



SURFING COWBOY

The Turley take on surf & turf!





INGREDIENTS

champagne vinegar
or white wine vinegar,
about 1/4 cup



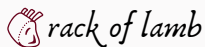
thyme



parsley



salt



rack of lamb

red wine
1/4 cup for lamb



shallot
finely minced



rosemary
2-4 sprigs, destemmed



garlic cloves
4 cloves for lamb
2 for salsa verde



2 lemons
wedges for oysters
juice for salsa verde



fresh oysters

*we're partial to the ones from
Hog Island: Sweetwaters, Atlantics &
Kumamotos*



red pepper flakes

2 tbsp vinegar



good olive oil
about 1/4 cup for lamb
and 1/2 cup for salsa verde

PREPARATION

Oysters & Mignonette

Mince shallot as fine as possible, then place in a small bowl. Pour enough champagne vinegar over the top of the shallot to cover, and let sit for 10 minutes before using. Shuck oysters and place on a platter of crushed ice, with the mignonette sauce nestled in the middle. Add a few lemon slices to squeeze over the top as needed!

Rack of Lamb & Salsa Verde

Trim lamb fat moderately, don't get rid of all of it! Rub the lamb all over with vinegar. In a blender, combine olive oil, salt, red wine, garlic, pepper flakes, and rosemary. Pour the thick marinade over the meat and let sit an hour before cooking - or up to 24 hours ahead. Wipe off marinade to allow a crust to form when placing on grill. Ideally, Larry likes to cook lamb over an oak fire, reduced to coals. Add a big handful of wet rosemary on the fire a few minutes before taking the rack off. Remove lamb from grill when internal temperature has reached 116°F. Let rest 5-10 minutes before serving. In a blender or with a mortar and pestle, mix together a handful of parsley, a few sprigs of thyme, two cloves of garlic, juice from one lemon, and about 1/2 cup of olive oil. Add a generous pinch of salt and mix together, taste and adjust seasoning to your liking. Slice lamb and drizzle with salsa verde!

PAIRINGS

Paso Robles Old Vine Zinfandel

Hailing from some of our best old-vine sites in the region, the wine has something very "old west" about it—chaparral and a bit of chalk dust—yet simultaneously, unmistakably Californian, specifically the southern part of the Central Coast.

Estate Sauvignon Blanc, Napa

We have planted a small section of the estate to dry-farmed, head-trained Sauvignon Blanc from heritage Napa Valley budwood. Get while the getting's good though—Larry is hoarding as much as possible for himself, and sharpening his oyster shucker as we speak!