

# THE FINE WINE COMPANY WESTPORT



CURATED WINES & CRAFT SPIRITS

ORGANIC · SUSTAINABLE · BIODYNAMIC

## Conquilla Cava Brut Rose'

Conquilla, Catalan for 'shell', is an estate grown Cava, family – farmed, from sedimentary limestone soils of the Penedes valley west of Barcelona. 100% Pinot Noir, Maceration on the skins for about eight hours to achieve the desired hue. After primary fermentation, a long, slow secondary fermentation at low temperature followed by twelve month's aging sur lie in bottle before disgorgement.

## Picnic Basket Fried Chicken

It's July and true summer. Here is an iconic recipe to have for the beach, after a hike or bike ride, at the lake house or summer rental at the shore. And, keeping with that summer vibe, if you want to order a basket of fried chicken instead of dealing with hot oil, that's o.k. too.

Serves 4

### Ingredients:

- 2 pounds chicken legs and thighs
- Sea salt
- Freshly ground pepper
- ½ tsp. cayenne
- 3 cups buttermilk
- 4 eggs beaten.
- 3 cups flour
- Vegetable oil for frying

### Method:

- Season the chicken with salt, pepper, and cayenne. Place in a large plastic bag and pour the buttermilk into the bag. Seal well and refrigerate overnight in the refrigerator.
- Preheat the oven to 375 degrees.
- Place the chicken in a dish with its marinade in a dish with a shallow rim. Put egg yolks in a dish in a sheet pan or dish with a rim and the flour in a sheet pan or dish with a rim.
- Dredge the chicken in the flour, then the egg, then the flour again.
- In a Dutch oven, pour in enough oil so that the chicken pieces will be completely submerged in oil. Cook the oil over moderate heat. Your goal is to keep the oil at 350 degrees, so monitor with a thermometer.
- Once at 350, fry the chicken on both sides for 2-3 minutes, the skin should be golden brown. Transfer to a baking sheet and place in oven. Cook in batches until all pieces are browned on both sides.
- Bake the golden pieces of chicken in the oven until cooked through, about 15 minutes -temp into the deepest part of the leg should read 160 degrees.
- Season again with salt and serve or chill completely for a picnic.

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## Donati Claret

Blend of 49% Cabernet Sauvignon, 39% Merlot, 5% Malbec, 5% Petit Verdot, 2% Cabernet Franc. Family owned and has been in operation for twenty years in Paso Robles. Sustainable Farming. Bordeaux style blend with notes of cherry, blueberry, raspberry, and white pepper.

## Thai Beef Salad

Serves 4

### For marinade

- 4 limes, juiced
  - 4 cloves garlic, minced
  - ½ cup canola oil
  - 1 cups soy sauce
  - 5 Tbsp, peeled and minced fresh ginger
  - 3 scallions chopped
  - 2 Tbsp. honey
  - 2 Tbsp siracha
  - Grated zest and juice of 1 lime
- 
- 2 lbs flank steak, trimmed

### For salad

- 2 bunches watercress or arugula
- ¼ red onion, thinly sliced
- 3 scallions, sliced
- 1 grated carrot
- 3 radish, thinly sliced

## Method

- Before adding the beef to the marinade reserve ¼ cup of the marinade, it's the dressing for the salad as well.
- Combine ingredients for the marinade and mix well.
- Place the marinade and beef in a large Ziplock bag and refrigerate for 30 minutes. Refrigerate the reserved marinade as well.
- Prepare a medium-hot grill. Remove the steak from the marinade.
- Grill the steak for 5 minutes on each side for medium rare.
- Remove the flank steak from the grill and let it rest for 5 minutes.
- Slice the steak on the bias into ¼ inch thick slices.
- In a large bowl, toss together the beef and the reserved dressing. Add the watercress, onion, scallions, carrot, radish, and toss again.
- Serve on a large platter.

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## Lelievre Auxerrois

Once flourishing, Lorraine vineyards have been destroyed by 3 consecutive French- German wars: 1870, 1914, and 1939. In the early 1950's, a handful of talented wine growers and wine makers, whose families have always lived in the area, decided to revive the appellation and replanted vines that could thrive in the very continental weather. 45 years later, vines are blossoming, and the Cotes de Toul appellation is back on the map.

Planted on 1.2 hectares of clay- limestone and silt soils, on a "cuesta" topography like some areas in Burgundy, Auxerrois grapes are hand harvested.

## Shrimp- Corn Chowder

- 2 Tbsp butter
- 2 Tbsp olive oil
- 1 Vidalia onion, small diced
- 3 celery stocks peeled and small dice.
- 8 ears of corn, kernels removed, cobs reserved.
- 2 tsp finely chopped thyme leaves
- 8 cups chicken stock
- 3 Yukon gold potatoes, small diced
- 2 ½ tsp sea salt
- Freshly ground black pepper
- 1 cup heavy cream
- 1 lb cleaned and deveined small shrimp
- 2 tsp finely chopped basil leaves

## Method

- In a large Dutch oven melt the butter and olive oil.
- Add the onions and celery and cook for 10 minutes until they are soft.
- Add the cobs and stock, increase the heat to high and bring to a boil.
- Add the corn, reduce the heat to medium and allow the soup to simmer for 25 minutes.
- Remove the cobs and discard.
- Add the potatoes, salt, pepper and cook for an additional 15 minutes until the potatoes are tender.
- Add the shrimp to the pot and cook until pink and cooked through about 3 minutes.
- Remove the pot from the heat and stir in the basil and thyme.
- Ladle into bowls and serve.

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## Domaine de la Pusterle

In 2016, in the heart of Luberon, Provence the Strassers acquired Domaine de la Pusterle with its unique terroir of 15 hectares in one plot, resting on sandy matrices composed of silt and clay. In 2020, the vineyard was certified organic. Their old vines from Rhone and some southerly grape varieties such as Rolle, inspire a style between subtlety of texture and contemporary interpretation of the AOP Luberon. The wine is a blend of Grenache Blanc and Rolle. Rolle is also known as Vermentino-which grows in Tuscany, Portofino & Sardinia but changes its stripes in Provence and is known as Rolle.

## Roadside Clam Shack Fried Clams and Tartar Sauce

### Ingredients

- 1-pound shucked fryer clams
- ½ cup buttermilk
- 2 Tbsp Tabasco
- 4 cups Vegetable oil
- 3 cups AP flour
- 1 Tbsp dry mustard
- 1 ½ tsp paprika
- 2 tsp kosher salt
- 1 ½ tsp freshly ground black pepper
- 1 lemon cut into wedges

### Tartar Sauce

- 1 cup Hellman's mayonnaise
- 3 Tbsp dill pickles, minced
- 2 Tbsp capers, rinsed and chopped
- 3 shakes of Tabasco
- 1 Tbsp freshly squeezed lemon juice
- Kosher salt and freshly ground black pepper

### Method:

- In medium bowl combine the clams, buttermilk, and tabasco. Cover and refrigerate for 1 hour.
- In a Dutch oven, heat the oil to 375degrees.
- Preheat the oven to 200 degrees.
- While the oil is heating combine the flour, mustard, paprika, salt and pepper in a large bowl.
- Drain the clams and toss them in the seasoned flour, coating them well.
- In batches, place the clams in a fryer basket and carefully lower them into the oil.
- Fry until they are golden brown and crisp 3-4 minutes. Drain off excess oil, season with salt and place on a baking sheet in the oven to keep warm while cooking the rest. For the tartar sauce, combine the ingredients in a medium bowl, mix well and spoon into a ramekin. Place the clams on a large platter, serve with lemon wedges and tartar sauce.