

April came through like a spring thunderstorm.

Thursday, 07 May 2009

Last Updated Friday, 08 May 2009

The new restaurant (Bottega) kept me hopping with more than our share of business, especially now that the outdoor dining is in full swing and a fireplace centered outdoor lounge is in use. On top of that I finished taping a new series for Bravo, Top Chef Masters (no I can't tell you who won...your going have to watch starting June 10th) where I am up against some stiff competition as we try to win \$100,000 for our preferred charity. I picked Clinic Ole (<http://www.clinicole.org>), the incredible non profit health clinic serving the Napa Valley community. Tune in and root for me and for Clinic Ole!

What I'm cooking now: The Spring menu at Bottega has me jazzed! It includes Green Eggs and Ham (olive oil poached Delta asparagus with crispy soft cooked egg, cambazola fonduta and prosciutto bits), Raw Fish Crudo served AQ on a cold pink salt brick, Pacific halibut with grilled artichokes and fishermans sauce baked in a parchment bag. Berry crostata with basil gelato, Sand Cake with balsamic marinated strawberries!

In the vineyards: After a slow start to spring and a cold spell, the buds let loose and the shoots are almost 12" high on the Giana Zinfandel already! We are celebrating on May 16th at our annual Chiarello Vineyards Budbreak party (<http://www.chiarellovineyards.com/pressevents/index.html>), much to do, including lots of tractor time, and getting stuck in the mud, which my son loves!

Until next time.

- Michael