



# Summer Surprise Case

## \$276 + tax

### Summer

This season's wine selections are inspired by backyard barbecues, hotter days and lots of sun

### Food

Seasonal recipes by  
[www.foodandwine.com](http://www.foodandwine.com)

### Wine

Twelve outstanding wines to celebrate the arrival of summer



## Chicken Mango Salad

4 boneless, skinless chicken breasts  
 3 tablespoons light brown sugar  
 1/4 cup water  
 1/4 cup plus 2 tablespoons fresh lime juice and lime wedges for serving  
 1 tablespoon chili-garlic sauce  
 1/4 cup vegetable oil  
 Salt and pepper  
 1 ripe mango, peeled and cut into 1/2-inch chunks  
 1 ripe avocado, peeled and cut into 1/2-inch chunks  
 1 tablespoon chopped fresh mint  
 5 ounces mixed greens (6 cups)

In a saucepan, bring the brown sugar and water to a boil. Transfer to a large bowl. Whisk in the lime juice and chili-garlic sauce; let cool. Whisk in the oil and season with salt and pepper.

Heat a large nonstick skillet over medium-high heat. Place the oil and chicken (lightly seasoned) and cook until through. Remove the chicken from the pan and let it rest.

Add the chicken (sliced), mango, avocado and mint and toss thoroughly with the dressing. Add the greens and gently toss. Transfer the salad to plates and serve with lime wedges.



Veneto, Italy

## Cantina Colli Euganei

Cantina Colli Euganei is a dynamic cooperative winery located halfway between Verona and Venice, in the northeast corner of Italy. Cooperative wineries are fascinating little ecosystems, in their own right. They consist of a community of winegrowers (farmers) that bound together as a team, to make wine under their own label. This Pinot Grigio offers intriguing notes of mango, juicy pear, apple, lime and honeydew with a crisp and refreshing minerality.

\$19



## Pan-Seared Cod with Aioli

- 1 cup mayonnaise
- 1 preserved lemon, peel only, finely chopped (see Note)
- 1 garlic clove, chopped
- 1 tablespoon water
- Pinch of cayenne
- 5 tablespoons extra-virgin olive oil
- Salt and pepper
- Four 6-ounce skinless Cod fillets
- could substitute for Halibut or Haddock
- 1/4 cup flour

In a blender, puree the mayonnaise with the preserved lemon, garlic, water, cayenne and 3 tablespoons of the olive oil. Season the aioli with salt and pepper and scrape it into a small bowl.

In a large non-stick skillet, heat the remaining 2 tablespoons of olive oil. Season the cod fillets with salt and pepper and dust with the flour. Cook the fish over moderately high heat, turning once, until golden on the outside and white throughout, about 10 minutes total. Transfer the cod to plates and serve with the lemon aioli.

**\*\*The lemon aioli can be refrigerated for up to 4 days\*\***



Marche, Italy

## CasalFarneto Colle Quietto

The decade spent alongside Paolo Togni, has allowed CasalFarneto production to make use of the knowledge absolutely essential for the love of wine. His personality distinguishes the spirit of creativity and culture, especially when focusing on the Marche appellation. This wine stems from Castelli di Jesi, which is one of the most historic wine-producing areas within the Marche. It's specifically known for clean, luscious whites, made from the Verdicchio grape.

\$25





## Poached Scallops & Grits

1 quart chicken stock or low-sodium broth  
 1 cup quick-cooking grits  
 1/4 cup finely grated Parmigiano-Reggiano  
 6 tablespoons unsalted butter, salt and pepper  
 1 shallot, sliced and 2 garlic cloves, crushed  
 2 cups Domaine Delobel (this wine pairing)  
 12 jumbo sea scallops (1 1/2 pounds)  
 1/2 cup hazelnuts—toasted, skinned and chopped  
 Snipped chives, for garnish

In a medium saucepan, bring the chicken stock and 1 cup of water to a boil. Gradually stir in the grits and simmer over moderately low heat, stirring frequently, until the grits are tender, about 15 minutes. Remove from the heat and stir in the cheese and 2 tablespoons of the butter. Season with salt and pepper. Keep warm over very low heat.

Meanwhile, in another medium saucepan, melt 2 tablespoons of the butter over moderate heat. Add the shallot, garlic and a generous pinch of salt and cook until softened, about 3 minutes. Carefully add the wine and bring to a simmer. Add the scallops and simmer until cooked through, 5 to 7 minutes. Transfer the scallops to a plate and keep warm. Discard the poaching liquid.

In a small skillet, melt the remaining 2 tablespoons of butter. Add the hazelnuts and cook, stirring, until warmed, about 2 minutes. Serve the scallops over the grits, topped with the warm hazelnuts and snipped chives.



Touraine, France

## Domaine Delobel

Touraine is a wine region in the Loire Valley known for producing some incredible whites. In 2014, after a few years of exploring this exceptional terroir, Sandrine & Benjamin made the decision to create their own estate. They purchased 12 hectares of vines and restored an old farmhouse for their winery. This Sauvignon Blanc expresses itself perfectly, with its crisp freshness. It carries a fusion of white peach, grapefruit, gooseberry and thyme.

\$29



## Spiced Pork Chops

2 tablespoons canola oil  
 1 small white onion, chopped  
 2 garlic cloves, chopped  
 1 1/2 ounces dried chiles, stemmed, seeded and cut into 2-inch pieces  
 1 1/2 cups low-sodium chicken broth  
 Pinch of sugar  
 Salt and pepper  
 Four 1-inch-thick, bone-in pork rib chops  
 Mini potatoes, for serving

In a medium saucepan, heat the oil. Add the onion and cook over moderate heat, stirring occasionally, until softened, 5 minutes. Add the garlic and chiles and cook, stirring, until well-toasted and fragrant, 2 minutes. Add the broth and bring to a boil. Simmer the sauce over moderate heat, stirring occasionally, until the chiles are softened, 5 minutes.

Transfer the mixture to a blender, add the sugar and puree until smooth. Transfer the sauce to a bowl. Season with salt and pepper.

Light a grill and oil the grate. Season the chops with salt and pepper and rub with 3/4 cup of the sauce. Grill over moderate heat, turning every 5 minutes and basting with the remaining 3/4 cup of sauce, until cooked through, 20 minutes. Transfer the chops to plates and let rest for 5 minutes. Serve with potatoes.



Rheinhessen, Germany

## Balthasar Ress Rose

Balthasar Ress founded this Weinhaus (Wine House) in 1870. He wanted to make wine to serve to his guests in a little hotel he owned, as well. The property is now run by the fourth and fifth generations of the Ress family. Vinified entirely in stainless steel tanks, this Pinot Noir rose conveys a more modern and clean style. It offers a pretty mix of fresh strawberries, red cherry, wildflowers and watermelon with a hint of spicy red currants and rose water.

\$22



## Spaghetti Carbonara

1 pound spaghetti  
 2 large egg yolks  
 ½ cup heavy cream  
 1 tablespoon extra-virgin olive oil  
 6 ounces thickly sliced pancetta (cut into 1/8-inch dice)  
 2 garlic cloves (thinly sliced)  
 1 cup freshly grated Parmesan cheese (3 ounces plus more for serving)  
 1 pinch of freshly grated nutmeg  
 Fresh pepper

In a large pot of boiling salted water, cook the spaghetti until just al dente. Drain, reserving 1/2 cup of the pasta cooking water.

Meanwhile, in a small bowl, whisk the egg yolks and cream. In a large, deep skillet, heat the oil. Add the pancetta and cook over moderately high heat, stirring, until crisp, 4 minutes. Add the garlic and cook until golden.

Add the spaghetti to the skillet. Cook over low heat, tossing, until coated. Slowly add the reserved pasta cooking water and beaten egg yolks. Toss until coated with a creamy sauce, about 1 minute. Add the 1 cup of Parmesan and the nutmeg; season with pepper. Transfer to bowls and serve, adding extra Parmesan.



Burgundy, France

## Maison Levert Freres

Brothers Marcel and Rene started Maison Levert Freres and it's one of the oldest in Burgundy, with archives dating back to the beginning of the 15<sup>th</sup> century. Today, the family has 9ha of its own vineyards but they also work with farmers from all over Burgundy, whom they buy grapes from. This wine is classified as a Coteaux Bourguignons. It's a rare offering, blending Pinot Noir and Gamay. You'll taste a soft mingle of mulberry and plum with a spice rack of herbs.

\$21





## Braised Duck Legs

2 duck legs, trimmed of excess fat  
 Salt and pepper to taste  
 2 large onion  
 1 pound carrots  
 6 celery stalks  
 2 cups chicken stock

Put duck legs, skin side down, in a skillet large enough to accommodate all ingredients comfortably; turn heat to medium. Heat oven to 400 degrees. Brown duck legs carefully and evenly, sprinkling them with salt and pepper as they cook. Meanwhile, peel and dice vegetables.

When legs are nicely browned, turn them over and sear for just a minute or two. Remove to a plate; remove all but enough fat to moisten vegetables. Add vegetables to skillet along with some salt and pepper. Cook over medium-high heat, stirring occasionally, until they begin to brown, 10 to 15 minutes. Return duck legs to pan, skin side up, and add stock; it should come about halfway up duck legs but should not cover them. Turn heat to high, bring to a boil, and transfer to oven.

Cook for 30 minutes, then lower heat to 350 degrees. Continue to cook, undisturbed, until duck is tender and liquid reduced, at least another half hour. The duck is done when a thin-bladed knife pierces the meat with little resistance. When done, duck will hold nicely in a warm oven for another hour. Serve hot.



Loire Valley, France

## Domaine Roc de L'Abbaye

Florian Mollet has certainly gained an excellent reputation as one of the winemakers to watch, from his tiny Domaine. Florian only selects the most beautiful parcels of vines, grown on the plateau of Sologne Viticole area, which is situated between the Loire and Cher rivers. This offering is made from 100% Pinot Noir and is sourced from vines ranging between 10 to 25 years old. You'll taste a mingling mix of red fruits with hints of cedar, pepper and rose petal.

\$28



## Beef Tacos

1 tablespoon olive oil  
 1 pound lean ground beef  
 2 teaspoons chili powder  
 2 teaspoons cumin  
 ½ teaspoon oregano  
 ½ teaspoon garlic powder  
 ½ teaspoon salt  
 ½ teaspoon pepper  
 2 tablespoons tomato paste  
 ½ cup water

For serving the tacos:

8 corn or flour tortillas, lettuce (*finely chopped*), shredded Mexican cheese blend or cheddar cheese, tomatoes (*chopped*), red onions (*chopped*)

Heat the olive oil in skillet over medium high heat. Add the ground beef and cook until browned, about 5-7 minutes. Drain any fat.

Add the chili powder, cumin, dried oregano, garlic powder, salt, pepper, tomato paste and water. Stir to combine and continue cooking over medium-low heat until the sauce has thickened, about 3-5 minutes

Serve warm over tortillas with lettuce, tomatoes, cheese, red onions and any other desired toppings.



Toro, Spain

## Bodega Covitorio 'El Bos'

One of Spain's most dynamic and underrated wine regions is Toro, just west of Rueda. Ancient Greeks began making wine in this area at the end of the 1<sup>st</sup> century. For years it was regarded simply as a source of easy-drinking reds, made from the local Tinta de Toro grape (Tempranillo). But an influx of sophisticated wine producers has changed all of this and the reputation is rising. This example is packed with a mix of fresh cherries, warm cherry pie and spiced black licorice.

\$23





## Grilled Lamb Ribs

1/4 cup salt  
 2 tablespoons light brown sugar  
 1 tablespoons ground cumin  
 1 tablespoons ground coriander  
 1 teaspoon fresh pepper  
 1/2 teaspoon ground cinnamon  
 Two 2 1/2- to 3-pound racks of lamb ribs  
 1 cup apple cider vinegar  
 2 tablespoons pomegranate molasses

In a bowl, mix the salt with the sugar, cumin, coriander, pepper and cinnamon. Transfer 2 tablespoons of the rub to a medium bowl. In a large, shallow baking dish, sprinkle the remaining rub over the lamb ribs, massaging it into the meat. Let stand at room temperature for 1 hour.

Light up the grill. Whisk the apple cider vinegar and pomegranate molasses into the reserved 2 tablespoons of rub.

Transfer the lamb ribs meaty side down to the grill and cook over moderately low heat, turning once, until lightly charred all over, 7 to 10 minutes. Reduce the heat to low and grill, turning and basting with the sauce every 10 minutes, until the meat is very tender and nicely charred, 1 hour and 30 minutes. Transfer the ribs to a carving board, tent with foil and let rest for 10 minutes. Cut the ribs between the bones and serve.



Languedoc-Roussillon, France

## Bruno Lafon 'Ma Liberte'

When working at his families Domaine in France, Bruno Lafon had the privilege of learning from some of the greatest wine legends in the 80s. Many years later, this led him to make his own wine, sourcing fruit from some exceptional growers (farmers) within France. 'Ma Liberte' is a harmonious blend of Mourvedre, Grenache and Carignan. It features brooding flavours of black cherry, cassis, plum jam, cinnamon and dark chocolate with a hint of tree bark.

\$32



## Beef Stew

4 slices thick-cut bacon, diced  
 1 large yellow onion, finely chopped  
 1 green bell pepper, seeded and finely chopped  
 2 cloves garlic, minced and 1 large tomato, finely diced  
 1 1/2 pounds boneless beef (centre cut), cut into pieces  
 4 tablespoons paprika  
 1 1/2 teaspoons salt and 1/4 teaspoon fresh pepper  
 1/4-1/2 teaspoon caraway seeds, coarsely crushed  
 1 bay leaf  
 Water

In a heavy pot or Dutch oven fry the bacon until done. Add the onions and cook over medium-high heat until golden. Add the bell peppers and garlic and cook for another two minutes. Add the beef and cook for a minute until some, but not all, of the pink is gone. Stir in the paprika and remove from heat.

Add the remaining ingredients. Add just enough water to come up to just over the halfway point of the stew mixture (in other words, *not* so the water is covering it). Return to heat and bring it to a boil. Cover, reduce the heat to medium-low and simmer for 90 minutes. If the stew isn't thick enough, continue to simmer uncovered for a few more minutes so that some of the liquid evaporates. Add salt to taste and serve with Spätzle.



Bekaa Valley, Lebanon

## Chateau Ksara

In the heart of the Bekaa Valley, Jesuit monks inherited and began farming this small plot of land in the 16<sup>th</sup> century. This laid the foundation of Lebanon's modern wine industry. In 1973, the property was acquired by a consortium of entrepreneurs and Chateau Ksara was established. This wine is a blend of Cinsault, Carignan, Mourvedre and Caladoc. 'Le Prieure' is the name of the landmark belltower, where the wine is still fermented to this day.

\$24



## Pizza

1 tablespoon olive oil, plus more for drizzling  
 One 28-ounce can whole tomatoes, drained and chopped  
 Salt  
 1 pound room-temperature pizza dough  
 10 ounces buffalo mozzarella, thinly sliced  
 16 basil leaves, torn

Put a pizza stone on the oven floor and preheat the oven to 500°, allowing at least 45 minutes.

Meanwhile, in a medium skillet, heat the 1 tablespoon of olive oil. Add the tomatoes and cook over high heat, stirring a few times, until slightly thickened, about 4 minutes. Season with salt.

Cut the pizza dough into 4 pieces and pat each one into a disk. Transfer the disks to a floured baking sheet, cover with plastic wrap and let rest for 20 minutes.

On a lightly floured work surface, roll 1 disk of dough into a 9-inch round. Transfer it to a floured pizza peel or flat cookie sheet. Spoon about 1/4 cup of the tomatoes over the dough. Top with one-fourth of the mozzarella and drizzle with olive oil. Slide the pizza onto the hot stone and bake for about 4 minutes, or until browned around the edges and bubbling. Transfer the pizza to a work surface and sprinkle with 4 basil leaves. Cut it into 4 wedges and serve immediately. Repeat with the remaining pizza dough, tomatoes, cheese, olive oil and basil.



Tuscany, Italy

## Caprili Ilex Rosso

In 1965, Alberto Bartolommei and his son Alfo purchased the Caprili winery, after many years of farming the land. They started out with only one hectare but slowly started to expand over the years. Today, the winery is managed by Alfo's three children. This Rosso is made from 100% Sangiovese Grosso, which is the famed local clone of Brunello. But this wine isn't likely to be mistaken for Brunello, exuding youthful black fruit from much younger vines.

\$23





## Spaghetti and Meat Sauce

1 pound lean ground beef  
 1 yellow onion chopped and 4 stalks celery chopped  
 4 garlic cloves minced or pressed  
 1 29- ounce can diced tomatoes  
 1 29- ounce can tomato sauce  
 1 6- ounce can tomato paste  
 2 7- ounce cans sliced mushrooms  
 1 cup La Poderina Rosso (this wine pairing)  
 1 15- ounce can beef broth  
 5-6 whole cloves, 2 bay leaves and 2 tablespoons of sugar  
 1/4 cup chopped fresh parsley or 4 teaspoons dried  
 1 teaspoon each of basil, oregano, Salt and pepper  
 1 pound dried spaghetti noodles  
 Freshly grated Parmesan cheese

In a large heavy bottomed stockpot over medium high heat, cook the ground beef until browned, about 5-7 minutes, stirring occasionally. Drain the rendered fat and add the meat back to the pot.

Add the chopped onion, celery and garlic and cook until the vegetables soften, about 5-7 more minutes.

Add the rest of the ingredients (except the spaghetti noodles and Parmesan), stir, and bring to a boil. Reduce the heat to simmer, stir and cover with a lid, and cook for at least three hours on medium low heat, stirring occasionally.

Cook the spaghetti according to the package directions in generously salted water. Drain and mix into the spaghetti sauce.

Serve with grated Parmesan cheese and parsley



Tuscany, Italy

## La Poderina Rosso

Founded in 1988, La Poderina is located in a very specific zone of Montalcino called Castelnuovo dell' Abate. Wines from this area are noted for their elegance with a wonderful balance of fruit. This beauty is a blend of Sangiovese and Petit Verdot. It certainly packs a punch of ripe cherry, currant and earthy violets, with a nice crunchiness on the palate. It's also fermented and aged solely in stainless steel, preserving all of its freshness and easy drinkability.

\$32



## Marinated Flank Steak

### For Herb Butter

1/2 cup butter softened  
1 tablespoon fresh dill diced and 3 garlic cloves

### For Steak Sandwich

1 tablespoon of cooking oil  
1 lb steak (Top Loin or Rib-Eye)  
1 tablespoon of sea salt, adjust to taste  
1 large yellow onion  
4 slices Havarti cheese  
1 baguette

To prepare herb butter spread, combine butter together with crushed garlic and diced dill; mix until you get the same consistency. Set aside.

Slice the steak into thin strips.

*Tip: To make slicing a bit easier, freeze steak for a few minutes before slicing it.*

Preheat an oiled skillet to high heat. Add beef to the skillet and season it generously with salt. Cook until the beef is just golden, remove from the skillet. Set aside.

Slice onion into half rings. Using the same skillet, sauté onions until they get golden brown. Remove from heat and set aside.

Slice baguette lengthwise, spread herb butter over both sides of the bread. Follow by slices of steak, onion and topping it off with cheese slices.

Keep the sandwich open and broil for about 2 minutes or until cheese is bubbly and melted. Serve while it's warm.



Bordeaux, France

## Chateau des Annereaux

Bordeaux continues to be one of the most famous and most influential wine regions in the World. Chateau des Annereaux, one of the oldest properties in this appellation, has continued to augment the quality of its wines since the 14<sup>th</sup> century. Today, the Hessel brothers work their vineyards with respect and a passion for their families' history. 'Les Annereaux' is a blend of Merlot and Petit Verdot. It's silky smooth offering a mix of black fruit, raspberry and cake spices.

\$28