

# FLAVOR

## & THE MENU

**BEST OF  
FLAVOR**

**125**

**MENU IDEAS  
FROM OUR READERS**





**GRAPE RICOTTA  
ROSEMARY  
FLATBREAD**  
served on a naan base

## Grape Expectations

CALIFORNIA TABLE GRAPE COMMISSION

Sweet and savory flavor plays find a welcome home on flatbreads, which continue to dominate shareable menus. This particular combination elevates that experience, adding a freshness and purity of flavor that makes it particularly memorable. Rick Wolff, culinary consultant, developed this recipe, featuring rosemary, ricotta, red grapes, cracked black pepper, honey, lemon zest and hazelnuts, all served over naan.

"The grapes, ricotta and rosemary are inherently Mediterranean ingredients and naturally complement each other in both flavor and texture," says Courtney Romano, foodservice consultant for the California Table Grape Commission. "In this application, the grapes lend a delicate sweetness that balances the aromatic, woody characteristic of the rosemary, while the creamy, mild ricotta provides the canvas for both to shine. Finished with accents of citrus from the lemon zest, and the toasted hazelnuts, each bite is intensely gratifying." This winning combination could easily move from flatbread to entrée, perhaps with grilled chicken, suggests Romano.

## Savoring Spring

EL DORADO KITCHEN | SONOMA, CALIF.

With rave reviews from diners every time it's on the menu, the local lamb entrée at El Dorado Kitchen is a best-selling special. In the hands of Executive Chef Armando Navarro, the dish is a study in delicate textural and flavor play. "The rack of lamb is seared over high heat, preserving the juiciness," he says. "We then cut it just before serving, allowing the natural jus to accent the palate." The lamb is plated atop creamy white grits, lamb reduction and fresh caponata of eggplant, onion, fennel, roasted tomato, basil. "A drizzle of lamb reduction rounds off the flavors," he adds. "Between the crunchy and savory caponata, the creaminess of the grits and the tenderness of the lamb, this dish delivers multiple layers of texture and flavor."



**LOCAL SPRING  
LAMB**  
with white grits,  
eggplant-tomato caponata  
and lamb reduction