

3401 Mt Diablo Blvd
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5443 Clayton Road
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Trincherio Sauvignon Blanc, Santa Barbara 2005

The Trincherio's cool, maritime-influenced vineyard in Santa Barbara is tailor-made for classic sauvignon blanc production. The addition of Napa and Lake County fruit adds richness and ripe melon flavors to its bracing structure. All of the juice (free run only) was cold-fermented, aged in stainless steel tanks and bottled early to preserve the wine's inherent freshness, varietal accuracy and zingy acidity. A portion of Semillion lends a dash of nuttiness to the bouquet and extra weight to the texture. Extended time in the bottle has helped to soften the acidity of this bright and refreshing sauvignon blanc. Its complex bouquet and flavor profile suggests dried herbs, grass, citrus and melon. Textbook California in a glass!

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

Chipotle Shrimp Tacos (serves 4)

Avocado Salsa:

1 small onion, quartered
1 jalapeno, quartered, seeds optional
1 garlic clove, smashed
4 medium tomatillos, (about 8 ounces)
husked, rinsed, and coarsely chopped
1/2 Hass avocado, peeled, seeded, and cut
into chunks
1 1/4 teaspoons kosher salt
1/4 cup loosely packed fresh cilantro leaves,
coarsely chopped

Directions

Put the onion, jalapeno, and garlic in a food processor and finely chop. Add the tomatillos, avocado, and salt and pulse until chopped but still chunky. Transfer to a bowl and stir in the cilantro.

Heat a stovetop or outdoor grill to medium-high. Mix the olive oil, chipotle or chili powder, and salt in a large bowl. Add the shrimp and toss to coat. Grill the shrimp until translucent, about 1 1/2 to 2 minutes on each side.

Grill tortillas, until slightly charred and pliable, about 20 seconds per side. (Alternatively, wrap in a damp paper towel and heat in a microwave.) Spoon sauce on the tortilla, then top with about 2 or 3 shrimp and a sprig of cilantro. Serve 2 tacos per person, with a lime wedge on the side.

Shrimp:

1 tablespoon olive oil
1 teaspoon chipotle or blended chili powder
1 teaspoon kosher salt
1 pound medium shrimp (about 20), peeled
and deveined
8 corn tortillas
8 sprigs cilantro for garnish
2 limes, cut into wedges



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Leveroni Syrah, Sonoma Valley 2005

Here's a hallmark Thieves "Steal." Begun in 1999 by the brother and sister team of Pat Stornetta (whose in-laws run a famous local dairy) and Joe Leveroni, this small winery near the town of Sonoma is now defunct. However, a few years ago they had started receiving critical acclaim for their pinot noir. Their high quality vineyards perched on the southern end of Sonoma Valley also produced exceptional merlot, chardonnay, and this tiny-lot (300 cases) syrah. Packed with flavors of plum and bing cherry, hints of pepper and nutmeg spice, this lush, robust red can be enjoyed tonight, as its full body and integrated tannins have matured gracefully. In order to help the Leveroni's move through their remaining inventory, their Bay Area broker is offering some attractive pricing, making this a terrific bargain.

\$15 Value. *Thieves' price:* \$10.99

Slow-cooked Corned Beef & Cabbage (serves 4)

Ingredients

2 stalks celery, halved
4 carrots
1 medium onion, cut in 4 wedges
4 to 6 red potatoes, quartered
1 4-pound corned beef brisket
12-ounce bottle Old Rasputin's stout
1 tablespoon corned beef spices or pickling spices (or spices that come with the brisket)
1 medium head cabbage, cut into 6 wedges

Directions

Place celery, carrots, onion and potatoes in the bottom of a large slow-cooker or crock pot. Rinse the corned beef brisket and place over vegetables. Add the bottle of stout, spices and enough water to just cover the meat. Cover and cook on LOW for eight to nine hours.

Remove the meat and vegetables from the pot and cover with foil to keep warm. Increase heat to high and cook cabbage until softened but still crispy, 20 to 30 minutes. Slice brisket across the grain, serve with vegetables, mustard and horseradish sauce. Pass extra cooking liquid at the table.

For serving: grainy mustard and horseradish sauce, recipe above

Creamy Horseradish Sauce:

1/2 cup heavy cream
1/4 cup sour cream
1/4 cup drained prepared horseradish
dash hot sauce
salt and pepper to taste
Whip cream to soft peaks and then fold in sour cream and horseradish, to taste. Season with salt, pepper and a dash of hot sauce.



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J. Hofstätter “de Vite” Pinot Grigio, Alto Adige 2005

South Tyrol’s best-known vines are cultivated in the Hofstätter wine estate.

In fact, third-generation proprietor Martin Foradori Hofstatter enjoys the unique privilege of owning vineyards on both sides of the Adige River. Towered over by some of the highest peaks in the Eastern Alps, the estate’s soils consist of coarse sand, gravel and morainial deposits eroded from the surrounding mountains. In the southern end of the valley near Tramin, they are rich in calcium carbonate, a prerequisite for producing fine *white* wines.

This complex fabric of minerals yields a pinot grigio with structure and balance, as the crisp acidity and slate-dry finish offset the lush pear and tart apple flavors. Similar in profile to its cousins in Friuli, this wine carries a little more weight in its mouthfeel, and slightly more forward fruit.

Thieves’ price: \$14.99

Oysters Casino ~ On the Grill (serves 2)

Ingredients

4 slices bacon, diced
1/2 cup (1 stick) unsalted butter
1/2 cup minced shallots
1/4 cup finely chopped red bell pepper
1/4 cup finely chopped celery

1 tablespoon fresh lemon juice
1/4 teaspoon Worcestershire sauce
1/8 teaspoon smoky Spanish Paprika
(may substitute cayenne)
1 lime
1 bottle Tapatio Hot Sauce
4 dozen small Pacific Oysters
1 box Rock salt for cooking

Hints

1. Make butter compound ahead (up to 5 days), refrigerate in airtight container.
2. Pre-shuck oysters ahead (up to 30 minutes), carefully layer on a parchment-lined baking dish, cover and refrigerate.
3. Grill oysters with compound butter & serve immediately!

Directions

In a small sauté pan cook the bacon until almost crisp. Transfer to a paper towel to drain. In a food processor, combine butter, shallots, bell pepper, celery, lemon juice, Worcestershire sauce and paprika. Blend 20 seconds or until well combine. Fold in bacon. Scoop butter compound into bowl and refrigerate.

Preheat coals or gas-fired grill to medium hot. Fill a rimmed serving tray 1/2 inch deep with rock salt. Place pre-shucked oysters on grill, top with 1/2 teaspoon of butter compound and cover grill for one-two minutes. As soon as oysters begin to bubble squeeze a dash of lime over each and a splash of tapatio. Remove from grill quickly and nestle onto serving tray. Enjoy!

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Toad Hall Pinot Noir, Carneros 2005

Once again, our friend Nat Komes, general manager at Flora Springs winery in St Helena, knew who to call when he wanted to release a new vintage.

Like Todd Williams (Toad Hollow) in Russian River Valley, Nat's father John, who co-founded Flora Springs 30 years ago, had often been likened to Mr. Toad from the popular children's books. So when his mother was seeking a name for their "private" family label, she chose Toad Hall. The two pinot noir vineyards that used to comprise this "Carneros" label were bottled separately beginning with the '06 vintage. Anxious to get them into the market, Nat gave us a great deal on the '05. Still quite youthful, it possesses concentrated cranberry and strawberry notes, firm acidity, and a medium ruby color. Newer Dijon clones provide an earthy, cinnamon characteristic.

\$25 value. *Thieves' price:* \$16.99!

Herb-marinated Rack of Lamb (serves 4)

Ingredients

2 lamb racks (about 8 to 9 ribs each)
1/2 cup extra-virgin olive oil, plus 2
tablespoons

4 garlic cloves, unpeeled and crushed

2 (4-inch) rosemary sprigs, crushed

6 thyme sprigs, crushed

4 rosemary sprigs, for garnish

Freshly ground black pepper

Sea salt



Directions

Clean the rib bones well by scraping off meat and sinew with a small sharp knife. Cut the racks in 1/2 so that each has four ribs. Mix together the olive oil, crushed garlic, crushed rosemary and thyme sprigs in a large bowl. Add the lamb and coat well. Grind some coarse black pepper over all. Wrap well and marinate the racks overnight.

The next day remove the lamb from the marinade and scrape off as many herbs as possible. Preheat the oven to 400 degrees F.

Heat a large saute pan over medium-high heat and add 2 tablespoons of olive oil. Season the lamb well with salt; no additional pepper should be necessary, and sear fat side down until golden, about 7 minutes. Turn over so that the fat side is up and roast in the preheated oven for 20 to 30 minutes. Let the rack rest for 10 minutes before cutting.

To serve, cut each lamb rack into 4 equal pieces, 2 bones per chop and serve on individual plates or a platter with the accompaniments of your choice.