



Billy Reid
Hopmonk Tavern
230 Petaluma Avenue
Sebastopol, California 95472
707.829.7300
www.hopmonk.com

Lettuce Cup with Apples and Lentils

1/4 cup olive oil
1 1/2 cup apples, peel on, small dice
3/4 cup lentils cooked and drained
1/2 cup onion, chopped
1/4 cup brown sugar
2 Tbsp cider vinegar
1 head bib lettuce, leaves removed and cleaned
1 tsp chili flake
salt and pepper, to taste

In a sauté pan over med/high heat, add oil, onions, chili flake and apples. Toss until coated with hot oil and cook until onions are translucent and apples begin to soften. Add brown sugar and vinegar and season to taste with salt and pepper. Mix together until sugar is fully dissolved.

Sauce

1/2 cup mayonnaise
2 Tbsp lemon juice
1 bunch cilantro, chopped
1 Tbsp sugar
salt and pepper, to taste

Combine all ingredients together and whisk until fully combined.

To serve, lay out lettuce leaves. In center of each leaf, place a spoonful of the apple mixture and dress with sauce, fold to your style and enjoy!

There's still room in these upcoming Relish events:

Friday, August 21 – On the Farm: ZIN Garden with ZIN Restaurant owner Jeff Mall at his private farm. Guests will pick produce that Jeff will use to demonstrate an al fresco summer supper, including dishes cooked in his wood-burning oven. Complete dinner with wine will be served. 4:30 PM. \$125

Sunday, August 22 – Summer Salads with chef Lia Huber. Lia will expand your salad horizon with recipes that not only use seasonal produce but also whole grains, global spices and flavors and creative dressings. 11:00 AM. \$84

Wednesday, August 26 – Tales of New Orleans with native New Orleanian chef and food activist Poppy Tooker. Experience for yourself how these regional dishes are more than food, they are a connection to the foodways of a region rich in culinary history. New Orleans meets Sonoma as guests enjoy this authentic New Orleans meal paired with local wines. 6:00 PM. \$79

Gravenstein Apple Fair chef demonstrations sponsored by



Relish Culinary Adventures is a culinary education business based in Healdsburg, California, in the heart of the Sonoma County wine country. Relish combines talented chefs, fabulous cuisine, and captivating Sonoma County locations, including the new Relish Culinary Center, to create one-of-a-kind wine country cooking classes and other culinary events for individuals, groups, and businesses. Our goal is to celebrate good food and provide a fresh and stimulating learning experience for everyone in every class.

For more information,
visit our website at www.relishculinary.com
or call 877.759.1004