

FINE WINE & GOOD SPIRITS

Taste

A QUARTERLY PUBLICATION
SPRING/SUMMER 2013



FREE

TEQUILA

Creative craft cocktails
to sip this summer

EASY BREEZY BRUNCH

17 white wines to
wake up your palate

EL PEPINO
See recipe on page 1.

INSIDE! 32 pages of new products in *Explore*



—| BELLINI



BY JILL WALDBIESER

PHOTOGRAPHS BY BRETT THOMAS



A party where it's ok
to entertain in your PJs.
What's not to love?

LET'S DO BRUNCH



BRREAKFAST MIGHT BE CONSIDERED THE MOST important meal of the day, but brunch enjoys a reputation as the hands-down favorite. Because, really, what is better than a meal that merges the best of two menus, incorporates some wine and/or fizzy cocktails and lets you sleep late?

“Brunch is all about not rushing your morning,” says Blake Faure, co-executive chef at the Golden Pheasant Inn in Erwinna, which hosts a traditional Sunday spread. “You can show up late still being able to order eggs if you want to.”

And the same things that make brunch appealing to guests also makes it a breeze to host: “It can be a much more casual meal in a much more relaxed environment, plus it



STYLING BY LISA RUSSELL

encompasses the comfort foods that people love,” Faure says. Typical breakfast foods like egg and bread-based dishes are easy to prepare and, even better, easy on the wallet. Round out the menu with some light lunchtime fare, good wine and a signature cocktail or two, and you’ve got the recipe for a perfect no-fuss gathering that you can enjoy as much as your guests will. (Pajama dress code optional, though highly encouraged.)

THE MENU



PROBABLY THE BIGGEST CHALLENGE OF A BRUNCH MENU IS determining the perfect proportion of breakfast-to-lunch dishes. Timing is a key consideration: While the breakfast-for-dinner trend has shown that pancakes and bacon can be enjoyed morning, noon and night, a later brunch can accommodate a few more lunch-leaning menu options such as cold salads, finger sandwiches and seafood.

At the Golden Pheasant, “We go heavy on breakfast items, maybe two [breakfast items] to one [lunch item],” Faure says. “And while much of our menu is savory, we do have one sweet item. Our Grand Marnier French toast makes a classic extra special by adding orange liqueur, which is unexpected, and using challah bread. It holds up well to the egg and gets fluffier when you cook it.”

The balance of sweet and savory dishes poses another challenge. “In my experience, people prefer more savory than sweet,” says Carrie Rudolph, owner of Coca Café in the Lawrenceville neighborhood of Pittsburgh. She recommends having “one really good pancake or French toast on the menu and then loading it with savory items.”

Eggs Benedict—which were rumored to have been invented as a hangover cure by a New York stockbroker—are always popular, and the basic combo of an English muffin, egg, meat and hollandaise sauce is easy to add your own twist to. “Right now we have a fried eggplant Benedict with basil hollandaise for vegetarians. In the past we’ve done crab cakes and shrimp po’boy Benedicts,” Rudolph says. “I’ve been known to say: ‘If you throw an egg on it, you can call it brunch.’” In the Golden Pheasant’s take on the dish, eggs florentine with hollandaise, the usual Canadian bacon is replaced by sautéed spinach, and it’s topped with homemade hollandaise.

Or, if you don’t want to get quite that fancy, take a cue from the cast-iron skillet meals at Philadelphia’s Green Eggs Café, which has three locations around the city. The Kitchen Sink Skillet, a combo of eggs, cheese, potatoes, peppers and onions topped with a homemade biscuit, has a little bit of everything. It’s a consistently popular

BELLINI

Serves 1

1 part peach puree (or juice)

2 parts sparkling wine

Pour peach puree in a glass and top with sparkling wine.

GRAND MARNIER FRENCH TOAST

From Blake Faure,
Golden Pheasant Inn, Erwinna
Serves 2

2 eggs

¼ tsp. vanilla extract

Pinch salt

Pinch pepper

2 T. milk

½ cup Grand Marnier

¼ cup unsalted butter

2 T. vegetable oil

4 slices bread, preferably

challah or brioche

**Fresh berries, maple syrup,
and confectioners’ sugar, for
garnish (optional)**

Whisk together eggs, vanilla, salt, pepper, milk and liqueur in a wide dish. Heat a pan over medium-high heat and add butter and oil. When it is bubbling, dip bread slices in egg mixture, flip to moisten on both sides, and place bread in pan. Cook until golden brown, approximately 2 to 4 minutes on each side. Serve warm, garnished with berries, maple syrup, and/or confectioners’ sugar, if desired.



GRAND MARNIER
FRENCH TOAST



seller, rivaling the café's over-the-top dessert-like confections such as red velvet pancakes and crème brûlée French toast, says Pat Findley, manager of the South Philadelphia location.

Savory lunch items can be easy to make ahead of time and, in the case of Coca Café's Curry Chicken Salad, might even benefit from a little time to allow the flavors to meld. "It is by far our most popular lunch item," Rudolph says of the salad.

THE DRINKS



With so many diverse tastes on the menu, matching food and drink can present a unique challenge. But when it comes to wine, it's hard to go wrong with a crisp, cool white; it lacks the heavy tannins of a big bold red, which would overpower delicate fruit or egg dishes. Marianne Matt, retail wine specialist at the Fine Wine & Good Spirits Premium

NAPA VALLEY MORNING

From Lée, Hop Sing
Laundromat, Philadelphia
Serves 1

2 oz. vodka
**2 oz. freshly squeezed
pineapple juice**
**1½ oz. freshly squeezed green
grapes**
1 large strawberry, muddled

Combine all ingredients in a cocktail shaker with 5 large ice cubes and shake vigorously for 10 to 15 seconds. Strain into a collins glass with fresh ice.

NAPA VALLEY MORNING



WHAT'S YOUR FLAVOR?

Approaching brunch with an easy-breezy attitude is the secret to a successful meal. For no-fuss cocktails, nothing is simpler than starting with a sparkling wine base. Just add a splash of your favorite juice, spirit or liqueur, and voilà, a mixed drink is born. Not sure where to start? Use our guide to mix up something that best suits your mood.

IF YOU'RE FEELING LAZY:
ORANGE JUICE



IF YOU'RE FEELING ROMANTIC:
ELDERFLOWER LIQUEUR



IF YOU'RE FEELING EXOTIC:
HIBISCUS-FLAVORED VODKA



IF YOU'RE FEELING BOLD:
GUINNESS



IF YOU'RE FEELING SWEET:
SORBET



IF YOU'RE FEELING BITTER:
APEROL



IF YOU'RE FEELING DRAMATIC:
BLOOD ORANGE



IF YOU'RE FEELING TART:
LIMONCELLO



IF YOU'RE FEELING TRENDY:
POMEGRANATE



IF YOU'RE FEELING ELEGANT:
CRÈME DE CASSIS



Collection Store in Flourtown, especially likes the versatility of rieslings. “The acid in them seems to go with just about anything, and they run from dry to sweet,” she says. “The best thing to do is look at the alcohol level. The lower the alcohol,”—and you probably want something low-alcohol this early in the day—“the sweeter it will be. I’d go somewhere around 10 or 11 percent for brunch.”

If your brunch is more intimate, you might want to pair specific wines with specific dishes. Matt likes to match gewürztraminer’s often peppery flavor with sausage, bacon or smoked meats, and the high acidity and peppery taste of Austria’s grüner veltliner with eggs dishes. For pancakes or French toast, she recommends a French chenin blanc, which has its own notes of complementary sweetness. And Argentinian torrontés, which are slightly drier and fruity, can work with both savory and sweet dishes and are a great value.

Of course, no brunch would be complete without bubbly. Like rieslings, sparkling wines have the acid to stand up to just about anything, from spicy dishes to fruit compotes. A light Italian prosecco is equally good on its own or mixed in classic brunch cocktails, while its sweeter cousin Moscato d’Asti can be as good a companion as syrup to French toast and pancakes. And Spanish cavas are a great value, especially if you’re planning to mix them. Matt likes them with just about any fruit juice, though she has also successfully experimented with pomegranate liqueur. Take her advice: Go heavy on the mixers and get creative. It’s easy to riff on a traditional mimosa by using, say, blood orange or ruby red grapefruit juice instead of regular OJ, or subbing mango puree for peach in a bellini.

Sparkling cocktails are arguably the easiest kind—no ice, shaking or even stirring: just pop and pour—but a good signature mixed drink is always a fun addition to any gathering. “We always have a great Bloody Mary, which I think is perfect if you had a late Saturday night,” Faure says. She uses the freshest ingredients, including locally sourced horseradish and vegetables she pickles herself: asparagus, green and yellow wax beans, queen olives. “It can make it almost like a meal,” she says.

Fresh ingredients are also key at Hop Sing Laundromat, the famous cocktail bar in Philadelphia’s Chinatown, where proprietor Lée uses freshly squeezed juices in all his creations. Although spiked with vodka, his Napa Valley Morning is simply refreshing—it’s the perfect way to kick off a lazy spring or summer brunch. *(Additional recipes on page 86)*

BLOODY MARY

From Blake Faure, Golden Pheasant Inn
Serves 6

5¾ cups tomato juice
1 oz. fresh lemon juice
2 T. prepared horseradish
1 tsp. Old Bay Seasoning
1 tsp. crushed celery seed
⅛ tsp. salt (optional)
⅛ tsp. pepper (optional)
1 tsp. Sriracha, or to taste
6 oz. vodka, divided
Lemon, lime, celery stalks, and/or olives, for garnish

Combine ingredients (except vodka) in a pitcher and refrigerate overnight. To serve, pour 1 oz. of vodka in a glass with ice and top with Bloody Mary mix. Garnish with suggested ingredients.

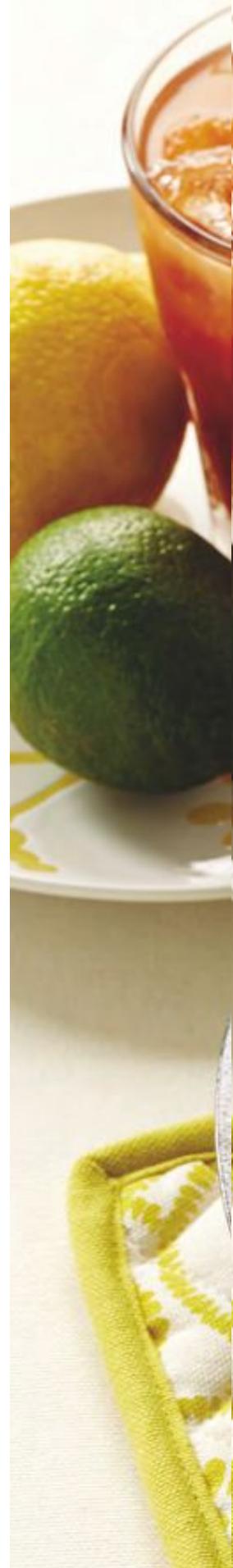
KITCHEN SINK SKILLET

From Jason LeDee, Green Eggs Café,
Philadelphia
Serves 4

2 sticks butter, divided
1 cup diced Spanish onion, divided
1 lb. bulk breakfast sausage, uncased
1 T. crushed red pepper flakes
½ cup flour
3 cups cream
½ cup milk
Salt and pepper, to taste
2 cups blanched and sliced potatoes
1 cup diced red and green bell peppers
12 large eggs, beaten
4 slices Gruyère cheese
4 biscuits

Preheat oven to 375°F. Melt 1 stick of butter in a large saucepan over medium-high heat. Add ½ cup of onions and cook until translucent. Add sausage and red pepper flakes, and cook, breaking up meat until cooked just through. Add flour and stir constantly until mixture forms a paste. Whisk in cream and milk. Bring to a gentle boil, then immediately remove from heat. Season with salt and pepper, and set aside.

In a large oven-safe skillet, melt remaining butter and add potatoes, peppers and ½ cup onions. Sauté until potatoes and onions are golden and then add eggs. Scramble mixture until eggs are just set, about 7 to 12 minutes. Top with cheese, then place skillet in oven to melt cheese. Serve eggs topped with sausage gravy and biscuits.



BLOODY
MARY



KITCHEN SINK
SKILLET

LET'S DO BRUNCH

continued from page 38

**EGGS FLORENTINE
WITH HOLLANDAISE SAUCE**

From Blake Faure, Golden Pheasant Inn
Makes 1

- 1 T. olive oil**
- 4 cups fresh spinach**
- Salt and pepper, to taste**
- 1 tsp. white wine vinegar**
- 2 eggs**
- English muffin, split**
- Hollandaise sauce (see below)**

Warm oil in a sauté pan over medium heat. Sauté spinach until wilted. Season with salt and pepper; set aside. Fill a small, heavy saucepan halfway with water, add vinegar, and bring to a rolling simmer. Carefully add eggs, making sure not to break yolks, and cook for 2 minutes for a soft poach (or longer for a firmer poach). While eggs cook, toast English muffin.

To serve, top each half of the English muffin with spinach, 1 poached egg and hollandaise sauce.

HOLLANDAISE SAUCE

Serves 8

- 3 T. freshly squeezed lemon juice**
- 3 T. water**
- 3 egg yolks, lightly beaten**
- 1 cup unsalted butter, cut in 1-inch pieces**
- Salt, to taste**
- Freshly ground black pepper, to taste**

In a small heavy saucepan, combine lemon juice and water. Cook over high heat until reduced to about 2 T., approximately 3 to 5 minutes. Remove from heat, whisk in yolks until fully incorporated, and then return pan to low heat. Whisk in butter, 1 piece at a time, until sauce is thick, approximately 2 to 3 minutes. Season with salt and pepper.

CURRY CHICKEN SALAD

From Carrie Rudolph, Coca Café, Pittsburgh
Serves 8

- ¾ cup mayonnaise**
- ¾ cup Major Grey's mango chutney**
- 2 tsp. yellow curry powder**
- 1 tsp. red curry paste**
- Salt and pepper, to taste**
- 6-8 chicken breasts trimmed, boiled & shredded**
- ¼ cup chopped scallions**
- 1 Granny Smith apple, peeled and diced**
- ¼ cup chopped pecans**
- ½ cup golden raisins**
- Mixed greens or toasted croissants, for serving**

Combine first five ingredients in a processor and process until blended, approximately 30 seconds. Add next five ingredients and toss to combine. Serve over mixed greens or with toasted croissants.

CODE		SIZE	PRICE	CODE		SIZE	PRICE
3438	Franz Reinhart Trittenheimer Altarchen Riesling Spatlese.....	750ML	10.99	8444	Concha Y Toro Xplorador Cabernet Sauvignon	750ML	9.99
4384	Kreusch Liebfraumilch	750ML	7.99	5995	Concha Y Toro Xplorador Malbec	750ML	9.99
5826	Kreusch Liebfraumilch	1.5L	13.99	8445	Concha Y Toro Xplorador Merlot	750ML	9.99
9356	Kreusch Riesling Mosel Saar Ruwer	750ML	8.99	3995	Cono Sur Bicycle Cabernet Sauvignon.....	1.5L	16.99
8323	Kreusch Zeller Schwarze Katz Mosel.....	750ML	9.99	5476	Cono Sur Pinot Noir.....	750ML	9.99
8853	Kreusch Zeller Schwarze Katz Mosel.....	1.5L	15.99	3026	Gato Negro Cabernet Sauvignon Merlot.....	750ML	6.99
4264	Laurenz Sophie Gruner Veltliner	750ML	14.99	3034	Gato Negro Cabernet Sauvignon Merlot.....	1.5L	9.99
6891	Polka Dot Sweet Riesling..	750ML	11.99	4380	Las Parcelas Cabernet Sauvignon.....	750ML	9.99
5858	Revive Riesling	750ML	10.99	4381	Las Parcelas Carmenere	750ML	9.99
7157	Saint M Riesling	750ML	12.99	5012	Llai Llai Pinot Noir	750ML	12.99
4500	Schmitt Sohne Piesporter Michelsberg Spat Mosel ...	750ML	12.99	4389	Los Vascos Cabernet Sauvignon	750ML	12.99
9785	Schmitt Sohne Relax Riesling	750ML	12.99	4741	Montes Cabernet Sauvignon	750ML	12.99
6292	Schmitt Sohne Riesling QBA.....	1.5L	16.99	5986	Montes Malbec.....	750ML	12.99
8403	Schmitt Sohne Riesling QBA Mosel.....	750ML	10.99	7404	Montes Pinot Noir.....	750ML	15.99
5953	TXT Cellars GR8 Cabernet Sauvignon.....	750ML	7.99	6657	Natura Organic Cabernet Sauvignon.....	750ML	11.99
5971	TXT Cellars LOL Riesling ..	750ML	7.99	6660	Natura Organic Carmenere	750ML	11.99

CHILE - RED

3989	Anakena Cabernet Sauvignon	1.5L	12.99	6020	Natura Organic Merlot	750ML	11.99
3990	Anakena Carmenere.....	1.5L	12.99	3341	Root:1 Cabernet Sauvignon	750ML	12.99
9393	Anakena Ona Red Blend ..	750ML	14.99	7442	Root:1 Carmenere.....	750ML	12.99
4738	Arboleda Cabernet Sauvignon	750ML	19.99	5595	Royal Bitch Shiraz	750ML	10.99
5427	Arboleda Carmenere.....	750ML	19.99	4126	Santa Rita Cabernet Sauvignon Reserve	750ML	11.99
8423	Casa Lapostolle Cabernet Sauvignon Alex Reserve	750ML	19.99	6046	Terra Andina Cabernet Sauvignon.....	750ML	12.99
8440	Concha Y Toro Casillero Del Diablo Cabernet Sauvignon	750ML	10.99	6047	Terra Andina Carmenere	750ML	12.99
4051	Concha Y Toro Casillero Del Diablo Carmenere	750ML	10.99	6144	Veramonte Cabernet.....	750ML	14.99
3753	Concha Y Toro Casillero Del Diablo Malbec	750ML	10.99	6134	Veramonte Carmenere Reserva.....	750ML	14.99
8441	Concha Y Toro Casillero Del Diablo Merlot	750ML	10.99	5965	Walnut Crest Cabernet Sauvignon.....	1.5L	11.99
6638	Concha Y Toro Casillero Del Diablo Syrah.....	750ML	10.99	3759	Walnut Crest Malbec.....	1.5L	11.99
3331	Concha Y Toro Frontera Cabernet Sauvignon.....	750ML	7.99	4797	Walnut Crest Merlot	1.5L	11.99
6648	Concha Y Toro Frontera Cabernet Sauvignon	1.5L	10.99				
6277	Concha Y Toro Frontera Cabernet Sauvignon Merlot.....	1.5L	10.99				
6278	Concha Y Toro Frontera Cabernet Sauvignon-Merlot	750ML	7.99				
9060	Concha Y Toro Frontera Carmenere.....	1.5L	10.99				
3148	Concha Y Toro Frontera Malbec.....	750ML	7.99				
3147	Concha Y Toro Frontera Malbec.....	1.5L	10.99				
7856	Concha Y Toro Frontera Merlot.....	1.5L	10.99				
4887	Concha Y Toro Frontera Shiraz	1.5L	10.99				
5686	Concha Y Toro Frontera Vintage Red Blend	1.5L	11.99				
4665	Concha Y Toro Gran Reserva Carmenere.....	750ML	16.99				

CHILE - WHITE

3991	Anakena Sauvignon Blanc	1.5L	12.99
5429	Arboleda Chardonnay.....	750ML	16.99
8424	Casa Lapostolle Chardonnay Alex Reserve.....	750ML	19.99
9659	Casa Lapostolle Sauvignon Blanc	750ML	9.99
6634	Concha Y Toro Casillero Del Diablo Chardonnay.....	750ML	10.99
9983	Concha Y Toro Casillero Del Diablo Sauvignon Blanc ...	750ML	10.99

**5676 CASILLERO DEL DIABLO 750ML 10.99
RESERVE PINOT GRIGIO**



Casillero del Diablo Reserve Pinot Grigio has fresh aromas of clean citrus and melon leading to a refreshing and gentle palate filled with classic pear flavors and a bright and crisp acidity.

N = New Product **L** = Limited Distribution