

3401 Mt Diablo Blvd
Lafayette, CA 94549
(925) 299-9070



5443 Clayton Road
Clayton, CA 94517
(925) 672-4003

Clif Family “The Climber”, California 2007

A unique blend of our favorite white varietals. Sauvignon Blanc makes up the backbone and structure of the wine, while Pinot Blanc adds a fleshy and tropical note. Chenin Blanc increases the purity and acidity of the blend, while the Muscat adds a sweetness of tropical fruit, increased terpene aromas and richness in the mouth. 100% stainless steel fermentation and lack of malolactic fermentation enhances the purity of the fruit, classic varietal notes and crisp refreshing mouthfeel. The individual lots for this wine were sourced throughout the North Coast. Each vintage we continue to work toward sourcing more of our fruit from organic and sustainably farmed vineyards. A portion of the Sauvignon Blanc was sourced from CCOF certified Hillside Vineyards in Mendocino County. The Pinot Blanc was sourced from organically farmed vineyards in Yountville.

\$14 value. *Thieves' price:* \$9.99

Swiss Chard with Crispy Shallots (serves 4-6)

Ingredients:

2 cups canola oil, plus 2 tablespoons
6 shallots, peeled and thinly sliced
1 tablespoons all-purpose flour
Kosher salt and freshly ground white pepper
2 bunches (about 2 to 2 1/2 pounds)
Swiss chard, trimmed and washed,
leaves separated from stalks, the stalks

cut into 1-inch thick and 3-inch long
matchsticks, leaves torn into bite-size
pieces

1 tablespoon extra-virgin olive oil
2 tablespoons sherry vinegar



Directions

In a medium pot, heat 2 cups oil to 325 degrees F.

In a bowl, toss the shallot slices with the flour. Test a shallot slice to assure the oil is sufficiently hot enough to fry the shallots. Fry them in small batches until golden brown, removing them with a slotted spoon and drain them on a paper towel. Season with salt and pepper, to taste.

Heat a large skillet, and add 1 tablespoon of oil. When the oil begins to smoke, add the Swiss chard stalks and season with salt and pepper. Cook until tender, 3 to 5 minutes. Transfer to a serving bowl. Heat the remaining oil and quickly saute the leaves until they "wilt", 1 to 2 minutes. Combine in the bowl with the stalks. Stir in the olive oil and sherry vinegar. Top with the shallots.

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Laurier Pinot Noir, Los Carneros 2006

Another killer deal from our old pal Joseph Franzia. We've carried his (formerly Domaine) Laurier Merlot for a long time, as it's an exceptional value for Alexander Valley juice: \$6.99. So when he came to the shop last month, and poured us this pinot noir, we took notice... the bad news, he told us, was that it's a fair amount more expensive than the merlot. However, this was the last of the '06 vintage, he said, knowing our Thievery tendencies... We hemmed and hawed, then made him an offer on the remainder, and "*voila!*" You get a delightful bottle of **Carneros Pinot Noir** for only \$9.99!! The caveat? We only have enough for our wine club members... so enjoy!

\$15.99 Value. Thieves' price: \$9.99

Crawfish Etouffe (serves 4)

Ingredients

1 stick (1/4 pound) butter
4 ounces all-purpose flour
2 cups chopped onions
1 cup chopped celery
1/2 cup chopped bell peppers
1 pound peeled crawfish tails
2 bay leaves
1 to 2 cups chicken stock
1 teaspoon salt
1/4 teaspoon cayenne pepper

2 tablespoons chopped parsley leaves
3 tablespoons chopped green onions
Cooked white rice, for serving



Directions

Melt the butter in a large skillet over medium-high heat. Add the flour and cook until the roux is a peanut butter color, about 5 minutes. Add the onions, celery, and bell peppers and saute until soft and golden, 10 to 12 minutes. Add the crawfish and bay leaves. Reduce the heat to medium. Stirring occasionally, cook until the crawfish begin throwing off a little liquid, 10 to 12 minutes. Add the chicken stock to the crawfish mixture and season with salt and cayenne pepper. Stir until the mixture thickens, about 4 minutes. Add the parsley and green onions and cook for about 2 minutes. Remove the bay leaves and serve over cooked white rice.

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Robert Oatley Pinot Grigio, South Australia 2008

Bob Oatley, the former owner of Rosemount Estates, is credited with pioneering Australian wine around the world. Built on the extensive vineyard holdings established over four decades, his eponymous winery in Mudgee is now run by his eldest son, Sandy. Although South Australia is the country's most prolific wine-producing state, and home to many of its oldest vineyards, the majority of this wine hails from Currency Creek, a new growing region south of Adelaide. While aiming for a more Italian reflection of this varietal (expressing the lively, zesty nature of its natural acidity), the Oatleys also tried to capture its fruitiness and texture. When produced entirely in stainless steel tanks, pinot grigio can be a refreshing alternative to chardonnay, and at the same time, a richer substitute for sauvignon blanc.

Thieves' price: \$13.99

Red Beans & Rice (serves 8)

Ingredients

1 pound dried red beans, rinsed and sorted
3 tablespoons bacon grease
1/4 cup chopped tasso, or chopped ham
1 - 1/2 cups chopped yellow onions
3/4 cup chopped celery
3/4 cup chopped green bell peppers
1/2 teaspoon salt
1/2 teaspoon freshly ground black pepper

Directions

Place the beans in a large bowl or pot and cover with water by 2 inches. Let soak for 8 hours or overnight. Drain and set aside.

In a large pot, heat the bacon grease over medium-high heat. Add the tasso and cook, stirring, for 1 minute. Add the onions, celery and bell peppers to the grease in the pot. Season with the salt, pepper, and cayenne, and cook, stirring, until the vegetables are soft, about 4 minutes. Add the bay leaves, parsley, thyme, sausage, and ham hocks, and cook, stirring, to brown the sausage and ham hocks, about 4 minutes. Add the garlic and cook for 1 minute. Add the beans and stock or water, stir well, and bring to a boil. Reduce the heat to medium-low and simmer, uncovered, stirring occasionally, until the beans are tender and starting to thicken, about 2 hours. (Should the beans become too thick and dry, add more water, about 1/4 cup at a time.)

Remove from the heat and with the back of a heavy spoon, mash about 1/4 of the beans against the side of the pot. Continue to cook until the beans are tender and creamy, 15 to 20 minutes. Remove from the heat and remove the bay leaves.

Serve over rice and garnish with green onions.

Pinch cayenne
3 bay leaves
2 tablespoons chopped fresh parsley
2 teaspoons fresh thyme
1/2 pound smoked sausage, split in half lengthwise and cut into 1-inch pieces
1 pound smoked ham hocks
3 tablespoons chopped garlic
10 cups chicken stock, or water
4 cups cooked white rice
1/4 cup chopped green onions, garnish

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Juanico “Don Pascual” Petit Verdot, Uruguay 2007

With its origins in Bordeaux, petite verdot is normally reserved for blending with merlot, cabernet sauvignon, and cabernet franc to add color and tannic structure. Like malbec, it also offers a spicy character to the finished wine. The grape variety was introduced to Uruguay by the Juanicó winery in 2000, and appears to thrive in its chalky clay soils and temperate climate. The area shares the 34th Parallel with such world-renowned winemaking regions as South Australia, Santiago (Chile), and Mendoza (Argentina). Deep ruby in color, Juanico’s petit displays floral aromas, with notes of black plum and earthy spices. Full bodied, with powerful but smooth tannins, its texture is similar to some domestic cabernets, with a dusty, chalky finish in the mouth.

Ideally served at room temperature, it’s best with rich food pairings.

\$20 Value *Thieves’* price: \$16.99

Grilled Buffalo with Radicchio- 2 small heads radicchio **Beet Skewers (serves 4)**

Ingredients

1/4 cup crumbled goat cheese
4 teaspoons white-wine vinegar
3/4 teaspoon dry mustard
1 small shallot, minced
1 tablespoon minced fresh parsley
3/4 teaspoon kosher salt, divided
3/4 teaspoon freshly ground pepper,
divided
1 tablespoon plus 2 teaspoons extra-virgin
olive oil, divided

1 15-ounce can baby beets, drained (the
liquid can be reserved for Pickled Eggs)
1 pound buffalo (loin) steaks, trimmed of fat
and cut into 4 portions



Directions

Preheat grill to high. Place cheese in a medium bowl and mash it with the back of a spoon until creamy. Add vinegar, dry mustard, shallot, parsley, 1/4 teaspoon salt and 1/4 teaspoon pepper; whisk to combine. Continue whisking and slowly drizzle in 1 tablespoon oil until blended. Set aside.

Cut each radicchio head in half, core and quarter each half. Thread radicchio chunks and beets onto skewers. Drizzle the skewered vegetables with 1 1/2 teaspoons oil. Rub steaks with the remaining 1/2 teaspoon oil. Season the steaks and skewered vegetables with the remaining 1/2 teaspoon salt and pepper.

Grill the steaks 3 - 4 minutes per side (medium-rare.) Grill the vegetable skewers, turning frequently so the radicchio doesn't burn, until the radicchio is wilted and lightly charred, 5 - 7 minutes total. Transfer the steaks to a plate; let rest for 5 mins. Remove the vegetables from the skewers. Serve the steaks and vegetables drizzled with the sauce.