

# THE FINE WINE COMPANY WESTPORT



CURATED WINES & CRAFT SPIRITS

ORGANIC · SUSTAINABLE · BIODYNAMIC

## Mas Arnaud Côtes du Rhône

The Côtes du Rhône rouge is a blend of 60% Grenache, 20% Syrah, and 20% Cinsault. This is a very fruit forward Rhône due to high temperatures making for a riper and juicier wine than usual. It's bold with lots of blackberry, raspberry, plum, garrigue, and black pepper. Farming is organic and certified biodynamic, the soil is comprised of limestone and clay and the wine is aged in tank for one year.

## **Pan Roasted Chicken with Mushrooms, Shallots, and Herbs**

A good, comforting bistro style dish that is boldly flavored, and easy to cook.

### **Ingredients:**

- 1 chicken, quartered
- Kosher salt and freshly ground black pepper
- ¼ cup extra virgin olive oil
- 20 white mushrooms, cleaned and halved
- 2 containers of 'chef mix' mushrooms (cremini, hedgehog, oyster) available at Whole Foods or Balducci's
- 4 medium shallots, quartered
- 1 Tbsp Dijon mustard
- 1 cup white wine, (I use Loire Valley Sauvignon Blanc Le Petit Perrier or Daguet)
- 3 Tbsp fresh parsley, minced
- 3 Tbsp. fresh tarragon, minced
- Juice of 1 lemon

### **Method:**

- Preheat oven to 350°F
- Season the chicken on both sides with kosher salt and cracked black pepper
- In a large Dutch oven, heat the olive oil (if you only have a small Dutch oven, do it in batches) and sear the chicken pieces skin-side-down, until the skin is brownish and crisp, approximately 5 minutes
- Take out of pan and set aside on a plate
- add the mushrooms and shallots to the pan
- Add the Dijon mustard and let cook for 2 minutes, add the wine and deglaze, scraping the fond on the bottom of the pan
- Reduce the wine by 1/2
- Return the chicken to the pot skin side up along with the accumulated juices and roast for about 35-40 minutes
- Give a good squirt of lemon to the chicken and place in a warm serving platter with the mushrooms and shallots.
- Season the chicken with the chopped parsley and tarragon and serve

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## Sylvain Bailly Quincy 2021

Pale yellow, aromatics of white flowers, citrus, lovely acidity and minerality. Lively, refreshing, and balanced. Quincy is another town in the string of Sauvignon Blanc villages in the Eastern Loire. The estate is mainly located in the villages of Buè. 80% of the vineyards are planted to Sauvignon Blanc and 20% to Pinot Noir. The hard and very stony limestone soil provides finesse and fruitiness to the wines while Kimmeridgian marl provides structure to the wine.

## **Parchment Baked Cod with Tomatoes and Basil**

Cooking in parchment is healthy, easy and melds ingredients well. The aromatics are amazing when the parchment is cut open. Serve with spinach sauteed with garlic and red pepper flakes for an easy side dish to accompany the fish.

\*serves 4

### **Ingredients:**

- 4 6oz. Thick cod filets
- Sea salt
- Cracked black pepper
- Pint of Campari tomatoes, halved
- 1 shallot, minced
- 1 garlic clove, minced
- 12 fresh basil leaves
- Zest of 1 lemon
- 3 tbsp. extra virgin olive oil (best quality), and a bit more for parchment
- 2 tbsp. of butter

### **Method:**

- Preheat the oven to 375°. Cut 4 pieces of parchment paper into 8x12 inch pieces.
- Season each piece of cod with sea salt and cracked black pepper
- In a small bowl, combine the sliced tomatoes, garlic, shallots, basil, olive oil, and zest.
- Oil the 4 rectangles of parchment and fold each one in half the long way to create a crease. Open up the parchment, put a filet on one half of each parchment. Divide the tomato mixture onto the pieces of fish.
- Dot each filet with 1½ tsp. of butter and season with a touch more of salt
- Fold each rectangle in half over the fish and place them on a baking sheet. Then fold the other corners to tightly seal. Brush the tops of the parchment with oil.
- Bake for 8-10 minutes. If using a thermometer, it should read 140. You can tell by the feel of the fish (once you get used to what it feels like)
- Let rest for 5 minutes
- Serve each pouch on a plate and pass a pair of scissors for each to cut open their pouch.
- Serve with a bowl of sauteed spinach, family style.

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## Domaine De La Pusterle 2020

Domaine de La Pusterle is located in the heart of Luberon, Provence. The Strasser family acquired the estate with Mediterranean climate, its unique terroir of 15 hectares resting on sandy matrice composed of silt and clay. In 2020, the vineyard was certified organic. Plantings are old vine Rhone varietals and the southerly grape varietal Rollé, known as Vermentino in Tuscany and Sardinia. This wine is considered a contemporary wine blending using Grenache Blanc and Rolle'.

## Roasted Butternut Squash Risotto with Pine Nuts and Parmesan

January is all about easy recipes. Here, I roast the squash in the morning and then make the risotto in the evening when I get home. It's a comforting, easy and delicious main dish. Roasted Brussels sprouts are a nice side dish addition.

### Ingredients:

- 1 butternut squash, 2 lbs.
- 2 Tbsp olive oil + more for risotto
- Kosher salt and freshly cracked black pepper
- 1 tbsp. of butter
- 2 cloves of garlic, minced
- 1 tbsp. of fresh thyme, minced
- 1½ cups of arborio rice
- 1 cup of dry white wine (I use Loire Valley Sauvignon Blanc Le Petit Perrier or Daguet)
- 6 cups of warm chicken stock, preferably homemade
- Kosher salt and cracked black pepper
- ½ cup heavy cream
- 1 cup of freshly grated Parmesan cheese + more for garnish
- Toasted pine nuts for garnish
- Freshly minced parsley + Parmesan for garnish

### Method:

- Preheat oven to 400°
- Chop off the top and bottom of the squash. Remove the seeds, a grapefruit spoon is helpful in scraping the seeds out.
- Place the squash on a sheet pan fitted with parchment paper.
- Season with salt, pepper and brush the inside and outside of the squash with oil
- Place skin-up on the sheet pan and roast for about 40 minutes until ultra-soft and the squash collapses. Scoop the squash out of its skin and refrigerate until ready to use or continue with the recipe.
- Heat chicken stock in a sauce pot. Leave it on low to simmer
- In a heavy bottom sauce pot or Dutch oven, melt the butter with the olive oil. Add the shallots and garlic on medium-low until the shallots are translucent
- Add the rice and stir to coat the grains
- Add the wine. Stir and cook for minute
- Add 2 ladles of stock at a time to the risotto. Stir, when the stock is almost gone and the risotto is almost dry, continue with 2 ladles of stock at a time until the rice is cooked about 25 minutes total
- Stir in the heavy cream and let it absorb into the rice
- Add the roasted squash to the risotto and cook until heated through
- Stir in the Parmesan cheese
- Serve in warmed bowls with the toasted pine nuts, minced parsley, and grated Parmesan.

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## Domaine Soumade Rasteau

Founded in 1979 the estate has 26 hectares in the commune of Rasteau and an additional hectare in Gigondas of 30 year old vines planted to Grenache, Syrah & Mourvèdre. The wines are vinified entirely in stainless steel. The wine has intense fruity character and savory nuance with a bit of herb, spice, and cocoa powder notes. The dry red wines of Rasteau were promoted to Cru status in 2010- which puts them in line with Gigondas and Châteauneuf du Pape.

## Low & Slow Braised Pork with Sweet Peppers, Fennel, and Orange Zest

Serves 4

### Ingredients:

- 2 lbs. of boneless pork butt or shoulder trimmed of fat and cut into 2½-3 inch pieces
- 3 tbsp. fresh oregano, minced
- 3 tbsp, fennel pollen (or substitute fennel seed turned to dust in mortar and pestle)
- 2½ tsp. kosher salt
- 1 tsp. freshly ground black pepper
- 3 tbsp. extra virgin olive oil
- 1 large onion, thinly sliced
- 1 fennel bulb, sliced 1 inch thick (fronds reserved for garnish)
- 3 bell peppers- 1 red, 1 yellow, 1 orange, sliced ½ inch long wise
- 4 garlic cloves, minced
- 1 14 oz can San Marzano whole tomatoes, broken up with hands
- 2 cups chicken stock, preferably homemade
- 1 cup of white wine (I use Loire Valley Sauvignon Blanc Le Petit Perrier or Daguet)
- Zest and juice of an orange
- ½ cup minced fresh parsley for garnish & reserved fennel fronds for garnish

### Method:

- Preheat oven to 350°
- In a large bowl, toss the pork with the oregano, salt, 1½ tsp. black pepper, fennel pollen, and red pepper flakes. Set aside.
- Using a Dutch oven, heat 2 tbsp of the oil, sear the pork on all sides (don't crowd the pan, work in batches) about 4 minutes for each side. Remove the pork from the pan and set aside.
- Add remaining olive oil, and toss in the onions, peppers, fennel, and garlic, and cook for 4-5 minutes it begins to soften
- Add tomatoes
- Deglaze with 1 cup of white wine, use a wooden spoon to remove fond from bottom of pan
- Return the pork to the pot along with any accumulated juices
- Cook for 2 hours - checking, looking for fall-apart tender
- When fall-apart tender, add zest and juice of the orange
- Serve in warm shallow bowls. Scattered with parsley and fennel fronds for garnish
- Serve with a warm baguette.