from Oxnard College where she was on the Dean's List (4.0 GPA) and was recipient of the California Restaurant Association, San Francisco Restaurant Association and Oxnard College Foundation Scholarships. She has participated in continuing education courses at the Culinary Institute of America at Greystone.

Following stints at Santa Barbara's Four Seasons Biltmore with Mario Batali, Ernie's with Alain Rondelli and the Four Seasons Clift in San Francisco, she and husband, Didier Lenders, opened the overnight success, Café del Sol, in Paris to rave reviews from critics and patrons and alike. Pilar spent five years at the Relais & Chateau Meadowood Napa Valley resort as Chef de Cuisine and Banquet Chef. The Culinary Institute of America was Pilar's next stop as Executive Chef of the Wine Spectator restaurant.

She was one of the "Best Hotel Chefs of America" at the James Beard House and was awarded "Star Chef" by Lodging Magazine. In the beginning of her northern California career, Pilar was selected by San Francisco Examiner Magazine as one of the "Top Ten Undiscovered Chefs."

Didier Lenders was born in France and began his food career as an apprentice at the Michelin 2-star Dodin Bouffant in Paris. Committed to a profession in the world of fine food, Didier graduated from the L'Ecole Hotelliere de Paris in 1980 before traveling to New York in July of that year. His early years in New York landed Didier at some of New York's finest French restaurants, including La Cote Basque, la Gauloise, La Caravelle and Le Cirque, before his travels west led him to The Lodge at Pebble Beach. Lenders worked his way up from banquet sous-chef through executive sous-chef and, finally, to executive chef at The Lodge.

Following their dreams, the couple then moved back to Paris to open the acclaimed Café del Sol, a "French-Mex" restaurant that set Paris afire. Among the many kudos, Gault et Millau and Saveur magazine both raved about the unique establishment.

Didier and Pilar moved back to the States in 1995 when Didier became executive sous-chef at Meadowood Napa Valley and was charged with creating and implementing the purchasing and inventory control systems for the growing food and beverage department at this Relais & Chateau resort. After a short development stint at Rosewood Corporation's La Samanna in St. Martin, Didier returned to Meadowood as executive chef and was given full responsibility for menu development for all three restaurants, all catering and private dining on- and off-site, cost controls, hiring, training, purchasing, budgets and stewarding.

It was during this period at Meadowood when Didier became the "master in charge" of the highly visible and prestigious Napa Valley Wine Auction, planning, budgeting, ordering and preparing for 4000 gourmet meals within a 24-hour period. He held this responsibility for seven years. Lenders' experience in not only the finer points of creating an attractive, healthful and delicious menu, but in the business side of sourcing ingredients, creating and adhering to budgets, training staff, developing and maintaining vendor relations, have all been instrumental in leading Didier and Pilar to open their own restaurant, Pilar. . .and the fact that Didier is fluent in three languages means they could do it anywhere!

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BONDED WINERY #9

Restaurant Pilar of Napa
presents
Braised Lamb Shanks served with Green Risotto
paired with
Showket Vineyarads 2003 Cabernet Sauvignon

(Serves 6)
olive oil
6 lamb shanks
salt and pepper
1 gallon stock
½ 750 ml. bottle of red wine
1 tablespoon tomato paste
2 cups chopped mirepoix (carrots, celery, onions)
2 bay leaves
½ bunch fresh thyme
1 vanilla bean, split lengthwise
1 tsp. whole peppercorns

Season the lamb shanks with salt and pepper. Warm some olive oil in a brassier and let it warm up a bit. Carefully place the lamb shanks in the oil and brown on all sides. Remove from pan and add the tomato paste. Cook the tomato paste for a minute and then add the mirepoix. Cook the mirepoix for about three minutes. Add the lamb back in and turn the heat up to high. Add the red wine and bring to a boil. Add the stock along with the herbs and spices and bring to a boil. Turn down to a simmer, cover and cook for three hours.
The lamb should be very tender and close to falling off the bone. Carefully remove the lamb. Strain the braising liquid through a fine strainer. Put the liquid into a sauce pan and put over a high flame on the stove. Reduce by at least half. Add the lamb back into the liquid and warm it through. Serve hot over parsley risotto (or potatoes, couscous, pasta, etc.)

Green parsley risotto

(serves six)
½ bunch Italian parsley
olive oil
1 small onion, peeled and diced
2 cups Carnaroli rice
6 cups stock
2 tbsp parmesan cheese
3 tbsp mascarpone cheese
salt and pepper

Bring a pot of water to a boil on the stove. Prepare an ice bath in a mixing bowl. When the water has come to a rolling boil, drop in the parsley. Remove it immediately and drop it into the ice bath. Puree the parsley in a blender along with some of the ice water. Reserve.
Heat some olive oil in a sauce pan and add the diced onion. Cook the onion for about a minute then add the rice. Add enough stock to barely cover the rice. Stir continuously while the rice cooks over medium heat. When the liquid has become absorbed, add more stock, and repeat. The rice will become plump and tender when fully cooked. Always keep very moist with stock. Finish by adding the cheeses, salt and pepper. Serve immediately.

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(800) 943-1820 or 707.945.1215 Email: wineclub@napawineco.com Web: www.napawineco.com
Pilar of Napa, 807 Main Street, Napa, CA. 94559 707. 252.4474 Web: www.pilarnapa.com

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BONDED WINERY #9

Restaurant Pilar of Napa
presents
Rum Chocolate Mousse
paired with
Madrigal Vineyards 2003 Sonnet Blend

serves 8

Ingredients:

¼ cup sugar
3 tablespoons dark rum
¼ pound semisweet chocolate
3 cups whipping cream

Over low heat dissolve the sugar in the rum. Melt the chocolate in a double boiler. Add the syrup into the chocolate and cool. Whip the cream to stiff peaks. Gently fold the chocolate into the cream. Scoop into chilled martini glasses and refrigerate two hours before serving.

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BONDED WINERY #9

Restaurant Pilar of Napa
presents
Popovers Stuffed with Curried Chicken
paired with
Del Bondio Vineyards 2003 Syrah

for the filling:
¼ cup chicken stock
10 oz. cooked chicken breast, shredded
2 shallots, finely chopped
2 tablespoons curry powder
3 tablespoons olive oil
salt

Warm the olive oil in a saute pan over medium heat. Add the shallots and cook for about a minute. Add the curry powder and cook for another minute. Add the shredded chicken and chicken stock. Stir well and season with salt. Allow to cool.

Mix all the ingredients listed above together and adjust seasoning if needed.

For the dough:
Beat until smooth
1 cup milk
1 tablespoon melted butter
1 cup sifted all purpose flour
¼ teaspoon salt
Add one at a time but do not over beat:
2 eggs

Pilar uses mini muffin tins for these. Spray the mold with pan spray. Pour in just enough batter to cover the bottom of the mold. Place a small amount of chicken in the center. Top with batter until it reaches the top of the mold. Bake at 450 for 10 minutes. Lower the oven temperature to 350 and bake for another 10 minutes or until golden brown.

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BONDED WINERY #9

Restaurant Pilar of Napa presents Pilar's Paella paired with Falcor 2003 Pinot Noir

(Serves 8)

½ cup olive oil
salt and pepper
1 pound chicken
½ pound Spanish style chorizo
½ pound shrimp
8 mussels
½ pound firm fleshed fish, cut into large chunks
1 bunch asparagus, trimmed and blanched
2 artichokes, cooked and cleaned, cut into quarters
1 fennel bulb, julienned
1 cup black trumpet mushrooms, cleaned and sautéed
1 onion, peeled and diced
1 tbsp garlic, minced
¼ tsp. saffron
½ tsp. Spanish paprika (smoked/spicy)
½ cup chopped tomatoes
3 cups medium grain rice
6 cups vegetable stock

Put your paella on to a burner over medium heat. Pour in ½ cup olive oil. Lightly season the chicken with salt and pepper. Place the chicken into your paella and brown on all sides. Cook for about 5 minutes. Remove from paella and keep in a warm place.
Clean the shrimp, fish and mussels. Cut the chorizo into bite size pieces. Hold all of these ingredients, along with your prepared vegetables in the refrigerator.
Pour the remaining olive oil into the paella. Add the chopped onions and cook over medium heat for two minutes. Add the garlic, saffron and paprika. Cook for one minute. Add the tomatoes and cook for another minute and then add the rice. Stir well to coat the grains of rice with the aromatics. Add the stock to the pan, season with salt and stir. Carefully distribute all the meat, fish and vegetables, with the exception of the asparagus and mushrooms, onto the rice. Bring the stock to a boil for five minutes. Reduce the flame and simmer for another fifteen to twenty minutes. With three minutes left to cook, add the asparagus and mushroom. When done, the liquid should be completely absorbed and a light crust should form on the bottom of the pan. Bring the paella to the table and serve family style.

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BONDED WINERY #9

Restaurant Pilar of Napa
presents
Tortilla de Patatas
Paired with Ottimino 2003 Zinfandel

serves 6

Ingredients:

2/3 cup olive oil
3 potatoes, peeled and diced
2 teaspoon salt
6 eggs

Heat the olive oil in a teflon pan. Drop in the diced potatoes and cook over low heat for 10 minutes. Carefully drain the excess oil out of the pan. In a mixing bowl, whisk the eggs with the salt. Pour the egg mixture over the potatoes. Cook over low heat for 15 minutes. When the tortilla has "solidified", remove from the burner. Using a plate, flip the tortilla over. Cook for another 10 minutes.
To serve, slice into equal sized wedges. Traditionally, the tortilla is served at room temperature as a snack.

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BONDED WINERY #9

Restaurant Pilar of Napa
presents
Beignets filled with Chipotle Shredded Beef
paired with
Michael Pozzan 2003 Knights Valley Cabernet Sauvignon

Ingredients:

for the filling:
10 oz. braised pot roast, shredded
1 chipotle chile from a can, seeded and diced
1 tablespoon of the "adobo" sauce from the canned chipotles
salt

Mix the beef with the chile and sauce. Season with salt.

For the dough:
12 tablespoons water
2 tablespoons butter
12 tablespoons all purpose flour
2 eggs

Combine the water, butter and flour in a saucepan and cook over high heat until mixture boils. Turn down the heat to low and cook for five minute. Remove from the stove and add one egg at a time being sure to mix it in thoroughly.

Take a tablespoon of mixture and place a small amount of beef in the center. Using a second spoon, scoop more dough on top. Remove any excess dough from the edges and drop into a 375 degree fryer. Turn the beignet over to brown both sides. Drain on to a paper towel.

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BONDED WINERY #9

Restaurant Pilar of Napa
presents
Crispy Salmon Filet with Potato Coulis
paired with
Fife Vineyards 2001 Cuvee

serves 4

1 pound salmon filet, skin on and scaled
4 medium Yukon gold potatoes
1 cup warm cream
1 cup extra virgin olive oil
2 tablespoons fresh tarragon
sea salt
freshly ground black pepper
2 tablespoons olive oil

Peel the potatoes and cut into large chunks. Place into a pot and cover with cold water. Cook over medium heat until quite tender. Strain. Pass through a potato ricer into a mixing bowl. Add the warm cream and olive oil. Season with salt. Set aside in a warm place.
Cut the salmon filet into 4 equal portions. Season with salt and pepper. Put a sauté pan over high heat until the pan is quite hot. Pour in the two tablespoons of olive. Carefully place the fish into the pan and turn the flame down to low. Cook the salmon over the low heat for about 7 minutes. The skin should become crispy while the flesh remains medium rare.
Take the coulis and adjust it's consistency as it does thicken when it sits. Add some warm milk and more extra virgin olive oil so that the consistency is that of runny mashed potatoes. Chop the fresh tarragon and add to the coulis. Ladle 2 or 3 oz. of coulis onto the center of four plates. Place the salmon filet on top. Garnish with your favorite seasonal vegetable.

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