

# THE FINE WINE COMPANY WESTPORT



CURATED WINES & CRAFT SPIRITS

ORGANIC · SUSTAINABLE · BIODYNAMIC

## Icardi Barbera d' Asti

The Icardi estate is in southern Piedmont and known for fruity, refined, clean and elegant wines. Tabaren for what this wine is named (from the French 'Tabarin') was a venue used for theatre, plays, art, and dancing. It is meant to be a wine that's fruity, playful, and fun to drink. It is very easy drinking with bright and juicy fruit and vibrant acidity. It has notes of morello cherry, raspberry, blackberry, earth, and baking spices. On the palate, it is dry, supple, and juicy with a long fruit finish and great balance. The wine is 100% organically grown Barbera, fermented and aged in stainless steel tanks.

Like the wine, this a fun fall dish. Barbera and Italian sausage are best friends. The bitter note of the broccoli rabe is tamed by the sweetness of the squash and all come together with gooey melted Fontina.

## Acorn Squash Stuffed with Sweet Italian Sausage, Broccoli Rabe, & Fontina

Serves 4

### Ingredients for squash:

- 2 large acorn squash
- 1 tsp brown sugar
- Kosher salt
- cracked black pepper
- 2 Tbsp EVOO
- ¾ lb. sweet Italian Fennel Sausage, sliced into ¼ in. rounds
- 2 cloves minced garlic
- 5 cups chopped broccoli rabe
- ¼ tsp red pepper flakes
- ½ cup grated Fontina
- 2 tsp vegetable oil
- ¼ cup grated Parmesan Reggiano
- 2 Tbsp Panko breadcrumbs

### Method:

- Preheat oven to 375°F and line a baking sheet with parchment paper
- Split the acorn squash down the middle, scoop the seeds out, rub the insides of the squash with sugar, salt, pepper, and EVOO, then roast for 50 min cut side down, a fork should go in easily when finished roasting.
- In a large skillet, heat 1 tsp of oil and add the sausage
- Brown the sausage well on both sides and remove from the pan and reserve.
- Lower the heat and add the garlic and red pepper flakes and sauté the broccoli rabe, seasoning with salt and pepper, let cook until the pan is dry
- Off the heat, combine the sausage with the broccoli rabe and stir in the Fontina
- Raise the heat in the oven to 400°F
- Stir together the parmesan, panko, and 2 tsp vegetable oil
- Stuff each squash with the broccoli and sausage filling and top the filling with the panko mixture.
- Slide the baking sheet onto the middle rack and bake squash for 15 min, serve warm

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## Cellar Credo 'Miranius' Xarello 2020

Cellar Credo prides itself on commitment to their lands. They use organic and bio-dynamic practices to make terroir driven white wines of balance.

Miranius is a lively young wine that is very vibrant. Made from 100% Xarello, it has crisp acidity and a lovely textured palate. The wine received its name from a clever, eponymous fox who would venture daily while the farmer worked on the vines. Miranius seemed to love the sweet aromas of the grapes.

## White bean Crostini with Rosemary

Serves 4 as a first course

### Ingredients:

- 2 cups warm cooked cannellini beans
- 2 Tbsp EVOO, plus more for brushing the bread
- 1 Tbsp freshly squeezed lemon juice
- 2 garlic cloves, minced
- pinch of cayenne
- ½ tsp fennel seeds, toasted and crushed
- 2 tsp chopped fresh rosemary
- 2 Tbsp chopped flat leaf parsley, plus more for garnish
- salt and pepper
- 1 baguette sliced into thin rounds
- crushed red pepper flakes
- freshly squeezed juice of 1 lemon

### Method:

- Put the beans, lemon juice, garlic, cayenne, and fennel seeds in a food processor and process until smooth and silken, about 3 min
- Transfer to a bowl, add the rosemary, parsley, salt, and pepper
- Heat the oven to 400°F
- Brush the baguette slices with EVOO and toast on a baking sheet in the oven
- Spread each toast with about a Tbsp of white bean puree, garnish with parsley, crushed red pepper flakes, and a drizzle of EVOO

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## Michel Girault la Grappe d'Or 2021 Fume Blanc

Domaine Girault is in the village of Bue in the eastern Loire and has been owned and operated by the Girault family for over 8 generations. The estate covers 12 hectares which are composed of 75% Sauvignon Blanc and 25% Pinot Noir, grown on the slopes of Grand Chemarin, Chemarin, and Chene Marchand which stretch into the nearby villages of Thauvenay and Vinon.

Pouilly-Fume appellation was created in 1937 originally as Blanc Fume de Pouilly. The Pouilly- Fume name is composed of two parts, 'Pouilly' is short for Pouilly -sur- Loire, the village the wines come from. 'Fume' is short for Blanc Fume, which is the local nickname for Sauvignon Blanc. At maturity, these grapes are coated with a grey bloom, the color of smoke—which explains why Pouilly winegrowers talk of “white smoke” to describe the type of vine, or the wines made from it. “Fume” also refers to the smoky bouquet (the renowned “gun flint aroma”), bestowed by the terroir vineyards of Pouilly-sur-Loire.

## Pear & Endive Salad with goat cheese, cranberry vinaigrette, & candied walnuts

Serves 4

This salad relies on perfectly ripe pears. If you don't have them, skip it until you do. Loire Valley Sauvignon Blanc loves goat cheese. It also happens to make the perfect salad for a first course on Thanksgiving!

### Ingredients for candied walnuts:

- 1 cup walnuts
- 2 Tbsp simple syrup
- ½ tsp cayenne
- Kosher salt

### For vinaigrette:

- 1 heaping Tbsp cranberry-orange relish
- half a shallot, minced
- 2 tsp champagne vinegar
- ½ tsp Dijon mustard
- 1 tsp simple syrup or honey
- Kosher salt
- freshly cracked black pepper
- 3 Tbsp EVOO

### For salad:

- small log of Chevre
- 4 heads of Belgian Endive
- 2 large ripe Bosc or Bartlett pears
- 3 cups Frisée lettuce
- grated zest of an orange

### Method for candied walnuts:

- Preheat oven to 350°F and line a baking sheet with parchment paper
- Toss the nuts with 2 Tbsp simple syrup, cayenne, and salt. Bake for 10 min. then let cool

### Method for vinaigrette:

- Combine ingredients in a mixing bowl or a glass container with a tight-fitting lid, slowly incorporating the EVOO while continually whisking to create an emulsion
- Taste for seasoning

### To serve:

- Take the largest of the Endive leaves and lay them down on a serving platter
- Core the pears and slice them
- In a large bowl, toss the pear slices with the Frisée, orange zest, smaller Endive leaves, cranberry vinaigrette, and a pinch of salt
- Place the mixed salad on top of the Endive, leaving the points of the large leaves uncovered
- Top the salad with bits of Chevre and the toasted nuts

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## Domaine Richaud Cairanne 2020

Certified organic, limestone and clay soil, blend of Grenache, Mourvèdre, Syrah, and Carignan, no sulfur added, 40–70-year-old vines. The domain is located in Cairanne in the Southern Rhone between the towns of Rasteau and Gigondas. This is fantastic real estate for great wine.

This is the third vintage in a row that The Fine Wine Company purchased the entire allotment of this wine that comes to the CT market. We find it magical. Cheers!

## French Onion Soup

Serves 4

This simple and hearty soup is perfect for a date night by the fire. Comprised of just a few ingredients, having quality stock and great Gruyere is a must!

### Ingredients:

- ¼ cup olive oil
- 4 medium yellow onions, sliced ¼ in. thick
- 1 Tbsp unsalted butter
- 1 garlic clove, peeled and sliced *Goodfellas* thin
- 4 sprigs thyme
- 1 bay leaf
- 1 Tbsp Kosher salt
- ¼ tsp freshly ground white pepper
- ¾ cup dry white wine
- 2 quarts homemade chicken stock
- ½ cup ruby port
- 6 1-inch slices of Boule, toasted
- 2 cups Gruyere cheese, coarsely grated

### Method:

- In a squat Dutch oven, heat the olive oil over medium flame
- Add the onions and stir frequently to prevent burning until they reach a rich, golden color, around 30 min.
- Add the butter, garlic, thyme, bay leaf, salt, and pepper and cook for another 10 min.
- Raise the heat to high, add the white wine, bring to boil, and reduce by half
- Add the chicken stock and simmer for 45 min.
- Preheat the broiler
- Remove the thyme and bay leaves and swirl the port into the soup
- Ladle the soup into 4 oven-proof bowls. Fit bread into the bowls and sprinkle ⅓ cup of Gruyere onto each slice
- Place the bowls under the broiler until the cheese melts to a crispy, golden brown
- Allow to cool for around 3 min. before serving