

AT OUR TABLE

CONVERSATIONS ON FOOD, WINE, AND CULTURE

GREATNESS IS
BREWING

*When a sommelier and a master roaster
form a coffee company*

SHOW AND TELL:

*Behind the scenes of
the Bacchus Group
with Tim Stannard*

Seeking the

PERFECT CASK

*Team Bacchus unearths hidden
treasures in Scotland*

MARKET STRATEGIES

*Two chefs craft different delectable
dishes with the same ingredients*

CUVÉE ROSE BRUT
DEPUIS 1812 SINCE
Laurent-Perrier
CHAMPAGNE



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SUMMER IS HERE!

HOW GREAT IT IS TO FINALLY THROW OPEN THE FRENCH DOORS AT CAFÉ DES AMIS, WITH THE TABLES SPILLING OVER ONTO THE SIDEWALK, AND ORDER A PASTIS IN THE AFTERNOON SUNSHINE.

Or to head out to Pizza Antica in Santa Monica and sit on the patio, gazing out at the Pacific Ocean and the Ferris wheel on the fishing pier while munching on a delicious preserved lemon and asparagus pizza. Or to pull up a chair outside at Mayfield Bakery & Cafe and enjoy their weekly barbecue menu every Monday evening, when we roll out a gigantic grill and Chef Mark roasts everything from baby lambs to goats and whole pigs.

And what a busy time summer is for us. As the days get warmer, we are quickly stocking up our pantries with the fresh produce we started planting at SMIP Ranch at the end of April. As each crop gets harvested, we reap the bounty in a rainbow of summer colors. Our cellars are now filled with our proprietary WillaKenzie Estate pinot noir that scored an astonishing 93 points in June's *Wine Spectator*. And our 15-year-old Glenfarclas single barrel, single malt scotch has finally hit the shore, fueling our passion to continue to expand our spirits repertoire. We are also in the middle of distilling the first of our seasonal house gins. We have been working closely with our friends at St. George Spirits to craft small batches

of gin, each designed to reflect a particular season. The first batch, Winter, should be bottled by the end of the year. I can't wait to see what our incredible bartenders do with it.

We have also been on the hunt for lost barrels of Cognac, Armagnac, and Calvados. We literally scoured these regions in France on a journey that took us to incredible, hidden cellars, where we stumbled upon forgotten barrels that sometimes dated as far back as the late 1800s. Searching for those magical casks, hidden under rocks and covered in cobwebs and dust, was a great education in the artistry and patience of master distillers.

In this issue, you'll learn more about some of the ways our chefs keep their commitment to showcasing the best ingredients, either fresh from the fields or preserved at their peak. We will also reveal the stories behind the success of RoastCo's single-origin coffees, and the making of our single malt scotch, and you will take a trip to Italy with Pizza Antica's team as they travel in search of a deeper understanding of the connection between wine, land, and culture. So soak up a little sun as you soak up these pages—and enjoy!

IN SEARCH OF THE PERFECT CASK

BACCHUS MANAGEMENT GROUP PRIDES ITSELF ON BEING ABLE TO OFFER GUESTS INCREDIBLY SPECIAL AND RARE BOTTLINGS IN BOTH WINES AND SPIRITS. BY WORKING WITH SMALL, ESTEEMED PRODUCERS, BACCHUS HAS CREATED THE WOODSIDE PARTNERS RESERVE BOURBON WITH THE LEGENDARY OLD RIP VAN WINKLE DISTILLERY IN KENTUCKY, THE CUVÉE BACCHUS RIESLING WITH JOSEF ROSCH ESTATE IN GERMANY, AND A PINOT NOIR WITH WILLAKENZIE ESTATE WINERY IN OREGON. EVERY YEAR, MEMBERS OF THE BACCHUS TEAM MAKE THESE “RESEARCH TRIPS” THAT HAVE BECOME A PILGRIMAGE OF SORTS TO PAY HONOR TO SOME OF THE BEST PRODUCTS IN THE WORLD.

In spring 2009, team members Tim Stannard, Andrew Green, and Brandon Clements set out on a quest to find the perfect cask of scotch, traveling to Ballindalloch, Scotland, to taste through the historic barrels of the Glenfarclas Distillery. Tim takes great pride in these journeys and exudes excitement when talking about them. “The most rewarding thing is that we built a company that affords us the opportunity to travel together as a team and learn from people who have such a passion for the products they are crafting. In turn we are able to offer our guests something truly unique.”

Glenfarclas was established by John Grant in 1865, and since then has been continuously owned and managed by the Grant family. Now in the hands of the fifth and sixth generations, Glenfarclas is one of a few distilleries left in Scotland that is both family owned and operated. And for this reason, Bacchus reached out to them to use their scotch for a private bottling. “We want to work with small producers, family-run companies where we can work one-on-one with the owners,” says Tim. “The Glenfarclas people were a natural choice.”

Every spring, the snow melts off the Ben Rinnes mountains directly behind Glenfarclas and down into the distillery. The late George Grant of Glenfarclas, the fourth generation

of Grants, described this snow as “white gold,” because of its vast importance to the functioning of the distillery and to the scotch itself. “You can read about stuff like that—the importance of terroir and the water—but when you are right there and you can see the water running down the hill and through the sage and peat moss and heather straight into the distillery, you begin to really understand how the land itself is truly important to the flavor of the scotch,” Tim explains.

George Grant, the sixth-generation proprietor of Glenfarclas Estate, led the tour through the warehouses. Tasting through 22 casks—part of the more than 50,000 casks in the cellars—the team rated each tasting according to aroma, mouth feel, and flavor, and assigned numerical scores to each category. At the end of the day, the team tallied their scores and picked their top casks. Cask #4990, aged for 15 years, rated number one or two on everyone’s list, making it the obvious choice. It also happened to be one of the biggest casks—“which meant we ended up with a lot more whiskey than we intended, but we just really loved it and had to have it,” says Brandon.

The Bacchus Partners Reserve is a Highland single malt, single cask scotch whiskey. Unlike other single malt scotches, which are blended together to produce a house style that can be repeated year after year, the selection of just



one cask allowed the team to pick only the very best cask they could find. “A single cask, in this case a ‘butt,’ holds around 700 bottles once it reaches 15 years of age,” notes Tim. “Although that sounds like a lot of whiskey, it is really just a drop for a distillery. Financially, it is impossible for a distiller to keep each cask separate, so they blend the like casks together, which smooths out the rougher edges of the lesser casks but also makes the unique qualities of the truly exceptional casks disappear. Bottling just one cask allows us to find only the very best that a distillery has to offer.”

Bacchus Partners Reserve was bottled at cask strength from a second-fill sherry butt, which helps the scotch open up and makes the whiskey “rich, full-bodied, and assertive,” notes Brandon. “This scotch has a long, sweet sherry finish with honey and heather notes that are typical of the Speyside region.” Because the scotch was bottled at full-cask strength, Brandon suggests adding a few drops of water to mellow the proof of the whiskey, which will allow the flavor to bloom and better show the full expression of the scotch.

Bacchus Partners Reserve is available at all of the Bacchus restaurants, so belly up to the bar and order a dram. And if Brandon is there, ask him to tell you how the group learned that while Scottish men may wear kilts, they would not be caught dead with a “man purse.”



SMOKE & FIRE

A Brandon Clements, Bar Manager, Original

The inspiration for this cocktail was triggered in London, while on the second leg of the Glenfarclas whisky project. We were able to talk our way into the exclusive private club known as Salvatore at Fifty, owned and operated by world-renowned barman Salvatore Calabrese. Although our recipes are worlds apart, it was his Spicy Fifty cocktail that got my wheels turning. Particularly challenging was discovering the right method to incorporate the proper degree of “smoke.” Being a un-peated malt, the Glenfarclas itself did not provide quite the level I was looking for. After racking my brain for ideas, I remembered having tasted a wonderful local product called Qj (pronounced “chee”) Smoked Black Tea Liqueur. After some experimentation that led to changes in my original recipe, I chose to unveil the finished work for the Glenfarclas Bacchus Partners Reserve whisky dinner at Spruce. The resulting cocktail is full and complex. The rich honey–heather flavors of the Glenfarclas and Drambuie are met and balanced by the smoke of the Qj and acid of lemon. It is on the finish that the “fire” makes itself known. With the aid of the house-made honey–vanilla syrup and bird’s eye chili, this sweet heat provides a lingering tingling finish.

INGREDIENTS

1 ounce Bacchus Partners Reserve scotch whisky
1/2 ounce Qj Smoked Black Tea Liqueur
1/4 ounce Drambuie
3/4 ounce lemon
1/2 ounce vanilla honey
3 thin slices of birds eye chili
+ 1 whole chili for garnish

METHOD

Combine ingredients in a mixing glass. Add ice and shake vigorously. Double strain into a chilled coupe glass. Garnish with a whole bird’s eye chili on the rim of the glass.

THE MOST REWARDING THING IS THAT WE BUILT A COMPANY THAT AFFORDS US THE OPPORTUNITY TO TRAVEL TOGETHER AS A TEAM AND LEARN FROM THESE PEOPLE WHO HAVE SUCH A PASSION FOR THE PRODUCTS THEY ARE CRAFTING.





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BREAD USE

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French
Country

CAFÉ DES AMIS

Levain
Brioche
French
Pecan/Cranberry Country

THE VILLAGE PUB

Levain
Walnut Levain
French

MAYFIELD BAKERY & CAFE

Sourdough
French
Ciabatta
Brioche
Walnut Levain

PIZZA ANTICA

Ciabatta

Not only is that very bread sold by the loaf at the bakery and the cafe next door, but it is also delivered every morning to our restaurants. Each chef personally consults with Mayfield's baking team to determine what breads pair best with their menu.

LEVAIN: A high ratio of sourdough starter that has a deep sourness to it. The dough includes buckwheat, coarse whole wheat, and quinoa flour that gives the bread a slight earthiness. We retard this dough for eight hours to slow the fermentation and bring out the flavor.

COUNTRY: A mild sourdough bread with whole wheat and semolina flour. This is a wetter dough and therefore has a wide, airy crumb. We retard this bread six to eight hours.

FRENCH: A traditional French bread with a crisp crust and sweet chewy crumb. Flour, salt, yeast, and malt—that's it.

BRIOCHE: A cake-like sweet bread. We let this dough rest for 24 hours to build character, and it makes an excellent burger bun.

CIABATTA: An olive oil-enriched Italian bread. This bread is very wet when mixed and produces a wide crumb with large airy bubbles. It has a slipper-like shape and a light crust.

SOURDOUGH: A San Francisco sourdough with an intense sour flavor and a loose crumb. We use multiple sourdough starters with small amounts of whole wheat and rye flour to create a range of sourness. We retard this bread for 24 to 30 hours.



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GETTING INTO A PICKLE

CHEF MARK SULLIVAN AT SPRUCE ON PICKLING

ANYONE WHO HAS DINED AT SPRUCE WILL QUICKLY MAKE NOTE OF THE SEASONALITY OF THE MENU, HOW WELL CRAFTED THE DISHES ARE, AND HOW INVESTED THE CHEF IS IN SOURCING THE RIGHT LOCAL INGREDIENTS. BUT DIG A LITTLE DEEPER AND YOU'LL FIND THAT THE FOOD IS STEEPED NOT ONLY IN FLAVOR BUT ALSO IN MEMORIES, LITERALLY PRESERVED RIGHT THERE ON THE PLATE.



You might not realize it, but we incorporate into many of our dishes ingredients we have pickled or preserved ourselves: the preserved lemon sauce with the local yellowtail tuna, the strawberry jam with the seared foie gras, the pickled red onions and zucchini with turmeric in our burger, the pickled yellow wax beans with a charcuterie plate, the pickled wild ramps with the halibut.

The idea of pickling comes from our desire to make everything from scratch. It's very much in line with the whole renaissance of the artisanal approach to cooking that has taken place over the past few years. In the mid 1990s, you couldn't find an Italian restaurant in San Francisco that made its own pasta, never mind owned an extruder. Now it's commonplace, even to the point of milling your own flour.

Pickling is great because it extends the shelf life of certain ingredients that you just can't get access to most of the year. So although they aren't technically in season, you have prepared these ingredients in such a way that they can be showcased at any time. Plus, they often take on an entirely different flavor after the processing.

Take lemons, for example. At their peak, we buy four to five cases of organic Eureka lemons and then cure them Moroccan style, with salt and a little sugar, preserving them cold. They can be used and held indefinitely in that mixture. The same with berries—you obviously can't get them ripe and fragrant all the time, so when they are available that way, we preserve them to use in sauces. We do a preserved strawberry jam that pairs beautifully with foie gras for which we have poached the strawberries in a French

sparkling rosé. The juices are then set in a gelée and held for at least two weeks, at which point the jam can be served either cold with a *touichon* of foie gras or warm with an *escalope* of seared foie gras.

Ramps are another vegetable with a very short season of about four weeks. We serve them braised and pickled. When pickled, ramps take on this beautiful red and white color. At the end of their season, we buy a large supply to put away and use all year long. We do a lot of curing too. Cabbages are juiced and then cured for our homemade sauerkraut. And now, going into summer, with salmon coming into peak season, we will take advantage of curing salmon with its own roe. How great it is to be able to make your own caviar!

Working with SMIP Ranch, where we grow all of our produce, preserving and pickling can help save a crop that is in danger of being lost because of an early frost, or that has yielded an overabundance of fruit for that particular season. Tomatoes, for example, could all ripen at the same time and, instead of wasting the ones we can't use, we can preserve some by poaching them lightly and keeping them in a really nice olive oil, and dehydrate others to the point of a raisin-like quality. Dehydrating really concentrates the sugar, allowing the tomatoes to take on a rich sweetness and keep for a long time.

I believe that part of being a seasonal restaurant is incorporating our preserved ingredients when they are not in season. In the middle of winter, nothing is better than biting into a spoonful of delicious tomato jam on toast that

you remember making from tomatoes that ripened on the vine that past summer. At home, we just broke into our last jar of blackberry jam from the batch we made last year. I am reminded of the actual moments when we went to the farm to buy the fruit, and the time we spent in the kitchen as a family preparing the jam. There is something lovely about the craft of preserving, of the ability to bottle a memory of a time that has somehow evaporated.

I feel very much the same way about the charcuterie that we cure. We put a lot of time and effort into making a salami that you won't even get to taste for three to four months—and sometimes up to a year—depending on the procedure. The reward for your patience is worth it.

We do so much curing at Spruce that we have a separate curing room, where at any given time we will have about 20 things laid out there. We cure different kinds of salami, a French *saucisson sec* with black peppercorn, Italian Genoa, *coppa* (pork shoulder spiced with red pepper), pork belly, *lardo* (the fat), pastrami, hams, chorizos, and prosciutto. Leading into the holidays, we cure literally hundreds of pounds of pork. Cured items are rotated on the menu and are available for purchase in our cafe.

There are some really great resources out there for the home cook who wants to try his or her hand at preserving. I recommend following recipe guidelines closely to make sure you don't infect anything with bacteria. You can pickle just about anything, so be sure to experiment. It's a great way to experience food.

MARKET STRATEGIES

CHEFS MARK SULLIVAN AND GORDON DRYSDALE SHOPPED AT THE FERRY PLAZA FARMERS MARKET, PICKED UP THE SAME BASE INGREDIENTS, AND PRESENTED THEIR DISHES USING THESE RECIPES.



Hot Smoked Wild Salmon Filets with Corn, Tomatoes, and Basil

Chef Gordon Drysdale

Serves 4

INGREDIENTS

- Four 5-ounce portions of wild king salmon, center cut
- 1/4 cup equal parts kosher salt and granulated sugar
- 1/4 cup minced shallots
- 2 tablespoons Champagne vinegar
- 1/4 pound soaked wood chips (I like to use hickory)
- 6 ears fresh sweet corn
- 1/4 cup extra-virgin olive oil
- 4 medium red heirloom tomatoes, with good acid
- 1/4 cup cold sweet butter
- 1/3 bundle fresh basil

METHOD

Sprinkle both sides of the salmon filets with the salt and sugar mixture, then place in the refrigerator for 3 hours. After removing the filets, pat dry and set aside for smoking.

Place shallots in a small stainless bowl, add a couple pinches of salt and a good grind of pepper, and cover with the vinegar. Let sit 45 minutes.

Meanwhile, take a high-sided aluminum roasting pan, add the soaked chips, and heat over a medium flame in a well-ventilated space.

When the chips are smoking, turn the heat to low, place a rack on top, add the salmon (leave a good inch between filets), and cover the pan with foil. Allow the fish to smoke for 10 to 20 minutes, depending on how smoky you like them.

Peel the corn, cut the kernels from the cob, and remove any remaining silky strands.

Whisk the oil into the vinegar-shallot mixture and adjust seasoning.

Slice the tomatoes, season lightly with salt and pepper, and divide between four plates.

Sauté the corn with the butter and a splash of water, season, and place half on the tomatoes.

Pop the salmon into a hot oven to warm it up and place halfway on corn.

Tear the basil into nice pieces, fold gently into vinegar-shallot mixture, and spoon over the salmon, with a little on the tomatoes.

Serve!

SMOKING TIPS!

Smoking is a great way to add flavor and depth to all kinds of foods. Only a few pieces of equipment are needed, as well as a well-ventilated area. This setup really makes things smoky!

1. You'll need a vessel that has a flat bottom, is deep, and can accommodate inside it a shallower pan with holes. We use a six-inch-deep "half hotel pan" that we line with foil. At smoking time, we then insert a two-inch-deep "half hotel pan" with holes to hold the item to be smoked. Simply cover with foil while actually smoking.

2. For proteins, we usually cure the item in question with a half-and-half mixture of kosher salt and granulated sugar, setting the item on a little bed of the mix and spreading a good amount on top. The amount of time to be cured is relative to the thickness and density of the item. If it's well cured, the item will be well seasoned when the process is finished.

3. The next items needed are the chips — they can be purchased at just about any grocery store, and in many different flavors. I like hickory, and they interchange nicely. The chips need to be soaked prior to use so they burn more slowly and with a lot of smoke.

4. When ready to smoke, the item needs to be rinsed, patted dry, and set aside. Line the bottom of the smoker with foil, then add the chips. We put the whole pan, with chips inside, on top of a burner on our stove, turn the flame on medium high, and heat hard until the smoke is nice and thick. Meanwhile, lightly oil the two-inch holed pan and add the protein inside, then place the pan inside the deeper pan and cover the whole thing with foil.

5. Reduce the heat to low medium and smoke just until the item is impregnated but not cooked. This is a function of both the heat used and the amount of time actually smoked. About 10 to 15 minutes usually does the trick nicely.

And that's how to smoke salmon, pork, chicken, and more!

Fig Leaf–Wrapped Pacific Salmon Sweet Corn Fondue, Sauce Vierge, Summer Salad

Chef Mark Sullivan

Serves 8

PACIFIC SALMON

10 fig leaves, largest size available

Eight 5-ounce portions wild king salmon, skin, bloodline, and pinbones removed

1 bundle fig wood sticks, thin bows, about 12 inches in diameter, soaked in water

5 to 10 pounds mesquite wood, depending on grill size

TOOLS

Lighter fluid

Outdoor grill

Olive oil

Salt

Cake tester (best trick for testing fish doneness)

Butcher's twine

METHOD

Blanch the fig leaves for 10 minutes in boiling salted water. Chill them in ice water, dry with towels, and remove the tough stem and rib that runs down the center. Reserve the cooked fig leaves on a sheet pan with paper towels.

Season the salmon liberally on all sides with salt. Wrap the fig leaves around the salmon and tie with three strings, trimming the loose ends, so that the strings bind the leaves to the fish. Drizzle olive oil over the leaf-wrapped fish to moisten for grilling.

Start your grill with the mesquite and allow to burn for 1 hour, or until the chunks burn down to breakable golf ball-sized nuggets. Break up the coals to form a uniform base roughly 12 to 15 inches in diameter. Wait until the coal base is comfortably hot to stand over but not white hot, or so hot that you cannot properly manage the grill.

Place several bows of the wet fig wood over the coals and allow them to begin to smoke, but not burn. Immediately place the fish onto the surface, with at least 1 inch of space between each portion. Cover with the grill lid with vents half open. Allow to cook for 3 to 5 minutes, depending on the heat and providing there isn't a flare-up.

Once the fish is nearly cooked through, turn over for 90 seconds with the lid removed to finish the uncooked side.

SWEET CORN FONDUE

2 cups yellow onion, finely diced

1 tablespoon butter

1 tablespoon extra-virgin olive oil

4 cups kernelled corn

1 cup corn juice

4 sprigs fresh basil with leaves and stems, wrapped in cheesecloth

Salt

METHOD

Sauté the onions in the butter and olive oil on low heat until they are tender, about 20 minutes.

Add the kernelled corn, corn juice, and basil sprigs and simmer for 10 minutes, or until the corn is tender and sweet.

Discard the basil and blend 1/3 of the total volume in a high-speed electric blender until smooth.

Fold the blended part back into the sautéed corn base and reserve.

SAUCE VIERGE

1 tablespoon garlic, finely minced

2 tablespoons shallots, finely minced

1/2 cup extra-virgin olive oil

1 1/2 cups diced tomatoes, skin and seeds removed

1/2 cup tomato juice (strain juice from skin and seeds)

1 1/2 tablespoons lemon fruit (no zest or peel)

Zest of 2 lemons

1/2 cup fine herbs, finely minced

Handful of fresh basil chiffonade (rolled then cut into long strips)

METHOD

Sauté the garlic and shallots in the extra-virgin olive oil until tender, about 90 seconds.

Add remaining ingredients except for the fresh herbs and basil and bring to a simmer.

Immediately turn off the heat and toss in the fresh herbs. Adjust the viscosity and flavor with the addition of added extra-virgin olive oil, lemon, and salt to your taste. Serve immediately.

NOTE: Always add the herbs at the last second prior to serving as their color will fade as they come into contact with the heat and acid.

SUMMER SALAD

8 ounces haricot vert, ends removed

8 small breakfast radishes, thinly shaved on a Japanese mandolin

16 cherry tomatoes, the sweetest you can find, sliced into quarters

Lemon juice to taste

Extra-virgin olive oil to taste

Salt to taste

Black pepper, freshly ground

1 cup assorted basil leaves, snipped or torn

METHOD

Blanch the green beans in boiling salted water until tender, and plunge in ice water to chill. Dry the beans with towels and split in half.

Place the split beans, thinly shaved radishes, and cherry tomatoes in a bowl, and dress with a squeeze or two of fresh lemon juice and a drizzle of extra-virgin olive oil to taste. Season with salt and freshly ground black pepper. Delicately fold in the assorted snipped basil leaves and reserve for plating.

PLATING AND PRESENTATION

Spoon 2 to 3 ounces of corn fondue into the center of an entrée bowl.

Swirl 1 1/2 ounces of the sauce vierge around the pool of corn fondue.

Delicately scatter the summer salad over and around the dish.

Center the charred salmon over the top.

Enjoy!



TIPS FOR GRILLING FISH

Be very delicate while grilling fish. Tongs should be treated with care, as they tend to rip or break apart the fish. I prefer rolling the fish over with a spoon, then rolling it over again onto a flat spatula once it is done. That way I am not squeezing it with tongs, which may crush the delicate filets.

Salmon cooks rapidly and needs to be removed while it is still a little rare, as it continues cooking off of the heat. To check for doneness, place a cake tester into the center of a few portions of fish and touch it to your upper lip to see if the center of the fish is warm. If the metal feels lukewarm or cold, you need to continue cooking. It should feel just slightly warmer than the sensitive part of your upper lip or about 100°F. The salmon will cook another 15 degrees while it rests off of the grill. If it feels hot on your lip, you may have overcooked it.

If a flare-up occurs, immediately remove the fish from the grill until the heat dies down enough to where it is manageable. A little flare-up is O.K., providing the fish is not outright burning or blackening. It should take on a medium-charred appearance.





ROASTCO: MAKING COFFEE A SPECIALTY

IN 2008, BACCHUS PARTNER AND WINE & SPIRITS DIRECTOR ANDREW GREEN TEAMED UP WITH LOCAL MASTER COFFEE ROASTER ALEX ROBERTS TO CREATE ROASTCO, A COFFEE COMPANY DEDICATED TO ROASTING CUSTOM COFFEES FOR EACH OF THE BACCHUS RESTAURANTS. ROASTCO'S BEANS CAN BE ENJOYED IN A SELECTION OF RESTAURANTS AND ON THE SHELVES AT A HANDFUL OF SPECIALTY MARKETS.

CONVERSATION OVER COFFEE WITH ANDREW GREEN

RoastCo came out of an organic process. We first started working with Alex about five years ago, when he did some roasting for The Village Pub. That went well, and so when we opened Spruce we had him do the entire coffee program there. Building on that success, we decided to create RoastCo. We spent the first six months expanding into all our locations and essentially “practicing” on ourselves. Then we went wholesale, and today have about 30 accounts for which we hand-roast coffee, with our sights set on opening a Roast signature cafe as some point.

Considering my wine background, at first learning to judge and discuss coffee was like learning a new language. But the similarities between wine and coffee are actually quite significant. High-quality coffee comes from a thoughtful farmer who cares for his plants and his land, and takes the time and effort to raise a good crop, just as with grapes. The single-origin aspect—one type of bean grown by a single farmer in a single space—is akin to grape varieties. The best wine comes from a place that speaks to *terroir*, to a sense of place and character. The best coffees are the same way: the country in which they are grown, soil type, altitude, and elevation are all key factors of the taste. Furthermore, good roasters are like good vintners they view their role as not having to manipulate the grapes or the coffee, but to showcase what is special about them with a non-interventionist approach.

A couple of things make RoastCo distinctive, starting with the fact that we come from a hospitality and service background. As a small roasting company, if we need to go to the shop

on a Sunday and flip on the roaster because someone has run out of coffee, we do it. We understand that our wholesale accounts have unique needs. If a batch of fresh-roasted coffee needs to be driven over, no problem. Our size also allows us to be nimble with our green coffee selection. If we were larger, we would have to take a position on certain coffees to get us through the entire year. As it stands, we can afford to only use coffee at its peak, usually between three to nine months old, and then when it starts to plateau we move on. And we only roast coffee to order, so the customer never gets coffee more than 48 hours out of the roaster.

Our secret weapon is having Alex on board. He has the same touch as a good winemaker who takes beautiful, well-grown grapes and shepherds them through the process without being heavy-handed. Alex has an intuitive, gentle approach to roasting and finds a way to extract the most flavor out of the beans as possible.

CONVERSATION OVER COFFEE WITH ALEX ROBERTS

I had been working as a coffee roaster for a San Francisco company for about eight years when I decided to start my own coffee equipment business, selling vintage espresso machines and doing repair work. Around that time, in 2003, I noted a real upswing in coffee, a wave of small companies that were focusing on single-origin beans and more highly trained baristas.

The Bacchus team has a strong desire to do things in-house, and so after working with them at Spruce, we rolled out a coffee program for the rest of the restaurants. We use a 12-kilo

vintage Probat for all our roasting. Probats are the benchmark for roasting espresso coffee; there's just something special about the way they work. They are a little slower than most modern roasters and have a really efficient heating system, which results in a well-rounded coffee.

We roast for each Bacchus restaurant separately each week, and have a similar program setup: one coffee that is not too challenging, tasty and fresh, then a selection of single origins that range in flavor from bright and citrusy, and fruity and chocolaty, to more expensive heirloom varieties.

The key to good coffee is in the details. Sourcing the beans is the foundation of any great coffee roasting company. I have traveled extensively throughout South America, meeting individual farmers and sourcing green coffees in order to build a network of suppliers for RoastCo. By selecting unique lots, Andrew and I have the ability to concentrate on small amounts of coffee at their peak, which allows us to change seasonally. We focus on putting the beans in a roaster that works well, with proper airflow and heat transference, and roasting the beans to their peak flavor profile—not too dark or too light. We then give the coffee to the customer as quickly as possible so that it can be brewed fresh. Any one step not executed properly will knock the coffee down a peg or two.

For more information about our coffees and services:

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www.roastco.com



ANDREW GREEN
ESTEEMED SOMMELIER

When you meet the world's top sommeliers, you quickly realize that no other profession could be an option for them. Andrew Green is such a sommelier. Drawn to the wine world as if by gravity, he has spent years studying wine and traveling the world's varied wine-growing regions, even spending a few unglamorous stints as a cellar hand during harvest. His depth of experience is exceptional, garnering him the recognition of his colleagues, fine wine publications, and—perhaps most important—a circle of clients who value him for his steadfast recommendations.

WillaKenzie Estate salutes Andrew Green - as winemakers, we have devoted ourselves to creating expressive wines that pair seamlessly with a well-prepared meal and good company. To work in concert with a sommelier like Andrew is truly an honor. We are proud he has chosen our wines to grace his tables.

THE PURSUIT *of* EXCELLENCE

When searching for the perfect family-run winery to make an exclusive Pinot Noir for the Bacchus Management Group, Wine and Spirits Director Andrew Green placed WillaKenzie at the top of his list. Located in Oregon's northern Willamette Valley, the small winery and its surrounding estate vineyards are located on hillsides where soil, weather, and geography have come together to produce extraordinary Pinot Noir. Long a student of wine, Andrew knew how important a sense of place is for fine wine.

But he also knew that equally important would be the role of winemaker. Starting with the finest raw ingredients is a given, but finding a talented craftsman with the perfect balance of patience, gentleness, and experience to care for them is critical. Enter WillaKenzie Estate's Thibaud Mandet (above right). Rigorously trained at the University of Bordeaux, Thibaud balances French tradition with American innovation to gently coax the best from each wine.

For the past five vintages, Andrew Green has traveled to WillaKenzie to collaborate with Thibaud and owner Bernard Lacroute (above left) in selecting which lots will be blended for the Bacchus Group's "Thibaud's Cuvée." As they taste through the wines, adjust blends, select the mix of barrels and vineyards, Thibaud draws on his extensive experience behind the scenes and Andrew on his superb knowledge of his customers' palates in the pursuit of excellence: A Pinot Noir that is rich and elegant, yet fresh and approachable.

It is our hope that the special Cuvée that Thibaud, Bernard and Andrew selected makes your experiences at the Bacchus Group family of restaurants all the more memorable.

WILLAKENZIE ESTATE.

*Making handcrafted Oregon Pinot Noir
with a sense of place for More than 15 Years*



Passion for Pinot

WWW.WILLAKENZIE.COM

UNDER THE MONTALCINO SUN

By Anna Schwartz, Manager of Pizza Antica, Lafayette

A FEW TIMES EACH YEAR, BACCHUS MANAGEMENT GROUP TAKES A HANDFUL OF ITS EMPLOYEES ON TRIPS AROUND THE WORLD IN AN EFFORT TO EDUCATE AND THANK THEM FOR THEIR HARD WORK AND DEDICATION TO THE WORLD OF FOOD AND WINE.



Understanding wine became very simple on an overcast and windy day in late October. I was walking on soil so sandy it was almost silty, and the fresh imprints of wild boar hooves were under my feet. The sky was greasy with clouds, and the sunlight streaking through was like dirty olive oil. I always imagined that Montalcino would be different, more like *Under the Tuscan Sun* with less piercing wind. I was equally parts confused and pleased—*this* was the real Italy.

Paolo Bartolommei, owner and winemaker at the Caprili estate, the host for this particular leg of the trip, was showing us his vineyard. He was picking up the gritty soil and pinching it, feeling the texture as it ran through his fingers. At the base of each row of sangiovese vines a squash plant was growing, already past its prime and looking a little bedraggled. Wondering if this was a secret Brunello flavor enhancer, I asked what the squash added to the vineyards and the finished wine. Bartolommei explained through our interpreter that his father liked to eat squash, so he planted them where he

could pick them easily. After our walk through the vineyards, we went inside the winery and tasted wines from the barrel and the bottle. The wines were lovely: earthy, complex, and very reminiscent of the vineyard we had just been standing in. Terroir, or the “quality of place,” was a concept I was familiar with from reading books about wine, but at that moment it became a real thing to me, something I was experiencing. These wines couldn’t have been made anywhere else in the world, and they tasted that way!

Later that evening, at a dinner in a small village, we had Florentine steaks from the famous Chianina cow, drizzled with fresh olive oil and coarse sea salt, foraged wild greens with white beans, and wild boar *en sugo*. It was there that I had one of the most memorable glasses of wine in my life, the Caprili Brunello di Montalcino Riserva 2004. I selfishly asked if there was more and savored the wine as I gathered my courage, and the very few Italian words I knew, to speak with Bartolommei about wine, food, and tradition. We finished the dinner with hot

chestnuts that we shelled and ate at the table. Wine and food pairings can be incredibly intimidating and mystifying to the novice and professional alike, but what became apparent to me at that dinner is how well wines from a particular region go with foods from that region. I learned that pungent sheep’s-milk cheeses pair beautifully with robust reds from Central Italy, and that Fiano sings when paired with fresh ricotta.

The producers we met on our Italian tour made wines radically different from one another, yet they all shared a common thread. They were equal parts farmers, winemakers, and artists. It takes a special mind to be patient enough to tend the vines, manage the day-to-day operations of grape farming, and still have the imagination and vision to create a product that takes years or even decades to realize. This was true of all of the wonderful men and women who filled our glasses, bellies, and hearts on that wonderful trip.

Freestone

VINEYARDS & WINERY



Driven by the goal of producing world-class Pinot Noir and Chardonnay, in 1999 the Phelps family and management team of Joseph Phelps Vineyards began developing 100 acres of vineyards near Freestone, California in the Sonoma Coast AVA. Late in 2005, construction began on a new winery which was completed in time for the 2007 harvest. Today, this state-of-the-art facility allows winemaker Theresa Heredia to handcraft small lots of Pinot Noir and Chardonnay under the Freestone and Fogdog labels.



The goal of Freestone Vineyards is to craft regionally distinctive Pinot Noir and Chardonnay that authentically reflects the structure, balance and complexity of Sonoma Coast terroir.



CURRENT VINTAGES

2007 Freestone Sonoma Coast Pinot Noir

Spicy, earthy tones with flavors of plum, Bing cherry and black tea.

2008 Fogdog Sonoma Coast Pinot Noir

Intense perfumed bouquet of violets, red cherry, spice and tangerine with hints of roasted coffee.

2008 Freestone Sonoma Coast Chardonnay

Rich aromas of orange blossom, lemongrass, savory herbs and white flowers.

2008 Fogdog Sonoma Coast Chardonnay

Melon, apricot and lemon aromas with crisp, fresh flavors.

PASTRY BY DESIGN

AS A FORMER STUDENT OF THE ACADEMY OF ART UNIVERSITY IN SAN FRANCISCO AND A SELF-TAUGHT COOK, JUSTIN NILSON HAS ESTABLISHED HIMSELF AS BOTH A PASTRY CHEF AND DESIGNER. HIS PASSION FOR COOKING, AND PASTRIES IN PARTICULAR, BEGAN AS SOON AS HE WAS ABLE TO REACH THE KITCHEN COUNTER AT HOME. WITH AN ESTABLISHED CAREER IN BOTH FIELDS, NILSON SEEKS OUT EVERY OPPORTUNITY TO EXPLORE HIS CREATIVITY THROUGH FOOD AND THE ARTS. TODAY, NILSON CAN BE FOUND AT CAFÉ DES AMIS, WHERE HE IS RESPONSIBLE FOR THE LAYOUT AND DESIGN OF THE PASTRY DEPARTMENT AS WELL AS THE CREATION AND EXECUTION OF THE ENTIRE DESSERT PROGRAM.



CRUSTLESS CHÈVRE CHEESECAKE

Makes 15 individual servings

A delicate crustless Chèvre cheesecake slowly baked in cheesecloth and served with pink peppercorn-poached rhubarb.

INGREDIENTS

1 pound cream cheese
8 ounces Chèvre cheese
1/2 cup sugar
3 whole eggs
1/2 cup mascarpone
1/2 cup crème fraîche

METHOD

Using an electric stand mixer fitted with a paddle attachment, beat the cream cheese, Chèvre, and sugar together until completely smooth.

Add eggs one at a time, continuing to beat until well blended.

Add the mascarpone and crème fraîche to the now smooth cream cheese mixture, and continue mixing until well incorporated. Be sure not to over mix.

Pour the batter into a sealable storage container and refrigerate for several hours.

Lightly spray aluminum tins with pan release, and line each tin with a small square of cheesecloth, allowing some to hang over the sides.

Fill each tin about 1/8 inch from the top. Place tins in a water bath and bake in a still oven at 320°F for about 15 to 20 minutes. Cakes will be just slightly souffléed when finished and feel set to the touch.

Refrigerate overnight before unmolding. Be sure to carefully remove the cheesecloth so as not to leave any stray threads behind.

RHUBARB

Simple syrup (2 cups each equal parts sugar and water)
1 tablespoon whole pink peppercorns
2 cups thinly sliced (1/8- to 3/16-inch) fresh rhubarb

METHOD

Boil simple syrup and pink peppercorns together.

Remove from heat and cool simple syrup, then strain peppercorns from mixture.

Bring the mixture back up to a boil, then remove from heat and add rhubarb. The residual heat will cook the rhubarb, approximately 4 to 5 minutes.

Strain and cool.

PRESENTATION

Place cheesecake on desired plate. Sprinkle sifted pink peppercorn skins over the cake and spoon the poached rhubarb on the side.

We serve our cheesecake with house-made linzer cookies. You, too, can include your favorite cookies.

Amusez-vous!

HAUTEMIXOLOGY



THE CHAMPAGNIRINHA

- 2 oz Leblon cachaça
- 1 orange slice
- 1 lemon slice
- 1 lime slice
- dash of simple syrup
- Champagne to top off

Cut quarter-inch slices each of orange, lemon, and lime. Muddle the slices and simple syrup in a shaker. Fill the shaker with ice and add cachaça. Shake vigorously. Serve in a rocks glass. Top with Champagne. Garnish with a mint leaf.

HAUTEEVENTS

MEET AT NATIRAR
a social epicurean experience

September 23–24, 2011

MEET at Natirar will commence Friday evening with **Table at the Farm**, an elegant and unique chef's dinner set within The Farm at Natirar. The menu will be created and executed by renowned chefs **Thomas Keller**, **Daniel Boulud**, and **Jerome Bocuse**, chef-owners extraordinaire, who continually push the envelope on distinction in culinary culture. The dinner will benefit the **Bocuse d'Or USA Foundation**, a not-for-profit organization devoted to inspiring culinary excellence in young professionals and preserving the traditions and quality of classic cuisine in America.

Saturday's event, **Epicurean Fields**, will feature several unforgettable culinary and wine experiences.

Tickets on sale now at meetatnatirar.com.

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CHAMPAGNE
HENRIOT

MAISON FONDÉE EN 1808

