



**DRINK**

John May presents  
**Cinco de May-o**

## **Mole Negro**

- 4 oz Mexican or dark chocolate
- 2 oz raisins
- 1 apple, preferably green
- 4 cloves garlic, minced
- 2 green onions, minced
- 2 tsp cumin
- 2 tsp chili powder
- 1/2 tsp cinnamon
- 2 tsp salt
- 1 vine ripened tomato
- 4 cups chicken stock

Combine all and cook for 2 hours. Transfer to blender and purée until smooth.

*Mole Negro freezes very well. It is excellent in a variety of uses. Enchiladas, steak sauce, mixed in to hamburger meat, ribs, almost anything - except fish*

## **Chicken Thighs in Mole Negro**

- 6 chicken thighs, bone in and skin on
- 3 cups mole negro
- corn tortillas
- cilantro
- shaved radishes

1. Season both sides of chicken with salt and allow to sit in refrigerator for up to 2 hours. Remove from refrigerator and pat dry.
2. Sear or grill chicken on skin side for 5 minutes over medium heat, then flip over and cook for 3.
3. Heat mole in shallow pan, such as rondeau or cast iron pan. Add chicken and cook for 90 minutes on medium-low. This may seem like a long time, and yes the chicken will be completely cooked after roughly 25, but this will incorporate the flavor of the mole better.
4. Served with radishes, cilantro and tortillas. Feel free to use the tortilla in lieu of silverware.

### **Pair with**

***Stirm Riesling, Stirm Wirz Vineyard Zinfandel (2017), or  
Miura Pinot Noir***



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## **Tortilla soup**

- 1 rotisserie chicken, pulled
- 2 poblanos or Anaheim chiles, charred in cast iron, diced
- 1 pint cherry tomatoes, halved
- 5 large cloves of garlic, minced
- 2 sprigs of oregano, picked
- 3 green onions, charred and minced
- 1 can white beans, drained and washed
- 2 tsp chili powder, I prefer guajillo
- 1 tsp cumin
- 1 qt chicken stock
- salt to taste
- 2 oz olive oil
- *garnishes: avocado, sour cream, tortilla chips, lime, etc.*

1. In a heavy bottom pot or Dutch oven, heat oil until shimmer. Add garlic and green onions to the outer rim of pot, while placing tomatoes toward the center, plus a dash of salt. Cook for roughly 3 minutes, keeping mind of vegetable placement.
2. Once tomatoes have started to melt, add cumin and chili powder, and stir all. The spices will lightly toast. Approximate time: 1 minute
3. Add charred peppers, chicken and a pinch of salt to pot and stir to incorporate.
4. Add chicken stock, oregano and washed beans.
5. Turn heat to as low as possible whilst preventing boiling and allow to sit, covered, for at least 1 hour, up to 3.
6. Taste and adjust seasoning. Soup will reheat well and tastes better on subsequent days.
7. Garnish with some lime, tortilla strips and avocado. Sour cream will add a creaminess. Hot sauce like Tapatio is also a great addition.

### **Pair with**

***Dancing Crow Sauvignon Blanc,  
Mary Taylor Wine Beaujolais-Villages,  
Raft 2018 Narrow Gate Vineyard Grenache***



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## **The Wines**

### **Stirm Wine Company**

#### *Riesling & Wirz Vineyard Zinfandel (2017)*

Winemaker Ryan Stirm believes that authentic wine is a direct reflection of the specific patch of earth it comes from. This ethos drives him to work with the most unique and rugged vineyards found on the central coast. These special sites have a story to tell unlike any other. Their two simple goals are to present the narrative of the growing season in a delicious and transparent format, and to craft a wine with a strong foundation intended to age for decades.

#### *Dancing Crow Sauvignon Blanc*

Dancing Crow Vineyards is the culmination of multiple generations of wine experience and the collective energies of the Cartlidge-Forni clan. Husband and wife winemakers, David and Katharine DeSante contribute their unique collaboration. After 6 harvests, David and Katharine are excited by the rare natural fruit/acidity balance provided by the Dancing Crow Vineyards' "Diablo clay soil" and unique, mountain microclimate - which cools the grapes each evening, after 100 degree days. *Tasting Notes - Floral lemon blossom aromas are married to fresh cut Bartlett pear in the glass. The palate has a bright, yet smooth texture, with flavors of yellow nectarine, green apple, fresh thyme and mandarin peel that enliven the palate, followed by a lengthy full-flavored finish.*

#### *Mary Taylor Wine Beaujolais-Villages*

A textbook blue stone Brouilly style Beaujolais-Villages from Marine Descombe, one of the great women winemakers in France. Beautiful purity of gamay noir fruit - meets cement ageing. This fruity and fleshy wine reflect the characteristics of its terroir. A delectable red wine mark a kind of transition between Beaujolais, in the south and the ten crus further north.

#### *Raft Wine - 2018 Narrow Gate Vineyard Grenache*

Raft wines started in 2016 from a feeling of joy- joy of the land, of the food and wine produced, and of the joy we have when we share around the table. In the most literal sense of the word, a raft is a dense flock of swimming birds, just like a duck. Winemaker Jennifer Reichardt has been named as 40 under 40 by Wine Spectator. Her wines have been created to be paired with food.