

Fired Up!

Grilling Class

June 6, 2026

Fenn Valley Vineyards • Fennville, Michigan

2026 MENU

STARTER

Charcuterie & Hard Cider

MAIN COURSE

Wine-Marinated Tri-Tip (Reverse Sear)
Grilled Potato Wedges with Compound Herb Butter
Charred Spring Onions with Romesco
Grilled Flatbread

DESSERT

Grilled Strawberry Dessert Flatbread
with Whipped Mascarpone & Honey-Balsamic Glaze

Wine-Marinated Tri-Tip (Reverse Sear)

A bold red wine marinade replaces the classic Santa Maria dry rub, adding depth and a beautiful crust. The reverse sear method is the star technique — patience on the indirect side pays off at the table.

Serves 8 | Fenn Valley Fired Up! Grilling Class — June 6, 2026

INGREDIENTS

For the Marinade

- 1 cup dry red wine (Fenn Valley Capriccio or Cabernet Franc recommended)
- 1/4 cup olive oil
- 6 garlic cloves, minced
- 2 tbsp fresh rosemary, finely chopped
- 1 tbsp fresh thyme leaves
- 2 tbsp Dijon mustard
- 2 tbsp balsamic vinegar
- 1 tbsp brown sugar
- 2 tsp kosher salt
- 1 tsp black pepper, freshly cracked

For the Steak

- 4 lb tri-tip roast(s)
- 1 tsp flaky salt, for finishing

METHOD

1. Whisk together all marinade ingredients until fully combined. The Dijon acts as an emulsifier to keep the marinade cohesive.
2. Place the tri-tip in a zip-lock bag or shallow dish. Pour marinade over; seal and refrigerate for a minimum of 4 hours, ideally overnight (up to 24 hours). Turn once or twice if possible.
3. Remove tri-tip from marinade and pat thoroughly dry with paper towels — this step is critical for a good sear. Discard the marinade. Let meat rest at room temperature 30–45 minutes before grilling.
4. Light a full chimney of charcoal. When coals are ashed over, bank them all to one side to create a hot direct zone and a cooler indirect zone. Preheat with the lid on 5 minutes. Target 275–300°F on the indirect side.
5. Place tri-tip on the cool (indirect) side, fat side up. Cover and cook until internal temperature reaches 115–120°F, checking every 15 minutes. This will take 30–45 minutes depending on roast size.
6. Move tri-tip directly over the hot coals. Sear 2–3 minutes per side until a deep mahogany crust forms and internal temperature reaches 130–135°F for medium-rare. Watch for flare-ups.
7. Transfer to a cutting board and tent loosely with foil. Rest at least 10 minutes. Do not skip this step — the internal temp will continue to rise.
8. The grain of a tri-tip changes direction midway through the roast. Locate where the grain shifts and slice each section separately, always cutting perpendicular to the grain at about 1/4 inch thickness. Finish with flaky salt.

Grilled Potato Wedges with Compound Herb Butter

Par-boiling before grilling is the secret to perfectly cooked potato wedges — crisp and charred outside, fluffy inside. The compound butter melting over the hot wedges right off the grill is the finish that makes the dish.

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INGREDIENTS

For the Compound Herb Butter

- 8 tbsp (1 stick) unsalted butter, softened to room temperature
- 3 garlic cloves, minced
- 1/4 cup fresh flat-leaf parsley, finely chopped
- 1 tbsp fresh thyme leaves
- 1 medium lemon, zested
- 1/2 tsp flaky salt

For the Wedges

- 4 large Yukon Gold potatoes
- 3 tbsp olive oil
- 1 tsp smoked paprika
- 1-1/2 tsp kosher salt
- 1 tsp black pepper

METHOD

1. Combine softened butter, garlic, parsley, thyme, lemon zest, and flaky salt in a bowl. Mix thoroughly with a fork until evenly incorporated. Transfer to a sheet of plastic wrap, roll into a log, and twist the ends tight. Refrigerate at least 1 hour until firm. Can be made up to 3 days ahead.
2. Scrub potatoes well — leave skins on for texture and color. Cut each potato in half lengthwise, then each half into 4 wedges (8 wedges per potato). Keep wedges a consistent thickness for even cooking.
3. Place wedges in a large pot of cold, generously salted water. Bring to a boil then simmer 8–10 minutes until just barely fork-tender. They should yield to a fork but still hold their shape. Do not fully cook. Drain, spread on a sheet pan, and steam dry 5 minutes.
4. Drizzle wedges with olive oil and toss to coat. Sprinkle with smoked paprika, salt, and pepper and toss again. The skin and cut faces should all have a light oil coating — this is what creates the crust.
5. Grill over direct medium-high heat, flat-cut side down first. Grill 3–4 minutes per side, rotating through all three flat surfaces, until grill marks are deep and the exterior is crisped. Let the grill release the wedges naturally before turning — do not force them.
6. Transfer hot wedges immediately to a serving dish. Slice 4–5 rounds of compound butter over the top and toss gently as the butter melts and coats everything. Adjust salt. Serve right away.

Grilled Spring Onions with Romesco

Inspired by the Catalan tradition of calcots, whole spring onions are charred directly over high heat until sweet and tender, then served with a smoky romesco for dipping. Dramatic, delicious, and one of the easiest things you can do on a grill.

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INGREDIENTS

For the Romesco

- 1 cup roasted red peppers, jarred and drained
- 1/2 cup blanched almonds
- 3 garlic cloves
- 1 tsp smoked paprika
- 2 tbsp sherry vinegar or red wine vinegar
- 1/3 cup olive oil
- 1 slice day-old bread, torn into pieces
- 1/2 tsp kosher salt
- Pinch of cayenne pepper

For the Spring Onions

- 24 spring onions or large scallions, roots trimmed
- 3 tbsp olive oil
- 1 tsp kosher salt

METHOD

1. In a dry skillet over medium heat, toast almonds 3–4 minutes, stirring frequently, until golden and fragrant. Watch carefully — they go from toasted to burnt quickly. Let cool slightly.
2. Add toasted almonds, roasted red peppers, garlic, smoked paprika, vinegar, torn bread, salt, and cayenne to a food processor. Pulse several times until roughly combined. With the motor running, drizzle in olive oil slowly until you have a thick, slightly chunky sauce. Do not over-blend; some texture is important. Taste and adjust vinegar and salt. Transfer to a serving bowl.
3. Trim the root end from each spring onion and remove any wilted outer layers. Leave them whole with the green tops on — the greens will char and that is exactly what you want. Toss with olive oil and salt until evenly coated.
4. Grill spring onions over high direct heat, turning occasionally with tongs, for 5–8 minutes total. The outer layers should be deeply charred and blackened in spots, and the onions should be soft and collapsed when pressed. Do not pull them early — the char is the flavor.
5. Transfer to a serving platter. Serve immediately alongside the romesco for dipping. Demonstrate at the table: peel back the charred outer layer to reveal the sweet, tender onion inside.

Charred Grilled Flatbread

The grill produces extraordinary flatbread — blistered, chewy, and faintly smoky in a way no oven can replicate. Made while the tri-tip slow-cooks on the indirect side, this fills the demo with sights, smells, and something for guests to taste immediately.

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INGREDIENTS

For the Dough

- 3 cups all-purpose flour, plus more for dusting
- 2-1/4 tsp active dry yeast (1 standard packet)
- 1 cup warm water (around 110°F)
- 3 tbsp olive oil, plus more for brushing
- 1-1/2 tsp kosher salt
- 1 tsp sugar

For Finishing

- 2 garlic cloves, halved
- 2 tbsp fresh rosemary or thyme, finely chopped
- 1 tsp flaky salt
- Olive oil, for drizzling

METHOD

1. Combine warm water and sugar in a large bowl. Sprinkle yeast over the top and let sit 5–10 minutes until foamy. If it does not foam the yeast is inactive — start over with fresh yeast.
2. Add flour, olive oil, and salt to the yeast mixture. Stir until a shaggy dough forms, then turn out onto a lightly floured surface. Knead 8–10 minutes until smooth, elastic, and slightly tacky but not sticky. Add flour sparingly only if it sticks badly.
3. Shape into a ball and place in a lightly oiled bowl, turning to coat. Cover with a damp towel or plastic wrap. Let rise at room temperature 1 hour until roughly doubled. Alternatively, refrigerate overnight — preferred; improves flavor and texture significantly.
4. Punch the dough down and divide into 8 equal portions. Stretch each by hand into a rough oval about 1/4 inch thick. Rustic and uneven is fine — perfect shapes are not the goal. Place on floured sheet pans.
5. Brush one side of each flatbread generously with olive oil. Place oiled-side down on a clean, preheated grill grate over medium-high direct heat. Brush the tops with oil while they cook. After 2–3 minutes the dough will puff and develop char marks. Flip and grill the second side 1–2 minutes.
6. Pull each flatbread off the grill and immediately rub the top surface with the cut side of a halved garlic clove — the heat of the bread blooms the garlic flavor instantly. Drizzle with olive oil, scatter fresh herbs over the top, and finish with flaky salt. Serve hot.

Grilled Strawberry Skewers with Honey-Balsamic Glaze & Whipped Ricotta

High heat transforms strawberries — caramelizing their natural sugars and concentrating their flavor in a way that feels almost like a different fruit. The balsamic glaze adds savory-sweet depth, and the whipped ricotta makes it feel genuinely elegant with very little effort.

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INGREDIENTS

For the Whipped Ricotta

- 2 cups whole milk ricotta
- 3 tbsp heavy cream
- 2 tbsp powdered sugar
- 1/2 tsp vanilla extract
- 1 medium lemon, zested

For the Honey-Balsamic Glaze

- 1/2 cup balsamic vinegar
- 3 tbsp honey

For the Strawberry Skewers

- 48 large fresh strawberries, hulled
- 2 tbsp olive oil or neutral oil
- 2 tbsp sugar

To Garnish

- 4 tbsp toasted almonds, roughly chopped (reserved from romesco prep)
- 2 tbsp fresh mint or basil leaves, torn
- Pinch of flaky salt

METHOD

1. If using wooden skewers, submerge in water at least 30 minutes before grilling. Plan on 6 strawberries per skewer, one skewer per guest.
2. Add ricotta, heavy cream, powdered sugar, vanilla, and lemon zest to a food processor or mixing bowl. Process or whisk vigorously 2–3 minutes until very smooth, light, and spreadable. Adjust sweetness to taste. Can be made up to a day ahead — stir before serving.
3. Pour balsamic vinegar into a small saucepan and add honey. Set directly on the grill grate over medium heat. Simmer, stirring occasionally, 8–12 minutes until reduced by half and coating the back of a spoon. It will thicken further as it cools. Transfer to a small bowl.
4. Thread strawberries onto skewers, about 6 per skewer, pushing through the middle of each berry so they sit flat. Brush all sides lightly with oil and dust with sugar. The sugar encourages caramelization — do not skip it.

5. Grill skewers over direct medium-high heat for 2–3 minutes per side, turning once. Look for visible grill marks, slight softening, and caramelization where the sugar has met the heat. Do not walk away — strawberries move quickly and there is a short window between perfectly caramelized and falling apart.
6. Spread a generous spoonful of whipped ricotta onto each plate or shallow bowl. Lay one skewer across or slide berries off onto the ricotta. Drizzle balsamic glaze over the strawberries and ricotta. Scatter toasted almonds and torn mint or basil, and finish with a pinch of flaky salt. Serve immediately.