

SEASONAL DINNER MENU

APPETIZER

Caramelized Mushroom and Kale Pizza

With sage, crushed red pepper, goat & Havarti cheese

Pairing: Veuve Clicquot Yellow Label

ENTRÉE

Cranberry Braised Short Ribs

Served over mashed potatoes and topped with cranberries

Pairing: Veuve Clicquot Brut Rosé

DESSERT

Roasted Apple, Cinnamon, & Crêpes

Topped with apple slices and cinnamon cream

Pairing: Veuve Clicquot Brut Rosé

Veuve Clicquot

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Please Drink Responsibly.

CARAMELIZED MUSHROOM AND KALE PIZZA

DETAILS

Prep Time: 15 mins | Cook Time: 15 mins
Total Time: 30 mins | Servings: 6 servings

INGREDIENTS

2 cups shredded Tuscan kale
8 ounces mixed wild mushrooms, torn
2 cloves garlic, grated
2 tablespoons extra virgin olive oil
2 tablespoons balsamic vinegar
Kosher salt and black pepper
2 tablespoons fresh thyme leaves, plus more for serving
½ pound pizza dough, homemade or store-bought
1 tablespoon fig preserves (optional)
4 fresh sage leaves, chopped
1 pinch crushed red pepper flakes
3 ounces crumbled goat cheese
1 cup shredded Havarti cheese
1 tablespoon salted butter, thinly sliced into 3 pieces



INSTRUCTIONS

1. Preheat the oven to 450 degrees F. Grease a large baking sheet with olive oil.
2. In a medium bowl, combine the kale, mushrooms, garlic, olive oil, balsamic vinegar, thyme, and a pinch of each salt and pepper. Massage the kale and mushrooms with your hands for 1 minute.
3. On a lightly floured surface, push/roll the dough out until it is pretty thin (about a 10-12 inch circle). Transfer the dough to the prepared baking sheet.
4. Spread the dough with preserves. Add the sage, crushed red pepper, and goat cheese, then layer the kale and mushrooms over the cheese. Top with Havarti and thin slices of butter.
5. Transfer to the oven and bake for 10-15 minutes or until the crust is golden and the cheese has melted.
6. Top the pizza with fresh thyme.

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CRANBERRY BRAISED SHORT RIBS

DETAILS

Prep Time: 20 mins | Cook Time: 6 hours

Total Time: 6hrs 20 mins | Servings: 6 servings

INGREDIENTS

5 pounds bone in, beef short ribs
Kosher salt and black pepper
2 tablespoons extra virgin olive oil
1 medium yellow onion, thinly sliced
2 shallots, thinly sliced
4 carrots, chopped
2 cups Veuve Clicquot Rosé
2 cups low sodium beef broth
2 tablespoons tomato paste
1 tablespoon brown sugar or honey
4 sprigs fresh thyme
2 sprigs fresh rosemary
2 bay leaves
2 cups fresh cranberries
mashed potatoes, for serving



INSTRUCTIONS

SLOW COOKER

1. Season the short ribs with salt and pepper. Heat the olive oil in a large oven safe skillet, sear the ribs on both sides. Remove the ribs and transfer to the slow cooker.
2. To the slow cooker, add the onions, shallots, and carrots. Add the Rosé, broth, tomato paste, brown sugar, thyme, rosemary, and bay leaves. Season with salt and pepper, gently stir to combine. Cover and cook on low for 6-8 hours. During the last 2 hours of cooking, add the cranberries.
3. Remove the thyme, rosemary, and bay leaves. Serve the ribs over a bed of mashed potatoes. Drizzle with the pan sauce. Enjoy!

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INSTRUCTIONS

OVEN

1. Preheat the oven to 325 degrees F.
2. Season the short ribs with salt and pepper. Heat the olive oil in a large oven safe skillet, sear the ribs on both sides. Remove the ribs to a plate. Add the onions, shallots, and carrots, cook for 5-10 minutes or until the onions begin to caramelize. Add back the short ribs. Add the Rosé, broth, tomato paste, brown sugar, thyme, rosemary, and bay leaves. Sprinkle over the cranberries. Season with salt and pepper, gently stir to combine. Cover and transfer to the oven. Cook for 2 to 3 hours or until the short ribs are tender and falling off the bone.
3. Remove the thyme rosemary, and bay leaves. Serve the ribs over a bed of mashed potatoes. Drizzle the with the pan sauce. Enjoy!

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ROASTED APPLE, CINNAMON, & CRÊPES

INGREDIENTS

3 Pink Lady apples

FOR THE SYRUP:

100 mL water
20 grams sugar
2 cinnamon sticks
1 star anise

FOR THE CRÊPE:

250 grams flour
500 mL milk
4 organic eggs
30 grams sugar
50 grams butter
1 vanilla bean
100 mL amber beer
50 mL aged rum
1 pinch of sea salt

INSTRUCTIONS

SYRUP

1. Put the cinnamon and star anise in a very hot oven for a few minutes.
2. Bring the water and sugar mixture to a boil, then add the toasted spices.
3. Let the syrup infuse for 5 minutes without boiling, then let it cool to room temperature.

CRÊPE BATTER

1. In a bowl, crack the eggs, add the sugar then mix with a whisk. Incorporate the flour then whisk well again.
2. Finish by gradually pouring in the milk, beer, melted butter, rum, the scraped vanilla bean and sea salt. Mix everything well to avoid lumps.
3. Leave the batter to rest for a few hours in the refrigerator.

APPLES IN SYRUP

1. Wash and peel the apples. Cut them into 6 slices.
2. Place them in a pan, then pour the syrup over them.
3. Bake at 390 degrees F.

Take the batter out of the refrigerator. Grease a crêpe pan and place 50 mL of batter on it. Cook for 1 minute and then flip the crêpe, finish cooking for 30 seconds and place on a plate. Garnish with apple slices and whipped cream or cinnamon cream.