

THE FINE WINE COMPANY WESTPORT



CURATED WINES & CRAFT SPIRITS

ORGANIC · SUSTAINABLE · BIODYNAMIC

Passopischiaro Scinniri, Terre Siciliane 2017

I love how Sicily brought greatness back to their wine culture, a complete rebound. Knowing what they had in terroir on Etna, they allowed great winemakers to build wineries and vineyards by allowing them to borrow money from the Sicilian government without interest. In doing so, they were able to bring great viticulture to Etna and Vittoria. Before that, what came to the US market was a gamble to say the least. Cooked, maderized, lousy wines were often what we saw from Sicily. Passopischiaro, Giovani Rosso, and Angelo Gaja are great examples of current Sicilian winemakers.

Andrea Frascchetti of Passopischiaro was one of the first great wineries to turn his eye towards Sicily. He found some abandoned vineyards on the northern side of Mount Etna with the unique characteristics of high elevation terraces of varied black lava soil and still viable vines of Carricante and Nerello Mascalese, some dating back to the eighteenth century. He was one of the pioneers in reestablishing high quality commercial viticulture on Etna. Scinniri is a blend of Nerello Mascalese, Cesanese, and Petit Verdot. Fermented in stainless steel and aged 10 months in large oak barrels, it is full of light smoky and herbal notes and balanced by acidity and juicy fruit notes.

Marinated & Grilled Herb Chicken Thighs

with roasted Italian field peppers, slow roasted San Marzano tomatoes, basil, & capers

Ingredients:

- 5 Italian field peppers, a hot one in the mix makes a nice surprise, roasted, placed in a bag to steam, and peeled
- 1 Tbsp EVOO
- salt and pepper
- 1 Tbsp capers
- 1 tsp basil, finely chopped
- 1 tsp fresh Italian parsley, finely chopped
- 10 San Marzano tomatoes sliced in half lightly and seasoned with Kosher salt and pepper and dusted with dried oregano, roasted at the same time with the peppers
- 1 ball fresh mozzarella

For Marinade:

- 3 lbs. boneless skinless chicken thighs, cleaned and pounded for even cooking
- 2 garlic cloves, thinly sliced
- 2 Tbsp minced Italian parsley
- 1 Tbsp minced fresh oregano
- 1 Tbsp minced fresh basil
- 1 tsp red pepper flakes
- juice and zest of 1 lemon
- 3 Tbsp EVOO

Method:

- Combine ingredients for the marinade and marinate for 20 minutes
- Prepare a hot grill
- Grill chicken on both sides until cooked through, about 5 minutes on each side, looking for an internal temperature of 160°F
- Let rest for 10 minutes
- Turn down the grill to 350°F
- On a grill proof pan, place chicken and juices then layer on peppers with their garnish, mozzarella, and tomatoes
- Heat through, then finish the dish with fresh basil leaves

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Lieu Dit Melon, Santa Maria Valley 2021

This is a crisp, mineral-driven wine with great brininess in the finish—think wet stone and sea spray. Melon de Bourgogne is the grape of Muscadet. For this winery, the vines were planted in 1973 and the wine is simply refreshing, making a perfect pairing to clean the palate for the next bite of Po' Boy. Lieu Dit focuses on varieties indigenous to the Loire Valley; the varied micro-climate and marine based soils of Santa Barbara County are ideally suited to this set of grapes.

Fried Shrimp Po' Boys

This is a good baguette stuffed with fried seafood. In the Bayou, Po' Boy is short for “poor boy” because it was a sandwich to feed poor workers. Buy small shrimp for this, 26/30 or 41/50.

Makes 4

Ingredients

- 1 lb. small shrimp, peeled and deveined
- Peanut oil for frying
- 4 large egg yolks
- 1 Tbsp. hot sauce, preferably Louisiana Original
- 1 Tbsp. yellow mustard
- 2 cups cornmeal
- 1 cup cornstarch
- 1 tsp cayenne pepper
- 2 tsp salt
- ¼ tsp cracked black pepper
- 2 soft baguettes
- Mayonnaise
- Shredded iceberg lettuce
- Sliced tomato
- Dill pickles slices for serving

Method:

- Fill a large, heavy-bottomed pot with 4 in. of peanut oil. Heat the oil over medium-high heat
- In a shallow bowl, whisk together the egg yolks, hot sauce, and mustard
- In a separate bowl, combine the cornmeal, cornstarch, cayenne, salt, and black pepper
- Designate one hand your wet hand and the other your dry hand. Use your wet hand to dip a shrimp in the egg mixture, let any excess drip off, then place it in the cornmeal mixture. Use your dry hand to coat it evenly then place it onto a baking sheet
- When the oil is hot, add a dozen shrimp and fry until golden brown, about 3 min. total. Use a slotted spoon to transfer the shrimp to paper towels to absorb excess oil. Fry all the shrimp.
- Assembly: slice the baguette, then spread mayonnaise, iceberg lettuce, tomatoes, pickles, and the fried shrimp and douse it all in hot sauce.

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Le Meurger Bourgogne

Le Meurger's name stems from the French word *meurs* (walls), constructed to mark out a property, built along the edges of plots from stones extracted from the fields. This wine is 100% Chardonnay, the vines soil is clay and limestone and farming is sustainable. The fermentation temperature is controlled in stainless steel. Aging takes place in steel tanks on fine lees with light bâtonnage for 6-12 months.

Buttery Fresh Corn and Cherry Tomato Salad with Fried Goat Cheese and Herb Stuffed Zucchini Blossoms

This with a Caprese salad is a delicious end of summer dinner. Don't walk away because this sounds like a lot of work. There are a couple of steps, everything is easy, and you'll look like rockstar.

Ingredients for the salad:

- 1 clove garlic
- ¾ stick of butter
- 8 ears of corn—4 Butter & Sugar and 4 White Silver Queen
- 1 pint golden and red cherry tomatoes, halved
- ¾ cup fresh basil leaves torn
- ¼ cup freshly minced chives
- ½ tsp red pepper flakes
- Fine sea salt and pepper

For the zucchini flowers:

- 3 oz log Chevre
- Zest of one lemon, finely zested
- 4 basil leaves, julienned fine
- 15 zucchini flowers
- 1 cup flour, Kosher salt, and pepper combined in a bowl
- 4 Tbsp EVOO

Method

- Shuck the corn and slice the kernels off the cob. Discard cobs
- Heat butter and garlic in a very large sauté pan that will hold all the corn
- Add the corn and cook over medium heat, tossing and cooking for 5 min. until just cooked through, then season with salt and pepper
- Off the heat, add the tomatoes and herbs, then toss and keep warm while you fry the zucchini blossoms
- Take ½ tsp of goat cheese, the lemon zest, and the basil and fill each zucchini blossom, covering them well
- Heat the olive oil in a sauté pan. Lightly dust the filled zucchini flowers in the flour mixture and lay them in the hot oil
- Fry for about a min. on each side then transfer to paper towels to absorb any excess oil
- Pour the corn mixture onto a large platter, finish with the zucchini flowers, and garnish with extra basil leaves

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Disznoko Tokaji Late Harvest, Tokaji, Hungary

Varietals: Furmint, Harslevelu, Zeta

Spicy, golden-fruit flavors, honey notes, and citrusy acidity keep the wine simultaneously buoyant on the palate. Tokaji is thought to be the first vineyard region in the world to have adopted a classification system. The entire Disznoko estate was classified as a first growth property in 1772. Today, the estate's vineyards are still wholly classified as first growth. The winery selected entirely botrytized part bunches from the end of October until mid-November. Furmint is the primary varietal with a small percentage of other local grapes—Harslevelu (10%) and Zeta (5%). The wine is aged for only a few months in traditional Hungarian oak casks then bottled, capturing its freshness.

Raspberry- Peach Crisp

Ingredients for the filling:

- 5 peaches, peeled and pitted
- 1-pint fresh raspberries
- ¼ cup flour
- ¼ cup sugar
- Zest of 1 lemon
- 2 Tbsp. cold butter, diced

Ingredients for the crisp:

- 1 cup old fashioned oats
- 1 ½ cup all-purpose flour
- ½ cup dark brown sugar
- ½ cup granulated sugar
- ⅛ tsp ground cinnamon
- 1 ½ sticks cold butter, diced

Method:

- Preheat the oven to 350°F
- Cut each peach into 6 slices
- Place the fruit in a large bowl and toss with flour, sugar, lemon zest, and butter
- Pour into a ceramic baking dish, the fruit should come to the top
- For the topping, combine flour, sugar, salt, oats, and cold butter in an electric mixer with a paddle attachment
- Mix until the mixture is in large crumbles
- Sprinkle evenly over the fruit, covering it completely
- Place the baking dish on a parchment lined sheet pan (it's going to bubble and release juices, so you won't have to clean your oven)
- Bake for 50 min – 1 hour until the top is lightly brown and the fruit is bubbly
- Serve with a small dollop of whipped cream and a glass of late harvest Furmint