



## Spring Surprise Case \$282 + tax

### Spring

This season's wine selections are inspired by fresh flowers, warmer 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 spring



## Grilled Octopus

2 pounds fresh octopus, (baby, medium or large)  
olive oil  
2 garlic cloves, roughly chopped  
Juice from 1 lemon  
salt and black pepper to taste  
1/2 tsp dried oregano  
2 tsp chopped fresh parsley

Place octopus in a pot and cover with enough water. Bring to a boil. Boil for 40 minutes.

Remove octopus from hot water, rinse and place in a bowl. Drizzle with olive oil and add chopped garlic. Let it cool and rest at room temperature, for 30 minutes to 1 hour.

Preheat a gas grill to medium-high heat.

Slice octopus tentacles. Grill for 3-4 minutes per side, until charred. Remove from heat and place in a bowl.

Drizzle with olive oil and add lemon juice. Season with salt and pepper. Sprinkle some oregano and parsley on top. You can also add some chopped garlic and serve.



Vinho Verde, Portugal

## Azahar Vinho Verde

This wine is wonderfully fresh, vibrant and clean. Not just delicious, but also one of the best value white wines from Portugal. Although the grapes are sourced from the famous Vinho Verde region, it doesn't carry the spritz and sweetness normally associated with this style. It's made from a blend of Loureiro, Arinto and Trajadura. It's nicely floral on the nose, mixed with pear, peach, apricot and just a hint of herbs. It's also best to enjoy this wine in its youth.

\$25



## Steamed Mussels

4 pounds mussels, cleaned and debearded  
1 stick unsalted butter, cubed, at room temperature  
1/2 cup fresh lemon juice  
4 shallots, minced  
4 fresh bay leaves  
Fresh parsley, finely chopped  
Salt  
Freshly ground pepper  
Crusty bread, for serving

Heat a large pot. Add all of the ingredients except the salt, pepper and bread and cook over high heat, shaking the pan and stirring occasionally, until the mussels open, about 7 minutes.

Season lightly with salt and pepper. Discard the bay leaves and serve right away with crusty bread.



Loire Valley, France

## La Muse Muscadet

Huteau-Boulangier owns a winery called Moulin Camus, which has become well known for Muscadet wine. 'La Muse' is a range in their line-up, offering a variety of wines that are true and typical for each varietal. This wine is made from 100% Melon de Bourgogne, also known as Muscadet. It's super bright and energetic, revealing a mix of lemon, lime, tart apple and pear. The wine is also aged sur lie (on the lees) for 3 months, which is a classic technique used in the winemaking process. This will give the wine a little extra depth and creaminess.

\$22



## Cod with White Wine Sauce

- 1/4 cup pine nuts and 1 cup bottled clam juice
- 1/4 cup Domaine L'Arbussele (this wine pairing)
- 1 medium shallot, minced
- 1 tablespoon finely chopped thyme
- 1 tablespoon finely chopped marjoram
- Salt and black pepper
- Four 6-ounce skinless cod fillets
- Extra-virgin olive oil, for rubbing
- 2 tablespoons finely chopped flat-leaf parsley

In a small saucepan, toast the pine nuts over moderate heat, shaking the pan a few times, until the nuts are fragrant, about 1 minute. Transfer to a plate.

Add the clam juice to the saucepan and boil over high heat until reduced by half, about 5 minutes. Add the wine and boil until reduced to 1/4 cup, about 5 minutes. Add the shallot, thyme and marjoram and season with salt and pepper. Cover the sauce and keep warm.

Light a grill. Rub the fish fillets with olive oil and season with salt and pepper. Grill over high heat, turning once, until nicely charred and just cooked through, about 3 minutes per side. Transfer the fish to plates.

Stir the parsley into the wine sauce. Coarsely chop the toasted pine nuts. Spoon the sauce over the fish, sprinkle with the pine nuts and serve with mini roasted potatoes.



Faugeres, France

## Domaine L'Arbussele

Faugeres is a remote and obscure wine region in Southern France. The history of this area can be traced back to the first vineyards being planted along the coast, in the fifth century BC.

Sebastien Louge created Domaine de L'Arbussele in 2014, from vines planted as far back as 1950. This wine is a pretty blend of Roussanne and Viognier. It's succulent and lively, showcasing a mix of mango, dried apricots, white peach and honeysuckle, with a big, creamy mouthfeel.

\$26



## Ratatouille

- 2 tablespoons olive oil, divided
- 3 cloves garlic, minced
- 1 eggplant, cut into 1/2-inch cubes
- 2 teaspoons dried parsley and salt to taste
- 1 cup grated Parmesan cheese
- 2 zucchinis, sliced and 2 large tomatoes, chopped
- 2 cups sliced fresh mushrooms
- 1 large onion, sliced into rings
- 1 green or red bell pepper, sliced

Preheat the oven to 350 degrees F (175 degrees C). Coat the bottom and sides of a 1 1/2-quart casserole dish with 1 tablespoon olive oil.

Heat remaining 1 tablespoon olive oil in a medium skillet over medium heat. Cook and stir garlic until fragrant and golden brown. Add eggplant and parsley; cook and stir until eggplant is tender and soft, about 10 minutes. Season with salt to taste.

Spread eggplant mixture evenly across the bottom of the prepared casserole dish, sprinkle with a few tablespoons of Parmesan cheese. Spread zucchini in an even layer over top. Lightly salt and sprinkle with a little more cheese. Continue layering in this fashion, with tomatoes, mushrooms, onion, and bell pepper, covering each layer with a sprinkling of salt and cheese. Bake in preheated oven until vegetables are tender, about 45 minutes.



Loire Valley, France

## Domaine Des Loges

The family history of this Domaine can be traced back to 1789. Initially, the family were farmers and winegrowers and this knowledge was passed down from generation to generation. In 2013, brothers Gwenael and Benjamin, took over from their parents and started making their own wine. This Rose is made from 100% Pinot Noir. It offers a mouth-watering fusion of fresh strawberry, spicy cherry and watermelon with a hint of currant and rose water.

\$25



## Pan-Fried Chicken

16 pieces of chicken (preferably drumsticks and thighs)  
6 cups buttermilk and  
3 cups all-purpose flour  
4 teaspoons salt and 2 teaspoons black pepper  
1 teaspoon cayenne pepper  
1 1/2 quarts vegetable oil, for frying

In a large bowl, toss the chicken with the buttermilk. Cover with plastic wrap and refrigerate the chicken for at least 8 hours or overnight.

In a large, resealable plastic bag, combine the flour, salt, pepper and cayenne. Set 2 large racks over rimmed baking sheets. Working in batches, drain the chicken, scraping off most of the buttermilk against the side of the bowl. Add the chicken to the bag, a few pieces at a time, and shake to coat completely. Transfer the chicken to the racks, pressing the flour to help it adhere as you remove the chicken from the bag.

Pour 1 inch of oil into each of 2 large cast-iron skillets and heat to 350 degrees. Add about half of the chicken pieces to the hot oil, being sure not to crowd the skillet. Fry over moderate heat until the chicken is golden, crisp and cooked through, 20 to 25 minutes; an instant-read thermometer should register 165 degrees for thighs or drumsticks and 160 degrees for breasts. Line the racks with paper towels and drain the chicken. Continue frying the chicken in batches, being sure the oil temperature stays at 325 degrees during frying. Serve warm or at room temperature.



IGP Pays D- OC, France

## Le Charmel Pinot Noir

Le Charmel was created by Charlie and Mel Master, in partnership with Winesellers, offering a range of French classics. They work with a community of winegrowers and winemakers, that bound together as a team, to make wine under their own label. This gives them the freedom to create fascinating little ecosystems in their own right. This Pinot Noir offers an energetic burst of cherries, wild strawberry and purple plum with a hint of violets, peppercorns and leafy tea.

\$31



## Pork Gyoza

- 4 cups finely shredded or chopped cabbage
- 2 Tablespoon canola or vegetable oil, divided
- 3 green onions
- 2 cloves garlic
- 1 tablespoon grated ginger
- 1/2 tablespoon soy sauce and 1 teaspoon sesame oil
- 1/2 lb. ground pork
- 50 gyoza or wonton wrappers

Sauté the cabbage with 1 Tbsp canola or vegetable oil in a large skillet over medium heat until wilted to half its volume. Transfer the cabbage to a large bowl.

Slice the green onions, mince the garlic, and grate or chop the ginger. Add the onions, garlic, ginger, soy sauce, sesame oil, and ground pork to the bowl with the sautéed cabbage. Massage the mixture with your hands until it is evenly mixed and slightly sticky or tacky in texture.

Spoon about one teaspoon of the pork mixture into the center of a wrapper. Dip a finger in water and wet the outer rim of the wrapper. Fold the wrapper over the filling and pinch the edges to close.

When ready to cook the gyoza, heat 1 Tbsp canola or vegetable oil in a non-stick skillet over medium heat. Working in batches, add the gyoza with the seam side up, and fry until the bottom is golden brown and crispy. Using the lid as a shield, pour about 1/4 to 1/3 cup water into the skillet and quickly place the lid on top to contain the steam and splatter. Let the gyoza steam in the skillet for 1-2 minutes, or until most of the liquid has boiled away. Remove the lid and let the gyoza cook for a minute more, or until the bottom is crispy again. Serve hot.



Cotes Du Rhone, France

## Rive Droite

Over two-thirds of the wine produced in the Rhone falls under the Cotes du Rhone appellation. If one looks close enough, wines of very high quality can easily be found. This red blend is dominant in Grenache but has a good punch of Syrah for added depth, colour and spice. It carries a wonderful mix of fresh raspberries, raspberry candy, black plum and white pepper with just a hint of licorice and thyme. Soft tannins on the palate lead to a pure and luscious finish.

\$31



## Macaroni & Beef Casserole

- 1 pound elbow macaroni
- 3 tablespoons extra-virgin olive oil
- 1 onion, finely chopped and 1 green bell pepper, diced
- 2 pounds ground beef
- 2 teaspoons ground cumin and 2 tablespoons all-purpose flour
- One 15-ounce can crushed tomatoes
- 1/2 cup chicken stock
- 1/4 cup heavy cream and 1/4 cup chopped parsley
- 6 ounces sharp cheddar cheese, shredded (2 cups)
- Sea salt and black pepper
- 1/3 cup panko and 3 scallions, thinly sliced

Preheat the oven to 350°. In a large pot of boiling salted water, cook the macaroni until al dente. Drain well and transfer the macaroni to a bowl. Add a drizzle of olive oil and toss well. Meanwhile, in a large, deep skillet, heat the 3 tablespoons of olive oil. Add the onion and bell pepper and cook over moderately high heat, stirring, until softened, about 5 minutes.

Add the ground beef and cumin and cook over high heat, stirring occasionally, until the meat is browned and any liquid has evaporated, about 8 minutes. Add the flour and cook until no floury taste remains. Stir in the tomatoes and stock and simmer until thickened, scraping up any browned bits from the bottom of the pan, about 3 minutes.

Remove from the heat and stir in the macaroni, cream, parsley and 1 cup of the cheddar cheese. Season with salt and pepper. Transfer the mixture to a large ceramic baking dish about 2 inches deep. Sprinkle the remaining 1 cup of cheese and panko on top. Bake for about 15 minutes, until the casserole is bubbling and the cheese is melted. Let stand for 5 minutes. Scatter the scallions on top and serve.



Jumilla, Spain

## Parajes Del Valle

Jumilla is a very small wine region on the Mediterranean coast of southeastern Spain. Although the region itself is not very well known, some interesting wines are slowly beginning to surface. Many families have chosen to plant a grape known as Monastrell (Mourvedre in France). It's a native grape particularly suited to the region's unique climate and location. It produces an explosive taste that's savory and floral, with some brooding black plum, cherry, raspberry and a kitchen rack mix of spices.

\$25



## Tomato Rigatoni

1/4 cup unsalted butter  
1 cup chopped yellow onion  
1 (28-ounce) can whole peeled plum tomatoes, tomatoes crushed by hand and juices reserved  
12 ounces uncooked rigatoni pasta  
1/2 cup heavy cream  
1 teaspoon sea salt  
1/4 teaspoon cracked pepper  
1/4 teaspoon crushed red pepper  
1/2 ounce Parmesan cheese, grated  
Chopped fresh flat-leaf parsley, for garnish

Melt butter in a large Dutch oven over medium. Add onion; cook, stirring occasionally, until tender and golden brown, about 5 minutes. Add tomatoes and their juices; bring to a boil over medium. Reduce heat to medium-low; simmer, stirring occasionally, until flavours meld and sauce thickens, about 30 minutes.

Meanwhile, cook pasta in salted water according to package directions for al dente. Drain pasta, reserving 1/2 cup pasta cooking liquid.

Stir cream, salt, black pepper, and crushed red pepper into tomato sauce. Add cooked pasta and toss to coat. Add reserved pasta cooking liquid, 1/4 cup at a time, until desired consistency is reached. Divide pasta evenly among 4 bowls; sprinkle with Parmesan, and garnish with parsley.



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.

\$24



## Grilled Pork Chops

- 4 boneless pork chops, about 1"-thick
- 2 tablespoons of extra-virgin olive oil
- 1/2 cup of finely grated Parmesan
- 1 teaspoon of garlic powder
- 1 teaspoon of salt
- 1 teaspoon of onion powder
- 1 teaspoon of smoked paprika
- 1/2 teaspoon of black pepper

Pat pork chops dry with paper towels, then coat both sides with oil.

In a medium bowl, combine Parmesan, garlic powder, salt, onion powder, paprika, and black pepper. Coat both sides of pork chops with Parmesan mixture, pressing to adhere.

Light up the grill. Once heated, arrange pork chops in a single layer. Cook at 375°, flipping halfway through, until an instant-read thermometer inserted into thickest part of pork chop registers 145°, about 12 minutes.

Let pork chops rest about 10 to 15 minutes and serve with a pasta salad or roasted potatoes.



Rioja, Spain

## Finca Monica

Six young families of farmers dreamt of winemaking and founded Bodegas Burgo Viejo together in 1987. Their goal was to make great wine from the grapes grown in their vineyards, which were planted more than 30 years ago. A young company in the World of Wine, showing excellent spirit for traditional Rioja wines. The 'Finca Monica' represents a fresh and juicy wine, best enjoyed in its younger years. Made from Tempranillo, it's loaded with fresh cherries, warm cherry pie and tea spices.

\$22



## Steak Sandwich

### 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.



## Bodega Lagarde 'Altas Cumbres'

With the first vine planted in 1897, Lagarde is one of the oldest wineries in the Mendoza. With only two proprietors in its history, the Pescarmona family acquired this property in 1969. 'Altas Cumbres' is a collection of young and expressive wines. Each varietal is true to its classic characteristics, with a consistently smooth taste. This wine is 100% Cabernet Sauvignon. It's jammed with cassis, dark raspberries and blackcurrants, with a hint of spicy dark chocolate.

\$22



## Lamb Chops

- 4 (4 ounce) lamb chops
- 1 tablespoon olive oil, or as needed
- 1 clove garlic, minced
- 1/2 tablespoon crushed fresh rosemary leaves
- 2 Tablespoons fresh parsley (plus more for a garnish)
- Salt and black pepper to taste
- 1/4 cup mint jelly (optional)

Preheat the oven to 425 degrees F (220 degrees C).

Cut away excess fat from lamb chops (to your preference) but not all of it (some fat does add flavour). Coat each chop lightly in olive oil. Season lamb chops with garlic, rosemary, parsley, salt, and pepper. Place lamb chops in a cast iron skillet.

Bake uncovered in the preheated oven until cooked through, 8 to 10 minutes. An instant-read thermometer inserted into the center should read at least 140 degrees F (60 degrees C) for medium-well doneness.

Remove from the oven and cover tightly with foil; let rest for 8 to 10 minutes. Sprinkle some fresh parsley over the lamb chops and serve with mint jelly on the side.

Piedmont, Italy



## Noah 'RossoNoah'

'Noah' is a tiny wine estate nestled in the rolling hills of northern Piemonte. It was established in 2010 by Andrea Mosca and Giovanna Pepe Diaz, who named the winery after their son. Their 'RossoNoah', is the families most accessible wine, blending Nebbiolo, Croatina and Vespolina. It has a juicy punch of tannins in its youth, but softens with a little exposure to air. It offers a mix of wild herbs, cherries, raspberries, balsamic, sweet violets and rugged spice.

\$32



## Ribeye Steak with Mushrooms

- 2 tablespoons unsalted butter
- 2 tablespoons extra-virgin olive oil, plus more for brushing
- 2 large shallots, thinly sliced
- 2 pounds mixed mushrooms, such as cremini, oyster and shiitake, stemmed and thinly sliced
- 2 to 3 tablespoons Asian fish sauce
- Pinch of cayenne pepper
- 2 tablespoons chopped tarragon
- 2 tablespoons snipped chives
- 4 rib eye steaks, cut about 3/4 inch thick (about 10 ounces each)
- Salt and freshly ground black pepper

In a large nonstick skillet, melt the butter in the 2 tablespoons of olive oil. Add the shallots and mixed mushrooms and cook over high heat, stirring occasionally, until the mushrooms are browned and their liquid is evaporated, about 8 minutes. Add the fish sauce and cayenne and cook for 1 minute. Stir in the tarragon and chives, cover and keep warm.

Light the grill or preheat a grill pan. Brush the steaks with olive oil and season with salt and black pepper. Grill over moderately high heat for 3 to 4 minutes per side for medium-rare meat. Transfer the steaks to plates. Top with the mushrooms and serve.



Bordeaux, France

## Chateau De Camarsac

Built in the 14<sup>th</sup> century and remodeled over the years, this castle (Chateau De Camarsac) is composed of a medieval fortress, backed by an 18th century residence. Legend has it that the Black Prince, son of Edward II (King of England), stayed here to defend his father's lands. This wine is a blend of Merlot and Cabernet Sauvignon. It's an absolute beauty, with a harmonistic blend of blueberry, purple raspberry, cassis, vanilla and cocoa with soft, rounded tannins.

\$29