

THE
FINE WINE COMPANY
WESTPORT



CURATED WINES & CRAFT SPIRITS

ORGANIC · SUSTAINABLE · BIODYNAMIC

Godeval Godello, Valdeorras Spain

Fresh, vibrant, and refreshing with a powerful bouquet of green apple, apricot, lemon-lime, bergamot, lychee, and herbaceous notes. The Valdeorras Valley is in the high mountains of Galicia. 100% Godello from estate-grown plots at Godeval. Hand harvested using indigenous yeasts, aged in stainless steel for 6 months. This wine is extremely versatile with food- complementary to Spanish dishes, Thai, seafood salads, and beyond.

Spicy Thai Green Curry Shrimp with Noodles

Serves 4

Ingredients

- 1 Tbsp vegetable oil
- 1 Tbsp minced ginger
- 1 Tbsp minced garlic
- 2 Tbsp Maesri green curry paste
- 1 jalapeño, minced (seeds removed)
- 2 limes, juiced & 1 quartered for garnish
- 1 Tbsp Asian fish sauce
- 2 tsp sugar
- 1 ½ cups shrimp stock or 1½ cups clam juice
- 1 can whole coconut milk
- 1 cup minced cilantro and extra leaves for garnish
- 3 scallions, roughly chopped, garnish
- Basil leaves for garnish
- 2 lbs. cleaned and deveined shrimp (21-25 size)
- ¾ lb. rice noodle linguini

Method:

- Heat a Dutch oven, add oil. Add ginger, garlic, curry paste and jalapeños. Sauté lightly until fragrant. Add the lime juice, fish sauce, sugar, shrimp stock, and coconut milk. Let reduce by 1/3.
- Add the shrimp and simmer for 2-3 minutes until cooked through.
- Cook the rice noodles according to package directions.
- Divide the noodles and curry between serving bowls, add shrimp to serving bowls and top with basil leaves, cilantro, scallions, and lime.

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Domaine Maurice Charleaux et Fils Bourgogne Rouge, France

From 50-year-old vines just outside the Maranges appellation on the southern border of the Côte d'Or. 100% Pinot Noir aged in tank and old neutral barrels. Notes of strawberry, cherry, cassis, violets, earthen notes.

Coq Au Vin

There are 2 steps to coq au vin, needing to marinade overnight.

Ingredients

- 4 large whole chicken legs
- 1 Vidalia onion, cut into ½ inch dice
- 2 carrots, peeled and cut into ½ inch dice
- 2 celery stalks, medium dice
- 1 head of garlic, halved
- 1 bottle of red wine, Southern Rhone or Pinot Noir
- Thyme, rosemary, bay leaves tied with a string (bouquet garni)
- Salt and freshly ground pepper
- ¼ cup EVOO
- 2 Tbsp tomato paste
- 3 Tbsp flour
- 3 cups chicken stock
- 1 cup frozen pearl onions (fresh are too much of a pain to peel) defrosted
- ½ lb. bacon, diced
- ½ lb. small white mushrooms
- ½ lb. small cremini mushrooms
- 3 Tbsp chopped parsley
- Baguette to serve

Method

- In a large pot or bowl that can fit in your fridge, combine legs, onion, carrots, celery, garlic, and herbs.
- Cover with plastic wrap and refrigerate overnight or up to 24 hours.
- Reserving the liquid and vegetables and chicken, strain and separate the vegetables from the chicken.
- Dry off the chicken with paper towels.
- Season the chicken with salt and pepper.
- Heat a large Dutch oven.
- When hot, sear off the chicken legs on all sides, browning evenly.
- Remove from pan and set aside.
- Pour off oil, wipe pan and refresh with new olive oil.
- Cook the vegetables, 5-8 minutes until they begin to brown.
- Add tomato paste and cook for a few minutes.
- Add flour, stir, and cook for 2 minutes.
- Add the reserved wine- use a wooden spoon to scrape the bottom.
- Return chicken legs to the pot.
- Reduce the liquid by ½, about 25 minutes.
- Skim for any scum.
- In a large sauté pan, don't add oil and cook the bacon until brown- remove with a slotted spoon, set on paper towels.
- Add the mushrooms to the pan and cook in the bacon fat. Add the pearl onions, sautéing until brown, set pan aside.
- Remove the legs from the braise and set aside.
- Strain and reserve the liquid. Discard the vegetables.
- Return the strained liquid back to the pot and back on the high flame.
- Reduce by ½, skimming the surface of visible fat.
- Return the legs to the pot and add the bacon, mushrooms, and onions and simmer for an additional 15 minutes.
- Stir in the chopped parsley and serve.

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Maz-Caz Costieres de Nimes Blanc, France

Translates to crazy in a good way. Blend of Grenache Blanc and Roussanne from the tippy toes of the southwest Rhone Valley where it is truly Mediterranean. Fermented in steel with natural yeast and the wine is left unoaked. Michele D'Aprix is the winemaker and has visited us a few times at the store. It's a happy, friendly wine.

Sole a la Meunière

Serves 2

This is an easy, quick, classic, delicious dish. Do use Wondra flour- it makes a difference in the dish. The flour is a blend of wheat and barley that creates a very smooth, crispy crust. Certainly, if you find and want to pay for Dover sole, do so- but grey or lemon sole is fine to use.

Ingredients

- 1¼ lbs. sole fillets
- Sea salt, plus more at end of dish to taste
- ½ tsp white pepper, plus more at end of dish to taste
- ~¾ cup Wondra flour
- 6 Tbsp EVOO, divided
- ¾ stick butter
- 2 Tbsp minced shallots
- Juice of 2 lemons
- 2 Tbsp capers
- ¼ cup flat-leaf parsley

Method:

- Preheat the oven to 300°F
- Dry the sole fillets and season both sides with sea salt and white pepper. Dredge in flour and shake off excess.
- Heat 2 Tbsp of oil in a large non-stick sauté pan.
- When smoking hot, add 2 fillets and cook for 3 minutes on each side.
- Transfer to a baking sheet and place in oven.
- Continue with the rest of the fillets in that fashion until all fillets are cooked and in the warm oven.
- Clean out the sauté pan with paper towels.
- Add butter to the pan over medium heat, allowing it to get nutty brown. Add the shallots, capers, lemon juice and parsley.
- Season once again with salt and a pinch of white pepper.
- Serve the sole on warm plates with the sauce served over.
- Sautéed spinach makes a perfect accompaniment.

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Emilio Moro Finca Resalso, Ribera del Duero, Spain

Ribera del Duero is in northern Spain's Castilla y Leon region, 2 hours from Madrid. Tempranillo, locally known as Tinto Fino is suited to the extreme climate of the region- scorching summers and frigid winters. Medium-bodied with spice, dark fruit, and smoky notes. Pairs well with grilled meats, Spanish, Moroccan, Central and South American and Tex- Mex.

Beef Sliders with Roasted Chile Salsa, Pickled Red Onions and Chipotle Mayonnaise

Roasted Chile Salsa

Ingredients:

- 1 red bell pepper, roasted and peeled
- 2 jalapeño peppers, roasted and peeled
- 1 pasilla chilé, roasted and peeled
- 1 Anaheim chilé, roasted and peeled
- 5 sprigs of cilantro, minced
- Juice of a lime
- 1 Tbsp EVOO
- 1 clove garlic, minced
- Salt and pepper

Method:

- Tear the chiles into ¼ inch strips. Combine the cilantro, salt, pepper, lime juice, minced garlic and mix thoroughly. Cover and put in fridge until ready to use.

Chipotle Mayonnaise

Ingredients:

- 1 cup mayo- Hellmann's
- 1 chipotle in adobo and 1 Tbsp of the adobo sauce
- Juice of ½ lime
- Salt and pepper

Method:

- Add all ingredients to a food processor and pulse. Pour into ramekin, wrap up, and place in fridge until ready to use.

Pickled Red Onions

Ingredients:

- 1 large red onion, sliced very thin
- 1½ cups fresh lime juice
- 2 Tbsp sugar
- 1 Tbsp Kosher salt
- 1 cup H2O

Method:

- Smoosh the onions into a small jar with a lid.
- In a small saucepan, combine the H2O, sugar, salt, and lime juice and bring to a boil, until the sugar dissolves.
- Pour the hot brine over the onions, pushing down on the onions.
- Refrigerate for at least 4 hours. Will last 2 weeks in the fridge.

Burgers

Ingredients:

- 1½ lbs. ground beef- 80/20
- Salt and pepper
- 1/3 lb. sliced Monterrey Jack
- 6 Tbsp butter, softened
- Hawaiian or potato slider rolls

Method:

- Season the beef with salt and pepper.
- Divide the ground beef into twelve portions, looking to fit them correctly on the buns.
- Using a large, dry cast-iron pan over high heat, cook to desired doneness. Put a slice of cheese on top of each burger right after flipping them over.
- Toast and butter buns.
- Place cheeseburger on bun, top with chipotle mayo, salsa, and pickled onions and top with other burger bun.
- Use a large cocktail pick to keep them together. Loads of napkins are a must.