



— EST. 1980 —



PAIRS
WELL WITH:
CHARDONNAY

LOBSTER POT PIE

Servings 4

Instructions:

- 4 tablespoons butter**
- 1 medium shallot diced**
- 1 fennel bulb diced**
- 4 garlic cloves minced**
- 1 carrot diced**
- 2 medium yukon gold potatoes (½ inch cubes)**
- ½ cup flour**
- ⅔ cup dry vermouth**
- 1 tablespoon tomato paste**
- 4 cups fish stock**
- ⅔ cup cream**
- ½ teaspoon cayenne pepper**
- 1 teaspoon fresh thyme leaves roughly chopped**
- 6 lobster tails- meat removed and cut into ½ inch pieces**
- 2 tablespoons of Brandy**

1 large egg lightly beaten for egg wash

Preheat oven to 400°F.

Prepare the lobster meat: in a heavy saucepan, melt the butter over medium heat. Add the chopped lobster and cook, stirring constantly for 2 minutes. Add the 2 tablespoons of brandy and cook for another 2 minutes. Remove the lobster meat from the pan with a slotted spoon, place in a bowl and set aside.

Make the filling: add shallots, fennel, carrot to the saucepan and cook until softened, about 7 minutes, adding the minced garlic the last minute of cooking. Add the tomato paste and stir for one minute until caramelized. Add the flour, stirring constantly to incorporate. Add the vermouth to the saucepan and let cook for 1 minute. Add the fish stock and the potatoes bring to a boil over medium-high heat. Allow to cook until the potatoes are just tender, about 4-5 minutes. Stir in the cayenne pepper, thyme leaves and cream and allow to cook for 1 minute.

Return the lobster meat to the saucepan stirring into





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the sauce. Remove from heat.

Make the topping: roll out puffed pastry on floured surface. Cut out 8 circles that are 1 inch wider than your ramekins: cut a vent hole in the middle of each. Freeze on a baking sheet for 20 minutes. Meanwhile, spoon lobster sauce into 8 ramekins and place on a baking sheet. Top each ramekin with a frozen pastry round, pressing onto the rim of the ramekin. Brush with egg wash.

Bake until pastry is golden brown, about 20 minutes.





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PAIRS
WELL WITH:
JOY DESSERT
WINE

MERLOT POACHED PEARS

Servings 6

Instructions:

1 bottle red wine

¾ cup sugar

25 black peppercorns

3 whole cloves

3 sprigs fresh thyme

5 sprigs fresh mint leaves

1 vanilla bean, halved lengthwise, seed scraped out and reserved.

½ cinnamon stick

⅛ teaspoon salt

6 ripe but firm pears, preferably Bosc or Bartlett

For the best texture, try to buy pears that are neither fully ripe nor rock hard; choose those that yield just slightly when pressed. Use a vegetable peeler to peel strips of zest, but take care to avoid the bitter pith beneath the skin.

Bring the wine, sugar, peppercorns, cloves, mint,

thyme, vanilla seeds and pod, cinnamon, and salt to a simmer in a large saucepan over medium heat and cook, stirring occasionally, until sugar dissolves completely, about 5 minutes; cover and set aside until needed.

Peel, halve, and core the pears. Add the pears to the wine mixture. Bring to a boil over high heat, then reduce the heat to low, cover, and simmer until pears are tender and a toothpick or skewer can be inserted into pear with very little resistance, 10 to 20 minutes, gently turning the pears over every 5 or so minutes.

Using a slotted spoon, transfer the fruit to a shallow casserole dish. Return the syrup to medium heat and simmer until it is slightly thickened and measures 1¼ to 1½ cups, about 15 minutes. Strain the syrup through a fine mesh strainer, then pour over the pears, discarding the strained solids. Refrigerate the pears until well chilled, at least 2 hours or up to 3 days. To serve, spoon portions of fruit and syrup into individual bowls.

Add a dollop of whipped creme fraiche and sprinkle of chopped pistachios.





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