



## DUCK CONFIT WITH SOBA NOODLES

Serving Size: 4 People

Pairs With: Peju Cabernet Franc

Soba Noodles, ½ package (½ lb.)  
Duck Confit (shredded), 1 cup  
Cilantro (stems removed, rough chop), 1 bunch  
Chives (small slices), ½ bunch  
Lemon (zested and juiced), 1 each  
Orange (zested and juiced), 1 each  
Shallots (minced), 1 each  
Garlic (minced), 1 clove  
Fresh Ginger (grated), 1 tbsp.  
Rice Wine Vinegar, ¼ cup  
Sesame Seed Oil, 1 tbsp.  
Olive Oil, 1 tbsp.  
Salt & Pepper

Cook soba noodles and rinse cool. Add chopped cilantro, chives, lemon and orange juice, with minced shallots, ginger and garlic. Mix and also add vinegar, both oils. Toss in duck. Season to taste and serve chilled.