

MONTICELLO VINEYARDS

Jefferson Cuvee Cabernet Sauvignon

FOOD PAIRING SUGGESTION

ROASTED VENISON WITH WILD BLACKBERRY SAUCE AND PORCINI POLENTA

VENISON

3 pounds venison loin or leg
(sinew & connective tissue removed)
2 tablespoons olive oil
salt & pepper

MARINADE

10 juniper berries (crushed)
2 bay leaves (crumbled)
10 fresh sage leaves (chopped)
15 black peppercorns
1 cup olive oil (pure)

BLACKBERRY SAUCE

1 teaspoon unsalted butter
1 shallot (peeled, finely diced)
½ teaspoon sugar
1 ounce raspberry vinegar
3 cups good veal stock
1 pint fresh blackberries

PORCINI POLENTA

2 cups polenta
8 cups water
2 pounds assorted wild or
exotic mushrooms (shitake,
chanterelle, portobello, etc., sliced)
2 ounces olive oil
4 tablespoons shallots (chopped)
2 cups chicken stock
1 ounce dried porcini
mushrooms
½ cup assorted fresh herbs
(thyme, sage, tarragon, Italian
parsley, chopped)
1 cup fresh parmesan cheese (grated)
salt & pepper

Combine all ingredients of marinade. Allow venison to marinate for 12-24 hours, turning once or twice.

BLACKBERRY SAUCE

Melt butter in a small sauce pan over low heat. Add shallots and cook until translucent (about 3-4 minutes). Add sugar and cook until it begins to caramelize. Add vinegar and reduce by half. Add veal stock and ½ pint of blackberries. Bring to a boil then simmer, skimming off the impurities that rise to the top during this process. Reduce to 1 cup and strain. Put sauce back on the fire, test for seasoning and add the remaining ½ pint of berries. Let cook for 2 minutes, then take off the heat and reserve.

VENISON

Preheat oven to 350°. In a sauté pan on high heat, add olive oil and marinated venison. Brown venison well on all sides and place in oven. Cook until rare to medium rare (about 8-10 minutes). Be sure not to overcook the meat or it will become dry. Take out of oven and let rest in a warm place for 10 minutes.

PORCINI POLENTA

Add polenta in a steady steam to boiling water, continually stirring. Return to a boil stirring constantly until polenta begins to dissolve and does not stick to the bottom of the pan. Turn heat on low, simmer and cook for approximately 20-30 minutes. During this time you may need to add more water to maintain a very thick consistency that pours. Heat olive oil in a sauté pan and add the assorted wild mushrooms. Cook on high heat until they start to give off moisture, add chopped herbs and shallots and sauté for one minute. Add chicken stock and dried porcini mushrooms. Cook until all liquid has evaporated. Set aside. When polenta is smooth and creamy add mushroom mixture, parmesan cheese and butter. Season with salt & pepper to taste. Pour into a pan that will allow a thickness of ¾ inch or greater. Refrigerate for 4 hours or overnight. Unmold and cut into shapes. To finish the cooked polenta, you can either grill it or bake it.

TO GRILL

Lightly dust polenta pieces with flour to absorb any moisture that may have accumulated. Rub pieces with olive oil and place on a hot CLEAN oiled grill. After acquiring nice grill marks, set aside in a warm place.

TO BAKE

Preheat oven to 350°. Lightly dust polenta pieces with flour and sauté in olive oil until browned. Finish in oven for approximately ten minutes and set aside in warm place.

