

THE FINE WINE COMPANY WESTPORT



CURATED WINES & CRAFT SPIRITS

ORGANIC • SUSTAINABLE • BIODYNAMIC

St. Antony Weissburgunder

The Heylzu Hershheim estate traces back to 1561 when monks planted vineyards near the town of Rheinhessen. In 1909 the Hershheim family took over the vineyards and estate, becoming pioneers of organic farming in the region. Today, the estate is certified biodynamic, and the vineyards use natural fertilizers, permanent plant coverage, soil aeration and no heavy machinery to ensure the health of all plants. In the cellar, there is no use of cultured yeast, stainless steel, or temperature control. All fermentation is spontaneous, and the wines are fermented and aged in large, old wooden barrels. Weissburgunder is the German name for Pinot Blanc, the wine is bright, fresh, and floral with hints of spice, lemon balm and a mineral finish.

Spicy Tuna Avocado Towers Sushi made easy, if you don't have a mold, no worries, simply cut out top and bottom of a small tin can, such as a tuna can or tomato paste can.

Serves 4 Appetizer

Ingredients:

- 2 ea 4 oz sushi-grade tuna steaks, diced ½ inch cubes
- 2 ea Avocados, diced ¼ inch cubes
- 3 tbsp. plus 2 tsp low sodium soy sauce (plus more for serving)
- 1 tbsp. toasted sesame oil
- 1 scallion sliced very thin on the bias.
- 1 tbsp. sesame seeds, plus more for garnish
- 2 tbsp. rice vinegar
- ½ tsp pink Himalayan salt
- 1/3 cup mayo (Hellman's)
- 2 tbsp. siracha
- 1 nori sheet, quartered.
- 1 cup cucumber, peeled, thinly sliced with precision.
- Micro greens for garnish
- Soy sauce to serve.
- Sesame seeds for garnish.

Method

- In a small bowl, lightly combine the tuna, avocado, 3 tbsp of soy sauce, sesame oil, green onion and sesame seeds, toss lightly, divide into 8 small bunches. (There will be 2 layers of tuna in each tower)
- In a separate bowl combine the rice with rice vinegar and salt. Toss well divide into 4 small bunches.
- In a small bowl, combine, mayo, siracha and the remaining 2 tsp soy sauce.
- Using the mold or cut out tin can, place one piece of the nori followed by a thin layer of the tuna, ¼ of the cucumber, then ¼ of the rice, then finish with a second thin layer of the tuna. Remove the mold carefully. Repeat with the other stacks making 4 total.
- Top each stack with a small spoonful of the siracha mayonnaise, top with microgreens and the sesame seeds for garnish.

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H.B. Picpoul de Pinet

From 15-20 year vines, and clay and limestone soils. 100% Picpoul, a traditional local variety planted on sun drenched hillsides. Known as the Muscadet of the South. Tarragon and asparagus can be wine pairing fighters, Picpoul loves these two flavors of spring. It's a clean, bright, fresh wine.

Asparagus & Goat Cheese Tart. Before you throw this recipe across the room, you don't need to make your own dough and this tart is so easy to make, it's a great pairing with Picpoul and Mother's Day.

Serves 4

Ingredients:

- 4oz Fresh goat cheese, room temp. (Such as Chevre)
- 1 egg lightly beaten.
- 1 ½ tbsp. chopped fresh tarragon.
- 1 ½ tbsp. chopped fresh parsley
- ½ tsp white pepper and salt
- Zest of lemon, finely grated
- 8 oz crème fraiche
- 1 sheet all butter puff pastry
- ½ lb thin asparagus, woody ends removed
- EVOO as needed
- Shaved Parmesan cheese
- AP flour for dusting work surface

Method

- Heat oven to 425F.
- In a medium bowl, mash together goat cheese, egg, tarragon, parsley, lemon zest, salt, pepper. Whisk in the crème fraiche until smooth.
- On a lightly floured surface, roll the puff pastry to form a 13 x 11 rectangle.
- Transfer the dough to a parchment lined cookie sheet.
- Score a ½ inch border around the edges of the puff pastry.
- Spread the crème fraiche mixture evenly inside the scored border.
- Top with the asparagus spears and brush them lightly with olive oil, sprinkle salt and grated Parmesan over the asparagus.
- Bake until golden, 25 min., let cool on the cookie sheet for 15 min. Drizzle with olive oil, scatter the tart with tarragon leaves and serve.

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Bagordi Crianza

Bagordi Crianza- Fun Rioja with loads of blackberries and cranberry fruit, notes of black pepper, balsamic, and a touch of spice. The wine is a blend of Tempranillo, Graciano and Garnacha. The term Crianza means the wine must be aged for a minimum of 1 year in barrel and one year in bottle before release. Bagordi wines are certified organic, the soil is blend of calcareous clay, sand and limestone.

Easy Tapas Menu **Baby new potatoes, with chili sauce** **Spinach and Mushrooms Tortilla** **Fried Chorizo with herbs**

Serves 4

Baby New Potatoes with Chili Sauce part of tapas dinner or brunch

Ingredients:

- 1lb new potatoes, unpeeled
- 2 garlic cloves, chopped
- 2 dried red chilies, lightly crushed
- 1 tbsp. smoked paprika
- 2 tbsp. sherry vinegar
- 2/3 cup EVOO
- salt

Method

- Place the potatoes in a steamer set over a pan of boiling water. Cover and steam for 30 minutes or until fork tender. Keep warm.
- Meanwhile make the sauce, place the garlic, chilies, paprika, in a mortar and grind to a paste with a pestle. Season with salt, then gradually work in vinegar. Finally whisk in the olive oil.
- Transfer the potatoes to a warm serving dish and serve with the chili sauce.

Spinach & Mushroom Tortilla part of tapas dinner or brunch.

Ingredients:

- 2 tbsp. olive oil
- 3 shallots, finely chopped
- 12 oz cremini mushrooms, sliced
- 10 oz fresh baby spinach
- 2 oz toasted, slivered almonds
- 5 eggs
- 2 tbsp. chopped fresh parsley
- 3 oz Mahon, Manchego, or Parmesan (or combination of any)
- Salt & pepper.

Method

- Heat the olive oil in a skillet that can be placed under the broiler
- Add the shallots and cook over low heat until softened.
- Add the mushrooms and cook, stirring frequently, add the spinach, increase the heat, stirring frequently until wilted, season to taste with salt and pepper and stir in the slivered almonds.
- Beat the eggs with parsley and pour the mixture into the skillet and cook for aprox 5min, until the underside is set. Lifting the edges of the tortilla to let the uncooked egg run over the cooked egg for consistent cooking. Meanwhile preheat the broiler to high, sprinkle the grated cheese over the tortilla and cook in the broiler for 2-3mins.
- Serve, hot or luke warm, cut into wedges.

Fried Chorizo with herbs part of tapas dinner or brunch.

Ingredients:

- 1 lb. chorizo
- 2 tbsp olive oil
- 2 garlic cloves, finely minced
- 4 tbsp. chopped mixed fresh herbs- parsley, thyme and oregano.

Method

- Using a sharp knife, cut the chorizo into ¼ inch thick slices.
- Heat a skillet without any additional fat and cook over medium heat, stirring, frequently until crisp and browned.
- Remove the chorizo slices with a spatula or slotted spoon and drain well on paper towels.
- Heat the olive oil in the skillet with the chorizo fat over medium low heat. Add the garlic and herbs and cook the garlic until its golden. Return the chorizo, stirring to incorporate until heated through. Transfer to a warm serving platter and serve with other tapas.

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Alexana Gran Rouge

This is a fun and delicious Grenache, Syrah and Mourvèdre blend from a single vineyard, the Lonesome Spring Ranch in Colombia Valley. Notes of black cherry, bramble, spice box and cedar. It's a very smooth wine with supple tannins. 484 cases produced.

BBQ Pulled Pork with Spice Slaw

Serve on buns with pickles.

Serves 4

Ingredients:

- 1 5-7lb pork roast- shoulder or Boston Butt.

Dry Rub

- 3 Tbsp. smoked paprika
- 1 tbsp. garlic powder
- 2 tbsp. brown sugar
- 1 tbsp. dry mustard
- 1 tbsp. onion powder
- 1 tsp. ground cumin
- 3 tbsp. coarse salt.

Cider Vinegar BBQ Sauce:

- 1 ½ cup cider vinegar
- 1 cup yellow mustard
- 1 cup ketchup
- 1/3 cup brown sugar
- 1/3 cup maple syrup
- 2 tbsp. Worcestershire sauce
- 1 tsp. Tobasco
- ½ tsp. freshly ground black pepper

Spice Slaw:

- 1 small head of cabbage, very thinly shredded
- 2 carrots, grated
- 1 red onion, very thinly sliced
- 2 green onions, sliced thin on bias
- 2 tbsp. red wine vinegar
- Juice of 1 lemon
- 1 tsp. celery seeds
- 1 tsp of ground caraway
- Pinch of sugar
- Kosher salt, freshly ground black pepper.

Method

For the Pork:

- Mix the paprika and all dry ingredients together in a bowl. Rub the spice blend over the pork and cover and refrigerate it overnight.
- Pre heat oven to 300F., place pork in roasting pan and cook until it is falling apart, 6-7 hours.
- While the pork is cooking, make the BBQ sauce.
- Combine all BBQ sauce ingredients in a saucepan and simmer for 10 minutes until the sugar dissolves. Set aside until ready for pork.
- When pork is done, with 2 forks pull shreds of meat off the roast.
- Put the shredded pork in a bowl and pour half of the sauce over the pork. Stir well. Pour rest of the sauce into a ramekin to serve.
- To serve, spoon the pulled pork on the bottom ½ of a hamburger bun, top with slaw, serve with pickles and remaining sauce on the side.

Method For the Slaw:

- Combine all ingredients into a large bowl. Pouring the dressing over the cabbage and toss gently. Chill for one hour before serving.