

# THE FINE WINE COMPANY WESTPORT



CURATED WINES & CRAFT SPIRITS

ORGANIC · SUSTAINABLE · BIODYNAMIC

## Chateau du Carrubier Aurore Rose

Some of the best made rose' wines take a bit more time in bottle to truly show themselves and that is certainly the case with the 2022 vintage Aurore. It was a bit edgy and now it is showing beautifully with perfect balance of bright happy strawberry and stone fruit, mineral, acidity, and a lively finish that makes you want to go back for more.

## Salad of nectarines, arugula, fennel, prosciutto, and quick pickle red onions

It's the month for stone fruit. This is a salad that's about peak freshness. It's a play on sweet, sour, salty and quite delicious and ultra-easy. Nice luncheon dish or 1<sup>st</sup> course. The pickled red onions should be made the day before and add a nice contrast and cold, crisp texture.

Serves 2, recipe can easily be doubled.

### Ingredients:

- 2 Tbsp red wine vinegar
- 5 Tbsp extra -virgin olive oil
- Sea salt
- Freshly ground black pepper
- 6 cups loosely packed arugula
- 1 cup pickled onions, recipe below
- 8 slices prosciutto di Parma
- 1 small fennel head, sliced paper thin
- 2 nectarines, cut into wedges.

### Method:

- Whisk together the red wine vinegar and the olive oil and add salt and pepper to taste. Set aside.
- Combine the arugula, fennel, and the pickled red onions in a mixing bowl. Toss with the olive oil and vinegar dressing.
- Arrange 4 slices of prosciutto on each of four plates.
- Garnish each plate with the nectarine wedges. Sprinkle with sea salt and freshly cracked black pepper and serve.

### Pickled Onions:

These are a favorite garnish for tacos, salads, sandwiches- adding the perfect piquant zip to dishes.

### Ingredients:

- 1 Tbsp Kosher Salt
- 1Tbsp granulated sugar
- 1 cup red wine vinegar
- ½ cup water.
- 1 large red onion, cut into thin slices.

### Method:

- Combine vinegar and water bring to a simmer in a small saucepan.
- Add salt and sugar and stir until dissolved. Smoosh the onions into a small jar, fill the vinegar solution over the onions covering them.
- Cover with a lid and chill for minimum 12 hours or up to 2 weeks in the refrigerator

THE  
**FINE WINE COMPANY**  
WESTPORT



CURATED WINES & CRAFT SPIRITS

ORGANIC · SUSTAINABLE · BIODYNAMIC

### **Canneto Rosso di Montepulciano**

A ready to drink Tuscan red wine. Blend of 80% Sangiovese and 20% Merlot, organically farmed and aged in stainless steel to preserve freshness. Notes of cherry, blackberry, violet, and touch of licorice spice.

### **Italian Chicken Sausage Spiedini with Bocconcini and Cherry Tomatoes**

Spiedini are simply meat rolled into balls and cooked on skewers. Here sausage is turned into small meatballs, cherry tomatoes, bocconcini and basil add plenty of flavor, color and fun. You can certainly use Italian link sausage and remove it from its casing and roll it into balls. Serve on a platter or over a salad with oregano vinaigrette.

**Serves 4**

#### **ingredients**

- 12 oz bulk Italian chicken sausage
- 3 cloves garlic, minced.
- 1 tsp ground fennel seed
- 3 Tbsp freshly minced Italian leaf parsley
- Salt and pepper
- Several small basil leaves
- 1 lb. bocconcini
- 12 ounces heirloom cherry tomatoes
- Fragrant extra virgin olive oil for drizzling

#### **Method**

- Preheat the oven to 400 F.
- In a medium bowl, use your hands to break up the sausage. Add the minced garlic, fennel seed, seasoning and parsley.
- Form small balls the size of the cherry tomatoes and the bocconcini.
- Place the meatballs on a parchment lined baking sheet and bake for about 12 minutes they should have rendered their fat and be nicely browned.
- Thread the cooked meatballs, bocconcini, basil leaves and cherry tomatoes onto the skewers. Place on a platter and drizzle extra virgin olive oil over the skewers and serve.

# THE FINE WINE COMPANY WESTPORT



CURATED WINES & CRAFT SPIRITS

ORGANIC · SUSTAINABLE · BIODYNAMIC

## Markou Vineyards Savatiano

Savatiano is perhaps the most historic of Greek varieties dating back 2500 years and most planted variety in Greece due to its resistance to draught and disease. It has often been used as a blending grape and for the traditional appellation wine Retsina, it is now building a reputation as a truly unique variety of great finesse offering citrus and tropical aromas as well as mineral undertones.

## Sauteed Feta cheese with raisins, capers, olives & pine nuts

A great 1<sup>st</sup> course served with grilled pita or a toasty baguette.

### Ingredients

- 1 large block feta - (1½ lbs)
- 1 cup AP Flour
- Extra Virgin Olive Oil
- 1½ lemon
- ¼ cup golden raisins
- 3 Tbsp capers.
- 12 olives, country style mixed, pits removed.
- ½ bunch of fresh flatleaf parsley, chopped
- 3 Tbsp pine nuts, lightly toasted
- 2 ½ tsp sea salt
- Freshly ground black pepper

### Method

- Combine the raisins, capers, olives, parsley, pine nuts, juice of a lemon, ¼ evoo, salt and pepper in a bowl, stir well and set aside.
- Cut the feta into ½ inch thick slices.
- Put the flour on a large plate. Place a large nonstick skillet over medium -high heat and coat with a 2 count of oil.
- When the oil is hot, dredge the cheese slices in the flour and add as many pieces as possible that will fit in the pan without overcrowding.
- Brown about 1 minute on each side, until golden brown.
- Squeeze the lemon ½ over them, use a spatula to carefully transfer to a platter. Repeat with the rest of the cheese, adding a little more oil to the pan if needed.
- Spoon the chopped - herb caper olive sauce over the cheese and serve.

# THE FINE WINE COMPANY WESTPORT



CURATED WINES & CRAFT SPIRITS

ORGANIC · SUSTAINABLE · BIODYNAMIC

## Alexana, Lonesome Spring Ranch, Columbia Valley

Gran Rouge is a Southern Rhone inspired blend of Grenache, Syrah, and Mourvèdre, changing its stripes in new world Columbia Valley. It's a delicious blend. The Fine Wine Co. liked this wine so much we had bought the entire allocation for CT.

## Fig and blue cheese stuffed lamb chops

Figs are in season, and they are so delicious with blue cheese. If you are uncomfortable butterflying a lamb chop, ask your butcher to butterfly them and then stuff them when you get home. Your guests will be wowed, but it's an incredibly easy dish. With the richness of this dish, a simple arugula salad dressed with lemon, extra virgin olive oil, and shaved Parmesan makes a great accompaniment.

Serves 4

### Ingredients

- 4 double cut lamb rib chops, bone in, butterflyed to the bone.
- Salt
- Freshly ground black pepper
- 4 fresh figs, halved.
- ¼ pound Roquefort
- 4 slices Prosciutto
- ½ stick butter, cut into tablespoon – size pieces
- 

### Method:

- Preheat the oven to 450F.
- Season the lamb chops on both sides with salt and pepper.
- Stuff each chop with 2 fig halves and a tablespoon of Roquefort.
- Wrap each stuffed chop snugly with a slice of prosciutto.
- Place the chops bone down on a baking sheet and top each chop with a tablespoon of the butter.
- Bake for 15-17 minutes for medium rare chops, let rest for 5 minutes and serve.