

THE  
**FINE WINE COMPANY**  
WESTPORT



CURATED WINES & CRAFT SPIRITS  
ORGANIC · SUSTAINABLE · BIODYNAMIC

**Eric Michel Cotes du Rhone 2017**

Situated in the heart of Cotes du Rhone appellation, in the north of the Vaucluse is the forty-nine acres planted to vine and winery named Le Cros de la Mure.

Eric Michel is a young and extremely talented winemaker who studied oenology and has been producing outstanding wines for the past 12 years. His wines are organic, and he has total respect for the surrounding nature. Forty-year-old vines, sandy loam and clay-limestone soils, his Cotes du Rhone has a very high level of Syrah giving it more of a Northern Rhone vibe. His Cotes du Rhone is a blend of Grenache, Syrah, Cinsault & Mourvèdre.

**Slow Roasted Beef Tartines with Dijon horseradish sauce, shaved horseradish & cornichon garnish-**

serves 4

A tartine is simply a French open sandwich on toasted or grilled country bread or baguette, garnished simply or lavishly.

Cooking beef slowly, at a low temperature will give your roast beef a beautiful rosy rare interior. Serve with mixed greens vinaigrette for a delicious & casual dinner.

**Ingredients:**

2 Tbsp. olive oil  
3 Lbs. top sirloin roast, trimmed & tied  
Kosher salt & cracked black pepper  
Good country loaf, sliced 1/2 inch thick slices  
Shaved horseradish for garnish  
Sliced cornichons for garnish

**Horseradish Sauce:**

½ cup Hellman's Mayonnaise  
¼ Dijon mustard  
¼ cup freshly grated horseradish  
Salt & Pepper

**Method:**

Bring Beef to room temperature and oven to 325F. Season the beef all over with salt and pepper, place on a sheet pan and cook 15-17 minutes per lb, remove roast from oven at 120 degrees and let rest for 20 minutes. Slice the beef paper thin against the grain. For the horseradish sauce, simply mix ingredients well in a small mixing bowl. Toast or grill bread lightly. For assembly, spread sauce from crust to crust on several toasts, layer roast beef thinly over the toast, garnish beef with freshly shaved horseradish and thinly slices of cornichon, season with kosher salt and pepper. Slice sandwiches in half or thirds, place on platter and serve with mixed greens tossed lightly with vinaigrette and a glass of Cotes du Rhone.

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**Domaine Sylvain Bailly Quincy 2020**

The Domain Sylvain Bailly is a farm located in the heart of Sancerrois. The Bailly's are generations of winemakers since the XVIII century. In 1995 they extended to the Quincy appellation. Quincy's name is believed to come from the Roman name, domain de Quintius. The vines grow on an ancient, gently rolling river terrace that is composed of sand and gravel on top of lake limestone. Limestone soils (small pebbles), hard and very stony, give fruity and delicate white wines. The Kimmerdgian marl adds structure and body to the wine. Eighty percent is planted to Sauvignon Blanc and 20% to Pinot Noir to produce their red and rose wines. Quincy cultivates citrus notes, hints of menthol and pepper and aromas of acacia and white flowers, 100% Sauvignon Blanc.

**Dates with goat cheese & bacon**

An easy, and great pairing for Quincy, this recipe makes 24 bites of deliciousness.

6 oz. fresh chevre

24 dates, pitted

12 slices, thick-cut uncured bacon, halved lengthwise

**Method:**

Soak 24 toothpicks in water. Heat oven to 375. Pinch a bit of the chevre and place in the cavity of the date. Wrap the date in a half slice of bacon and pin with a toothpick. Place on a baking sheet fitted with parchment paper. Cook for approximately 20 minutes, until the bacon has crisped, serve immediately with a glass of Quincy, of course

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**Bodegas Valdelana, Baron Ladròn D Guevara Rioja Rsv 2014**

Founded in 1583, the 1<sup>st</sup> vine grower on the estate was in 1615, and the estate started producing wine in 1634, the Valdelana Family has been making wine in the same place for 14 generations. Located in Elciego, birthplace of Rioja, known as Rioja Alavesa. Blend of 95% Tempranillo & 5% Mazuelo, 28-year-old vines, chalk- clay soil and sustainable farming. Barrel ageing for 24 months and bottle ageing for 18 months in French oak. Black fruits, plum, balsamic notes, integrated oak, cocoa & spice. Silken texture and polished tannins. Very versatile food wine.

**Chorizo, Clams & Seville Orange Mojo**

serves 2 as a main, 4 as a 1<sup>st</sup>

A mojo is a cousin of salsa, containing citrus juice, garlic, olive oil and herbs. An easy and delicious recipe, all about soaking the crispy bread and mopping up the delicious sauce. To clean the clams, soak them in ice water with a ¼ cup of cornmeal so they'll take in the meal and spit out any sand, wash in several changes of water and scrub them well.

**Ingredients:**

¼ cup extra virgin olive oil

12 oz hard chorizo (Spanish) cut into ¼ inch dice

30 little neck clams, cleaned

8 cloves garlic, minced

1 cup of freshly squeezed Seville orange juice, Seville oranges have a slightly bitter edge, if not available use navel oranges and add 2 Tbsp. freshly squeezed lime juice.

3 Tbsp. finely minced parsley

3 Tbsp. butter

**Method:**

Heat the olive oil in a large sauté pan and add the chorizo and garlic, add the clams and ½ juice and cover and let them steam, shaking the pan a few times until they open, 5-8 minutes. Stir in the remaining orange juice, season with salt and pepper, add the parsley and swirl in the butter. With a slotted spoon transfer the clams to a serving bowl and serve with the chorizo and sauce over the clams, serve with crusty warm bread.

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**Bodegas Godeval Valdeorras Godello 2020**

In 1974 Horacio Presa started a long-term project to rejuvenate the Valdeorras region's Godello varietal. He started producing wines in 1986 and Godeval has been a reference point for quality ever since. The wines are from the estate of 17 hectares of slate dominant vineyards with minimal intervention in stainless steel with no malolactic fermentation in a renovated monastery that dates to the 1100s. This is a hot region, but the nights are cool, which allows the vines to work in a mostly stress-free environment. The wine is snappy, energetic, and focused on the palate, has nice clarity with notes of citrus, pear, and wet stone minerality.

**Lime & Chili Fish Tacos** serves 4

**Ingredients:**

8 pieces 3oz pieces firm white fish such as halibut, tilapia, or monkfish  
2 Tbsp. lime juice  
2 Tbsp. Harissa paste  
1 Tbsp. Spanish smoked paprika  
2 Tbsp. olive oil  
Salt & cracked pepper  
8 butter lettuce leaves  
8 tortillas, warmed  
Lime wedges, sliced, pickled jalapenos & cilantro for garnish

**Lime Cilantro Mayo**

1 clove garlic, minced  
3 Tbsp. minced fresh cilantro  
3 Tbsp. finely minced chives  
Juice of 1 lime  
½ cup Hellman's mayonnaise  
3 Tbsp. capers  
Salt and pepper

**Method**

Combine Harissa, lime juice, paprika, oil, salt, and pepper. Coat both sides of the fish with the mixture. Heat a large non-stick sauté pan over high heat. Cook the fish in batches for 2 minutes on each side until cooked through. Divide the lettuce leaves between the tortillas and top with the fish. Serve with the Lime Cilantro Mayo, lime wedges, jalapenos, cilantro, and a glass Godeval Godello.