

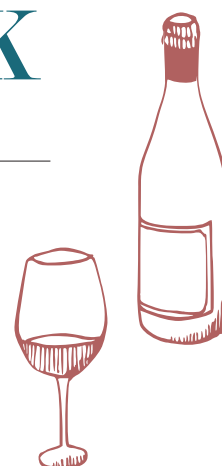


THE COOKBOOK

— BY BEAUJOLAIS —



Beaujolais
NOUVELLE GÉNÉRATION





SPICED LONG ISLAND Duck Breast

INGREDIENTS

- ½ small red onion sliced into thin rounds
- ½ cup seasoned rice wine vinegar
- ½ teaspoon cinnamon
- ½ teaspoon ground ginger
- ½ teaspoon white pepper
- ¼ teaspoon whole clove
- ¼ teaspoon star anise
- 4 boneless Long Island duck breasts, trimmed
- 4 cups baby arugula, washed and dried (if needed)
- 1 cup frisee, washed and dried (if needed)
- ½ cup toasted sliced almonds
- ¼ cup pomegranate seeds
- 2 tablespoons pomegranate molasses
- Salt and pepper to taste

INSTRUCTIONS

PICKLE THE RED ONION:

Submerge the sliced red onion in the seasoned rice wine vinegar. (This is best done 1 to 2 days in advance and stored in the refrigerator for a stronger pickle.) In a small bowl, stir together the cinnamon, ginger, pepper, clove. Set aside.

PREPARE THE DUCK BREASTS:

Score the skin on the duck breasts into 1/2 inch diamonds about halfway to the flesh (being careful not to score all of the way through). Season duck breasts on both sides with the prepared spice mix, concentrating on the skin side. The duck can be cooked immediately but should be refrigerated for 4 to 6 hours for optimal flavor. Just before cooking, season the duck breasts with salt and pepper.

COOK THE DUCK BREASTS:

Place a large saute pan over medium-high heat. Once the pan is hot, place the duck skin-side down, into the pan. As the duck cooks, the skin will render fat into the pan.

As the duck cooks, remove some of the duck fat from the pan and reserve in order to allow the duck skin to crisp in the pan. Once the skin is brown and crispy, turn the duck breasts over and continue to cook for about 2 minutes, or until medium-rare. Remove from the pan and allow to rest, skin side up.

PREPARE THE SALAD:

While the duck is resting, place arugula, frisee, toasted almonds, and pomegranate seeds in a small bowl.

Drain the pickled red onion from the vinegar and add it to the salad. The onions should be moist enough to help dress the salad but not wet.

Season the salad with salt and pepper. Drizzle with approximately 1 tablespoon of the reserved duck fat, and gently toss. Divide evenly onto 4 plates.

PLATE THE DISH:

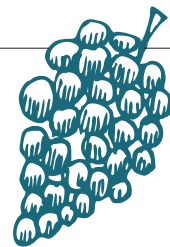
Slice the duck breasts and place over the salad. Drizzle with pomegranate molasses. Serve and enjoy.

WINE PAIRING

DOMAINE YOHAN LARDY
MOULIN À VENT
'LES MICHELONS'



MEET — the winemaker.



“ In my daily work,
I want to respect
and work with nature
in order to find
in my wines
a pure expression
of my terroirs. ”

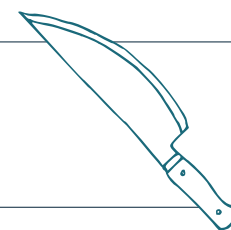
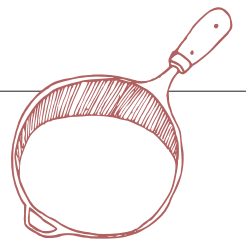


Yohan Lardy
DOMAINE YOHAN LARDY

DOMAINE YOHAN LARDY
MOULIN-À-VENT
'LES MICHELONS'

- Bright red color
- Red fruits of the woods (strawberry, raspberry)
- Fresh and silky mouth (round tannins)

MEET — the chef.



Mikey Price
MARKET TABLE, NEW YORK

“ As a restaurant that focuses on local and seasonal ingredients, we honor our farmers, purveyors, and winemakers throughout the year and the traditions and culture of Beaujolais truly inspire this.
Duck pairs beautifully with light juicy red wine. Beaujolais compliments but doesn't overpower the delicate taste of the meat. Beaujolais, although quite juicy, can also have its own slight gamey (earthy) quality to it which matches the gaminess of the duck. They are both perfect for fall. Rich and light at the same time. Succulent without being too fatty, bold, and still elegant. ”



SPICE-ROASTED Cauliflower

INGREDIENTS

For the Rice

- 1 small handful of dried black chickpeas
- ¾ cup Basmati rice, washed well
- ⅛ cup freekeh
- 1 ½ cups water
- ½ bunch fresh flat leaf parsley, chopped

For the Salsa:

- ½ cup Calabrian chilis in oil
- 1 clove garlic, minced
- 1 teaspoon chopped shallot
- ¼ cup green olives, chopped
- 1 dash red wine vinegar
- 2 tablespoons extra virgin olive oil

For the Cauliflower:

- 1 whole head cauliflower, quartered
- 2 tablespoons extra virgin olive oil
- 1 tablespoon red wine vinegar
- Salt and fresh cracked pepper
- 1 to 2 tablespoons vadouvan

INSTRUCTIONS

FOR THE RICE:

Boil the chickpeas in plenty of water for 30 minutes, or until they're soft. Separately, bring the rice and freekeh to a boil in a cup and a half of water. Turn the heat down and simmer the rice and freekeh, covered, for about 20 minutes. After 20 minutes, put the pot on a cool burner and let sit for 2 minutes. Open the pot, add in the cooked chickpeas, and fluff the mixture with a fork. Add in the chopped parsley.

FOR THE SALSA:

Drain the chilis from the oil (do not rinse them; let the oil coating them remain). Chop them and combine all of the ingredients in a mixing bowl. Season lightly with salt to taste.

FOR THE CAULIFLOWER:

Preheat the oven to 400°F. To prepare the cauliflower for roasting, rub the quartered portions with olive oil and red wine vinegar. When the pieces are evenly coated, sprinkle them with the vadouvan. Rub the spice in well. Finally, season the quartered cauliflower liberally with salt and pepper. Roast on a baking sheet for about 30 minutes, or until the cauliflower is soft when pierced with a paring knife.

TO SERVE:

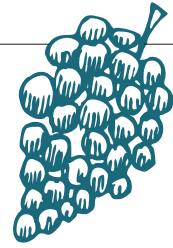
Turn the rice out onto a platter and top it with the roasted cauliflower quarters. Spoon the chili salsa over the whole affair.

WINE PAIRING

**DOMAINE JEAN CALOT
MORGON
"VIEILLES VIGNES"**



ABOUT the winery.



Domaine Jean Calot owns 10 hectares of vineyards, and has been winemaking in Beaujolais since the 1930s. The plots of the winery are in multiple locations of soils and climates - offering a variety within the subdivisions of the Cru Morgon. The wines are an excellent expression of the terroirs in Morgon - silky, elegant, and age-worthy.

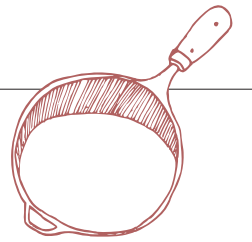


Domaine Jean Calot

DOMAINE JEAN CALOT
MORGON
"VIEILLES VIGNES"

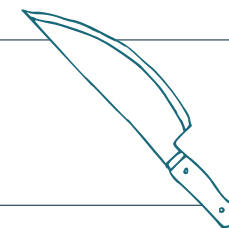
- Aromas of black cherries and light spice
- Flavors of black and red fruits
- Complex, plush, long finish

MEET the chef.



Laurence Edelman

LEFT BANK, NEW YORK



“ I often try to serve wine that will balance the flavors of a dish. Sometimes it’s good to lay it on thick and repeat those same flavors. Wine and food have an intimate relationship and there are a lot of ways to get it right. Beaujolais is no exception. ”



APPLE & CELERY HEARTS SALAD WITH Wild Boar

INGREDIENTS

For the Beurre Rouge:

- 1 bottle of Georges Duboeuf
Domaine Jean-Ernest
Descombes Morgon
- 2 Shallots
- Dehydrated apples
- 100gr butter

For the Pomme Purée:

- 3 Idaho Potatoes
- ½ cup cream
- 2lbs butter

For the Leek Etuvée:

- 2 Leeks
- ½ onion
- 5 sprigs thyme

- 2 cloves garlic
- 1 Fresh Bay leaf
- 1-pint chicken stock or broth
- 1 pinch baking soda
- 1 lb. loin of Wild boar
- Season with espelette and salt

INSTRUCTIONS

FOR THE BEURRE ROUGE:

Slice shallots thinly, and place in a saucepan with the entire bottle of wine. Add dehydrated apples. Simmer over very low heat for several hours until 90% of liquid is gone. Remove apples and reserve. Strain out shallots and wine into a clean small saucepan, whisk in butter until fully emulsified.

FOR THE POMME PURÉE:

Boil whole potatoes with skin on for 45 minutes until soft when poked with knife. Drain water, holding potato in a cloth peel skin away. Place in ricer and mash potatoes. Work quickly so as not to let potatoes cool down. Once riced, add chunks of butter and cream until fully incorporated.

FOR THE LEEK ETUVÉE:

Cut the top and bottom of the leek so that you only have the white part. Slice lengthwise and Julienne. Blanch leeks for 2 minutes, strain and run cold water over them. In a pan sweat onion, garlic thyme and bay leaf. Once translucent add leeks. Cover by 2 inches the leeks with chicken stock. Add a pinch of baking soda. Reduce until almost all liquid is gone and whisk in butter.

FOR THE WILD BOARD:

Roast loin in a 250-degree oven for 45 minutes. Pull out and let rest for 10-15 minutes. Slice.

TO SERVE:

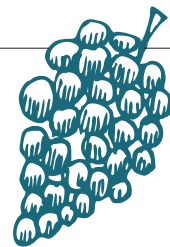
Plate Pomme Purée, then top with the Leek Etuvée. Add wild board slices and drizzle with Beurre Rouge. Gently toss apples, chervil, and celery in olive oil, salt and a squeeze of fresh lemon. Garnish the top of the dish with this salad. Enjoy!

WINE PAIRING

GEORGES DUBOEUF
DOMAINE JEAN-ERNEST DESCOMBES
MORGON



MEET — the winemaker.



“Our wine is meant to be paired with food and shared with good friends. My dad Jean-Ernest Descombes used to throw legendary parties in our cellar with local vintners and world famous chefs like Paul Bocuse. His spirit of generosity lives on in every bottle of Morgon we make with the same passion and respect of tradition.”



Nicole Descombes Savoye

LES VINS GEORGES DUBOEUF

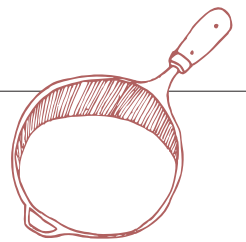
GEORGES DUBOEUF

DOMAINE JEAN-ERNEST DESCOMBES
MORGON

- Black currant, plum, violets and old-fashioned roses
- Smooth on the palate
- Layers of fresh red berries - cherries, raspberry, and strawberry



MEET — the chef.



Joe Schafer

EARTH AT HIDDEN POND, KENNEBUNKPORT, MAINE



“I usually pair wines with the dishes I create by weight. Heavier food (red meats, braised lamb chops) requires a heavier wine; lighter food (crudo, crisp raw fish salads, citrusy food) [require] lighter wines. Beaujolais is a light-to-medium red that pairs well with all kinds of food.”



BUTTERMILK BRINED ROASTED Mary's Land Farm Chicken

INGREDIENTS

For the Chicken:

- 1 whole pasture raised chicken
- 3 pinches sea salt
- 16 ounces fresh buttermilk

For the Parmesan Basil Potatoes:

- 1 tablespoon roasted garlic oil
- 3 pinches sea salt
- 1 pound small potatoes
- 2 tablespoon basil chiffonade (very thinly sliced fresh basil)
- 2 tablespoon Parmesan cheese

For the Sautéed Kale:

- 3 cloves garlic, minced
- 2 tablespoons roasted garlic oil
- 1 ounce butter
- Kale
- 8 ounces chicken stock
- Salt and freshly ground black pepper

INSTRUCTIONS

FOR THE CHICKEN:

Marinate chicken in buttermilk and sea salt for 12 to 24 hours. Rinse the buttermilk off the chicken. Pat dry with paper towels and season chicken with salt and pepper. Light a grill or preheat oven to 425 degrees. Roast the chicken until it reaches an internal temperature of 165 degrees Fahrenheit (about 1 ½ hours). Let the chicken rest 20 minutes before serving.

FOR THE SAUTÉED KALE:

Heat a sauté pan over medium heat. Add garlic, roasted garlic oil and butter and sauté for 1 minute. Add kale and chicken stock and bring to simmer. Cook kale until tender, about 10 minutes. Season to taste with salt and pepper.

FOR THE PARMESAN & BASIL POTATOES:

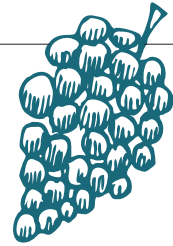
Preheat oven to 425 degrees. Combine oil, sea salt, and potatoes and roast until tender, about 25 minutes. Toss with the basil chiffonade and grated fresh Parmesan. Serve potatoes with Sautéed Kale and Roast Chicken.

WINE PAIRING

DOMAINE RICHARD ROTTIERS
MOULIN-À-VENT
"DERNIER SOUFFLE"



—ABOUT— the winery.



The wines of Richard Rottiers reflect the unique Moulin-à-Vent terroir. The vines ages are from 40 to over 80 years old, and grapes are hand-picked and carefully sorted in the vineyards so only the best of the crop results in the wine. As of 2012, Richard has been converting the vineyards to entirely organic.

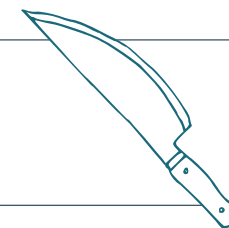
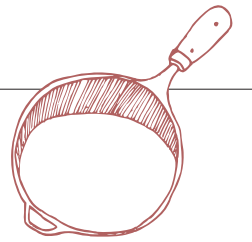


Domaine Richard Rottiers

DOMAINE RICHARD ROTTIERS
MOULIN-À-VENT
"DERNIER SOUFFLE"

- Aromas of orange rind, blackberries, cherries and spices
- Medium to full-bodied, velvety and layered
- Tangy acids and powdery tannins

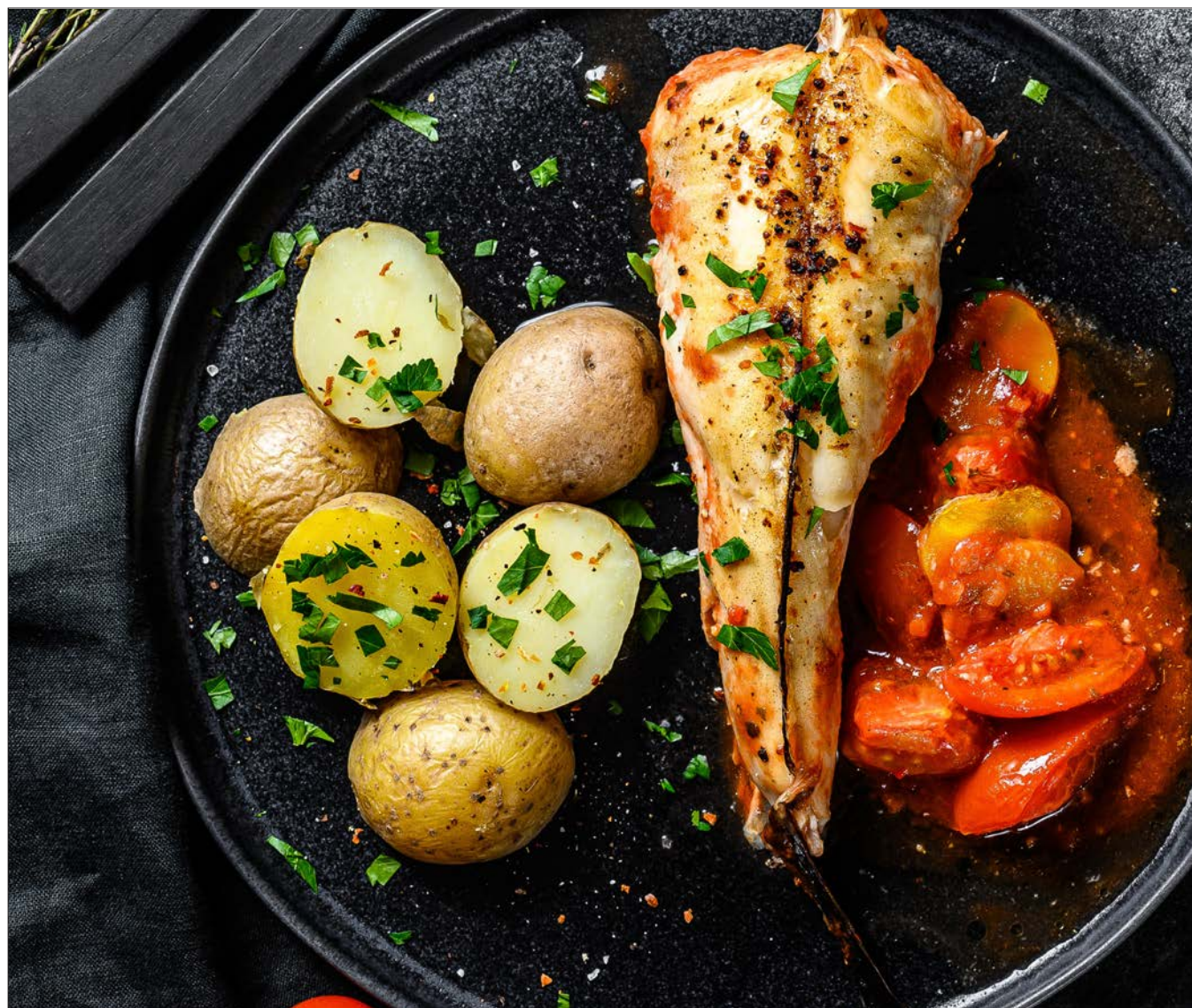
—MEET— the chef.



Joe Krywucki

BUSHEL AND A PECK, BALTIMORE

“Mary’s Land Farm is a beautiful organic farm just down the street from my restaurant; it’s where I get my pasture-raised chicken. Pasture-raised chicken meat tends to be higher in iron and higher in Omega 3s,” says Krywucki. An intensely flavorful chicken requires an intensely flavorful wine. “Moulin-à-Vent is the most full-bodied cru in Beaujolais. This has beautiful, deep, concentrated flavors of blackberry, Bing cherry, and orange zest.”



BUTTER POACHED Monkfish

INGREDIENTS

For the Onion Jam

- 15 to 25 pearl onions, trimmed and quartered or halved
- ½ cup Champagne vinegar
- ½ cup sugar or honey
- 1 cup water
- ½ tablespoon black pepper
- 6 sprigs thyme
- 1 lemon, juiced and zested

For the Confit Potatoes:

- ½ cup bacon fat

- 3 cups olive oil
- 2 pounds potatoes (e.g. new potatoes, fingerlings)

For the Chanterelles:

- 3 ounces Chanterelle mushrooms, washed, broken into bite-size pieces
- Salt and freshly ground black pepper
- Fresh thyme

For the Monkfish Sauce:

- 1 tablespoon minced shallots

- ½ tablespoon minced garlic
- ½ cup wine (e.g. the recommended 2016 Charly Thévenet pairing)
- 1 stick of butter, melted

For the Monkfish:

- 2 sticks butter
- ½ cup water
- Monkfish fillets (plan for about 5 ounces per person)
- Sea salt to finish

INSTRUCTIONS

FOR THE ONION JAM:

Place onions in a small sauce pot and cover with vinegar, sugar or honey, water, black pepper, and thyme. Cook over low heat until the liquid has reduced and the onions are tender. If the liquid reduces too fast and the onions are not tender, you can add a small amount of water and reduce the flame. When finished, remove the thyme, and add in zest and juice of 1 lemon. Cool the jam and reserve.

FOR THE CONFIT POTATOES:

Preheat the oven to 200°F. Bring the bacon fat and olive oil together in a pan and warm over light heat. Pour over potatoes in an oven safe dish and bake. Baking time depends on the size of the potato: new potatoes and fingerlings each take about 1 ½ hours.

FOR THE CHANTERELLES:

Heat a cast iron pan over medium heat and add a small amount of the confit oil from the potatoes to the pan. Place the previously cooked potatoes into the pan, cut-side up and cook to crisp, turning over. Add the Chanterelle pieces. Continue to sauté the mushrooms down with potatoes. Finish with salt and pepper and chopped fresh thyme.

FOR THE MONKFISH SAUCE:

Place shallots, garlic, and wine in a small sauce pot over low flame and heat slowly to reduce. Once the wine has reduced almost entirely, whisk in the butter to emulsify. Season to taste and reserve, keeping it warm (without heating or reducing further).

FOR THE MONKFISH:

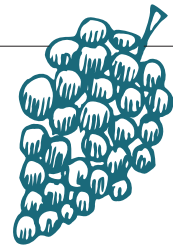
Bring the butter and water to a light simmer in a small saucepan. Place monkfish fillets in the pan over very light heat to poach. Poach until monkfish is cooked through. Remove from the pan and lightly finish with sea salt.

WINE PAIRING

CHARLY THÉVENET
RÉGNIE



MEET — the winemaker.



“The wine is of great finesse, but behind this apparent fragility we can sense a cellaring potential due to the terroir. The wine has this double dimension of fruit and minerality that makes it so fascinating and so easy to drink.”

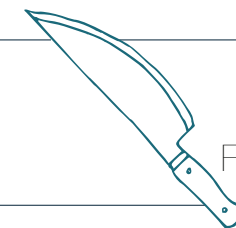
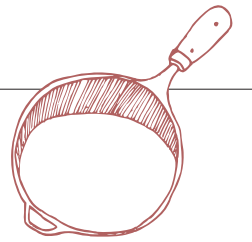


Charly Thévenet
DOMAINE CHARLY THÉVENET

CHARLY THÉVENET RÉGNIE

- Aromatic on the nose - raspberry, cherry, wild strawberry, green peppercorn
- The plate has red forest fruits, tart blueberry, and dried citrus

MEET — the chef.



Chris Royster
FLAGSTAFF HOUSE RESTAURANT, BOULDER

“Monkfish has a unique flavor and texture that I like to pair with Beaujolais. And this Beaujolais is just fun,” says Royster. “It’s floral, fruity and still savory; it has minerality and a nice acidity that pairs well and unexpectedly with the buttery fish, as well as the earthy mushroom and potato accompaniments.”



OXTAIL Pappardelle Pasta

INGREDIENTS

- 5 scallions
- 6 cloves garlic
- 1 bunch of cilantro
- 1 bunch of parsley
- 1 small bunch thyme, or about
- ¼ cup picked off the stems
- 1 large leek
- 1 large shallot
- 5 pounds oxtails
- 2 pounds short ribs
- Salt and freshly ground black pepper
- Olive oil
- Onion - chopped to taste
- 4 stalks celery, small diced
- 2 large yellow carrots, small diced
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1 teaspoon ground allspice
- 1 tablespoon paprika
- 1 cup tomato paste
- ¼ stick butter
- 4 cups dry red wine
- 8 cups veggie stock
- 4 pounds fresh pappardelle pasta (or substitute dry bucatini or spaghetti)
- 1 whole Scotch Bonnet or habanero pepper for heat

INSTRUCTIONS

PREP:

Preheat the oven to 300°F.

Roughly chop scallions using only the white part of the onion and save green parts for garnish.

PREP THE SEASONING MIXTURE:

Put the garlic, cilantro, parsley, shallots, and leeks into a blender with ¼ cup olive oil and blend into a smooth, paste-like consistency. Set this green seasoning mixture (also known as “Epis”) in a container on the side; you will use it to season the meat.

SEAR OXTAIL AND SHORT RIBS, AND COOK VEGGIES:

Season the oxtail and short ribs with salt and black pepper. Add olive oil into a large braising pot to coat the base of the pan. Heat the pan on high until the oil begins to smoke, then carefully add the seasoned oxtails and short ribs and sear on both sides (do not crowd the pan; if necessary, do a few at a time). Remove oxtails and short ribs to a separate bowl. Add a little bit more olive oil to the pan and toss in onions. Cook onions until they begin to sweat and turn transparent; add in chopped celery and carrots. Allow veggies to simmer on medium heat.

CONTINUE TO COOK OXTAIL AND SHORT RIBS:

In the separate bowl add about 1 ½ cups of the green seasoning mixture (“Epis”) to the seared meat and coat all the pieces evenly. Next, add all dry spice (garlic powder, onion powder, paprika, and allspice) to the seasoned meat. Carefully add seasoned meat into the braising pot with the cooked veggies. Add in the tomato taste and mix evenly. Add the butter and mix evenly. Add the wine and allow the ingredients to simmer for about 10 minutes then add in vegetable stock. Mix well and be sure to scrape the bottom of your pan to incorporate all flavors. Cover the braising pan with aluminum foil and lid and place in the oven and bake for 4 hours at 300 °F, checking every 45 minutes to an hour to make sure your liquid hasn’t dissolved entirely before the oxtail is cooked. -

Remove after 4 hours; allow oxtails to cool. After cooling, carefully skim oil off the top of the pan and use tongs to remove oxtail and short rib bones.

COOK THE PASTA:

To cook the pasta, fill a stock pot three-fourths of the way with water and a little bit of olive oil and very little salt. Allow the water to reach a rolling boil. Add in the fresh pasta and cook for 3 to 5 minutes (follow box directions/cooking times for dried pasta). Once the pasta is cooked, drain it and carefully fold into the oxtails mixture.

PREPARE THE GARNISH:

To prepare ribboned scallions, add ice and water to a bowl. Slice the green parts of your scallion length wise, making them as thin as you are able. Toss the slices in the ice water and they will curl.

PLATE THE DISH:

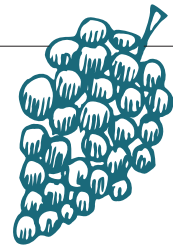
Serve the finished pasta in your favorite bowl and garnish with the fresh picked thyme and curly ribboned scallions.

WINE PAIRING

CHRISTOPHE PACALET CHÉNAS



MEET — the winemaker.



“I make it a point of honor to guarantee the typicity of each terroir and to provide emotion through my wines. This Chenas is a delicious and joyful wine, fruit of the smallest of Beaujolais Crus.”



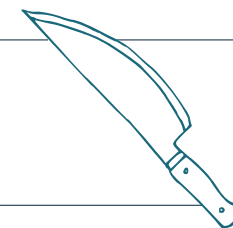
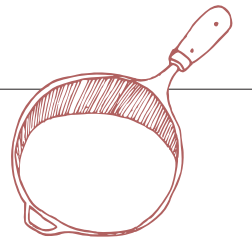
Christophe Pacalet
DOMAINE CHRISTOPHE PACALET

DOMAINE CHRISTOPHE PACALET CHÉNAS

- Pure aromas of freshly crushed mixed berries
- Perfect for pairing with foods



MEET — the chef.



Dayana Joseph
APT4B, ATLANTA

“This dish is inspired by my Haitian roots and my love for Italian food and pasta. I wanted to blend both elements to create something that would pair well with a deep Beaujolais.”



PAN-ROASTED King Salmon

INGREDIENTS

- 4 portions Wild King Salmon, 2-inches thick, approximately 5 ounces, skin on, pin bones removed
- 8 baby leeks, cleaned and trimmed to about 6 inches long
- 3 tablespoons vegetable oil
- 16 small Red Bliss potatoes (about as big around as a nickel) or similar potato, cut into pieces
- 8 tablespoons unsalted butter
- 2 medium shallots, minced
- 1/3 pound fresh Morel mushrooms, ends trimmed, washed and dried
- 3 tablespoons dry vermouth
- 1/2 cup chicken stock, vegetable stock or water
- 1 cup heavy cream
- Vegetable oil
- 1 teaspoon minced fresh thyme plus 4 sprigs fresh thyme
- 1 clove garlic, unpeeled but lightly crushed
- Sea salt

INSTRUCTIONS

PREP:

About 30 minutes before you want to cook the salmon, season each portion with about 1/2 teaspoon salt. Let the fish rest as you prepare the garnish and sauce.

FOR THE BABY LEEKS:

To prepare the baby leeks, bring a pot of water to a boil and add enough salt to make it taste like the ocean. Blanch the leeks in the boiling water for about 30 to 45 seconds. Remove the leeks to an ice water bath to stop the cooking process. Drain and set aside. Keep 4 leeks whole; cut the remaining baby leeks into 1-inch sections. Heat a grill pan or small charcoal grill in preparation for finishing the leeks.

FOR THE POTATOES:

Meanwhile, to prepare the potatoes, boil the Red Bliss (or sliced potatoes) in lightly salted water for a few minutes, until just tender. (Cooking time depends on potato variety and size.) Transfer just-tender potatoes to a cookie sheet or a plate lined with paper towels. Allow to cool.

FOR THE MORELS & DISH BASE:

To prepare the morels, heat 2 to 3 tablespoons of butter in a sauté pan. When the butter begins to foam, add the shallots and cook gently (without giving them any color) until they're soft, about 4 minutes. Add the morels and sauté for 3 to 4 minutes. Add the vermouth and cook until the pan is nearly dry. Add the chicken stock and cook to reduce it by two-thirds; add the cream and the minced fresh thyme. Reduce until the cream mixture lightly coats the back of a spoon. Add the potatoes and the cut leeks; season with salt and pepper and keep warm.

COOK THE SALMON:

To cook the salmon and finish the dish, heat a sauté pan that can accommodate the salmon filets over medium-high heat. (If you haven't yet, you can heat up a grill pan or charcoal grill to grill the 4 whole blanched baby leeks.) Add 2 tablespoons vegetable oil and add the salmon, skin side down. Reduce the heat to medium and cook the fish, without moving it, for about 5 to 6 minutes or until you can see the sides of the fish look cooked about 1/2-3/4 of an inch up from the skin-side. Gently turn the salmon over (the skin should be pretty crisp and release from the pan easily; if not, don't try to flip it yet). Add the remaining butter, the thyme sprigs, and the garlic clove. Baste the fish in the melted butter and herbs for another 2 to 3 minutes. Remove from the pan onto a rack over a cookie sheet and tent with foil. Brush the blanched leeks with the remaining vegetable oil and grill for two minutes per side. Season with salt and pepper.

PLATE THE DISH:

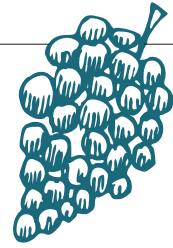
With a sharp knife, cut the salmon filets in half lengthwise. Arrange the grilled leeks down the center of 4 plates. Put a slice of salmon on either side of the leeks. Arrange the morels, potatoes, and sliced leeks with some of the sauce around the salmon. Finish with a pinch of sea salt and serve.

WINE PAIRING

**MARCEL LAPIERRE
MORGON**



—ABOUT— the winery.



Lapierre is a traditional winery, yet forward-thinking and revolutionary. The estate was founded in 1909 and now covers 18 hectares of vineyards. The wines are bright, full of fruit, and certified organic using biodynamic vineyards practices.

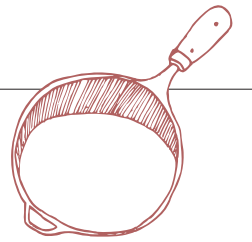


Domaine Marcel Lapierre

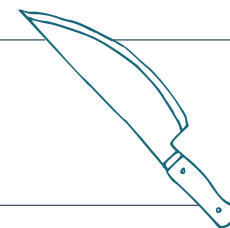
MARCEL LAPIERRE MORGON

- Dark berry and cherry notes, with rosemary, sage, and brown spices
- Long finish and layered depth

—MEET— the chef.



Andrew Zimmerman SEPIA, CHICAGO



“Beaujolais has delicate, supple tannins that make it a food-focused wine, not to mention a rich earthiness that lends it structure and depth. That is why I chose the pairing of a full-flavored fish and the elegant morels mushrooms. It is this combination that I find so appealing.”



COMPOSED CHICKEN AND BROCCOLI Lo Mein

INGREDIENTS

For the Noodles

- 16 ounce ramen noodles (or any other Asian-style noodle)

For the Sauce:

- 1 tablespoon brown sugar, packed
- 2 tablespoon low sodium soy sauce
- 2 tablespoon dark soy sauce
- 1 tablespoon oyster sauce
- 1 teaspoon hoisin sauce

- 1 teaspoon ground black pepper
- 1 teaspoon sesame oil

For the Chicken:

- 1 pound chicken breasts, skinless and boneless, cut into small pieces
- 2 tablespoons soy sauce
- 1 teaspoon fresh ginger minced
- 3 cloves garlic, minced
- 2 tablespoons olive oil

For the Vegetables:

- 2 tablespoons olive oil
- 2 cups shiitake mushrooms, sliced
- 1 cup Chinese cabbage, shredded
- 1 cup carrots, julienned
- 1 large onion, chopped

To Serve:

- 3 green onions, chopped

INSTRUCTIONS

FOR THE NOODLES:

Cook the noodles according to package instructions. Drain and set aside.

FOR THE SAUCE:

In a small bowl whisk all the sauce ingredients together. Set aside.

FOR THE CHICKEN:

In another medium-sized bowl, toss the chicken with the soy sauce, ginger, and garlic. Heat the olive oil well in a large wok. Your wok should be nice and hot before adding the chicken to it. Add the seasoned chicken and cook for about 5 minutes, or until the chicken starts to brown and is no longer pink inside. Transfer chicken to a plate and set aside.

TO ASSEMBLE AND SERVE:

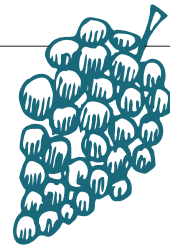
Add the other 2 tablespoons of olive oil to the wok; add the shiitake mushrooms, cabbage, carrots, and onion. Cook for 1 minute while tossing. Add the chicken back to the wok. Add the cooked noodles and prepared sauce and toss everything together. Turn off the heat. Garnish with green onions and serve.

WINE PAIRING

JEAN-CLAUDE LAPALU
BROUILLY
"CUVÉE DES FOUS"



MEET — the winemaker.



“I think wine should be nourished by the nature that surrounds it. I look for minerality in my wines and above all for the natural fruit specific to Gamay.”



Jean-Claude Lapalu
DOMAINE JEAN-CLAUDE LAPALU

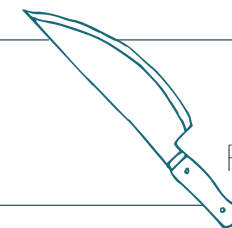
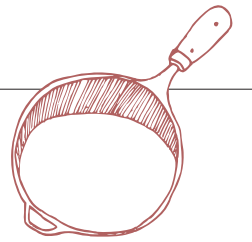
JEAN-CLAUDE LAPALU

BROUILLY

“CUVÉE DES FOUS”

- Dark fruit profile, with presence of tannins
- The mouth has length and harmony

MEET — the chef.



Amari Bey

PREVIOUSLY OF GREEK HOUSE CHEFS, ST. LOUIS

“This dish has a wide variety of flavors — brown sugar, garlic, ginger, scallions, sriracha, soy, and sweet Thai chili sauce — that are all fused together to create a marinade,” says Bey. “I chose the Domaine Jean-Claude Lapalu Brouilly ‘Cuvée des Fous’ 2018 because they have fresh red fruit notes, and its hints of pepper and paprika.”



CELERY ROOT PUREE & OLIVE RELISH

Scallops

INGREDIENTS

- For the Olive Relish:**

 - 16 pitted castelvetro olives, chopped (it should yield 5 tablespoons once chopped)
 - 1 ½ teaspoons fennel seeds
 - 1 tablespoon orange peel finely chopped (just the skin, no white pith)
 - 2 tablespoon almonds, chopped
- For the Brown Butter:**

 - 4 tablespoons unsalted butter
- For the Celery Root Puree:**

 - 1 pound celery root, top and bottom trimmed off, peeled
- and cut into 1/2 inch cubes

 - 2 cups whole milk
 - 2 teaspoons salt
 - 1 tablespoon lemon juice
- To Serve:**

 - 8 sea scallops, patted dry
 - Kosher salt
 - Canola oil

INSTRUCTIONS

FOR THE OLIVE RELISH:
In a small mixing bowl, combine the olives, fennel seeds, orange peel, almonds, olive oil, and citrus juices. All of the chunky bits should be of similar size once chopped. The orange peel should be cut as finely as you can manage. Mix all this together and set aside while you work on your other components.

FOR THE BROWN BUTTER:
Put 4 tablespoons of unsalted butter in a small frying pan over medium heat. Don't leave the butter unattended: as water evaporates, the butter will begin to brown quickly. When the butter solids are the color of your favorite chocolate chip cookie, pour the butter into a small heat proof container to cool so it doesn't continue to brown in the hot pan. (Your nose will know when it's done.)

FOR THE CELERY ROOT PUREE:
Use a knife to cut the top and bottom of the celery root off and use a veggie peeler to peel the sides. (Pro tip: save the peel for making vegetable stock.) Cut the celery root into 1/2-inch chunks and put in a medium saucepan with the milk and salt. Bring to a boil then stir and turn down the heat to medium low and simmer for 20 minutes uncovered until the pieces are tender. The milk will separate and the solids will float and balloon up towards the top of the pan. It's important not to skim off the milky solids because they will be blended into the final purée. Once the celery root is tender, pour the contents of the pan through a mesh strainer (saving a 1/2 cup of the remaining cooking liquid for the puree process). In your blending appliance of choice (food mill, blender, or food processor) combine browned butter, cooked celery root and milk solids, and 1 tablespoon of lemon juice. If you find it's too chunky for the machine, add a splash of the saved cooking liquid until the mixture blends nicely. You want to get the puree as smooth as possible. Check for taste. Add another pinch of salt if necessary.

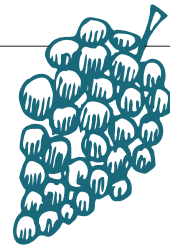
TO ASSEMBLE AND SERVE:
Season the scallops with kosher salt liberally on both sides. Heat a heavy skillet or fry pan over medium-high heat and add enough oil to coat the surface of the pan. Once the pan begins to smoke gently around the edges, add your scallops in a circle around the edges of the pan, making sure the pan is large enough to leave at least an inch between scallops (alternately, you can cook them in 2 batches). Let the scallops sear hard on the first side for 3 minutes, or until you can see a brown crust forming at the edges (you can lift them gently with tongs or a spoon to check on them). This will be the display side of the scallop so you want to form a good crust. Flip the scallops to complete the cooking process on the other side. Cook for an additional 2 minutes (bearing in mind this side won't crust up as nicely as the first side). The scallops would over cook if seared too hard on both sides. To plate, scoop a large spoon of the Celery Root Puree down on the plate. Top with your cooked scallops and tuck some of the Olive Relish around the base of each scallop. You should have enough puree and relish on the plate to enjoy a hearty amount with each bite of scallop.

WINE PAIRING

DOMAINE MICHEL CHIGNARD
FLEURIE
"LES MORIERS"



ABOUT the winery.



Domaine Chignard owns vineyards in “Les Moriers”, one of the Lieux-Dits of Fleurie appellation. The wines are light with deep, ripe fruit, and showcase the expert winemaking of four generations of the Chignard family.



Domaine Michel Chignard

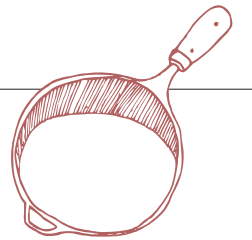
DOMAINE MICHEL CHIGNARD

FLEURIE

“LES MORIERS”

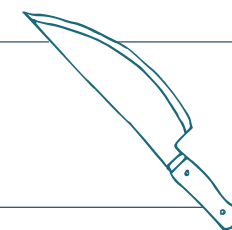
- Notes of ripe red and dark berries
- Layers of rose petal, mineral, and spice linger well into the finish
- Fresh, lively tannins with articulated flavor

MEET the chef.



Allison Plumer

RED HOOK TAVERN, NEW YORK



“Domaine Michel Chignard ‘Les Moriers’ Fleurie 2018 is such an intense and playful wine. It has a rich, deep fruit-forward palate that plays well with the fatty olives and almonds. However, its juicy floral nose is delicate enough to complement the sweet, subtle scallops. Domaine Chignard is my favorite producer in Beaujolais. I appreciate the attention to craft and old world finesse. The Chignard family is in touch with the earth and their technique remains unchanged for a reason.”



LAMB Tagine

INGREDIENTS

- 2 pounds lamb stew meat or lamb neck, cut into 1 1/2-inch pieces
- 2 1/2 teaspoons kosher salt, more as needed
- 3 cups beef or chicken stock
- 1 1/2 cup Beaujolais
- 1 cup dried cherries
- 1/3 cup pitted, chopped kalamata olives
- 2 tablespoons extra-virgin olive oil, more as needed
- 2 large onions, thinly sliced
- 4 cloves of garlic, thinly sliced
- 4 cups escarole, washed and chopped
- 1 teaspoon tomato paste
- 1/2 teaspoon grated fresh ginger
- Large pinch saffron
- 1/2 teaspoon smoked paprika
- 1/2 teaspoon ground ginger
- 3/4 teaspoon ground turmeric
- 3/4 teaspoon ground black pepper
- 1/4 teaspoon ground cinnamon
- 1/3 cup fresh cilantro, chopped
- 1 tablespoon unsalted butter
- 1/2 cup toasted, sliced almonds
- 2 scallions, finely chopped
- 2 tablespoons chopped parsley
- Fresh lemon juice, to taste

INSTRUCTIONS

PREP:

In a large bowl, combine lamb and 2 teaspoons salt. Let sit at room temperature at least 1 hour.

COOK THE LAMB PART 1:

Heat oven to 325 degrees. In a tagine, Dutch oven or heavy-bottomed pot with a tightfitting lid, warm 2 tablespoons oil over medium heat until hot. Working in batches, add lamb to pot, leaving room around each piece (this will help them brown). Cook until well browned on all sides, about 10 minutes. Transfer pieces to a plate as they brown.

COOK THE LAMB PART 2:

Drain fat, if necessary, leaving just enough to coat the bottom of the pot. Add onions and 1/4 teaspoon salt, and cook until soft, about 8 minutes. Add tomato paste, ginger, and the spices, and cook until fragrant, about 2 minutes. Add lamb and any juices on the plate, the cherries, olives and stock, and half the cilantro. Cover pot with foil and then its lid, and cook in oven for 2 1/2 to 3 hours, or until the lamb is tender, turning it occasionally. Add the escarole during the last 20 minutes of cooking (If using a tagine, you don't need to use foil.) Taste and adjust seasonings, if necessary.

PLATE THE DISH:

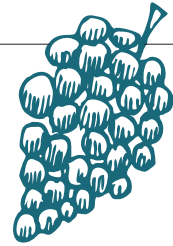
To serve, transfer lamb and juices to a serving platter. Top with toasted almonds, scallions, parsley and remaining cilantro. Sprinkle lemon juice to taste. Serve with couscous.

WINE PAIRING

**DANIEL BOULAND
MORGON
CORCELLETTE**



—ABOUT— the winery.



Domaine Daniel Bouland is a producer of Morgon, and the winery is committed to sustainable winemaking practices. All grapes are hand-harvested, and the resulting wines have powerful ageability of up to 20 years.



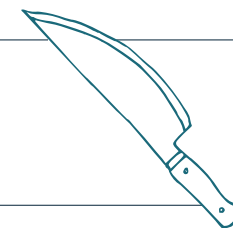
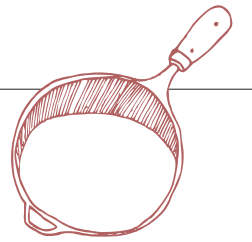
Domaine Daniel Bouland

DANIEL BOULAND

MORGON
CORCELETTE

- Dark Cherries, strawberries, ripe red currant, orange zest.
- On the second day, dark fruit more pronounced with red fruit receding.
- Medium tannins and acidity.

—MEET— the chef.



Alex Harrell

ELYSIAN BAR, NEW ORLEANS

“I immediately thought that a braised lamb dish would be the perfect match for [a Morgon]. I’m a sucker for a braise; it’s one of my favorite ways to cook and the wine itself is full-bodied with flavors of cherry and stone fruit and works really well with the lamb. I included dried cherries in the recipe to add some flavors of dark fruit to match those of the wine.”