

## Domaine Chavy- Chouet Aligote 2019

Romarc Chavy is the 7th generation winemaker for his family domaine taking over in 2006. They currently own 13 hectares and have some of the finest vineyards sites in both Meursault and Puligny Montrachet. In the region of Meursault, Chavy- Chouet farms a bit of Aligote, a second white Burgundian varietal. Romarc started working at the vineyard at the age of 16. He uses organic practices in the vineyard. This Aligote is text book style laced with a nose of under ripe honey due melon, green apple, zesty lime, and the distinct mineralogy of sea shells and salinity, a structured and beautiful white & certainly the perfect Bistro white.

## Croque Monsieur serves 4

Croque Monsieur is a delicious French ham and cheese sandwich brought to another level with melted Gruyère & Mornay sauce, served with mixed greens vinaigrette it is the perfect Parisian bistro dish. This is an ultra versatile dish, to make a Croque Madame simply add a fried egg on top, for great hors d oeuvres, cut in small pieces and serve, it also makes a great dish for brunch. For ease we are making them casserole style instead of making each sandwich separately. Kids and adults will love this dish.

## Ingredients

- 1/2 stick butter plus more for the baking dish
- 1/4 cup All purpose flour
- 2 1/2 cups whole milk, warmed
- 3 cups grated Gruyere cheese divided
- 1/4 teaspoon cayenne
- 1 tablespoon fresh thyme leaves minced
- 1/2 teaspoon kosher salt
- 1/8 teaspoon white pepper
- 1/8 of a teaspoon freshly grated nutmeg
- 2 tablespoons Dijon mustard
- 8 slices white sandwich bread such as Arnold or Pepperidge Farm, crusts removed
- 8 ounces thinly sliced Virginia ham

## Method

Heat oven to 375°. Butter a 9 x 9" baking dish. In a saucepan, melt butter and slowly stir in the flour stirring until it turns golden, ready with a whisk slowly pour in the milk whisking well to avoid lumps you are looking for a smooth consistency here. Continue cooking until it has thickened to the texture of marinara sauce. Off the heat add 2 cups of Gruyère, change to a wooden spoon and continuing to stir until the cheese has completely melted and is a smooth texture, add the salt, white pepper, nutmeg, cayenne and the minced thyme leaves. Congratulations you just made Mornay sauce. Spread a small amount of sauce on the bottom of the prepared dish. On a cutting board build your sandwiches; slather mustard on one side of each of four slices of bread, top with the slices of ham, sprinkle 3/4 cup of Gruyere over the ham and cover the ham with the remaining bread slices. Transfer the sandwiches to the baking dish. It's ok to overlap the sandwiches. Spread sauce over the top of each sandwich covering it all the way to the edges, sprinkle on the remaining Gruyère and bake until puffed and golden 35-40 minutes. Slice into 4 sandwiches and serve with mixed greens vinaigrette.

## Bodega Santa Julia Natural Malbec, 'El Burro' 2021

El Burro Santa Julia is the 1st organic and natural wine from Bodegas Santa Julia and reflects their mission to develop wines in an organic and sustainable way, coexisting with the environment instead of attacking it. Naturally made without added sulfites, un-fined and un-filtered, wild yeasts initiate spontaneous fermentation, organic, hands off approach Malbec from Mendoza Argentina.

Violet- intense purple, concentrated and bright, typical Malbec aromas of violets, blackberry & cherry notes, fruity & spicy, well balanced by acidity. This is one playful and fun wine be sure to give this wine a chill.

## Pulled pork sandwiches with bay water slaw Serves 4-6

### Ingredients

- One 3 pound boneless pork shoulder, trimmed of excess fat and silver skin, rolled and tied
- 2 tablespoons Kosher salt
- 1 tablespoon freshly ground black pepper
- 1 tablespoon chipotle powder
- 1 tablespoon smoked paprika
- 1 tablespoon chili powder
- 1 tablespoon brown sugar
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1 tablespoon cumin
- 2 tablespoons vegetable oil.
- 2 cups chicken stock
- 1 can diced fire roasted tomatoes
- 2 bay leaves
- Brioche buns, toasted for serving
- Bay water slaw, to serve, recipe follows

### Method:

In a small bowl combine all the dry seasonings and stir well. Pat the pork dry with a paper towel and let sit at room temperature for 45 minutes to an hour. Preheat oven to 325°F. Heat the vegetable oil in a large Dutch oven over medium high heat. Rub the seasonings all over the pork on all sides. Sear the pork on all sides until evenly browned. Discard any excess oil from the pot. Add chicken stock, fire roasted tomatoes and bay leaves and bring to a simmer. Cover the pot and place in the oven for 2 ½ to 3 hours, when done the pork should be fall apart tender with a fork. Transfer the pork to a cutting board. Skim away any fat from the top of the sauce and discard, discard the bay leaves. Bring the sauce over medium high heat reducing down to a thick sauce, with two forks completely pull the meat apart, then return the meat back to the sauce, coating all very well. Serve on toasted brioche buns with slaw.

### Bay water slaw

- 4 cups finely shredded red cabbage, 1 small head red cabbage
- 1 carrot, grated
- 3 scallions, thinly sliced
- 1/4 cup vegetable oil
- 1/2 lemon, freshly squeezed
- 1/2 lime, freshly squeezed
- 1 teaspoon old bay seasoning
- 1 teaspoons Champagne vinegar
- 1 teaspoons Dijon mustard
- 2 teaspoons sugar
- 1 teaspoon honey
- 1 teaspoon celery salt
- Freshly ground black pepper
- three green onions green parts only thinly sliced

### Method:

In a large mixing bowl combine oil, lemon juice, lime juice, old bay seasoning, vinegar, Dijon mustard, sugar, honey, celery salt and pepper and whisk well. Toss in the cabbage, carrot and scallions, tossing well. Serve on or with pulled pork sandwiches.

## **Cincinnato, 'Castore' Bellone**

Cincinnato winery is less than an hour outside Rome in Cori, IGT Lazio located on the lavic hills, 250 meters above sea level, volcanic - clay soil. The varietal is Bellone, an ancient grape indigenous to the region, also known as the "bread grape", It has a very fresh palate with mineral notes and this wine is best enjoyed young, it just happens to love Roman pasta dishes, remember what grows together goes together.

### **Real Deal Cacio e Pepe** serves 4

Cacio is the local Roman dialect word for Pecorino Romano, a sheep's milk cheese made in the region since ancient times. You'll notice the very few ingredients, buy the best- it makes a huge difference. Finely grated Pecorino Romano and very hot water are essential to a smooth sauce, while fresh, coarsely ground black pepper gives flavor and texture. Without question, have all your ingredients ready for the most important component of a flawless Cacio e Pepe, is speed. If the water cools before melting the cheese, the sauce will clump. Done correctly, you'll have crazy great reviews.

### **Ingredients**

- Sea salt
- 1 pound spaghetti
- 2 cups finely grated Pecorino Romano
- 2 teaspoons freshly ground black pepper, plus more to taste
- Best extra virgin olive to finish

### **Method**

Bring a large pot of water to a rolling boil over high heat. Salt the water, when the salt has dissolved, add the pasta and cook until al dente. Meanwhile, in a large bowl, combine 1 1/2 cups of the Pecorino, black pepper, and a small ladle of pasta cooking water mixing vigorously to form a paste, when the pasta is cooked, using tongues quickly remove the pasta from the pot and into the bowl of pasta ( keep the water boiling on the stove) toss the pasta vigorously and add a tablespoon of the water at a time constantly stirring to create a silken sauce that completely coats the pasta. Put onto a platter, sprinkling with the remaining Pecorino a few more twists of the pepper mill and a touch of great olive oil to finish.

## **Domaine Pelle 'Morogues', Pinot Noir Menetou -Salon**

Menetou -Salon has always lived in the shadows of Sancerre except on my watch, I'm often feeling like a cheer leader for this classic under the radar appellation. There are only 30 producers in the whole appellation with only 10 really focused on quality. Domain Pele is fifth generation winemakers, certified organic in 2017. The vines are 25 years old and the soil is that of some of the best wines in the world, Kimmeridgian Marl & limestone. The progressive work in the vineyards and the winery has resulted in the production of "precise" wines with each vintage. Each bottle represents the terroir and year that brought it to fruition. This is a vibrant & delicious dinner wine bursting with personality. It has ripe cherry flavors, soft tannins, surprising amount of structure, and freshness all at the same time. I suggest trying a glass all by itself to start then trying with this dish to watch the magic happen.

## **Roasted Tarragon and Thyme Chicken with mixed mushrooms & shallots.**

Serves 4

### **Ingredients**

- 1/2 stick soft butter
- 2 tablespoons finely chopped fresh tarragon lays +4 large sprigs
- 2 tablespoons finely chopped fresh thyme plus several large sprigs
- 2 teaspoons kosher salt
- 1 teaspoon freshly ground black pepper
- Finely grated zest of a lemon, then sliced in 1/2
- One hole 3 1/2 to 4 pound chicken organic
- Five shallots sliced in thirds
- 1 pound mixed mushrooms such as oyster, creminis, portobello, morels, hen of the woods, chanterelles , sliced 1/2inch
- 2 tablespoons extra virgin olive oil

### **Method**

In a small bowl combine butter, chopped tarragon, chopped thyme, salt, pepper, and lemon zest mixing well. Dry the chicken well with paper towels and heat the oven to 400 degrees. Rub the chicken all over with the butter mixture and carefully to not rip the skin, under the breasts as well. Place the lemon halves in the cavity along with 1/2 the tarragon and thyme sprigs, tie the legs with butchers twine and fold the wings back. In a large bowl toss the mushrooms , shallots, olive oil and season with salt and pepper. Place the chicken in a roasting pan, roasting for 30 minutes. Take the pan out of the oven and baste the chicken with the pan juices or drizzle it with a little olive oil if the pan is dry. Scatter the mushrooms and shallots around the chicken in the pan and add the remaining sprigs of thyme and tarragon. Return the pan to the oven and roast until the chicken's juices run clear when the skin is pierced with a knife, 30 to 40 minutes more. Toss the mushrooms after 10 minutes. When the chicken is done, transfer it to a cutting board and tent it with foil to keep it warm leaving the mushrooms in the pan. Let the chicken rest for 10 minutes before carving. Toss the mushrooms in the pan gathering the chicken juices and fat. To serve carve the chicken into breasts, legs, thighs and wings, surrounded by the shallots and mushrooms.