

*Bright, fresh and flavorful, this Vegetable Lasagna paired with our Pinot Noir 2020 is sure to spark joy as you enjoy the seasons change from winter to spring. Cheers!*

## Garden Vegetable & Goat Cheese Lasagna

### Tomato & Vegetable Ragout

1 Eggplant, cut into ¼ inch dice  
3 Small Zucchini, diced to ¼ inch  
2 Bell Peppers (Red, Yellow and/or Orange), cut to ¼ inch  
1/4 Pound Cremini Mushrooms, thinly sliced  
1 Large Yellow Onion, cut in to small dice  
2 Medium Carrots, diced to 1/4 inch  
1 Celery Stalk, cut into small dice  
2 16 Ounce Cans Crushed Tomato  
1 tablespoon Dried Basil  
1 tablespoon Dried Oregano  
Sea Salt + Pepper to taste  
6-8 tablespoons Grapeseed Oil



### Goat Cheese Bechamel

3 tablespoons Butter  
¼ cup Flour  
½ cup Goat Cheese  
3 cups Whole Milk  
16 ounces Mozzarella Cheese, grated  
2 cups Parmesan Cheese, grated  
Slivered Fresh Basil Leaves  
8-10 No Bake Lasagna Sheets

**For Garden Vegetable Ragout:** In a large stock pot over high heat sauté the onion, celery and carrots in the grapeseed oil until translucent, about 3 minutes. Add the garlic, oregano, and basil, cook for 2 minutes. Add the mushrooms, eggplant, zucchini, bell peppers and canned tomato. Reduce heat. Simmer for 1 hour.

**For Goat Cheese Bechamel:** Heat the milk on low in a small sauce pan until steaming. In medium size sauce pan over low heat, melt the butter, add the flour, stirring constantly for 3-4 minutes, until light brown and smooth consistency. Stir the warm milk into the roux until smooth. Simmer for 5 minutes. Stir in the goat cheese, nutmeg, salt and pepper to taste. Set aside.

**For Assembly:** In a large baking dish, add one cup of the vegetable ragout. Next layer pasta sheets, add a second layer of ragout, and spoon about ½ cup of bechamel. Add 1 cup mozzarella and 1 cup of grated Parmesan cheese. Repeat layers 3-4 times, depending on the size of the baking dish, ending with vegetable ragout bechamel. Sprinkle top with grated mozzarella and Parmesan cheese. Cook uncovered for 30-45 minutes. Let rest 20 minutes out of the oven before serving. Serve with slivered basil garnish. Serves 8-10

*Recipe courtesy of Bonne Vie Kitchen, Folsom, CA  
[www.bonneviekitchen.com](http://www.bonneviekitchen.com)*





# CHEESE OR CHOCOLATE?

Choices make life more palatable!

## *Pinot Noir 2020*



Drunken Goat Cheese, from the Murica coastal region of Spain  
or  
Milk Chocolate Caramel



Ewephoria Sheep's Milk Gouda, from Northern Holland  
or  
Dark Chocolate Jalapeno Almond Cluster

## *Petite Sirah 2019*



Wensleydale Blueberry Yorkshire Cheese, from England  
or  
Dark Chocolate Tart Cherry Cluster



## *Heritage Blend Zinfandel 2019*



Gorgonzola Dolce, from the Piedmont and Lombardy regions of Italy  
or  
Dark Chocolate Blueberry Cluster



*Many thanks to Angela and Alissa, owners of Annabelle's Chocolate Lounge, and to Mary Dedrick of Dedrick's Cheese for their help with these delicious pairings.*

*All four chocolates and cheeses are available for purchase in the tasting room.*

*Annabelle's*  
CHOCOLATE LOUNGE