

Tomasello Winery



Fruit Wine Recipes

Filet Mignon with Blackberry Wine Reduction

(Serves two)

Two - 8 ounce center cut filet mignons trimmed and skinned
10 ounces Tomasello Blackberry Wine
One-Medium Onion Julienned ~ Salt and Fresh Ground
Pepper to taste

Season filet with salt and pepper on both sides. Place in very hot pan with one tablespoon of extra virgin olive oil. Sear on high heat until brown on both sides. Set aside in a covered dish so it stays warm. In the same pan, sauté julienned onion. Caramelize onion, tossing until golden brown. Deglaze onions in pan with Tomasello Blackberry Wine. Remove filet from covered dish and finish in oven at 350° to desired doneness. Meanwhile: Reduce wine with onions to a thick syrup consistency. Remove filet from oven. Pour sauce liberally over filet. Serve with garlic-mashed potatoes.

Tomasello Blueberry Wine Vinaigrette

2 Tbsp Dijon Mustard ~ 1 cup Canola Oil
1 Shallot Minceed ~ ½ cup Tomasello Blueberry Wine
½ cup Sugar ~ ¼ cup Cider Vinegar
Salt and Pepper to taste

Combine mustard, shallot and sugar until well incorporated, whisk in half the oil until mixture thickens then whisk in cider vinegar. Finish whisking in remaining oil, add salt and pepper to taste and whisk in Tomasello Blueberry Wine. Toss with baby mixed greens, garnish with dried blueberries and slivered almonds.

Cranberry Wine Cosmopolitan

2 parts Tomasello Cranberry Wine
1 part Grand Marnier or Cointreau
Juice of ½ lime
Shake with ice,
Strain into a martini glass
with a lime garnish

Veal Framboise for Two:

8 ounces of Veal Medallions (flatten with mallet)
1 ½ ounces of butter ~ ½ cup of flour ~ 1 Tablespoon of finely
chopped shallots
4 - 6 ounces of Tomasello Red Raspberry Wine
4 - 6 ounces of Tomasello Chardonnay
4 - 6 Ounces of Heavy Cream

In a saute pan, melt one ounce of butter (clarified is preferable). Flour the veal medallions and saute on both sides until brown. Set aside in a covered dish. De-glaze the pan by adding equal portions (4-6 oz each) of Red Raspberry wine and Chardonnay wine and the chopped shallots. Reduce to 1/3 of the original volume. Add the cream and again reduce to 1/3 over low flame. Salt and pepper to taste. Finish with ½ oz. of butter and return veal to pan. Serve with fresh raspberry garnish.

“Pan-Seared Duck Breast with Tomasello Cherry Wine Reduction”

12 oz. Muscovy boneless duck breast Skin on
10 oz.-Tomasello Cherry Wine
1 oz.-Dried Montmorency Dried Cherries

Pan sear duck breast in hot sturdy pan under high heat for 3 minutes, skin side down. Transfer to baking pan and place in oven at 450 degrees for 15 minutes. While the duck is baking, pour 10 ounces of Tomasello Cherry Wine in a fresh saucepan. Reduce to 25% of its original volume. Stir in one ounce of dried montmorency dried cherries. Turn off heat. Remove finished duck from oven and transfer to plate. Pour reduction liberally over crispy duck breast. Serve with a hearty grain, such as wild rice and your choice of greens.

Tomasello Fruit Wine Martini

3 parts Tomasello Fruit Wine
1 part Premium Vodka
Shake with ice, strain into a martini glass

Tomasello Cherry Wine Spritzer

4 parts Tomasello Cherry Wine
Splash of Seltzer or Club Soda
Serve over ice with a Cherry garnish