



Baileyana Grand Firepeak Cuvee Pinot Noir

Classic and luxurious best describe our reserve Pinot Noir. Complex rich flavors of black cherry, black raspberry and spice are complemented by great structure and soft tannins that finish this world class wine.

Broiled Bacon-Basted Salmon with Mushroom Oyster Sauce

Serves 6 as an entrée

- 2 1 ½ pounds skinless salmon fillets (one inch thick)
- Kosher salt and fresh ground pepper
- 10 slices of bacon, 4 slices cut into 1 inch cubes
- ¾ pound mixed mushrooms, such as oyster and cremini, thinly sliced
- ¼ cup finely chopped flat leaf parsley
- ¼ cup finely chopped chives
- 2 teaspoons minced garlic
- ½ cup hot water
- ¼ cup Chinese oyster sauce
- Pinch of freshly grated nutmeg
- 2 tablespoons cold unsalted butter, cut into tablespoons

Preheat the broiler. Lightly season the salmon fillets with salt and pepper. Wrap 3 slices of the bacon crosswise around each salmon fillet, spacing the slices 1 inch apart. Place the salmon fillets in a medium roasting pan and broil 13 minutes, shifting the pan halfway through or until the salmon fillets are just cooked through.

Meanwhile, in a large skillet, cook the bacon pieces over high heat, stirring occasionally, until lightly browned and slightly crisp, about 4 minutes. Pour off all but 2 teaspoons of the bacon fat and reduce the heat to moderately high. Add the mushrooms to the skillet and sauté them until they are golden brown, about 3 minutes. Reduce the heat to moderate and stir in the chopped parsley, 2 tablespoons of the chopped chives and the minced garlic. Cook until the garlic is fragrant, about 1 minute.

In a small bowl, whisk the hot water with the oyster sauce until blended. Add to the mushrooms and cook over moderately high heat, stirring until the sauce thickens slightly, about 1 minute. Stir in the nutmeg, then whisk in the butter and cook until just melted. Remove mushroom sauce from the heat.

Remove the strips of bacon from the salmon fillets and cut each fillet into 3 pieces. Save the broiled bacon slices for another use. Transfer the salmon to a large platter. Spoon the mushroom sauce over the fish, garnish with remaining 2 tablespoons of chopped chives. Serve with garlic mashed potatoes and sautéed spinach. Excellent with our “reserve” Pinot Noir!