

FOOD & WINE

HOW TO
HAVE

THE BEST WINE YEAR

OF
YOUR
LIFE



RECIPES
PAIRINGS
VALUES
SPLURGES

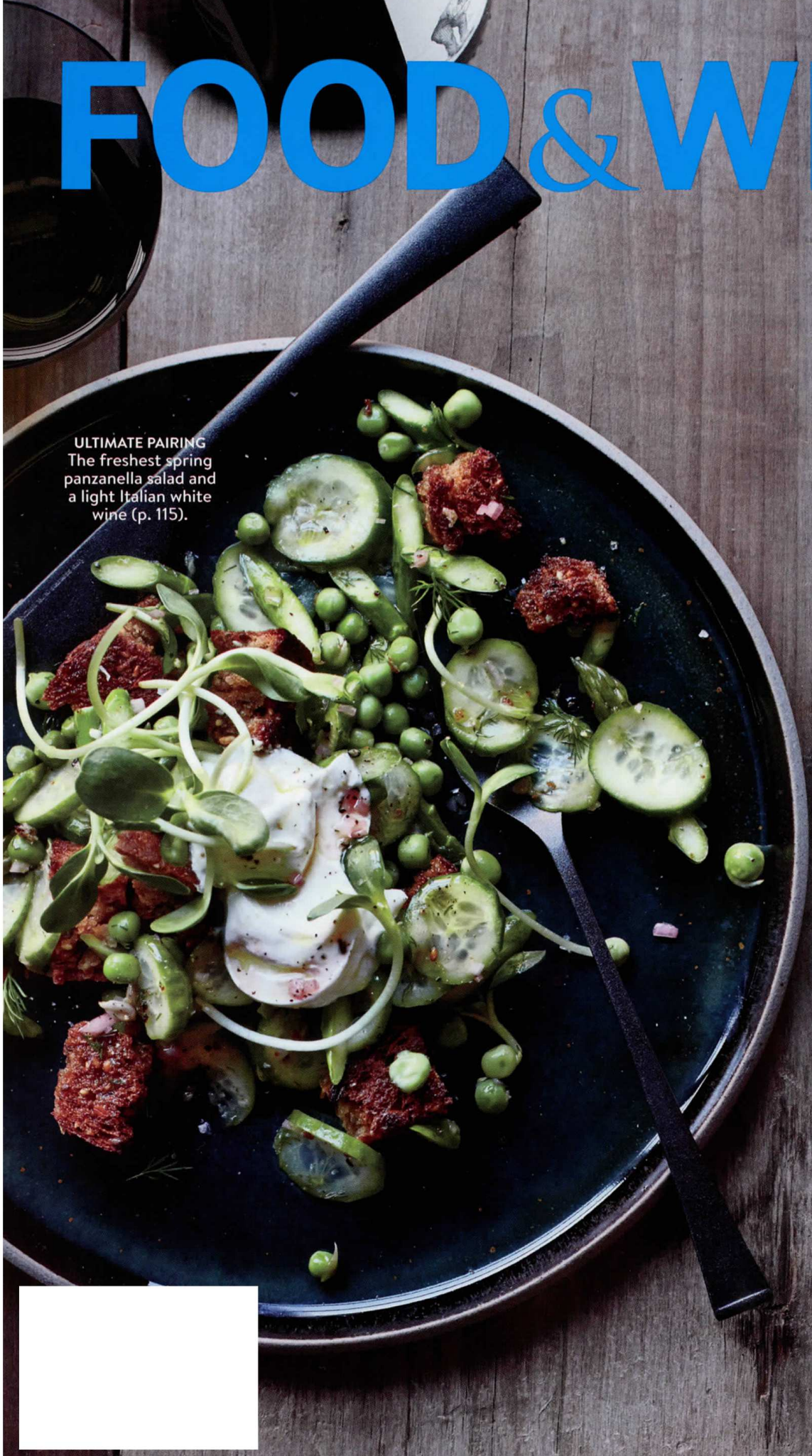
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ESSENTIAL
WINES
TO BUY THIS
SPRING

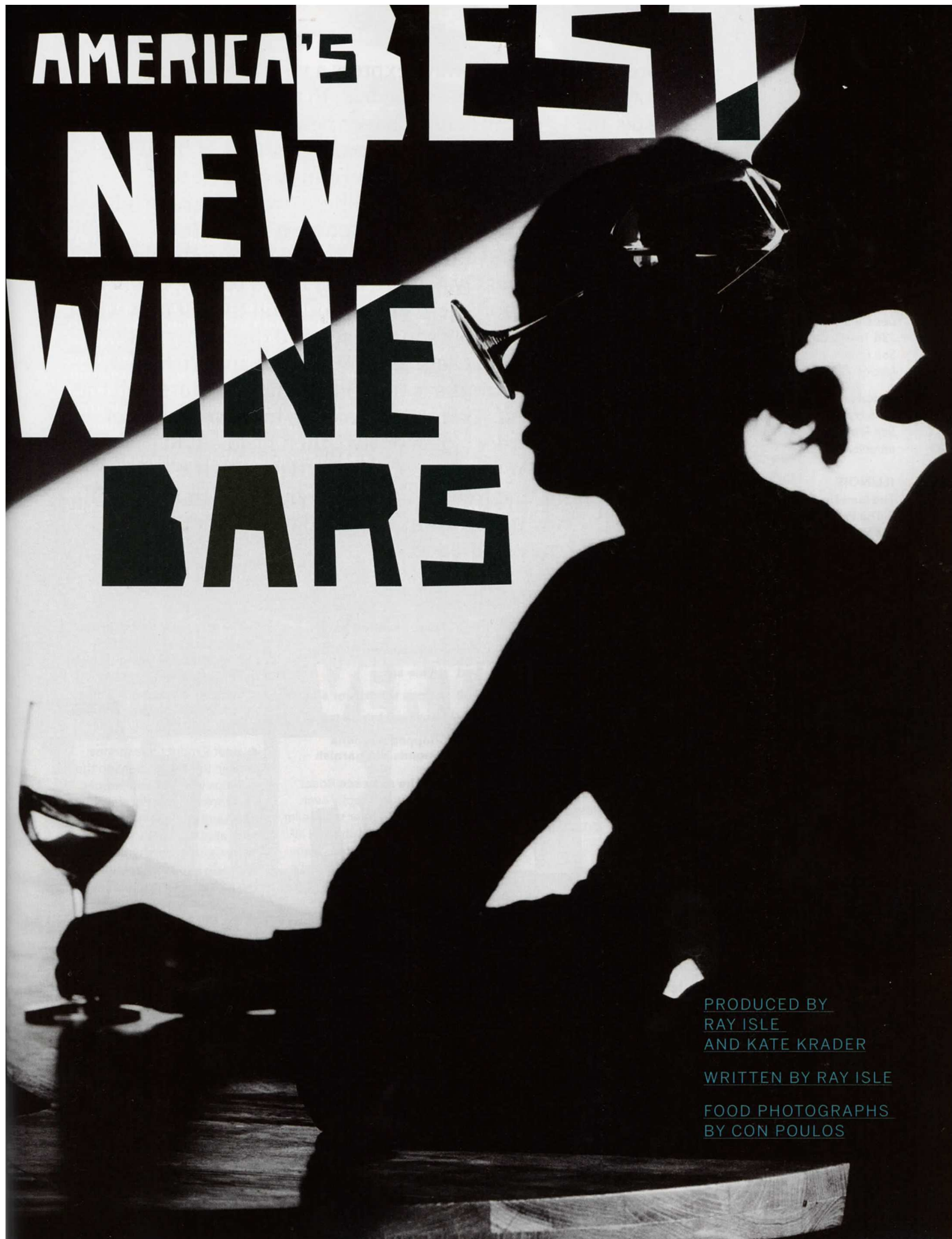
p. 80

A CHEF'S
STELLAR
**NEW BURGER
RECIPES**
& GREAT WINES
TO MATCH

p. 42



ULTIMATE PAIRING
The freshest spring
panzanella salad and
a light Italian white
wine (p. 115).



AMERICA'S BEST! NEW WINE BARS

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FOOD PHOTOGRAPHS
BY CON POULOS

AMERICA'S BEST NEW WINE BARS

CALIFORNIA

Augustine Wine Bar

13456 Ventura Blvd.,
Sherman Oaks;
augustinewinebar.com.

Les Clos

234 Townsend St.,
San Francisco;
lesclossf.com.

Union Larder

1945 Hyde St.,
San Francisco;
unionlarder.com.

ILLINOIS

The Lunatic, The Lover & The Poet

736 W. Randolph St.,
Chicago;
thelunaticloverpoet.com.

MASSACHUSETTS

Select Oyster Bar

50 Gloucester St.,
Boston; selectboston.com.

MICHIGAN

Vertical Detroit

1538 Centre St., Detroit;
verticaldetroit.com.

NEW YORK

The Four Horsemen

295 Grand St., Brooklyn;
fourhorsemenbk.com.

Wildair

142 Orchard St.,
Manhattan; wildair.nyc.

SOUTH CAROLINA

Stems & Skins

1070 E. Montague Ave.,
N. Charleston;
stemsandskins.com.

TEXAS

Public Services

202 Travis St., Houston;
publicservicesbar.com.

Great restaurants always express a vision, and when it comes to the best new wine bars in the US, that's equally true. The 10 places here all have vivid, distinctive points of view that express the particular passions of the wine director and chef. Are you a Burgundy nut? Head to Les Clos in San Francisco, where owner Mark Bright shares your obsession and can prove it with 2,000 stellar bottles and a hearty, classically Burgundian menu. At Boston's Select Oyster Bar, Michael Serpa is both chef and wine director; there's not a bottle on the list that won't match his impeccably sourced seafood dishes perfectly. The main thing that sets these wine bars apart from traditional restaurants is the commitment required on the part of the guest. Customers can stop in, have a glass of wine or two, order a dish or two, then head out to the next destination. Or they can open a bottle and settle in for the evening. The freedom to do either is very much in tune with the way people want to eat today, and it's part of the joy of the experience.

Scallops with Charred Scallions and Marcona Romesco

Active **45 min**; Total **1 hr**
Serves **4**

Marcona almonds make an extra-rich, nutty romesco sauce for these cast-iron-skillet scallops from chef Alex Knezevic of Vertical Detroit. Remy Lutfy serves them with a citrusy Sauvignon Blanc: 2014 Cliff Lede.

ROMESCO

- 1 large red bell pepper**
- ½ cup marcona almonds**
- 2 garlic cloves, crushed**
- 1 Tbsp. sherry vinegar**
- ½ tsp. crushed red pepper**
- ½ cup extra-virgin olive oil**
- Kosher salt and black pepper**

SCALLOPS AND GREENS

- ¼ cup plus 1 Tbsp. extra-virgin olive oil**
- 24 scallions (10 oz.), halved crosswise**
- Kosher salt and pepper**
- 12 large sea scallops**

- 2 Tbsp. unsalted butter**
- 3 garlic cloves**
- 1 thyme sprig**
- 2 oz. pea tendrils or shoots**
- 1½ tsp. fresh lemon juice**

Chopped marcona almonds, for garnish

1. Make the romesco Roast the bell pepper directly over a gas flame or under the broiler, turning often, until charred all over, about 10 minutes. Transfer to a bowl, cover with plastic wrap and let steam for 15 minutes. Peel, core and seed the roasted bell pepper.

2. In a food processor, pulse the roasted pepper with the almonds, garlic, vinegar and crushed red pepper until minced. With the machine on, slowly drizzle in the olive oil until fully incorporated. Season with salt and black pepper.

3. Prepare the scallops and greens In a large cast-iron skillet, heat 2 tablespoons of

the olive oil. Add the scallions, season with salt and pepper and cook over moderately high heat, turning, until lightly charred all over, about 5 minutes. Transfer to plates and wipe out the skillet.

4. Heat 2 more tablespoons of oil in the skillet. Season the scallops with salt and pepper and cook over moderately high heat until golden on the bottom, about 2 minutes. Add the butter, garlic and thyme and flip the scallops. Cook, basting with the butter, until just opaque throughout, about 2 minutes longer. Discard the garlic and thyme. Arrange the scallops on the scallions.

5. In a small bowl, toss the pea tendrils with the remaining 1 tablespoon of olive oil and the lemon juice; season with salt and pepper. Top the scallops with the pea tendrils, garnish with chopped almonds and serve with the romesco.

MAKE AHEAD The romesco can be refrigerated for 2 days.



Chef Michael Serpa (right) is as selective about wine as he is about oysters.

OYSTERS & WINE

Wine has terroir; oysters, according to experts, have “merroir.” In other words, like wine, oysters reflect in their taste the place they’re from. Here’s how Select’s Michael Serpa pairs them with wine.

OYSTER	Wellfleet WELLFLEET, MA Clean and supersalty	Kusshi BRITISH COLUMBIA Notes of cucumber and melon	Pemaquid DAMARISCOTTA RIVER, ME Refreshing, lemony	Beausoleil MIRAMICHI BAY, NEW BRUNSWICK, CANADA Yeasty	Katama Bay KATAMA BAY, MARTHA’S VINEYARD, MA Briny, buttery
WINE	Chardonnay with some weight Liquid Farm Golden Slope	White from Alsace Trimbach Riesling Cuvée Frédéric Emile	Flinty Chablis Gilbert Picq Dessus La Carrière	Bright and light Champagne Jacquesson Cuvée 736	A rich Chenin Ken Forrester The FMC

A top-down photograph of a dark, rustic plate filled with mussels in a creamy, yellowish sauce. The mussels are dark blue and some are open, showing the meat. There are green herbs and small pieces of vegetables in the sauce. A piece of crusty bread is at the bottom of the plate. To the right, a glass of white wine is partially visible. The background is a dark, textured surface.

SELECT OYSTER BAR

Select in Boston is an oyster bar and a wine bar, but chef-owner Michael Serpa thinks of it as a classic bistro, “the kind where the proprietor is involved in everything—taking orders from behind the bar, picking the wines, even fixing the toilet.” Serpa plays all those roles and more: The menu is his (he was chef at Boston’s acclaimed Neptune Oyster for seven years), and he designed the space (clean lines, exposed brick, a long communal table). He also chooses the wines (unusual for a chef), ones that pair beautifully with seafood dishes like the mussels with carrot romesco here (p. 116). Bright, crisp whites are his focus. “I like to eat crudo and oysters and drink Chablis, Sancerre and white Burgundy,” Serpa says, and his customers do, too. Surprisingly, Serpa only offers six kinds of oysters every day. “I’ve been ordering oysters for 10 years, and if you have 12 varieties on your menu, 90 percent of the time you’ll have two that are not so great. So I select the six best. That’s how I got the name of the restaurant.”

MUSSELS
WITH CAVA AND
ROASTED CARROT
ROMESCO, P. 116



Olives Escabeche

📄 PAGE 94

Active **20 min**; Total **40 min plus 2 days marinating**; Makes **1 quart**

Escabeche is usually a tangy, vinegar-based marinade for fish. At The Four Horsemen in Brooklyn, New York, chef Nick Curtola turns it into a citrusy marinade for Castelvetrano olives.

- 1 lb. Castelvetrano olives
- 1 whole star anise
- ½ dried New Mexico chile
- 2 tsp. fennel seeds
- 1 bay leaf
- 8 thyme sprigs
- 2 cups canola oil
- ½ cup extra-virgin olive oil
- Three 3-inch-long orange zest strips
- Two 3-inch-long lemon zest strips
- 5 garlic cloves, thinly sliced
- ¼ cup dry white wine

1. Place the olives in a heatproof container. Wrap the star anise, chile, fennel seeds, bay leaf and thyme in a piece of cheesecloth and tie with kitchen string to make a sachet.

2. In a medium saucepan, heat the canola and olive oils to 300°. Remove the pan from the heat and add the strips of orange and lemon zest and the garlic; stir constantly until the garlic softens but doesn't brown, about 1 minute. Add the spice sachet and white wine and let stand for 15 minutes. Pour the mixture over the olives and let cool, then refrigerate for 2 days.

MAKE AHEAD The olives can be refrigerated for up to 2 weeks.

Chef's Salad with Prosciutto and Tarragon Dressing

🕒 Active **30 min**; Total **40 min**; Serves **4**

This substantial salad from Ramon Siewert of San Francisco's Union Larder needs a white wine with body. Try the 2014 Lieu Dit Santa Ynez Valley Chenin Blanc.

TARRAGON DRESSING

- 8 oz. crème fraîche
- 6 Tbsp. buttermilk
- 2 Tbsp. mayonnaise
- 1 Tbsp. fresh lemon juice
- 1 tsp. finely grated garlic
- 2 Tbsp. chopped tarragon
- 2 Tbsp. chopped chives
- 1 Tbsp. chopped parsley
- Kosher salt and pepper

SALAD

- 1 head of iceberg lettuce (1 lb.), very coarsely chopped
- 8 oz. cherry tomatoes, halved
- 8 oz. smoked turkey, cut into ½-inch cubes
- 4 oz. sharp white cheddar cheese, cubed
- 2 oz. sliced prosciutto or speck, cut into 1-inch pieces
- 2 large hard-cooked eggs, halved
- Tarragon and parsley leaves and snipped chives, for garnish

1. Make the tarragon dressing In a medium bowl, combine all of the ingredients and mix well.

2. Make the salad Mound the lettuce in shallow bowls. Arrange the tomatoes, turkey, cheese, prosciutto and eggs on top and garnish with tarragon, parsley and chives. Serve the tarragon dressing on the side.

MAKE AHEAD The dressing can be refrigerated separately overnight.

Tater Tots with Spicy Aioli

📄 PAGE 97

🕒 Total **20 min**; Serves **4 to 6**

The aioli here approximates chef Evan Algorri's top-secret recipe at Augustine in Sherman Oaks, California. Because anything salty and fried goes great with sparkling wine, pair the tots with an NV Bernard Gaucher Brut Réserve Champagne.

- 1 lb. frozen Tater Tots
- ½ cup Sriracha
- ¼ cup chipotle Tabasco sauce
- 6 Tbsp. aioli (see p. 103)

1. Cook the Tater Tots according to package directions.

2. In a medium bowl, mix the Sriracha with the Tabasco. Stir in the aioli and serve with the tots.

Mussels with Cava and Roasted Carrot Romesco

📄 PAGE 105

Total **50 min**; Serves **4**

A sweet carrot-and-almond sauce enriches the delicious mussel cooking broth and is also excellent as a dip. With this dish, chef Michael Serpa of Select Oyster Bar in Boston is a huge fan of crisp Albariño, like the 2014 Granbazán Etiqueta Verde.

- 2 Tbsp. extra-virgin olive oil
- 1 large carrot, cut into ½-inch pieces
- 1 orange bell pepper, cut into ½-inch pieces
- 2 scallions—white and light green parts sliced, dark green parts reserved
- 2 plum tomatoes, chopped
- 2 Tbsp. chopped salted roasted almonds
- 1 tsp. sherry vinegar
- ⅛ tsp. pimentón de la Vera
- Kosher salt
- 2 Tbsp. unsalted butter
- 2 lbs. mussels, scrubbed and debearded
- ¼ cup dry Cava
- ½ cup bottled clam juice
- 2 Tbsp. heavy cream
- 2 Tbsp. chopped parsley
- Toasted country bread brushed with olive oil, for serving

1. Preheat the oven to 425°. In a large ovenproof skillet, heat the olive oil. Add the carrot and bell pepper and cook over moderate heat, stirring occasionally, until lightly browned, about 8 minutes. Stir in the sliced scallions and tomatoes. Roast the vegetables in the oven until tender, about 10 minutes.

2. Scrape the vegetables into a food processor. Add the almonds, vinegar and pimentón and puree until smooth. Season the romesco with salt.

3. In an enameled cast-iron casserole, melt the butter. Thinly slice the reserved scallion greens and add to the casserole. Cook over moderate heat, stirring, until softened, 1 minute. Add the mussels, Cava, clam juice, cream and ½ cup of the carrot romesco and bring to a simmer. Cover and cook until the mussels open, about 3 minutes. Discard any that don't open. Season with salt and stir in the parsley. Serve the mussels with the toasts and the remaining romesco.