



MONTICELLO VINEYARDS

Enjoy with Estate Grown Chardonnay

CRAB GRATIN WITH ARUGULA TOSSED IN A MEYER LEMON VINAIGRETTE

CRAB GRATIN

1/3 c soft butter
1 c minced onion
3 tbsp flour
1 c grated asiago cheese
1/2 lb Crimini Mushrooms, finely sliced
1 clove of garlic, minced
1 tsp of cayenne pepper
1/4 tsp hot sauce
1 sprig of rosemary
Breadcrumbs
1 lb crab meat

SALAD

Arugula
1 Meyer Lemon
Salt and pepper to taste

Preheat oven to 350 degrees. Sauté butter, onion, mushrooms and onions on medium high for about 10 minutes. Add remaining ingredients except for crab meat. Fold in crab at the end to avoid it falling apart. Pour into a small casserole dish or individual gratin dishes and sprinkle with bread crumbs. Place in oven for about 15 minutes. Meanwhile, toss arugula with fresh squeezed Meyer lemon juice, salt and pepper and serve over the Crab Gratin.

Serves 6 to 8.

– Courtesy of Amy Tormey, Napa, CA