

# VEGETARIAN DINNER

Serves 2

The Bistro  
at hillside  
WINERY

- QUINOA LENTIL BALLS
- (X6) WALNUT CREAM
- APRICOT CHUTNEY
- CHERRY GASTRIQUE
- WILD LEEKS & ZUCCHINI
- GNOCCHI
- SUNFLOWER PESTO CREAM
- APPLE & CHERRY RELISH

## QUINOA LENTIL BALLS

WALNUT CREAM  
APRICOT CHUTNEY  
CHERRY GASTRIQUE

### REHEAT QUINOA LENTIL BALLS (X6)

- 1.Heat in 350F oven for 10 minutes.
- 2.Spread walnut cream on serving dish and place warm Quinoa Lentil Balls down on top.
- 3.Top with Apricot chutney and drizzle with Cherry gastrique.

## GNOCCHI

GNOCCHI  
SUNFLOWER PESTO CREAM  
APPLE & CHERRY RELISH

### SAUTÉ GNOCCHI & REHEAT SAUCE

- 1.In a bowl, toss gnocchi in olive oil.
- 2.In a pan over medium-high heat sauté gnocchi until golden brown.
- 3.Cut open bag of cream sauce and pour over gnocchi. Bring to a simmer. This will finish warming the gnocchi internally. Turn off heat.
4. Serve in a bowl and garnish with apple & cherry relish

OPTIONAL METHOD: Heat bag of cream sauce in a mug under hot running water in sink before adding to gnocchi

## VEGETABLES

WILD LEEKS  
ZUCCHINI

- 1.In a pan over low - medium heat, place zucchini face side down and cook until golden brown and hot.
2. In a pan on low heat, add wild leeks and heat low and slow. Cook till warmed.

## Optional add-on:

### POPCORN

POPCORN KERNELS  
SEASONING

#### POP KERNELS OVER STOVETOP

- 1.In a large pot with a lid, add olive oil and popcorn.
- 2.Place on a burner over high heat.
- 3.With one hand on the lid and the other hand on the handle (use cloth or oven mitts) shake the popcorn around once in a while.
- 4.After 2-3 minutes, the popping will start and will become aggressive. Once you hear the popping slow down, turn heat off and move pot to a cold burner. DO NOT REMOVE LID. Continue to shake pot for 2 minutes.
- 5.Remove lid, being careful of the last few kernels that pop late. Transfer to a mixing bowl and toss generously with seasoning. Seasoning contains bone marrow and wild rose petal dust for a sweet and salty finish.  
*There should be enough seasoning to make this a second time!!*