

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



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

Chamisal Vyds Chardonnay, Central Coast 2007

To showcase the essence of coastal region chardonnay, no oak is used in the winemaking process. The grapes were hand-harvested from two sustainably farmed vineyards, then quickly pressed as whole clusters. The juice was tank-fermented at low temperatures to enable the formation of tropical, fruity esters. Malolactic fermentation was completed on 25% of the wine to soften the tart acids, without adding buttery flavors. Two clones of chardonnay were employed in this wine, to achieve different characteristics: the classic complexity and distinctive structure of the historic Wente clone, and the juicy, tropical fruit flavors and aromas of the newer UCD 4 clone, which adds approachability to the wine. Together, they create flavors and aromas of fresh pineapple, lemon zest, golden apple and white peach.

\$18 value. *Thieves' price:* \$14.99

Hearts of Palm & Crab Salad with Mango (serves 4-6)

Ingredients:

2 (14-ounce) cans hearts of palm,
drained
Canola oil, or olive oil
Salt and pepper, plus 1 teaspoon
kosher salt and 1/4 teaspoon freshly
ground black pepper
2 cups unsweetened coconut milk

3 tablespoons habanero hot sauce, plus
more for drizzling
2 limes, juiced
2 tablespoons honey
1/4 cup chopped fresh cilantro leaves,
plus more for garnish
1/2 red onion, thinly sliced
1 1/2 pounds lump crabmeat, picked
over
1 mango, peeled, pitted, and diced
2 to 3 cups mesclun, washed and dried

Directions

Heat grill to high. Drizzle hearts of palm with oil and season with salt and pepper. Grill for 30 seconds to 1 minute per side until slightly charred and just warmed through. Remove from heat.

Whisk together coconut milk, hot sauce, lime juice, honey, 1 teaspoon salt, 1/4 teaspoon pepper, cilantro, and red onion in a medium bowl. Add the crabmeat, mango, grilled hearts of palm, and mesclun, and toss until well dressed. Mound onto a serving plate and drizzle with more hot sauce, if desired. Sprinkle with torn cilantro leaves and serve.

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Dancing Coyote Petite Sirah, Clarksburg 2007

Our friend Julie McCormack's family has been farming in the Delta region for five generations. Today, they keep busy nurturing 600+ acres of winegrapes in the idyllic climate and soil of the Sacramento River Valley, and in 2001, they started producing wine. Family run, owned and operated, Dancing Coyote's devotion to exceptional quality and character is unwavering. From growing and harvesting their vineyards at the peak of ripeness, to crushing, aging and handcrafting the final product. This wine is in no way *petite*. A full bodied red, with aromas of baked blackberry and spicy smoked hickory, it's also BIG on flavor and color. Chock full of black fruit flavors, a mild earthy spice, and mild tannins that provide a framework for its chewy mouthfeel. Finishes surprisingly smooth for a Petite Sirah.

\$12.99 Value. Thieves' price: \$4.99!!

South of the Border Veggie Chili (makes 2 1/2 quarts)

Ingredients

1/4 cup olive oil, divided
2 1/2 cups diced yellow onions
1 poblano pepper, stemmed, seeded, and chopped
3/4 cup diced red bell pepper
1/2 cup diced yellow bell pepper
1 large or 2 small jalapeno peppers, seeded and minced
2 tablespoons minced cilantro stems
1 1/2 tablespoons minced garlic
2 tablespoons chili powder
1 tablespoon Emeril's Southwest Essence

Directions

Preheat the oven to the broil setting. In a large Dutch oven over medium-high heat, add 2 tbsp of the olive oil and saute the onion, poblano, red and yellow bell peppers until soft and lightly caramelized, about 6 mins. Add the jalapeno, cilantro stems, garlic, chili powder, Southwest Essence, cumin, oregano, and 1 1/2 tsp of the salt and cook, stirring, until fragrant, about 2 mins. Add the tomatoes and vegetable stock, bring to a boil, reduce heat to a simmer and cook for 10 mins. Add the beans and continue to cook at a simmer until the flavors come together, 30-40 mins longer. While the chili is simmering, toss the zucchini with 1 tbsp from the remaining oil and 1/4 tsp of the remaining salt and place on a large baking sheet. Broil until caramelized around the edges, 5-7 mins. Remove from the oven and repeat with the yellow squash, remaining tbsp of oil and remaining 1/4 tsp of salt. Set the zucchini and squash aside to cool while the chili is simmering. Once the chili has simmered for about 40 mins, add the zucchini, yellow squash, masa harina, and chopped cilantro and cook for 10 mins longer. Taste and adjust seasoning, if necessary. Serve with bowls of the sour cream, Cheddar, green onions and tortilla chips for guests to garnish their bowls, as desired.

1 teaspoon ground cumin
1/2 teaspoon crumbled Mexican oregano
2 teaspoons salt, divided
2 cans diced tomatoes, with juices
6 cups Emeril's All Natural Organic Vegetable Stock or other low-sodium vegetable or chicken stock
2 cups cooked kidney beans, drained
4 cups diced (1/2-inch) zucchini
4 cups diced (1/2-inch) yellow squash
1 tablespoon masa harina or yellow cornmeal
2 tablespoons freshly chopped cilantro leaves
Sour cream, for serving
Grated sharp Cheddar Cheese, for serving
Chopped green onions, for serving
Fried tortilla chips or strips, for serving

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Doña Rosa Albarino, Rias Baixas 2007

Martinez Serantes owns and manages 15 ha. (37 acres) of vineyards cultivated on overhead trellises, known as 'parrales', which are unique to Spain. The main aim of the parral is to keep the grapes well away from the damp vegetation which grows in this humid climate, but it also creates an excellent screen of foliage both for photosynthesis and to keep the grapes out of the direct sunlight. This 100% albariño displays a bright yellow color with green tinges. It has an intense, complex aroma of white flowers with melon, citrus, and rose petals. In the mouth the wine has tremendous weight for this grape variety, but also has an excellent balance between acidity and a silky texture. It is at once fresh and lively, and yet full and mature. Yum!!

\$15 value. Thieves' price: \$9.99

Caribbean Chicken Wings (serves 4-6)

Ingredients

1 habanero, seeded and chopped
1/4 cup soy sauce
1/4 cup honey
1/4 cup brown sugar
2 tablespoon sugar
2 teaspoons fennel seed
2 teaspoons cayenne pepper
2 teaspoons allspice
2 teaspoons dried thyme
1 teaspoon ground ginger

4 garlic cloves, chopped
4 green onions, chopped
1/4 cup apple cider vinegar
1/4 cup lime juice
1/4 cup orange juice
7 pounds chicken wings



Directions

In a food processor, blend together all the ingredients but the chicken until smooth. Reserve 1 cup of marinade. Place chicken wings into a large resealable plastic bag and pour remaining marinade over them. Seal and marinate in the refrigerator 4 to 6 hours. Preheat oven to 350 degrees F. Line 2 sheet trays with parchment. Remove chicken from bag and place on the baking sheets. Bake 20 minutes. Meanwhile, in a small saucepan bring reserved marinade to a boil. Reduce by 1/3 until it thickens slightly, about 10 minutes. After 20 minutes, remove chicken from oven. Brush chicken with the glaze. Raise the heat to 400 degrees F and cook chicken until cooked through, another 20 minutes.

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Kenwood “Jack London” Cabernet Sauvignon, 2006

For thirty years, Kenwood Vineyards has been granted the exclusive rights to produce and market wines from Jack London's historic ranch in Glen Ellen.

This unique red-volcanic soil vineyard, located on the eastern slope of Sonoma Mountain, was first planted in the late 1800's. It has always produced red wines distinct in depth and varietal character, and this cabernet is no exception. Multifaceted aromas of cassis and dried cherries, with subtle notes of mint and sage. Viscous and medium- to full-bodied in the mouth, it is graced with firm tannins and an excellent, lingering finish.

Blended with 2% merlot and 2% syrah, it spent two years in 60% French and 40% American oak barrels. 87 points, one puff, *Connoisseurs Guide*, Dec 09.

\$35 Value Thieves' price: \$19.99

Lamb Loin Chops with Mint Pesto (serves 4)

Ingredients

2 pounds lamb loin chops, about 8 to 10 chops, cut individually
1 tablespoon olive oil
1 teaspoon dried oregano
1/2 teaspoon dried thyme
1 teaspoon dried rosemary
1 teaspoon freshly ground black pepper
1/2 teaspoon salt

Directions

Preheat grill on high.

Rub the lamb with the olive oil. In a small bowl, combine the oregano, thyme, rosemary, pepper and salt. Rub mixture all over the lamb. Let it rest for 10 minutes at room temperature. While chops are resting, prepare the Mint Pesto (below.)

Grill the lamb chops 2 to 3 minutes per side, for medium rare.

Serve the lamb chops with the Mint Pesto halves, if desired.

Mint Pesto

2 cloves garlic
1/4 cup pine nuts
3/4 cup fresh basil leaves
1 1/2 cups fresh mint leaves
3/4 cup fresh flat-leaf parsley
1/2 cup grated Parmesan
1/2 teaspoon salt
1/2 teaspoon freshly ground black pepper
1/4 cup extra-virgin



Mint Pesto

Add the garlic to a food processor and pulse until chopped. Add the pine nuts and pulse to chop. Add half of the herbs and chop for 30 seconds, then add the rest of the herbs and chop. Add in the Parmesan and salt and pepper, pulse briefly until combined. While machine is running, slowly add the oil in a steady stream and process to desired thickness.