

VEGETARIAN DINNER

Serves 2

The Bistro
at hillside
WINERY

- SMOKED TOMATO SOUP
- BISTRO SALAD
- AGED CHEDDAR CREAM SAUCE
- QUINOA BALLS (X4)
- GNOCCHI
- ASPARAGUS

SMOKED TOMATO SOUP

SMOKED TOMATO SOUP
OREGANO CRÈME FRAICHE

WARM THE TOMATO SOUP

1. Warm the Tomato Soup in a pot over low-medium heat. Beastie Boys taught us all well: *"Slow and Low, that is the Tempo"*. This method will make sure you do not scorch the cream.
2. Once piping hot, serve in bowls and add a dollop of the oregano crème fraiche to the top of each bowl.

BISTRO SALAD

OKANAGAN GROWN MIXED GREENS
DEHYDRATED LOCAL TOMATOES
SUNFLOWER SEEDS
SLICED CUCUMBER
SHAVED WATERMELON RADISH
CAPER VINAIGRETTE

MIX SALAD

1. In a bowl, season mixed greens with a pinch of salt and toss with dressing.
2. Sprinkle sunflower seeds and cranberries over the top of the salad.
3. Arrange cucumber and tomato slices around the mixed greens.
4. Place watermelon radish on the crown of the salad.
5. Serve family style with serving forks.

OPTIONAL METHOD: serve with dressing on the side

VEGETABLES

ASPARAGUS

SAUTÉ ASPARAGUS

1. In a bowl, toss asparagus in olive oil. Season to taste with salt and pepper.
2. In a pan over medium heat, sauté asparagus for 1 minute. Splash with white wine, wait 30 seconds and turn off heat.

OPTIONAL METHOD: Heat in 350F oven for 5 minutes

QUINOA LENTIL BALLS

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REHEAT QUINOA BALLS

1. Heat in 350F oven for 10 minutes

GNOCCHI

GNOCCHI
AGED CHEDDAR CREAM SAUCE
CHERRY GASTRIQUE

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 cheddar cream sauce and pour over gnocchi. Bring to a quick boil. This will finish warming the gnocchi internally. Turn off heat.

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

4. Serve in a bowl with asparagus and quinoa balls on top. Drizzle cherry gastrique over the top or serve on the side.

Optional add-on:

TRUFFLE POPCORN

POPCORN KERNELS
TRUFFLE PARMESAN 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.
There should be enough seasoning to make this a second time!!