

THE
FINE WINE COMPANY
WESTPORT



CURATED WINES & CRAFT SPIRITS

ORGANIC · SUSTAINABLE · BIODYNAMIC

Sylvain Morey Bastide du Claux, Luberon, France

From the heart of Luberon, Bastide du Claux was born in 2002. Rich combination of soils, climates and exposures and respect for the land and biodiversity. The wine is a blend of Grenache Blanc, Vermentino, Ugni Blanc, Viognier, Clairette, Roussanne and Marsanne. This wine sings for root vegetables.

Parsnip, Leek and Potato Soup with Walnut Oil and Thyme Garnish

Yes, this is a lovely 1st course for Thanksgiving.

Ingredients

- ¾ stick butter
- 3 large leeks, rinsed well in warm H2O and cut into 1-inch pieces.
- 2 medium-sweet-tart apples, Macoun or Courtland, peeled and quartered.
- 2 lbs parsnips, peeled and cut into 1-inch pieces
- 2 fist-size Yukon gold potatoes, peeled and cut into 1-inch pieces
- 1 bay leaf
- 2 quarts chicken stock
- 1 cup heavy cream
- 2 Tbsp fresh thyme leaves
- 1 Tbsp flaky sea salt, white pepper to taste
- Walnut oil for drizzling
- Baguette to serve

Method:

- Heat a large Dutch oven over medium heat, add the butter.
- When melted, add leeks until they begin to soften, add the potato, parsnips, apples, chicken stock, bay leaf and thyme and bring to a boil.
- Reduce to simmer, cover and cook for 30 minutes. Vegetables should be totally soft.
- Remove the bay leaf and sprig of thyme.
- Using a blender, carefully puree the soup in batches until completely silken smooth.
- Return the soup to the pot and bring to a low simmer.
- Gently stir in the cream and season with salt and white pepper.
- Serve the soup in heated bowls with a drizzle of walnut oil on top and a few thyme leaves.

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Garon Cotes du Rhone, France

An unusual Cotes du Rhone, most are from the southern Rhone and comprised predominately of Grenache with Syrah and Mourvedre or Cinsault. From the North, the wine is predominantly Syrah: 70% Syrah, 20% Grenache, and 10% Carignan. Aged in neutral barrels for texture on the palate rather than oaky character. Concentrated berry flavor, spice and dried herb notes. Great cross-over wine.

Cranberry-Glazed Game Hens with Cornbread Stuffing

If you're thinking this is a great substitution for roasting a turkey, or you'd like to use the cranberry glaze for the turkey or the recipe for the cornbread stuffing you guessed why I included it for November.

Serves 4.

Cornbread Stuffing

Ingredients

- 5 Tbsp butter
- 1 lg leek cleaned well, fine dice
- 1 lg. shallot, chopped fine
- 1 stick celery, peeled and chopped fine
- 3 large cornbread muffins, crumbled
- 5 fresh sage leaves, minced
- 3 thyme sprigs, leaves only, minced
- 1 egg, whisked
- 1 cup chicken stock
- ½ cup chopped parsley
- Salt and pepper

Method:

- Melt butter in a nonstick sauté pan, add shallots, celery and leek.
- When soft, shut off heat and add crumbled muffins, sage, thyme, egg, stock, parsley, salt and pepper.
- Mix well and set aside.

For the Cranberry Glaze

Ingredients

- 2 cups cranberry juice (I use Ocean Spray)
- 2 thyme sprigs

Method:

- In a small saucepan, pour in cranberry juice and toss in thyme sprig. Cook over medium-high heat and reduce to ½ cup.
- Remove thyme sprig, set aside.

For the Cornish Hens:

You will need 4 hens, 1 to 1 ½ lbs

- Pre-heat the oven to 400F.
- Rinse the hens with cool H₂O, pat dry well with a paper towel.
- Season the cavities with salt and pepper and stuff with the cornbread stuffing.
- Tie the legs together with a piece of kitchen twine.
- Season the birds with S&P and place in a single layer in a roasting dish. Top each with 1 Tbsp butter.
- Roast for 60-65 minutes, juices run clear and temp is 160F in the thickest part of the thigh.
- Using a pastry brush, baste the birds with the cranberry glaze every 20 minutes. Let rest for 10 minutes, serve.

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Sergio di Mosole Lucio Pinot Grigio, Venezia DOC Italy

For many years, Pinot Grigio has been one of the most popular Italian whites abroad, however, due to poor quality wines it has lost interest and market share. A new appellation, Venezia DOC, has been created with the aim of bringing the wine back to the varietal's glory. The wines are lovely with elegance and structure. The Pinot Grigio grape natural color is pinkish-purple and the wine is often made white, but if vinified with skins it takes on an onion-skin color, as is the case with this Pinot Grigio and if longer time fermenting with the skin of the grapes- pink.

Shrimp Fra Diavolo

Perfect to mop up with a crusty ciabatta.

Ingredients

- 4 Tbsp butter
- 2 Tbsp EVOO
- 2 shallots, finely minced
- 4 garlic cloves, finely minced
- Good pinch red pepper flakes
- 1 lb large shrimp, peeled and deveined
- Kosher salt and freshly cracked black pepper
- ½ cup Pinot Grigio
- 1 14 oz can whole San Marzano tomatoes, crushed with hands
- ½ lemon, juice only
- EVOO
- ½ cup torn fresh basil leaves

Method:

- In a large sauté pan, combine butter and EVOO and place over medium-high heat.
- Add shallots, garlic, and crushed red pepper- sauté until shallots and garlic are translucent.
- Season the shrimp with salt and pepper; add to the skillet and cook until shrimp turn pink- about 2-3 minutes on each side.
- Remove shrimp and keep warm.
- Add wine, tomatoes, and lemon juice to the skillet, bring to boil.
- Reduce heat and simmer for 10 minutes to reduce liquid.
- Return the shrimp to the skillet, tossing well.
- Serve on a warm platter, drizzle with EVOO and garnish with basil leaves.
- Serve with a warm crusty ciabatta loaf

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Luigi Giordano Langhe Rosso, Italy

A stone's throw from the village center of Barbaresco, established in the 1930's. Giordano's Langhe Rosso is a blend of 80% Nebbiolo and 20% Arneis. The blend is rare but a traditional one that originated in the Roero. This is a great low-tannin red with pretty berry, cherry and spice. The wine takes nicely to a chill.

Open-Faced Chicken Sausage, Broccoli Rabe, and Mozzarella Sandwiches

Serves 4-6

Ingredients

- 3-count EVOO
- 1 package (5-8) Italian chicken sausage or pork sweet Italian sausages
- 1 shallot, sliced thin
- 6 cloves garlic, sliced thin (Goodfellas thin)
- 2 bunches broccoli rabe, trimmed
- 2 red peppers, julienned
- 1 tsp fennel seed
- ½ tsp red pepper flakes
- Kosher salt, to taste
- Cracked black pepper, to taste
- 1 loaf ciabatta or sourdough, sliced into 1-inch pieces
- 1 large ball fresh mozzarella
- Parmesan, grated for garnish

Method:

- Pre-heat oven to 350F
- In a large Dutch oven, heat the olive oil and add the chicken sausage, browning on all sides
- Add the sliced shallots, garlic, red peppers and cook until soft
- Add the broccoli rabe, stirring.
- Season with fennel seed, red pepper flakes, salt, and pepper.
- Add ½ cup of water, give another stir and put a lid on.
- Giving a stir every few minutes, when broccoli rabe is soft- you're done (approx. 20 minutes total)
- Meanwhile, brush the bread slices with olive oil, season with salt and pepper, place on baking sheet and toast 3-5 minutes
- Place sliced mozzarella on each toast and put it back in oven for an additional 3-5 minutes until warmed through.
- Slice the chicken sausages on the bias.
- Top each mozzarella toast with the broccoli rabe, then top with the sausage and finish with a dusting of Parmesan.
- Place on a platter and serve.