

Wine Spectator

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OREGON PINOT NOIR

THE EVOLUTION
OF A GREAT
AMERICAN RED

ARGENTINA:
MALBEC POWERS
AHEAD

TRAVEL TO
PORTUGAL'S
DOURO VALLEY

WASHINGTON
REDS: SYRAHS
AND MORE



Est. 1971



Est. 1988



Est. 2007

DEC. 15, 2012

A PERFECT MATCH

Shellfish Stew With A Spanish White

Chef Matt Jennings, La Laiterie, Providence, R.I.

Chef Matt Jennings, who owns Farmstead Bistro in Providence, R.I., with his wife, Kate, tried to get out of the restaurant business. He had gone to culinary school and worked in restaurants in his hometown of Boston, but when he accompanied her to California, where she attended the Culinary Institute of America at Greystone, he took a job at nearby Cowgirl Creamery. "I had done my senior thesis on Vermont artisan cheese and craft beer," he says. "I got bit by the bug."

With some of the finest Napa and Bay Area restaurants as clients, he was never entirely out of the game, and even helped out at a few. But Jennings and his wife never quite assimilated in California.

They returned to Boston, where he took a job at Formaggio Kitchen, a leading cheese and gourmet retailer. In 2003 they broke out on their own, opening Farmstead, a gourmet cheese shop, in Providence. "We were learning to appreciate the retail and consumer side of food," he says. "But we were missing cooking."

In 2006 they opened La Laiterie, serving up homey yet refined food. "We're New Englanders," he asserts. "We have a much greater appreciation of seasonality. We're forced to make use of and celebrate everything when it's at its peak, because when it's gone, it's gone."

Curing and preserving are a regional imperative, and central to the menu, but often with modern flourishes. Jennings points out that this dish shows the Portuguese influence in Northeastern food through the pork with seafood theme, but with a Japanese cure.

For wine, Jennings pulls a Godello: "I know Muscadet is classic with shellfish, but there's a lot happening in this dish. The lumpfish caviar is salty and strong; it's a pretty fatty dish. The Godello has a clean, stony flavor that cuts through the dish."

Like the restaurant's owners, the match is worldly but also reflective of its origins.

—Owen Dugan



CHEF'S PICK: Bodegas Valdesil Montenovio Godello 2011

WINE SPECTATOR ALTERNATES:

Avanthia Godello Valdeorras 2010 (92, \$30)

Bodegas Valdemar Rioja White Conde de Valdemar Finca Alto Cantabria 2011 (90, \$15)

HOW TO MAKE OYSTER AND BACON STEW WITH SCALLOPS, SQUASH AND LUMPFISH CAVIAR

2 tablespoons akamiso (red miso)
6 large diver scallops, feet removed, rinsed and patted dry
18 ounces smoked slab bacon, sliced into 1/2-inch-thick lardons
1 tablespoon unsalted butter
1 medium onion, chopped into medium dice
2 cloves garlic, minced
1 2- to 3-pound heirloom kabocha squash, peeled, seeded, and cut into 1-inch cubes
6 cups chicken stock
Togarashi spice, available at Asian markets
12 Narragansett oysters in their liquor
1 cup flour
1 cup buttermilk
1 cup coarse cornmeal
Vegetable oil, for frying
1 3/4 ounces wild lumpfish caviar
3 tablespoons toasted, slivered almonds

1. The day before you plan to serve the dish, lay a large piece of plastic wrap on a cookie sheet and push out air bubbles. Mix the miso with a teaspoon of water. Spread half in an even layer over the plastic wrap. Nestle the scallops on the miso. Place a dollop of miso on top of each scallop.
2. Cover with another piece of plastic wrap and pat the plastic wrap down around the scallops so that they are surrounded on every side by miso, but also so there are very few air bubbles. Cure in the refrigerator overnight. The salt content of the miso will ensure the perfect cure.
3. The next day, brown the bacon evenly over medium-high heat, then drain on a paper towel. Pour off all but 1 tablespoon of the fat.
4. Melt the butter and add onion and garlic. Cook until translucent and fragrant, about 8 minutes. Add squash and stock. Bring to a simmer

and cook until squash is tender, about 15 to 20 minutes. Puree this mixture in a blender, then rinse the pot and return puree to the pot. Season with togarashi, salt and pepper, and simmer.

5. Drain the oysters and dredge in the flour, then buttermilk, and finally in cornmeal. Gently fry the oysters in an inch of oil until crispy and golden on both sides. Drain on a paper towel. Salt and pepper them.

6. Place 2 fried oysters and approximately 3 ounces of bacon in each of 6 soup bowls. Rinse the scallops well, pat dry and slice in half horizontally. Place 2 cured scallop halves in each bowl.

7. Place a small pile of the lumpfish caviar in each bowl. Pour the warm squash broth over the ingredients in the bowl tableside. Sprinkle with toasted almonds. Serves 6.

GEL TUCKER, RIGHT: ANDREW MCCALL; FOOD STYLING: MATT VOHR
BY RESOURCES: PROP STYLING: COURTNEY DE WET