

Best with Chenin Blanc



Mango chicken boats with macadamia nuts

SERVES 8 TO 10 | 25 MINUTES

3 cups shredded cooked chicken
 1 cup chopped mango
 1/2 cup chopped celery
 1/2 cup chopped green onions
 1/4 cup chopped fresh tarragon
 1/3 cup lemon juice
 1/4 cup each crème fraîche (or sour cream) and mayonnaise
 1 tsp. salt
 1/2 tsp. pepper
 Belgian endive spears from 3 large heads
 1/4 cup chopped roasted, salted macadamia nuts

1. **Combine** chicken, mango, celery, green onions, and tarragon in a large bowl.
2. **Whisk** together lemon juice, crème fraîche, mayonnaise, salt, and pepper. Add to chicken mixture; stir gently to combine.
3. **Spoon** chicken salad onto endive spears, then sprinkle with macadamia nuts.

PER SERVING 205 CAL., 63% (135 CAL.) FROM FAT; 32 G PROTEIN; 15 G FAT (4 G SAT.); 5.3 G CARBO (0.2 G FIBER); 311 MG SODIUM; 46 MG CHOL.

Dry Creek Vineyard 2009 Wilson Ranch Dry Chenin Blanc (Claremont, \$12). Honeytuckle and Meyer lemon aromas meet a rush of melon, apple, and citrus, with a tangy, limestone finish.
 Husch 2010 Chenin Blanc (Mendocino, \$14). Shades of the off-dry

Chenin we chugged in the '80s, only better, with pretty peach and almond blossoms.
 Pine Ridge 2010 Chenin Blanc - Viognier (California, \$14). A Chenin at heart with a splash of Viognier; juicy peach, pear, green apple, tangerine, and a whiff of spicy jasmine.

Best with Grenache Blanc



Curried salmon mousse

SERVES 8 TO 10 (3 CUPS) | 45 MINUTES

1/2 cup dry white wine
 2 tsp. salt, divided
 1 lb. rinsed wild sockeye salmon fillet
 1 tbsp. vegetable oil
 1 cup chopped shallots
 1 tbsp. each chopped garlic and chopped ginger
 1/2 tsp. Thai red curry paste
 1/3 cup coconut milk
 1/4 cup each cream cheese and lime juice
 1/2 tsp. sugar
 Fresh chives, chopped

1. **Boil** 2 cups water, wine, and 1 tsp. salt in a medium frying pan. Simmer fish just until opaque. Drain, cool, skin, and flake.
2. **Pour** oil into pan over medium heat. Cook shallots, garlic, and ginger until softened. Stir in curry paste; cook 1 minute. Whirl mixture in a food processor with coconut milk, cream cheese, sugar, and 1 tsp. salt until smooth. Pulse in salmon, then lime juice. Serve chilled, topped with chives.

PER SERVING 185 CAL., 58% (109 CAL.) FROM FAT; 13 G PROTEIN; 12 G FAT (3 G SAT.); 5.2 G CARBO (0.2 G FIBER); 315 MG SODIUM; 46 MG CHOL.

Curran 2009 Grenache Blanc (Santa Ynez Valley, \$22). Orange and apricot with river rocks beneath and a spicy lemon-drop finish.
 Jaffurs 2009 Thompson Vineyard Grenache Blanc (Santa Barbara County, \$20). Delicate jasmine and Asian pear open to stone fruit and zesty lemon.

Tangent 2009 Paragon Vineyard Grenache Blanc (Edna Valley, \$17). Loads of juicy melon, plus tart, refreshing grapefruit and peach with an edge of minerality.

Best with Pinot Blanc



Poached shrimp with Meyer lemon ginger sauce

SERVES 8 TO 10 | 35 MINUTES

1/4 cup Meyer or regular lemon juice, divided
 1/4 cup Dijon mustard
 2 tbsp. each chopped ginger and brown sugar
 1 1/2 tsp. each salt and pepper, divided
 1/2 cup vegetable oil
 1/2 cup chopped flat-leaf parsley
 2 cups dry white wine
 2 lbs. rinsed, shelled, tail-on medium shrimp

1. **Whirl** 1/2 cup lemon juice, mustard, ginger, brown sugar, and 1/2 tsp. each salt and pepper in a blender until smooth.
2. **Pour** in oil with motor running. Whirl in parsley, then chill sauce in a small bowl.
3. **Boil** 4 cups water, wine, 1/4 cup lemon juice, and 1 tsp. each salt and pepper in a large pot. Add shrimp; cover, remove from heat, and let steep just until shrimp are opaque, 3 to 4 minutes. Drain; immerse in ice water until cold. Serve with sauce.

PER SERVING 226 CAL., 63% (140 CAL.) FROM FAT; 15 G PROTEIN; 16 G FAT (3 G SAT.); 6.2 G CARBO (0.2 G FIBER); 385 MG SODIUM; 230 MG CHOL.

Elk Cove 2009 Pinot Blanc (Willamette Valley, \$19). Fresh grapefruit and white peach with aromatic jasmine and Meyer lemon zest.
 La Rocheille 2009 Pinot Blanc (Arroyo Seco, \$24). Delicate and flamboyant at once, with lemon-lime, a core of white peach, touch of green apple, and light honeysuckle. ■