

THE FINE WINE COMPANY WESTPORT



CURATED WINES & CRAFT SPIRITS

ORGANIC • SUSTAINABLE • BIODYNAMIC

Kobal Furmint, Slovenia

Kobal wines come from the Haloze appellation in Starjerska Slovenia, which has been considered one of the top wine growing regions in central Europe since Roman times.

In Slovenia, the Hungarian grape Furmint is known as Sapon. Steep- sloped vineyards with soil mainly consisting of sand, clay, and marl. No irrigation, environmentally friendly cultivation. The wine is mineral driven and very fresh with lively acidity. Aromas of citrus zest, granny smith apples, stone, white flowers, and herbs.

The Starter: Smoked Trout with Apple, Celery, & Crisp Brown Bread

Serves 6

Versatile, easy, delicious, and even a bit sexy. This is a dish you put out on the table in a gorgeous pottery bowl and let them dig in. It's creamy, crunchy, smoky, and sweet on crispy brown bread. Delicious.

Ingredients:

- 3 smoked trout fillets, skinned and flaked
- 2 small Granny Smith apples, cored and cut into matchsticks
- handful of fresh chives, finely minced
- 2 celery stalks, minced
- 1 Tbsp freshly grated horseradish
- ½ cup sour cream
- 1/2 cup mayonnaise
- Juice of 1/2 a lemon
- Kosher salt and freshly ground black pepper
- 12 thin pieces of dark brown pumpernickel bread
- ½ cup EVOO

Method:

- Preheat the oven to 425°F
- In a large mixing bowl, gingerly toss the flaked trout, apples, chives, and celery until combined
- In a second bowl, whisk together the horseradish, sour cream, mayonnaise, and lemon juice and season with salt and pepper
- Pour this into the trout bowl and fold the two together, being extra careful not to break up the flakes too much. What you *are not* looking for is canned tuna salad
- Season with salt and pepper and taste
- Brush each slice of bread with olive oil and lightly season with salt, then cut into quarters
- Place the bread on a cookie sheet in a single layer and toast for 5 min, until crispy
- Serve the toasts alongside the trout on a wooden board with a serving spoon and napkins

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Peterson Merlot, Dry Creek

Fred Peterson visited the store recently to taste us through his current vintage of Merlot, Zinfandel and Cabernet. He's been making wines for decades, a wine making legend in Dry Creek. A favorite quote from Fred on his visit, "Well, you might be stupid if you don't plant Zinfandel in Dry Creek." The Peterson approach is to capture the essence of vintage and vineyards- a philosophy he calls "Zero Manipulation"- wines of a place, wines with soul. This is a Cabernet drinkers' Merlot, with plenty of structure yet smooth in texture with notes of blackberry, black cherry, coffee, oak, and chocolate.

Standing Rib Roast with Horseradish Sauce and Kale Gratin

Serves 6-8

Ingredients

- 1 4-rib standing rib roast, Frenched and trimmed (ask your butcher to "French and trim")
- 5 Tbsp EVOO
- 3 Tbsp crushed flaky sea salt such as Maldon
- freshly cracked black pepper

Method:

- Allow the meat to rest at room temperature for about 30 min. before roasting
- Preheat oven to 400°F
- Heat a large, heavy skillet over medium heat
- Using your hands, drizzle olive oil all over the roast. Season well one all sides with salt and pepper
- Add the remaining 2 Tbsp of oil to the pan and brown the meat on all sides, about 15 min
- Transfer meat to a roasting pan and roast, basting every 15 min. or so until it registers 125-130°F on an instant thermometer inserted into the thickest part of the roast, about 50 min – 1 hour
- Cover the meat with a tent of aluminum foil and let it rest at room temperature for 30 minutes
- Cut the meat into ½ in. slices then serve on a large platter with the horseradish sauce alongside it

Horseradish Sauce

Ingredients:

- 1 cup sour cream
- 1 loosely packed, finely grated fresh horseradish
- ½ cup heavy cream
- 1 Tbsp Dijon mustard
- juice of ½ a lemon
- 1 tsp sea salt

Method:

- Combine ingredients in mixing bowl, check for seasoning. Pour into a small serving bowl, wrap and refrigerate until ready to serve.

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The Great Kale Gratin

This is *the* dish that turns kale haters into kale lovers. Just watch their reaction. Crazy delicious.

Ingredients:

- 2 Tbsp butter
- 2 cups diced yellow onion
- 2 Tbsp all-purpose flour
- 5 gratings of fresh nutmeg
- ¾ cup heavy cream
- ¾ cup whole milk
- 4 bunches Dinosaur Kale, remember, like spinach it cooks down to a small amount in the pan.
- ¾ cup Parmesan Reggiano, grated
- 2 tsp salt
- ½ tsp white pepper
- ½ cup grated gruyere

Method:

- Preheat oven to 400°F
- Fill a large pot with slated water, bring to boil
- Clean kale, leaving ribs away from the dish, then chop
- Plunge the kale into boiling salted water and cook for 5 min
- Drain completely, then dry the kale with a kitchen towel, squeezing and wringing until the kale is dry
- Melt the butter in a heavy bottomed sauté pan over medium heat
- Add the onions and sauté until transparent, about 13 min.
- Add the flour and nutmeg and cook, stirring for 3 min, you don't want to taste of raw flour
- Add the cream and milk while continually stirring until thickened, being sure not to have any pockets of flour
- Add the dry kale to the sauce and half the parmesan, mix well, then season to taste with salt and pepper
- Transfer everything to a baking dish and sprinkle with the remaining parmesan and the gruyere
- Bake for 25 min until hot and bubbling
- Serve with your majestic rub roast and voila, hero status.

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Domaine de Nugues Beaujolais Blanc

Founded in 1976, the estate is in Northern Beaujolais surrounded by the Crus Moulin a Vent, Fleurie and Morgon. Chardonnay and Gamay are the two varietals grown in Beaujolais. This sustainably farmed, elegant Chardonnay has an aromatic expression of citrus, light butter, apple, jasmine, and white pepper.

Lobster Cakes with Lemon Aioli and Frisée Salad

Serves 4, can be doubled

This is an impressive and delicious first course for a dinner party, nice main course for a holiday luncheon, fantastic brunch dish or can be made into mini cakes for a great hors d'oeuvres.

Ingredients:

- 3 slices of white bread, crusts removed.
- 2 lb. fresh lobster meat. (Either buy fresh lobster meat from a great fish market, which is expensive or buy lobsters, steam and pick the meat into large clumps. It will be far less expensive to steam and clean the lobster but more labor intensive. It's up to you.)
- 1 egg
- ½ cup Hellman's mayonnaise
- Salt and pepper
- 1 head frisée
- 1 lemon cut in half

For lemon aioli:

- 1 Tblsp whole grain mustard
- ¼ cup sour cream
- ¼ cup mayonnaise
- ½ garlic clove (sliced *Goodfellas* thin)
- ½ cup EVOO
- 1 Tblsp fresh lemon juice
- 1 tsp Kosher salt
- Freshly cracked black pepper

Lemon Aioli Method:

- Combine all ingredients in a food processor and process until smooth and creamy. Refrigerate until ready to serve

Lobster Cakes Method:

- Using a food processor, process bread until it resembles coarse crumbs
- In a large bowl, combine breadcrumbs, lobsters, egg, mayonnaise, season with salt and pepper and fold to combine
- Have a light touch and separate into 8 mounds.
- Form eight light balls using your hands, and lightly press to form into a cake.
- Heat oil over medium heat in a large sauté pan and fry the cakes until golden, turning once. Keep warm in oven on low temperature, or place on paper toweling and have plates prepared to serve.
- Drizzle the frisée with oil and season with salt and pepper and a squeeze of lemon
- To serve, napper the sauce onto the plate, serve the lobster cakes on top of the sauce, and the frisée as a garnish on top of the cakes. Give a few turns of cracked black pepper and enjoy.

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Bohigas Cava Brut Rsv.

Family-owned winery, from grape growing to bottling, all Bohigas wines come from their estate. The vineyards are farmed organically, and the estate is now certified. Cava is a blend of Xarello, Macabeo, and Parellada. The vineyard is 45 miles west of Barcelona in the Anola River valley which is particularly well-suited for Cava production. Bohigas has a constant and small bubble, notes of apple and pear, citrus peel, lovely acidity and freshness.

Blood Orange Mimosa Pitcher Cocktails

Ingredients:

- 10-12 blood oranges, juiced and strained, or 2 ½ cups blood orange juice
- 1 750 ml. bottle Bohigas Cava
- 8-10 pieces of blood orange peel, removed with a vegetable peeler and twisted for garnish

Method:

- Pour the blood orange juice into a pitcher and keep chilled until ready to serve
- Just before serving, pour in the chilled Cava and stir very lightly to incorporate
- Serve immediately in coupe glasses or flutes with the blood orange twists for garnish

Blueberry Cake with Almond and Cinnamon

This cake is like the best blueberry muffin you've ever had. You can certainly have it for dessert, but brunch is the best meal ever created. That's what this is really for with a freshly squeezed blood orange mimosa. It will make your day profoundly better.

Ingredients:

- Nonstick spray for pan
- 1 cup almond flour
- ¾ cup all-purpose flour
- 1 tsp baking powder
- 1 ½ tsp ground cinnamon
- ¾ tsp Kosher salt
- ¾ cup (1 ½ stick) unsalted butter at room temperature
- ½ cup light brown sugar
- ¼ cup and 3 Tbsp granulated sugar
- 2 large eggs
- 1 Tbsp
- 2 cups blueberries

Method:

- Preheat oven to 375°F. Spray a 9-inch tart pan or round cake pan with non-stick spray or butter bottom and sides and sprinkle flour all over, banging out any excess
- Whisk together the almond flour, all-purpose flour, baking powder, cinnamon, and salt in a small bowl
- In an electric mixer, combine brown sugar and ¼ cup granulated sugar together on medium high speed until the mixture is super light and fluffy, about 4 min
- Scrape down the sides of the bowl and with the mixer on slow-medium speed, add the eggs on at a time. Beat until the mixture is incorporated, then add vanilla. Increase the speed to medium-high and mix until the volume has nearly doubled, around 4 min.
- Fold in the dry mixture, looking for no dry spots
- Gently add 1 ½ cps of the blueberries by hand, don't smush them
- Transfer the batter to the prepared tart pan and use a spatula to smooth the top. Sprinkle with the remain blueberries and the 3 Tbsp of sugar on top and bake until the cake is golden brown and pulls away from the edges, round 30-35 min.
- Remove from the oven and let cool completely before slicing