



The Mountain Winery Crab Cakes – yield four 4oz crab cakes

INGREDIENTS

1 lb Dungeness crab – Picked for shells
2 cups sourdough bread crumbs
1/3 cup finely diced onion
2/3 cups finely diced celery
¼ tsp fresh thyme
Pinch cayenne pepper
2 Tbsp fresh grated horse radish
2 Tbsp lemon juice
1 tsp salt
½ tsp pepper
1 Tbsp Old Bay
½ cup sour cream
1 egg yolk
1/3 cup mayonnaise
Zest of one lemon

DIRECTIONS

1. Combine and mix Mayonnaise, sour cream, fresh thyme, lemon juice, old bay, salt, pepper, and zest in a non-reactive bowl.
2. Cut crust off and cube bread, fold into mix.
3. Lightly sauté onions and celery let cool and fold into mix.
4. Gently fold in Crab meat, careful not to break up pieces too much
5. Form Four 4 oz Cakes
6. On Medium heat, goat nonstick pan with olive oil and sear crab cake on each side
7. Finish in oven at 350° for 15 minutes.

Suggested to pair with a bottle of chilled Mountain Winery Estate Chardonnay



Meet the Mastermind behind the Menu... Executive Chef, David Sidoti



With over 30 years of culinary experience at some of the Country's finest dining establishments and one year under his belt at The Mountain Winery, Chef Sidoti continues to dazzle guests with his culinary creations all year round. Let us take a moment to brag...

- Graduate from the Culinary Institute of America in 1986, where he was awarded the Thomas J. Keating most likely to succeed award.
- Nominated Chef of the Year in 2004, 2005 by the Chefs association of the Pacific Coast.
- Awarded the Antonin Careme medal in 2006 by the Chefs association of the Pacific Coast.
- Awarded Chef of the year award 2006 by the Chefs association of the Pacific Coast.
- Awarded Club Managers Association of America "Best of Show and two years running "Best of Category" in the International Idea Fair.

With a focus on fresh, local ingredients, Chef Sidoti creates mouthwatering menus for our Corporate Events, Weddings, Pre-Concert Dining Options and our special Mountain Winery hosted Events.