

WINTER 2016 SELECTION

2014 Noblesse Rouge

A unique blend of 2014 reds, utilizing the technique of “short vat” fermentation to reduce tannin extraction, and then followed by careful oak aging, to produce this soft, supple, and ready to drink red wine... Enjoy year round.

Pork Medallions in Mushroom Marsala Sauce

- 2 lbs Pork Tenderloin (about 2 tenderloins)
- Kosher salt and freshly ground black pepper
- 3 tbsps extra-virgin olive oil
- 3 tbsps unsalted butter
- 2 medium shallots, finely diced
- 12 ozs Cremini Mushrooms, thinly sliced
- 1 tbsps all-purpose flour
- 1/2 cup dry Marsala
- 1 cup homemade or low-salt chicken broth
- 3 tbsps Heavy cream
- 1/4 cup chopped fresh flat-leaf parsley

Instructions...

Trim the tenderloins of excess fat cut them tenderloins into 2-inch-thick medallions.

Flip each medallion onto a cut side and press down with the palm of your hand to flatten slightly.

Season the meat with 3/4 tsp. salt and 1/4 tsp. black pepper.

Heat the olive oil and 1 Tbs. of the butter in a large sauté pan over high heat. When the butter is melted and foaming add half of the meat and sear until nicely browned, 2 to 3 min.

Flip and cook the other side until the meat is well browned and slightly firm to the touch, about another 2 min.

Transfer to a plate and repeat with the remaining pork. Melt the remaining 2 Tbs. butter in the pan. Add the shallots and a pinch of salt and sauté for about 30 seconds, using a wooden spoon to scrape up any browned bits from the bottom of the pan. Add the mushrooms and sauté until all of the mushroom liquid has evaporated and the mushrooms are golden, about 3 min.

Season with 1/2 tsp. salt, sprinkle with the flour, and add the Marsala. Once the Marsala has almost completely evaporated, add the chicken broth and reduce by half, about 3 min. Stir in the cream and parsley, return the pork and any accumulated juices to the pan, and cook, flipping the pork once, until it's firm to the touch and still a little pink in the middle (cut into a piece to check), 2 to 4 min. Taste for salt and pepper and serve.

MAKE AHEAD

The wine sauce can be refrigerated for up to 3 days. Reheat gently.

2014 Port

100% Norton grapes fortified with brandy, and aged in new whiskey casks. Legally “Red Dessert Wine,” it’s a “port” around the winery!

Chocolate Mousse

- 2 cups chilled heavy cream
- 4 large egg yolks
- 3 tbsps sugar
- 1 tsp vanilla
- 7 ozs fine-quality bittersweet chocolate (not unsweetened), chopped
- Garnish: lightly sweetened whipped cream
- Special equipment: an instant-read thermometer

Instructions...

1. Heat 3/4 cup cream in a 1-quart heavy saucepan until hot. Whisk together yolks, sugar, and a pinch of salt in a metal bowl until combined well, then add hot cream in a slow stream, whisking until combined. Transfer mixture to saucepan and cook over moderately low heat, stirring constantly, until it registers 160°F on thermometer. Pour custard through a fine-mesh sieve into a bowl and stir in vanilla.

Melt chocolate in a double boiler or a metal bowl set over a pan of simmering water (or in a glass bowl in a microwave at 50 percent power 3 to 5 minutes), stirring frequently. Whisk custard into chocolate until smooth, then cool.

Beat remaining 1 1/4 cups cream in a bowl with an electric mixer until it just holds stiff peaks. Whisk one fourth of cream into chocolate custard to lighten, then fold in remaining cream gently but thoroughly.

Spoon mousse into 8 (6-ounce) stemmed glasses or ramekins and chill, covered, at least 6 hours. Let stand at room temperature about 20 minutes before serving.

2. Cooks' notes:

• Mousse can be chilled up to 1 day. • To vary the flavor, you can replace the 1 teaspoon vanilla with 2 teaspoons instant-espresso powder (dissolve it in the hot cream) or 3 tablespoons Grand Marnier or 2 tablespoons Cognac (either one whisked into strained custard).