



CHATEAU O'BRIEN
AT NORTHPOINT



FOOD TIPS
TUNA CARPACCIO
SERVING SIZE: 4

- 1 DOZEN QUAIL EGGS
- 8 OUNCES SUSHI-QUALITY TUNA STEAK,
1 INCH THICK
- 3 TBLS EXTRA-VIRGIN OLIVE OIL
- 1 TBLS FRESHLY SQUEEZED LEMON
JUICE
- 1/4 LB HARICOT VERTS
(OR THIN GREEN BEANS)
- 1/2 C BLACK OLIVES, PITTED & HALVED
- 2 TBLS CAPERS
- 1 DOZEN CHERRY TOMATOES, HALVED
- 1 STALK CELERY, TRIMMED, PEELED &
SLICED THIN

1. BOIL QUAIL EGGS FOR 5 MINUTES.
SHELL & QUARTER EGGS & SET ASIDE.

2. SLICE TUNA STEAK HORIZONTALLY
INTO 4 EQUAL PORTIONS, 1 QUARTER-
INCH THICK. PLACE TUNA SLICES
INDIVIDUALLY BETWEEN LAYERS OF
PLASTIC WRAP & GENTLY FLATTEN WITH
MEAT TENDERIZER INTO ROUND DISKS
ABOUT 6" IN DIAMETER. REMOVE FROM
WRAP & LAY TUNA FACEDOWN ON PLATE.

3. WHISK TOGETHER OLIVE OIL & LEMON
JUICE. ADD SALT TO TASTE & SET ASIDE.
BRING MEDIUM SAUCEPAN OF SALTED
WATER TO BOIL. ADD BEANS & COOK
UNTIL TENDER ABOUT 3 MINUTES. DRAIN
& COOL UNDER RUNNING WATER. PAT
DRY & CUT INTO 1/2" PIECES.

4. SEASON TUNA WITH SALT & PEPPER.
BRUSH WITH LEMON VINAIGRETTE &
SCATTER THE HARICOT VERTS, EGGS,
OLIVES, CAPERS, TOMATOES & CELERY
OVER EACH TUNA DISK.

5. DRIZZLE WITH ANCHOVY DRESSING
AROUND THE EDGE OF EACH DISK. PAIR
WITH OUR CHATEAU O'BRIEN TANNAT
ROSE & ENJOY.

-Howard

BEHIND THE VINES

AT CHATEAU O'BRIEN



CHECK OUT OUR NEW SITE
WWW.CHATEAUOBRIEN.COM

WE ARE PROUD TO ANNOUNCE THAT OUR NEW WEBSITE IS LIVE.
THE NEW LOOK FEELS LIKE US - TIMELESS, CLASSY, RUSTIC
CHARM WITH A TUSCAN TWIST.

WE HOPE THAT YOU WILL FIND EVERYTHING YOU NEED TO KNOW
ABOUT VISITING OUR WINERY, TASTING OUR WINES,
OUR EXCLUSIVE & UPCOMING EVENTS, WEDDING & EVENT
INFORMATION & HOW YOU CAN ENJOY THE CHATEAU O'BRIEN AT
NORTHPOINT EXPERIENCE.

CHARDONNAY 2008 - \$5 A BOTTLE
FOR COOKING OR DRINKING



**PURCHASE 6 OR
MORE BOTTLES &
SHIPPING IS FREE.**
WE SHIP TO 43 STATES.

UPCOMING EVENTS

- FALL WINE DINNER
- LATE HARVEST TANNAT &
TANNAT ROSE WINE PAIRING
- LIVE MUSIC