

NAPA VALLEY GRILLE

FALL SQUASH AND BABY SPINACH SALAD WITH PANCETTA VINAIGRETTE

Note: use any farmer's market squash variety you prefer. You will need four 2" wedges.

Roasted Squash:

4 hard squash, 2" wedges
2 oz. butter
2 shallots, peeled and minced
4 thyme sprigs
1 oz. brown sugar
¼ cup apple cider

Melt butter in a saucepan over medium heat until slightly brown. Add all ingredients and simmer. Pull out thyme sprigs and discard. Brush mixture liberally onto squash quarters. Roast in a 350° oven until fork tender.

Pancetta Vinaigrette:

1 oz. extra virgin olive oil
1 lb. apple smoked bacon, diced
1/2 lb. pancetta, diced
1 yellow onion, diced
2 garlic cloves, minced
2 cups apple cider
1/2 cup red wine
1/2 cup red wine vinegar
1 tbsp. mustard, both grain and dijon
1 sachet of thyme and bay leaves

*Chef Joseph Gillard
Napa Valley Grille, Westwood*