

Two Simple Sauces to pair with 2018 Shoshana Rosé

Prepared with ingredients from our garden and inspired by Executive Chef Jared Reeves of The Fairmont Sonoma Mission Inn



Zhuq (Yemen Hot Sauce)

A favorite of mine that I discovered at a tiny falafel joint in Brooklyn a few years ago. This strong, spicy and pungent sauce is excellent with chicken, falafel or grilled veggies, but be careful as a little goes a long way. The heat of this sauce magnifies the fruit in the 2018 Shoshana Rosé.

- 2 bunches cilantro leaves and stems
- 1 tablespoons water
- 1 tablespoon extra-virgin olive oil
- .5 tablespoon fresh lemon juice
- Good pinch sea salt
- 1 1/2 teaspoons honey
- 1/2 teaspoon ground cumin
- 1/4 teaspoon ground coriander
- 1/4 teaspoon ground cardamom (you can substitute with Cinnamon and Nutmeg)
- 3 Serrano chilies, seeded and chopped
- 2 garlic cloves



Beurre Rose

This sauce is best made with a food processor. Simply blend all ingredients for 10-15 seconds, until a smooth sauce is formed. Do not over blend otherwise the cilantro will start to lose its freshness. This is an easy, go to sauce if having a bit of fish or chicken. I've made it more than once for dinner parties where socializing is higher on my priorities than staying in the kitchen! Its is a classic sauce that can usually be thrown together with ingredients already found in your cupboard. Begin by pouring yourself a glass of 2018 Shoshana Rosé and enjoy!

- 200 grams, cold unsalted butter, cut into small chunks
- 1/4 cup dry rose wine- a little sweetness is okay as that's easily balanced with some extra lemon juice
- 1/4 cup chardonnay vinegar
- shallot or 1/4 red onion, finely diced
- 1/4 teaspoon kosher salt
- 1 small dash of tobacco or other hot sauce (optional)
- 1/2 teaspoon fresh lemon juice

Bring vinegar, wine and shallot to a simmer and reduce until almost completely evaporated. Should appear like a small amount of syrup. Reduce to medium low heat and add in 1/5 of the butter. Whisk quickly so that the butter melts but does not split. Continue adding butter and whisking rapidly. (Most cooks mess up on this step by not being confident enough to add the butter fast enough or by turning the heat down too low. It's important to have a good amount of heat so that the butter melts, but also to continually add butter to prevent from splitting) Once all butter is added, remove from the heat and add salt, lemon juice and tabasco. Serve immediately.



If feeling adventurous, feel free to finish the sauce with any number of other ingredients, such as chopped parsley, fresh horseradish, grated ginger or even soy sauce!!

