

THE FINE WINE COMPANY WESTPORT



CURATED WINES & CRAFT SPIRITS
ORGANIC · SUSTAINABLE · BIODYNAMIC

Korsic

Produced from 100% Friulano, from high altitude vineyards planted on Ponca sandstone - marl just south of Austria, on the Italian Slovenian border. The vineyards here sit overlooking the rolling hills of Collio to the south and the Alps to the north. The warm wind current of the Adriatic Sea keeps the grapes dry, while the Julian Alps to the North protect it from the cold wind currents and rains. Fermented in steel, aged 4 months in bottle prior to release.

Crispy Baby Yukon Golds, sour cream, dill & pickle onions

Hot, crispy, smashed potatoes are served over seasoned sour cream and Greek yogurt finished with flurry of herbs & pickled red onions. Great 1st course or side.

Serves 4

Ingredients:

- ½ cup EVOO
- 2 lbs. baby Yukon gold potatoes
- 1 tsp kosher salt
- 1 cup plain Greek yogurt
- 1 cup sour cream
- 2 tbsp chopped fresh chives
- 2 tsp onion powder
- 1 tsp garlic powder
- Cracked black pepper
- 3 tbs chopped parsley
- 3 tbs lightly chopped dill
- 2 tbsp. finely minced fresh chives
- 1 tsp fennel fronds.
- Malden flake salt for garnish

Pickled Onions:

- ½ cup red wine vinegar
- 2 tsp. sugar
- 1 tbs. kosher salt
- 1 tsp freshly cracked black pepper
- 1 medium red onion, thinly sliced
- ½ tsp. red pepper flakes

Method

- Pickled Onions:
 - In a small sauce pan over medium-high heat combine ½ cup of water, vinegar, sugar, salt, pepper, and red pepper flakes. Bring to a boil, stirring once or twice until sugar and salt is dissolved.
 - Push the thinly sliced onions into a small jar that has a tight-fitting lid and pour the hot vinegar over the onions, pushing them down having the brine cover the onions. Cover tightly, place in fridge and refrigerate for minimum of 2hrs.
 - Refrigerated pickled onions will keep for 2 weeks.
- Potatoes:
 - Pre heat oven to 450 F, grease a baking sheet. Place the potatoes in a large pot with enough water to cover them by 2 inches. Bring to a boil over high heat. Cook until the potatoes are fork tender, about 10-15 minutes (depends on size of potatoes). Drain the potatoes, dry on towel.
 - With a meat cleaver smash the potatoes or place another baking sheet on top and push down to smash.
 - Lightly toss the potatoes with olive oil and season with salt and pepper. Roast the potatoes until crispy and golden brown, 20-30 minutes.
 - In a small bowl combine the sour cream, yogurt, chives, and spices and mix well.
 - Spread the yogurt onto a serving plate and the potatoes on top. Sprinkle with the freshly cut herbs, pickled onions and finish with Maldon flake salt.

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Peterson Primary Zinfandel

Peterson Winery has been making wine in Sonoma County's Dry Creek Valley for over 30 years. Artisanal wines crafted using a low-tech, yet high-touch approach called "Zero Manipulation". Fred Peterson, veteran wine maker and very animated character recently came to visit us at the store to taste through his current vintage. I asked him what the new wine makers of the region were planting and producing in Dry Creek. He sighed a bit and after few moments replied, "Well Cory... if you aren't planting Zinfandel in Dry Creek you're probably stupid and they are planting whatever else." The wine is a classic marriage of soul and earth. Fred's motto "no soulless wines".

Southwestern black bean and sharp cheddar stuffed sweet potatoes with avocado cilantro & lime.

This dish has the flavors of nachos but isn't crazy bad for you but is equally delicious as nachos. Serve with mixed greens with salsa vinaigrette. .

Ingredients

- 4 large sweet potatoes
- 1 can black beans, drained and rinsed
- 2 tbsp EVOO
- 1 red pepper, small dice
- 1 yellow pepper, small dice
- 1 red onion, small dice
- 2 cloves garlic minced
- 2 tsp smoked paprika
- 2 tsp ground cumin
- Salt and freshly cracked pepper.
- 1 tsp chipotle chili power
- 1 ½ cup shredded sharp cheddar.
- 1 lg avocado- dice just before serving.
- 1 lime juiced.
- 1 lime cut into wedges
- 2 scallions, chopped for garnish.
- 2 tbsp. scattered cilantro leaves for garnish.

Method:

- Preheat oven to 400F.
- Pierce the sweet potatoes several times with a paring knife, place on a parchment covered baking sheet and bake until very fork tender.
- Meanwhile, in a large sauté pan, sauté onions until translucent, add peppers and garlic tossing and cooking lightly. Add beans and spice and continue to toss. Cook through and add the lime juice.
- Carefully cut open the sweet potatoes and with the back of a tablespoon make a deep cavity and push the potatoes up the side of both halves.
- Fill the potatoes, with the bean mixture and scattering sharp cheddar over the potatoes.
- Return to oven and bake until the cheese is melted and bubbly, about 5mins.
- Remove the sweet potatoes from the sheet pan carefully to a platter, scatter cilantro, green onions, and diced avocado over the potatoes, and serve.

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Serragrilli Gavi di Gavi

Since the end of the 19th century the land of Collina Serragrilli has been farmed by a single family for four generations. Today winemaker Piernicola Bruno and Oenologist, Gianfranco Cordero handle operations in the cellar. 100% Cortese, from clay-limestone, sand, and chalk soils, practicing organic, fermentation occurs in stainless steel tanks, must remain on the lees for 4 months, light filtration and cold stabilization. The wine is aged 6 months prior to release. Pretty with luminous golden color, notes of apple, pear, chamomile and hints of almonds. A wine that is lovely by itself and terrific with chicken and fish dishes.

Chicken and herb scallopine with artichokes roasted tomatoes and fresh mozzarella

Serves 2 can be doubled.

Ingredients

Marinade for chicken:

- ½ cup parsley, chopped
- ¼ cup basil, minced
- 4 garlic cloves, minced
- Zest of a lemon, minced
- ¼ cup EVOO
- Kosher salt and cracked pepper
- 2 chicken breasts

To complete the Dish:

- 8 compari tomatoes
- 2 tbs EVOO
- Kosher salt and pepper
- 1 package of frozen artichokes, thawed
- 2 cloves garlic
- 1 lemon juiced
- Basil leaves
- ½ lb. fresh mozzarella

Method

- Pre heat oven to 400F.
- Combine the first 6 ingredients in a bowl, mix well and set aside.
- Slice the chicken breasts length wise into thirds, place between saran wrap and pound to even ¼ inch thickness with mallet.
- Combine the chicken with the marinade for 20-30 minutes.
- Slice tomatoes, toss lightly with olive oil, add salt and pepper, roast for 10 minutes until soft but not showing color and set aside. The tomatoes will finish roasting with the chicken. Reduce oven temperature to 375 F.
- Set a grill pan over medium high heat and sear the chicken on both sides. Toss the artichokes with garlic, lemon and EVOO. Add the artichokes to pan with the chicken to absorb its' juices. Then with tongs place the artichokes over the chicken slices. Lay slices of mozzarella over the artichokes and add the roasted tomatoes to the pan scattered about.
- Place pan in oven and cook through about 15 minutes. Let rest for a few minutes.
- Scatter basil leaves around pan and serve family style.

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Guerriero Nero, Le Marche

The Marche is east of Tuscany toward the Adriatic sea. Guerriero farm a variety of grapes native to the region including Bianchello, Verdicchio, Sangiovese, Montepulciano, and Cabernet Sauvignon. The winery also has 30 hectares of land covered by ancient olive groves and produces high quality extra virgin olive oil. The wine is a blend of Montepulciano, Sangiovese and Cabernet Sauvignon. which all undergo a long maceration on the skins. The wine is then vinified at a controlled temperature and aged for 10 months in French Oak barrels, followed by 6-8 months of aging in the bottle.

Grilled Portobello's (with or without grilled steak) sandwiches with grilled onions, Fontina and arugula mayonnaise.

This is a great sandwich with or without grilled flank steak, you choose. The key to success with the flank steak is slice it against the grain of the muscle fibers, very thinly.

Serves 4

Ingredients:

Marinade for steak, mushrooms & onions:

- 1 red onion, sliced
- 2 cloves garlic, minced
- 1 shallot, minced
- 1 rosemary sprig, needles only, minced
- Zest of lemon, minced
- 2 tbs balsamic vinegar
- 2 tbs EVOO
- Kosher salt and cracked pepper
- 4 portobello mushrooms, stems removed.
- 1 red onion, sliced thin
- 1 ½ lb. Flank steak, about ¾" thick.

Arugula Mayonnaise:

- ¾ cup mayo (Hellman's)
- Juice of ½ lemon
- 2 tbs fresh or prepared grated horseradish
- 1 bunch coarsely chopped arugula
- Salt and crack pepper

To serve:

- 1 bunch of arugula
- 1 loaf ciabatta, split horizontally.
- ¼ lb fontina

Method:

- To marinate steak, mushrooms and onions combine ingredients in a large Ziplock bag or large mixing bowl and marinate for 2hrs in refrigerator, up to 6hrs.
- Arugula Mayo-combine the mayo, lemon juice, horseradish, and arugula in a food processor, pulsing for 1 minute to combine the ingredients. Season with salt and pepper. Remove to a small bowl, cover, and place in refrigerator.
- Pre heat grill until its very hot. Carefully wipe the grates with a small bit of oil on a paper towel. This creates a nonstick surface.
- Grill each side of the flank steak for 6-7 minutes and let rest for 10 minutes.
- While the steak rests, grill the mushrooms and onions.
- Brush the cut sides of the ciabatta with a little bit oil and grill for a minute to toast.
- Slice the mushrooms, separate the onion rings, and slice the steak against the grain. Slicing super thin slices.
- To assemble:
- Spread both sides of the bread with arugula mayo, lay several slices of the flank steak on the bottom half and mound the mushrooms and onions. Cover the onions with a couple slices of the fontina, top with arugula and cap it with the other half of the bread.