

3401 Mt Diablo Blvd
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5443 Clayton Road
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Sartori “Villa Sarti” Pinot Grigio, Venezie 2008

Originally destined for a major US retail chain, this is actually a single-vineyard pinot grigio from the Sartori family’s estate outside Verona, the fabled home of Shakespeare’s Romeo & Juliet. Once again, the Thieves’ customers benefit by the misguided minds behind the “big-box” retailer! This is textbook Italian pinot grigio: pale straw in color, with white peach and citrus on the nose, subtle tropical fruit flavors, and a crisp, clean finish. Appropriate with a multitude of dishes, it’s particularly well suited to pair with appetizers, mild & creamy cheeses, shellfish and delicately-spiced veal or poultry. Gently pressed immediately after harvest, then fermented cool for freshness.

\$15 value. Thieves’ price: \$9.99

Veal Saltimbocca (serves 4)

Ingredients:

4 (5-ounce) thinly sliced veal cutlets (scallopini)
4 slices thinly sliced prosciutto
8 fresh sage leaves, plus extra for garnish
All-purpose flour, for dredging

Kosher salt and freshly ground black pepper
2 tablespoons extra-virgin olive oil
2 tablespoons unsalted butter
2 tablespoons dry white wine
1/4 cup chicken broth
Lemon wedges, for serving

Directions

Put the veal cutlets side by side on a sheet of plastic wrap. Lay a piece of prosciutto on top of each piece of veal and cover with another piece of plastic. Gently flatten the cutlets with a rolling pin or meat mallet, until the pieces are about 1/4-inch thick and the prosciutto has adhered to the veal. Remove the plastic wrap and lay a couple of sage leaves in the center of each cutlet. Weave a toothpick in and out of the veal to secure the prosciutto and sage. Put some flour in a shallow platter and season with a fair amount of salt and pepper; mix with a fork to combine. Dredge the veal in the seasoned flour, shaking off the excess.

Heat the oil and 1 tablespoon of the butter and in a large skillet over medium flame. Put the veal in the pan, prosciutto-side down first. Cook for 3 minutes to crisp it up and then flip the veal over and saute the other side for 2 minutes, until golden. Transfer the saltimbocca to a serving platter, remove the toothpicks, and keep warm.

Add the wine to the pan, stirring to bring up all the delicious flavor in the bottom; let the wine cook down for a minute to burn off some of the alcohol. Add the chicken broth and remaining tablespoon of butter, swirl the pan around. Season with salt and pepper. Pour the sauce over the saltimbocca, garnish with sage leaves and lemon wedges; serve immediately.

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R&B Cellars Zinfandel, California 2006

As you may have guessed by the unique name and label of this wine, each member of the Brown family is musically inclined. Their 87% zinfandel and 13% petite sirah from the 70-year-old LDL Vineyard in Lodi shows bright berry tartness, but retains a jammy character and great structure. The old-vine zin has a zesty complexity and soft mouthfeel, while the petite sirah enhances the structure and color of the wine and punches up the darker berry flavors. The oak program (French and American) was limited so that the wine would be well balanced and supple. The bouquet shows fresh strawberry and raspberry with hints of pepper and spice. Modest filtration levels out the tannins and makes the wine eminently drinkable upon release.

Thieves' price: \$9.99

Zinfandel Braised Beef Short Ribs(serves 4)

Ingredients

2 (750 ml) bottles Zinfandel
2 tablespoons olive oil
8 beef short ribs
Salt and pepper
2 onions, peeled and cut into large dice
2 carrots, peeled and cut into large dice
2 stalks celery, cut into large dice
1 leek, white part, cut into large dice

Directions

Preheat oven to 350 degrees F.

In a large saucepan, add Zinfandel. Bring to a boil, lower heat, and simmer until reduce by 1/2. Heat olive oil in a large heavy-bottom saute or roasting pan. Season beef short ribs generously with salt and pepper. Brown beef well on all sides, remove, and set aside. Remove all but 1 tablespoon of oil. Add vegetables, garlic, and thyme cook until lightly browned. Add beef short ribs back to the pan, add reduced wine and cover with chicken stock. Bring to a simmer, cover, and cook for 2 1/2 to 3 hours or until tender. Remove from and allow to cool.

Remove all fat, set aside beef short ribs, re-heat liquid and then strain. Reduce liquid to a light sauce consistency, add beef short ribs and gently heat, and carefully remove beef short ribs to a heated platter. Serve.

12 garlic cloves
6 sprigs thyme
2 quarts chicken stock



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Flora Springs Pinot Grigio, Napa Valley 2007

Those of you who have been our customers for a while may know of our long-standing relationship with Nat Komes, the General Manager of Flora Springs, whose father and aunt founded the winery on their parents' land in the late 70's. Once again, he has found us a great value for the Thieves Gang (...you may recall his "Toad Hall" pinot noir back in March.) Their pinot grigio vineyard, in the heart of Oakville, is planted with a clone from Alsace, which imparts the classic spicy character into this wine. Since the fruit has red skins, it must be pressed quickly and gently in order to extract the juice without gaining color. Cold-fermented in stainless steel tanks, this white is pale in color, with telltale aromas of pear and tropical fruit, which give way to a rich and creamy honey on the palate, and a clean, smooth finish.

Thieves' price: \$14.99

Prosciutto-wrapped Figs with Goat Cheese

(8 servings)

Ingredients

8 Black Mission figs

1/2 cup goat cheese (preferably
Humboldt Fog™, available here!), cut
into cubes

8 prosciutto (thinly sliced, cut in half
lengthwise)

2 tablespoons extra-virgin olive oil

Sea salt

Freshly ground black pepper



Directions

Preheat grill. You will need medium to high heat for grilling. The key is to crisp the prosciutto quickly and leave the goat cheese just melted with the inner part of the fig cool in temperature.

Cut the figs in half and place a piece of goat cheese on each fig half. Wrap the prosciutto around each fig half, covering the cheese. The ends of the prosciutto should overlap.

Grill each piece until the prosciutto begins to color and crisp, about 2 minutes on each side. Remove from grill, lightly drizzle with extra virgin olive oil and season with sea salt and pepper. Serve warm.

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Il Gioiello Syrah, Sierra Foothills 2004

Pronounced *eel-joy-ello*, the name reminds owner Robert Morse of his picturesque, serene “jewel” of an estate in eastern Amador County. From the first vintage (2003), all of his wines carried the Il Gioiello label. From now on, the Rhone varietals, including this syrah, will be known simply as Morse Vineyards. Thanks to some bottle maturity, this full-throttle red is at least approachable after a few hours’ aeration. This is **100%** Foothills syrah, folks, so give it a chance to show you what it’s about. Cold-soaked for three days to extract its beautiful, inky color, it spent a whopping *28 months* in all French oak after fermentation. Still, it continues to develop once opened, and probably has another 5 years of life in its prime. Bold, earthy aromas of leather and cedar setup a dense palate of black currant and bing cherry fruit. Grippy tannins and a hint of smoked meat persist in the lengthy finish...

\$20 value. *Thieves’ price:* \$15.99

Garlic-Studded Pot Roast (serves 6-8)

Ingredients

1 (3 to 3 1/2-pound) boneless chuck roast
10 to 12 large cloves garlic, peeled and cut
in 1/2 lengthwise
2 1/2 teaspoons salt
1 teaspoon ground black pepper
2 tablespoons vegetable oil
3/4 cup water, plus more if necessary

Fresh chopped thyme leaves and parsley,
for garnish



Directions

Using the tip of a sharp paring knife, make 20 to 24 evenly spaced small slits about 1 1/2-inches deep all over the pot roast. Using your fingers, insert the garlic cloves as deep into the meat as possible. Season the roast evenly on all sides with the salt and pepper. Heat a Dutch oven over high heat. Add the oil and, when very hot, use the meat fork to add the roast. Sear on all sides until very well browned, about 4 to 6 minutes per side. Don't be afraid to let the roast get very brown -- this is where a lot of the flavor comes from. When the roast is evenly browned on all sides, add the water and stir to loosen the browned bits on the bottom of the pan. Cover the Dutch oven, reduce the heat to low/medium-low and cook the roast until it is very tender, about 3 hours, turning two or three times during the entire cooking time. Check occasionally to make sure that you always have 1-inch or so of liquid on the bottom of the pan. If necessary, add more water. When the roast is very tender, transfer to a serving platter and slice or pull meat apart into serving pieces. Reduce the pan juices slightly, if desired, and serve drizzled over the top of the roast. Garnish with fresh thyme and parsley.