

THE FINE WINE COMPANY WESTPORT



CURATED WINES & CRAFT SPIRITS

ORGANIC · SUSTAINABLE · BIODYNAMIC

Pascal & Philippe Granger Juliéas “Clos des Poulettes” 2019

Vines average 50 years old in clay rich soils. Half of the harvested fruit is fermented whole-cluster. The resulting wine is a classic expression of Juliéas with spicy, high-toned aromatics and fleshy Gamay fruit.

The estate has been in the Granger family for over 200 years dating back to the Napoleonic time and has passed from father to son continually. Great food wine that pairs with many cuisines.

Sesame Chicken with Cashews

This dish comes together quickly making it faster than takeout and way more delicious.

Ingredients:

- 4 Tbsp toasted sesame oil, divided
- 1 2-inch piece of ginger peeled and grated fine
- 6 cloves garlic, minced
- 1 bunch scallions cut into ½ inch lengths
- ½ tsp red chili flakes
- ½ cup unsalted roasted cashews
- 6 boneless chicken thighs, cut into 2-inch pieces
- ½ cup rice wine or dry sherry
- 3 Tbsp tamari
- 4 pitted dates, thinly sliced
- 1½ cups fresh basil leaves
- 1½ cups fresh cilantro leaves
- Fresh lime juice
- Cooked rice, for serving

Method:

- Heat a 12-inch skillet over high heat, until it's very hot ~2 minutes.
- Add 2 Tbsp Sesame oil and swirl it around.
- Add the ginger, garlic, scallion, and chili flakes. Stir-fry until the garlic is golden at the edges.
- Add the remaining 2 Tbsp sesame oil, cashews, and chicken and stir-fry until the chicken starts to brown 4-5 minutes. Add the rice wine, tamari and dates, simmer until the sauce has reduced to a syrupy consistency and the chicken is cooked through.
- Stir in the basil and cilantro, sprinkle with lime juice and serve over rice.

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Bikicki Sfera Noir, Sremski Region, Serbia 2021

Made from 80% Pinot Noir and 20% Crna Tamjanika. 730 cases were produced (only 8,766 bottles). Sfera (sphere) is named after the concrete vessel that is used to age the wine and deliver it's lively, fresh and elegant character.

Pork Schnitzel Sandwiches with Parmesan-Caper Mayo on Brioche Rolls

These are truly delicious sandwiches. Photo on Fine Wine Company of Westport Instagram

Serves 2

Ingredients:

- 1 pork tenderloin
- 1 cup AP flour
- 2 eggs beaten with a pinch of salt
- 2½ cups panko breadcrumbs
- Vegetable oil to shallow fry
- ½ cup Parmesan Reggiano, finely grated
- 2 brioche rolls, toasted
- 2 handfuls arugula
- 1 tomato, sliced

For the Mayo:

- 2 Tbsp Hellman's mayo
- 1 Tbsp finely-grated Parmesan
- 1 Tbsp capers, chopped

Method:

- Trim any fat and sinew away from the tenderloin. Slice in half, place in a large ziplock bag and bash with a meat pounder or rolling pin until flattened out to ½ inch thickness. Season with salt and pepper.
- Prepare standard breading procedure- flour in a wide shallow dish, then eggs in another and the bread crumbs in a third.
- Coat the schnitzels in the flour, then egg, then bread crumbs patting down the crumbs to make sure they're firmly stuck on.
- Place a large sauté pan over medium heat and add a glug of oil. Once shimmering hot, carefully lay the schnitzels flat- don't crowd the pan. If there isn't enough room, cook them one at a time. Sauté about 3 minutes on each side.
- Drain on paper towels and sprinkle the parmesan all over.
- Mix the mayo with parmesan and capers then spread over the toasted rolls. Add a handful of arugula, slices of tomato, top with the schnitzel, 2nd bun and serve.

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Castelluccimiano “Miano” Bianco, Valledolmo Contea di Sclafani, Sicily 2022

Catarratto is a white Italian wine grape and the most widely-planted grape in Sicily. The grapes for Castelluccimiano are from the slopes of the Madonre Mountains. The winery is referred to as “the tailors of Sicilian wine” for their wines are like a tailored suit: striking, precise, and detailed. A fabulous seafood wine.

Seared Swordfish with Capers, Lemon and Arugula Salad

The outdoor market in Catonia is a sight to see. Be careful not to step on fish heads, blood, and fins. Men yelling out “Pesce Spada” at the top of their lungs to sell swordfish. It’s a lively, boisterous, gritty glimpse of Sicilian life.

Ingredients:

- 1 lb swordfish, ½ inch thick, cut into 2 pieces
- 2 Tbsp EVOO
- 2 cloves garlic, minced
- Salt
- Freshly-ground black pepper
- 2 Tbsp capers, drained
- 1 lemon, freshly juiced
- 1 Tbsp fresh Italian parsley, minced
- ½ tsp dried oregano

For Salad:

- 4 cups arugula
- Shaved parmesan
- ¼ cup EVOO
- ½ lemon, juiced

Method

- Rinse swordfish under cold water and pat dry with paper towels. Season with salt and pepper.
- In a large sauté pan over medium-high heat, add olive oil.
- Add garlic until lightly golden. Remove and reserve garlic.
- Add the swordfish and sauté 8-10 minutes, turning once. Remove and place on a warm plate.
- Add the reserved garlic, the capers, lemon juice, parsley, and oregano to the pan. Heat briefly and pour juices over the fish.
- Toss the arugula with lemon juice, EVOO, salt and pepper and serve over the fish with shaved parmesan.

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Cascina Galarin “Barivel” Arneis, Langhe Italy 2021

The varietal Arneis (literally “little rascal” in Piemontese) is so-called because it is regarded as a somewhat difficult variety to grow. It has been grown for centuries in the region. The wine has notes of pear, figs and almonds. It has nice body and richness.

Roasted Radicchio and Fontina Risotto

Ingredients:

For the Roasted Radicchio

- 2 garlic cloves, minced
- 1 Tbsp EVOO
- ¼ tsp salt
- Freshly-ground black pepper
- 1 large head radicchio, well-washed and halved through the root

For the Risotto

- 1 Tbsp butter
- 1 Spanish onion, fine dice
- 2 cloves garlic, minced
- 1 cup arborio rice
- 1 cup white wine
- 5 cups chicken stock
- ¼ tsp Kosher salt
- Freshly-ground black pepper
- 1 tsp fresh rosemary leaves, minced
- ½ tsp Dijon mustard
- ¼ cup grated Parmesan Reggiano
- ½ cup grated Fontina
- Fresh parsley, minced for garnish
- Best olive oil- to drizzle

Method

Radicchio

- Place the garlic, oil, salt and pepper in a large bowl and mix well. Add the radicchio and gently toss so that it is well-coated. Cover and let marinate at room temp for 1 hour.
- Pre-heat the oven to 425
- Place the radicchio on a baking sheet and pour the marinade over it. Roast until the edges are crisp and just beginning to look burned ~20 minutes. Take out and set aside and when cool enough, cut into thin strips.

For Risotto

- Place a saucepan over medium heat, add butter.
- Add the onion and garlic and cook until transparent and soft: 5-6 minutes.
- Add the rice and stir until it is well coated. Add the wine and stir.
- Add the chicken stock 1 ladle full at a time, stirring with each addition until all the liquid has been absorbed, 18-20 minutes.
- Add the remaining salt and pepper, roasted radicchio, rosemary, Dijon mustard, parmesan, and fontina cheeses.
- Divide into shallow bowls and serve immediately garnished with parsley and a drizzle of olive oil.