



HIGHLAND MANOR  
WINERY



# THE BEST SUMMER CHOPPED SALAD

*paired with Cayuga White*

## For the Salad

- 1 large head of crunchy romaine lettuce,  
rinsed and chopped OR 5 cups mixed greens
- 1 cup cooked chicken, chopped
- 1 cup cooked bacon, chopped
- 1 cup granny smith apples, chopped
- 1 cup red onion, chopped
- 1 cup grapes
- 1 cup mandarin oranges
- 1 cup strawberries, chopped
- 1 cup walnuts
- 3/4 cup Gorgonzola cheese, crumbled
- 2 avocados, chopped

## For the Dressing

- 3 Tablespoons apple cider vinegar
- 1 teaspoon grated orange zest
- 2 Tablespoons freshly squeezed orange juice
- 2 1/2 teaspoons Dijon mustard
- 2 Tablespoons pure maple syrup
- Kosher salt
- 1/2 teaspoon freshly ground black pepper
- 2/3 cup Extra Virgin olive oil

## Directions

1. In a large bowl, toss together the greens, chicken, bacon, apple, red onion, grapes, oranges, strawberries, walnuts, Gorgonzola cheese, and avocado.
2. For the dressing, whisk together the vinegar, orange zest, orange juice, mustard, maple syrup, 1 1/2 teaspoons salt, and the pepper in a bowl. Slowly whisk in the olive oil.
3. Toss the salad with just enough dressing to moisten. Serve immediately.

*Highland Manor Winery*

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# Bruschetta Bar

## INGREDIENTS & DIRECTIONS

1 large loaf of bread sliced into 1/2 inch pieces  
2 tbsp Basil Vinaigrette  
2 tbsp Fresh Pesto  
2 tbsp Red Pepper Sauce  
1 handful fresh arugula

1 cup charred corn  
1/2 cup caramelized onions  
1/2 cup sautéed mushrooms  
assorted cheeses  
assorted meats

Heat a grill over medium high heat. Generously drizzle the bread with olive oil on both sides. Using a pair of tongs, transfer the slices of bread to the grill and grill for a few moments until grill marks are present. Flip and continue to grill the bread on the other side for a minute more. Remove and set aside. Arrange the toppings on a large platter or table and serve with the grilled bread.



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# Easy Frozen Sangria

## INGREDIENTS

- 12 ounces (3 large or 4 to 6 small) clementine oranges, frozen (see below\*)
- 10 ounces frozen mixed berries
- 2 cups red wine (Cab Berry)
- 2 tablespoons honey (or maple syrup for vegan)
- 1 orange, cut into slices for garnish (optional)

### NIGHT BEFORE SERVING

Peel and section the clementine oranges and pop them in the freezer.

### DAY OF SERVING

Blend together the frozen clementine oranges with the berries, red wine, and honey, stopping to scrape down the sides as necessary. Serve in glasses garnished with orange slices.

Best served immediately. (If you do have leftovers you can freeze for a few hours, but the texture becomes thicker. We don't recommend freezing overnight: so plan on making a batch right when you plan to serve it!)

