

3401 Mt Diablo Blvd  
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5443 Clayton Road  
Clayton, CA 94517  
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## **Bodega Norton Chardonnay, Mendoza 2008**

Bodega Norton was founded by Edmund James Palmer Norton, an English engineer, in 1895. Brought to Argentina to work on the railroad projects for Buenos Aires al Pacifico, he fell in love with a young woman and at the same time, with Mendoza. Norton bought an estate in Perdriel, Lujan de Cuyo and planted vines. A winery soon followed, which was the first winery in Argentina south of the Mendoza River. The current owners are convinced that wine is born in the vineyard, so they combine the experience of both their viticulturist and enologist, along with state-of-the-art technology, to create wines with a crafted feel. 100% stainless steel fermented, this bright, fresh style of chardonnay boasts tangy pineapple and citrus flavors, with enough creaminess on the palate to round out the crisp finish. Delicious!

**\$10 value. *Thieves' price: \$7.99***

## **Hoisin Chicken & Cucumber Salad (serves 4-6)**

### Ingredients:

3/4 cup hoisin sauce  
3 scallions, coarsely chopped  
5 cloves garlic  
1 2-inch piece fresh ginger, sliced  
1 jalapeno pepper, stemmed and halved  
(remove seeds for less heat)  
Zest and juice of 2 limes, plus lime wedges  
for garnish  
2 tablespoons rice vinegar  
Kosher salt and freshly ground pepper

### Directions

Prepare the chicken: Preheat a grill to medium on one side. Combine the hoisin sauce, scallions, garlic, ginger, jalapeno, lime zest and juice, vinegar, and salt and pepper to taste in a mini food processor or blender; process until almost smooth. Season the chicken with salt; toss with the hoisin mixture in a large bowl.

Make the salad: Bring the vinegar, sugar and 1 1/2 teaspoons salt to a boil in a small saucepan, stirring. Remove from the heat; stir in 1/4 cup ice cubes until melted. Toss the cucumber and red onion in a serving bowl with the vinegar mixture; place in the refrigerator.

Grill the chicken over direct heat until the skin is crisp, 5 minutes per side, basting with extra marinade. Transfer to the cooler side of the grill; cover and grill until cooked through, 10 to 15 more minutes. Serve with the cucumber salad and lime wedges.

2 pounds chicken thighs and drumsticks  
(separate pieces)

### For the Salad:

1/2 cup rice vinegar  
2 tablespoons sugar  
Kosher salt  
1 seedless cucumber, thinly sliced  
1/2 red onion, thinly sliced



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## **Aurum Pinot Noir, Central Otago 2007**

Central Otago has quickly established itself as New Zealand's premium cool-climate wine growing district. Renowned for its dramatic mountain and lake surroundings, the continental climate is perfect for creating intense juice flavors while maintaining strong acid structure in its grapes. Established by Joan and Tony Lawrence in 2002, Aurum's two vineyards are located on the 45th Parallel and are some of the world's most southerly. The name Aurum (Latin for gold) reflects their location near former gold mines, where the soils are silt loams resting on 25-35 meters of gravel. The bouquet of this estate-grown pinot noir carries complex aromas of black fruit and spice. Flavors of ripe boysenberry, red currant, with notes of bay leaf and thyme. Fine, smooth tannins are well-integrated with the fruit.

**\$25 value. K&L: \$14.99. *Thieves' price:* \$11.99!**

## Venison Medallions in Balsamic Reduction (serves 4)

### Ingredients

4 venison medallions, about 8 ounces each  
Salt  
Freshly ground black pepper  
2 tablespoons olive oil  
2 tablespoons unsalted butter  
3 tablespoons minced shallots  
1/4 cup balsamic vinegar  
Celery Root-Pear Puree (recipe follows)

### Directions

Season the venison on both sides with salt and pepper.  
In a large skillet, heat the oil over medium-high heat. Add the venison and cook until brown, about 3 minutes per side. Remove from the heat and cover to keep warm.  
Add the butter and shallots to the pan and cook, stirring, for 2 minutes. Add the vinegar and stir to deglaze the pan, about 1 minute. Add any juices that have run off from the venison and stir to incorporate. Remove from the heat and adjust seasoning, to taste.  
Divide the Celery Root-Pear Puree among 4 serving plates and top each with a venison medallion. Pour the balsamic reduction over the venison and serve.

### Celery Root Pear Puree:

1 pound celery root, peeled and cut into 2-inch pieces  
1 pound pears, peeled, cored, and cut into 1-inch pieces  
4 tablespoons unsalted butter  
1/2 cup dry white wine  
1/4 cup heavy cream  
Pinch nutmeg  
Salt  
Freshly ground black pepper

### Directions

Place the celery root in a saucepan, and cover with water. Bring to a boil. Lower the heat and simmer, covered, until tender, about 20 minutes. Drain in a colander.  
Meanwhile, in a large skillet, melt 2 tablespoons of the butter over medium-high heat. Add the pears and cook, stirring, until soft, about 5 minutes. Add the wine and cook, stirring, until thick and the pears fall apart. Remove from the heat.  
Return the drained celery root and pears to a food processor. Add the cream and remaining 2 tablespoons of butter and puree until smooth. Season with the nutmeg, and salt and pepper to taste.

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## Wither Hills Sauvignon Blanc, Marlborough 2008

“Sourced from 15 parcels in the Wairau Valley and vinified separately before blending, [the 2007 sauvignon blanc] is everything you could wish for in terms of a commercial label: a fine grassy nose with good definition... The palate is well-balanced with good acidity, full of vitality and vibrancy with crisp apple and light gooseberry on the finish... Wither Hills is a comparatively large-scale Marlborough producer but with a surprisingly hands-on, meticulous approach to winemaking... the good news is that Wither Hills has appointed dynamic Ben Glover as chief winemaker and set about restoring their reputation the only way possible: by producing top-quality wine at good volumes and prices.”

**89 points** ~*Wine Advocate* #176, April 2008

***Thieves' price: \$14.99***

## **Grilled Peach Salad with Grapefruit Vinaigrette (serves 4)**

### Ingredients

1 grapefruit, peeled and sectioned,  
juiced  
2 large peaches, pitted and sliced into  
8ths  
1 tablespoon honey

### Directions

Preheat grill to medium.

Peel and section the grapefruit with a pairing knife over a small bowl to capture any juice. Once you have removed all sections squeeze the grapefruit to extract any left over juice into the bowl. Place sections into a separate bowl. Cut peaches into 1/8ths and brush with oil. Grill for 5 minutes until slightly soft.

In the bowl with the grapefruit juice add the honey, oil, salt and pepper and whisk until well combined. In a large salad bowl add arugula, grapefruit, grilled peaches, sliced scallions and vinaigrette. Toss well to combine and serve.

3 tablespoons grapeseed oil, plus more  
for brushing

Salt and freshly ground black pepper

4 cups arugula

3 scallions, finely sliced



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## **LMR “Ranch House Red”, Napa Valley 2006**

Long Meadow Ranch, situated on the Mayacamas benchland west of St Helena, employs an integrated organic farming system using simple, sustainable methods. All crops are certified organic and grown without the use of herbicides, pesticides, or chemical fertilizers. Their distinctive counterpoint to straight cabernet, Ranch House Red shows off layers of complexity and lots of forward black currant fruit, fine black tea aromas, and earthiness. 11% merlot, 6% syrah, 5% petite verdot, and 2% petite sirah contribute vibrant red fruits and integrated aromatic notes (floral, anise, white pepper.) Its tannins are ample, but soft, with well-balanced acidity that results in a mouth-watering, lingering finish. The label features “E-Z”, one of the Hall family’s first Appaloosas, who inspired this relaxed blend.

***\$19 value. Thieves’ price: \$15.99***

## **Grilled Argentine Beef with Chimichurri Sauce (serves 6)**

### Ingredients

2 pounds Argentine Beef Flank or Skirt steak  
Sea salt  
Finely ground black pepper  
2 pound peeled white potatoes, cut into 1/4-inch by 4-inch fries, blanched  
4 cups assorted baby greens, cleaned and patted dry  
Drizzle extra-virgin olive oil  
Drizzle balsamic vinegar

### Directions

In a mixing bowl, whisk the olive oil and vinegar together. Add the onions, garlic, parsley and crushed red pepper. Whisk well. Season with salt. Cover and set aside for at least 2 hours at room temperature. Preheat the grill. Preheat the fryer. Season both sides of the meat with sea salt and pepper. Place on the grill and cook for 4 to 5 minutes on each side for medium rare. Fry the potatoes in batches until golden brown, about 3 minutes. Remove and drain on paper towels. In a mixing bowl, toss the potatoes with some of the Chimichurri sauce. In another mixing bowl, toss the greens with some of the oil and vinegar. Season with salt and pepper. Toss well. To serve, slice the steak into individual slices. Serve each guest the steak with some of the fries and salad. Spoon the remaining sauce over the steak. Garnish with parsley.

### Chimichurri Sauce

3/4 cup olive oil  
3 tablespoons red wine vinegar  
1/2 chopped onions  
2 tablespoons chopped garlic  
1/2 cup finely chopped fresh parsley leaves  
Crushed red pepper  
Salt

