

# THE FINE WINE COMPANY WESTPORT



CURATED WINES & CRAFT SPIRITS

ORGANIC • SUSTAINABLE • BIODYNAMIC

## **Kobal Pinot Grigio** Slovenia

My husband Rich used to make me this dish when we were on externship living in Stowe Vermont. It is as delicious today as it was years ago. I have never been one to be excited by Pinto Grigio until now. This Pinot Grigio has great character. It spends contacted time with the grape's skin while fermenting and spends time with its lees (call the leftover yeast particles from autolysis) which gives great body, beneficial textures and mouthfeel to the wine. The time spent with its grape skins means surprise the wine is pink.

Pink dish, pink wine.

## **Penne with Gorgonzola, Beets and Toasted Walnuts**

### **Ingredients:**

- 1 lb medium beets, scrubbed, tossed in oil, wrapped in foil, and roasted until fork tender
- 2 tsp olive oil
- 1 tsp minced garlic
- 1½ cups very thinly sliced red onion
- 1 cup white wine, Sauvignon Blanc or Pinot Grigio
- 2 cups heavy cream
- ¼ lb Gorgonzola, crumbled
- 1 lb penne pasta
- ¾ cup toasted walnuts
- 2 tbsp finely grated Parmigiano Reggiano
- 2 tbsp finely chopped Italian parsley

### **Method:**

- Slice the beets into ¼ inch thick strips and length, as long as the penne pasta
- Cook the pasta in salted boiling water until it is al' dente
- In a large sauté pan, large enough to hold all the pasta, heat the olive oil over medium heat
- Cook the onions until soft but no color, add the garlic, pour the wine into the pan, and raise the heat, reduce the wine until syrupy
- Stir in the heavy cream, lower to a simmer, and reduce the sauce until very lightly coats the back of a spoon.
- Strain the sauce in a china cap or fine mesh strainer over a bowl, pressing the onions and garlic with a ladle
- Return the strained sauce pan and bring it back to a simmer
- Reduce the heat and slowly whisk in the Gorgonzola until it is completely melted, then season with salt and pepper
- Add the pasta to the pan, stirring until coated.
- Toss in the beets and the walnuts, mixing lightly just until the sauce turns pink
- Transfer the pasta to a warm bowl, sprinkle with the Parmesan and parsley and serve

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## Domaine Chavy- Chouet, Meursault, Burgundy

Aligoté is Burgundy's second white varietal. It is often an overlooked grape and therefore can provide incredible value, even from the top producers like Chavy-Chouet. Chavy-Chouet wines have a richness on the palate, with wonderful freshness and vitality that make them a true pleasure. The acidity in the wine cuts through the bacon fat and mayonnaise, so are you ready for your next bite of a fantastic LBLT

## Lobster BLT

Decadent? Yes. Delicious? Absolutely.

Makes 4 sandwiches

### Ingredients:

- 2 lobsters (1¼ lb.) steamed, meat removed
- 12 strips sliced slab bacon
- 1 loaf sourdough bread, sliced into 8 and toasted
- 1 red tomato, sliced
- 1 yellow tomato, sliced
- 1 head bibb lettuce, several leaves per sandwich

### For Mayonnaise:

- 1 cup Hellman's Mayonnaise
- 1 tsp freshly squeezed lemon juice
- 6 large basil leaves, minced
- Salt and pepper

### Method:

- Cut the lobster meat into 1-inch pieces and toss with the mayonnaise
- Refrigerate in an airtight container until ready to use
- Preheat the oven to 350, line a baking sheet with parchment, lay the bacon in a single layer, and bake until crisp ~12 min. depending on the thickness of your bacon
- Remove from the pan, drain the excess fat, and place bacon on paper towel lined plate
- Spoon the lobster salad onto a slice of bread, add the lettuce, a few slices of tomato, and 3 strips of bacon to each
- Top each with another sliced of toasted bread and serve

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## **Kir-Yianni L'Esprit du Lac Rosé** Amyndeon

From 60-year-old Xinomavro vines in northwestern Greece, it's grown in Amyndeon, across the mountains from Kir-Yianni's home at the base of Naoussa. Xinomavro is leading the way as top Greek red variety. It has high tannin levels and medium high acidity, which makes it a perfect varietal for producing Rose. It is a salmon color and perfumed of peaches, apricots, and lemon peel. It is substantial on the palate due to both the bâtonnage (stirring settled lees back into wine. The solids are kept in contact with the wine to extract flavor, aroma and texture) and this grapes' natural characteristic.

## **Grilled Peach Salad with fennel, prosciutto, mizuna, and crumbled feta** Serves 4 as a first course or luncheon dish

### **Ingredients:**

- 1 small red onion
- 1 small bulb of fennel
- Grated zest and juice of 1 lemon
- Kosher salt and freshly ground black pepper
- 3 tbsp EVOO, plus more for grilling
- 2 cups lightly packed mizuna (or arugula if it's difficult to find, it can usually be found at farmer's markets)
- ½ cup crumbled feta cheese
- 1/3 lb very thinly sliced prosciutto d' Parma
- 4 peaches

### **Method:**

- Using a mandolin or a very sharp knife, very thinly shave the onion and the fennel
- Place in a medium bowl and toss with the lemon zest and juice and salt and pepper
- Cover the bowl with plastic wrap and set aside to marinate at room temperature for 30 min.
- Heat a grill, or grill pan, make sure the grill is clean! Heat to medium high
- Cut each peach in half and remove pit
- Place flat side down on the grill and cook until they get a little charred, about 2 min, then rotate 45 degrees and cook for another 2 min.
- Let the peaches cool, then cut each into 6 wedges
- Arrange the slices of prosciutto on a large round plate, arrange the peaches on the plate leaving room in the center for the salad
- Add 3 tbsp EVOO to the onion and fennel mixture and gently toss with the mizuna
- Season with salt and pepper, then place the fennel salad in the center of the plate
- Sprinkle with feta and serve

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## **Christophe Pichon Syrah** Northern Rhone Vley, France

Christophe Pichon makes wines from a total of 23 hectares, the vineyards are spread over the appellations of Condrieu, Côte-Rôtie, Cornas, and Saint Josphe in the Northern Rhone. This estate is family owned and operated and uses sustainable farming practices. This particular wine is made from a single hectare Syrah plot that is planted on schist soils on the left bank of the Rhone River. It spends 12 months in barrique, notes of olives, **olinc**, wood smoke, crushed stone, violets. Give this wine a good 10-minute chill before serving, bringing it down to cellar temperature.

## **Marinate Grilled Chicken Thighs with figs, arugula & chevre** Serves 4

### **Ingredients:**

For the marinade:

- 1 cup canola oil
  - 2 scallions, roots trimmed
  - 2 garlic cloves
  - 1 shallot
  - Grated zest of 1 lemon
  - ¼ cup large basil leaves
  - Kosher salt and freshly cracked pepper
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- 5 lbs. chicken thighs
  - 2 cups whole figs, sliced
  - 2 red onions, sliced into ½ inch rounds
  - ½ cup toasted pecans
  - 4 cups packed arugula leaves
  - Juice of 1 lemon
  - EVOO
  - Salt and pepper
  - Crumbled soft chevre to garnish

### **Method:**

- Combine marinade ingredients in a blender and puree until smooth
- Put chicken in marinade and refrigerate for 4-6 hours
- Light the grill, remove the chicken from the marinade, and place onto the hot grill
- Sear the chicken until there is color on the outside, turning every few minutes to color all sides. The timing depends on the heat of the fire, the outside of the chicken should be crisp and slightly charred
- Turn the grill to low, cover, and cook for about 30 minutes, turning every 10 minutes
- To test if the chicken is done, insert a thermometer into the thickest part of the meat, internal temperature should be 160°F, let rest for 10 minutes before serving
- While chicken is resting, grill figs and red onions, looking for a soft grill on both sides
- Toss the arugula with the lemon juice and olive oil and season with salt and pepper
- To serve, arrange the grilled chicken around the platter, leaving space in the center for the arugula
- Toss the pecans and goat cheese around the arugula and the red onions and figs around the chicken
- Serve hot and enjoy