



From the
FAR NIENTE
KITCHEN

40
CELEBRATING FOUR DECADES
OF FAR NIENTE CHARDONNAY

Far Niente
THE NAPA VALLEY WINE ESTATE
ESTABLISHED 1885



ROSEMARY *and* GARLIC ROASTED CHICKEN *with* CITRUS SWISS CHARD

INGREDIENTS

Serves 6

- 12 bone-in, skin-on chicken thighs
- 2 yellow onions, 1 ½ cups sliced, and ½ cup diced
- ½ cup garlic cloves, smashed and peeled
- 2 lemons, the first sliced in 8 rounds; the second to be juiced
- 12 fresh thyme sprigs
- 4 rosemary sprigs
- 2 bunches swiss chard, destemmed, washed and cut into two-inch pieces
- 1 orange, zested and juiced
- 3 tablespoons butter
- Kosher salt and fresh ground pepper

WINE PAIRING

Far Niente Estate Bottled Chardonnay, Napa Valley

Chef’s Note

Plan ahead: If you want your chicken thighs to have perfectly textured, ultra-crisp skin, you’ll want to dry out the thighs the night before by leaving them in the refrigerator uncovered. Pull them out and bring them to room temperature about 25 minutes before you’re ready to roast them.

Chicken

Preheat oven to 450°F. Line a baking sheet with parchment paper. Form a bed using the sliced onions and smashed garlic cloves, add a layer of lemon rounds and then place the thyme and rosemary on top. Lay four paper towel sheets across a large plate. Place chicken thighs skin side down on towels to dry excess moisture. Sprinkle about a tablespoon of salt and plenty of fresh ground pepper across all 12 thighs. Turn thighs skin side up and season them again. Transfer chicken to your aromatic bed of onions, lemons and herbs, placing them skin side up. Be sure to tuck any loose onions beneath the chicken.

Roast your thighs for 45 minutes to an hour, until the juices run clear when pierced with a knife. Turn the oven to broil, move the chicken to the top rack and cook for an additional five minutes or until the skin appears dark golden and crisp. Remove the lemon and herbs and discard. On a large serving platter, layer your fragrant roasted onions and then place chicken on top.

Citrus-Chard

Place a large pot over high heat. Add your three tablespoons butter and diced onions and lower the heat to medium. Sweat onions for five minutes, stirring once every one to two minutes. Add your swiss chard and mix with the onions until combined. When your chard just begins to wilt, use a microplane (or the small, jagged-teeth side of a box grater) to zest the skin of your oranges. You’ll want approximately two teaspoons. Add your zest, then juice your orange. Add approximately six tablespoons to your chard, along with about one tablespoon of juice from your second lemon. Season with a quarter teaspoon of salt before cooking for another two to three minutes. Check your seasoning and adjust according to taste.

Serving

We love to serve this wintry roast chicken family style. The platter of thighs takes center stage, the chard goes into a large serving bowl, and a warm, crusty baguette typically makes an appearance. A side of roasted potatoes is also a favorite addition to the table, and of course, one or two bottles of **Far Niente Estate Bottled Chardonnay** completes the menu. Cheers to a cozy weeknight supper or weekend afternoon with friends and loved ones!



We love everything about this roasted chicken recipe—the juicy dark meat flavors, the ultra-crisp skin, and the citrus-herb aromas that float through the kitchen every time We make it. At home, we pair ours with a crusty baguette and roasted potatoes, along with a generous glass of Far Niente Chardonnay. The creamy texture and bright floral-citrus notes of our estate-bottled Chardonnay mingle with the tender meat and herbal aromatics, and the result is a menu that is both elegant and incredibly comforting.





DUNGENESS CRAB *and* AVOCADO ROLL

We love how this easy-to-prepare appetizer marries the clean, salty flavors of crab with aromatic citrus and creamy avocado as well as how it draws out the bright citrus blossom and fruit notes in our **Far Niente Chardonnay**.

A word of note from Far Niente Chef Sarah Walz: “Rice paper can be very delicate, and it’s easy to rip or dry out. I recommend keeping an extra package on hand if this is your first time working with it!”



INGREDIENTS

Serves 4

½ pound lump Dungeness Crab meat (cleaned and cooked)

8 spring rice paper wrappers, 6 ½-inch round (we use Three Ladies Brand Rice Paper at the winery)

2 cups butter lettuce (1 head)

1-2 whole avocados, cut into ½-inch slices

8 mint leaves, torn in half

3 tablespoons cilantro leaves, picked

8 Thai basil leaves, torn in half

1 lemon, zested with a micro planer

2 teaspoons lemon juice

1 tablespoon mayo

WINE PAIRING

Far Niente Estate Bottled Chardonnay, Napa Valley

Method

Scoop cooked Dungeness crab meat into a bowl. Add a tablespoon of mayo, followed by the zest and the lemon juice. Stir until combined.

Fill a pie pan—or a flat-bottomed bowl—with water. Working with one rice paper wrapper at a time, submerge the wrapper for about 30 seconds, allowing it to absorb water. As soon as it softens slightly and becomes pliable, remove the wrapper, shake off excess water and lay it flat on your working surface.

Place a few pieces of butter lettuce across the center of the wrapper, followed by the mint leaves, Thai basil, a slice of avocado and generous spoonful of your crab blend. Working with the edge closest to you, pull the wrapper up and over the crab filling. Roll about one inch, then fold the left and right sides of the wrapper towards the middle and finish rolling the rest of the way. Store on a tray or plate with a damp paper towel both beneath and on top of the roll. Once you have finished the last roll, you can cover the rolls and towels with plastic wrap and refrigerate for up to two hours.

Serving

When you’re ready to serve your guests, place a crab roll on a cutting board. Dip the tip of a sharp knife into a glass of water, allowing the water to roll down the length of the knife. Slice gently, with light pressure, as you want to keep the beautiful cylindrical shape and colorful center intact. Rather than pressing hard, use the weight and sharpness of the knife to make clean cuts. Arrange on a platter, pour several glasses of **Far Niente Estate Bottled Chardonnay** and serve your friends.

PAN-SEARED LEMON BUTTER HALIBUT *with* PURPLE POTATOES *and* CHARRED SPRING ONIONS

INGREDIENTS

Serves 4

4 eight-ounce Alaskan Halibut filets

2 tablespoons grapeseed oil
(Canola can serve as a substitution)

4 tablespoons butter

2 tablespoons lemon juice,
fresh Meyer lemons preferred

2 large purple potatoes, peeled

5 tablespoons olive oil

6 spring onions

1 cup freshly-shucked peas

Kosher salt and fresh ground
pepper

WINE PAIRING

Far Niente Estate Bottled
Chardonnay, Napa Valley

Method

Add your peeled potatoes to a medium stainless-steel pot and cover with cold water. Add one teaspoon salt and simmer for 20 minutes or until tender. Remove the potatoes and place in a ricer. Add four tablespoons olive oil, along with a half teaspoon of salt and fresh cracked pepper. Gently stir together and set aside.

Heat grill to high and grill your whole spring onions until tender. You can also roast your onions for seven to ten minutes at 425°F. Remove the onions, drizzle with olive oil and finish with a sprinkle of kosher salt. Cut into coins or ½-inch slices, discarding any overly blackened pieces.

Steam fresh shucked peas. Set aside.

Pat your halibut filets dry with a paper towel and season with salt and pepper. Heat a large stainless-steel sauté pan on high, add grapeseed oil to the pan and add the filets when the pan begins to smoke. Reduce heat to medium-high and sear for five minutes, flesh side up. Season with salt and pepper, before gently using tongs to flip the fish. Cook on medium-low for three minutes, then add butter to pan and baste fish for one minute while cooking on medium low. After three minutes add butter to pan and baste each filet with melted, bubbly butter for one minute. Add lemon juice to pan and baste the fish with the lemon and butter pan sauce.

Serving

Prepare four plates by placing halibut directly atop a beautiful scoop of purple potatoes in the center of each plate. Spoon melted lemon-butter pan sauce over each filet. Add a scoop of peas along with the charred spring onions to the side, uncork a bottle of [Far Niente Estate Bottled Chardonnay](#) and raise a glass to the fresh flavors of spring and summer.



We love how fresh and flavorful this easy-to-prepare pan-seared halibut is, especially when drizzled with melted, bubbly lemon butter and served alongside tender grilled spring onions! It pairs beautifully with our [Far Niente Estate Bottled Chardonnay](#). You can also swap out the main with seared scallops or chicken with relative ease.





CHILLED LOBSTER *with* MANGO *and* BUTTER LETTUCE

INGREDIENTS

Serves 6, as appetizer

Chilled Lobster with Butter Lettuce

- 2 1½ pound lobster tails, cooked
- 2 mangos, peeled and diced
- 2 heads butter lettuce
- 2 radishes, julienned and chilled in water
- ¼ cup chopped marcona almonds (toasted peanuts, oiled and salted, can be substituted)

Toasted Hazelnut-Truffle Vinaigrette

- ¼ cup of lemon juice
- 1 teaspoon Dijon mustard
- ½ cup toasted hazelnut oil
- 2 drops truffle oil
- ½ teaspoons salt
- 20 cilantro leaves (optional)

WINE PAIRING

Far Niente Estate Bottled Chardonnay, Napa Valley

Chilled Lobster with Butter Lettuce

Trim the bottoms of your butter lettuce, then remove outer leaves and reserve for another use. Trim the remaining leaves and wash. Place on a towel-lined sheet pan, and cover and chill until needed.

Remove lobster from shells and cut tail in half, lengthwise. After deveining, cut the tails into pieces, roughly ¾-inch in size. You should get eight to 10 portions per lobster. Place portioned lobster in a container and chill. If you have a mandolin, use the julienne blade to slice your radishes, then place in a small cup of water. Alternatively, you can slice the top and bottoms of your radish so that it rests flat, slice the radish into thin rounds and then slice the rounds into thin sticks. Place in a small cup of water, then cover and chill as this allows the radish to “crisp” and gives it a lovely mouth feel. While the radishes crisp, use a sharp paring knife to peel your mango. Once peeled, carefully slice meat off either side of the mango pit and dice into ¼-inch pieces.

Hazelnut-Truffle Vinaigrette

In a small metal bowl, add the lemon juice and the Dijon mustard. Sprinkle with salt. While whisking, slowly add your hazelnut oil. Finish with two drops of truffle oil. Don’t go overboard with the oil. A little goes along way.

Serving

With the butter lettuce as your base, place one to two slices of lobster in each leaf, followed by three mango slices, a pinch of radish, a teaspoon of chopped Marcona almonds and a drizzle of the hazelnut-truffle vinaigrette. A cilantro garnish is optional. Transfer to an elegant tray and serve to friends and guests, paired with a glass of **Far Niente Estate Bottled Chardonnay**. The bright acidity and sweetness of this rare late harvest wine will offer a beautiful—deliciously irresistible—contrast to the creamy lobster.





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 CELEBRATING OUR ANNIVERSARY
 FAR NIENTE CHARDONNAY

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