

Meat Your Match

ENTER NIRVANA WITH WINE PAIRINGS
MADE IN HEAVEN

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For 11 years, Nirvana Grille has been providing its patrons with delicious, clean California cuisine. Handcrafted by Chef and

Owner Lindsay Smith-Rosales, each dish is made with fresh produce sourced from local growers, hormone and antibiotic-free meats and sustainable seafood that are cleaned and cut in-house. This fresh, clean

aspect to Chef Smith-Rosales' cooking makes for unbelievably rich and bold flavors, which are only accentuated by the perfect bottle of vino. Our personal favorite? A dijon-pistachio-crusted rack of lamb that tastes as incredible as it looks. So whether you're saying "Cheers," "Salut" or "Sláinte," these food and wine pairings are definitely something to raise your glass to. ■

Dijon-Pistachio-Crusted Rack of Lamb

With Goat Cheese Mashed Potatoes

Pair It With:

Etude Pinot Noir

• Served with creamy goat cheese mashed Yukon Gold potato, fresh broccolini with shallot butter and an herbaceous rosemary-roasted demi-glace, the dijon-pistachio-crusted rack of lamb is a dish that's as delicious as it is comforting. And the beautiful flavors of the lamb are only accentuated by the Etude Pinot Noir. "It's a really smokey, earthy-tasting pinot noir with great ripe stone fruit," Chef Smith-Rosales says of the well-rounded wine. "It's got a charcoal-y depth that goes really well with the nuts and the goat cheese in the dish."

Wild Mushroom Ravioli

With Sun-Dried Tomato Artichoke Pesto Cream Sauce, Goat Cheese, Pine Nuts and Basil

Pair It With:

Gevrey-Chambertin Pinot Noir

• Chef Smith-Rosales wants to celebrate the earthy flavors in this combination, explaining that "the sweetness and acidity of the sun-dried tomatoes along with the heartiness and earthiness of the ravioli makes a nice balance for the wine."

Free Range Palisades Ranch Chicken

With Farro Risotto

Pair It With:

Oberon Cabernet

• Chef Smith-Rosales recommends an easy-to-drink, earthy wine to bring out the nuttiness of the farro. "It's a really balanced cabernet," she says. "It's not too spiced or too oak-heavy. It's a really nice, mellow wine that has a smooth, round finish."

Mashed Potatoes

Ingredients:
• Mashed Yukon Gold Potatoes
• Goat Cheese
• Half and Half
• Unsalted Butter
• Kosher Salt
• Black Pepper

Demi Glace

Ingredients:
• Red Wine
• Rosemary
• Peppercorn
• Bay Leaf
• Water

Lamb Dish

Ingredients:
• Australian Rack of Lamb
• Crushed Pistachios
• Panko Breadcrumbs
• Dijon
• White Wine
• Mayonnaise
• Kosher Salt
• Black Pepper

Broccolini

Ingredients:
• Broccolini
• Shallots
• Butter
• Kosher Salt
• Black Pepper

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