

3401 Mt Diablo Blvd  
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## Rotari “Talento” Rosé, Trento DOC

In the heart of the Italian Dolomites (alps), Trentino offers the ideal venue for growing and producing *Talento*, sparkling wine made in the classic bottle-fermentation method. Since 2005, the term has been strictly regulated to guarantee that these wines be made only from Chardonnay, Pinot Nero and Pinot Bianco, and spend a minimum of 15 months on their own yeast during secondary fermentation. Rotari grows its own grapes in the region, known for its clear skies and cool breezes that carry over the endless alpine lakes and glaciers. This traditional blend of 75% Pinot Nero (the source of its rose color) and 25% Chardonnay, grown in the Adige Valley north of Trento, is actually bottle-conditioned for a full **2 years** prior to its release. With its naturally lower alcohol, mild acidity, and telltale aromas of cranberry, pear and freshly-baked bread, it makes a great aperitif or light seafood pairing.

***Thieves' price: \$9.99***

## Salmon Cakes (serves 5)

### Ingredients:

1/2 pound fresh salmon  
Good olive oil  
Kosher salt and freshly ground black pepper  
4 tablespoons unsalted butter  
3/4 cup small-diced red onion (1 small onion)  
1 1/2 cups small-diced celery (4 stalks)  
1/2 cup (1 small) diced red bell pepper  
1/2 cup (1 small) diced yellow bell pepper  
1/4 cup minced fresh flat-leaf parsley

1 tablespoon capers, drained  
1/4 teaspoon hot sauce (recommended: Tabasco)  
1/2 teaspoon Worcestershire sauce  
1 1/2 teaspoons crab boil seasoning (recommended: Old Bay)  
3 slices stale bread, crusts removed  
1/2 cup good mayonnaise  
2 teaspoons Dijon mustard  
2 extra-large eggs, lightly beaten



### Directions

Preheat the oven to 350 degrees F. Place the salmon on a sheet pan, skin side down. Brush with olive oil and sprinkle with salt and pepper. Roast for 15 to 20 minutes, until just cooked. Remove from the oven and cover tightly with aluminum foil. Allow to rest for 10 minutes and refrigerate until cold. Meanwhile, place 2 tablespoons of the butter, 2 tablespoons olive oil, the onion, celery, red and yellow bell peppers, parsley, capers, hot sauce, Worcestershire sauce, crab boil seasoning, 1/2 teaspoon salt, and 1/2 teaspoon pepper in a large saute pan over medium-low heat and cook until the vegetables are soft, approximately 15 to 20 minutes. Cool to room temperature. Break the bread slices in pieces and process the bread in a food processor fitted with a steel blade. You should have about 1 cup of bread crumbs. Place the bread crumbs on a sheet pan and toast in the oven for 5 minutes until lightly browned, tossing occasionally.

Flake the chilled salmon into a large bowl. Add the bread crumbs, mayonnaise, mustard, and eggs. Add the vegetable mixture and mix well. Cover and chill in the refrigerator for 30 minutes. Shape into 10 (2 1/2 to 3-ounce) cakes.

Heat the remaining 2 tablespoons butter and 2 tablespoons olive oil in a large saute pan over medium heat. In batches, add the salmon cakes and fry for 3 to 4 minutes on each side, until browned. Drain on paper towels; keep them warm in a preheated 250 degree F oven and serve hot.

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## **Capestrano Montepulciano d'Abruzzo, 2008**

The small village of Capestrano located right in the heart of the Abruzzi region, in the foothills of the Gran Sasso Mountains. The surrounding area has a special microclimate, ideal for cultivating the ancient Montepulciano grape, which is an important part of the local agricultural economy. This 100% varietal wine displays a deep, ruby red with little transparency. The nose reveals intense, pleasant aromas of black cherry, blueberry, plum, cocoa and violet. The palate corresponds well, with good balance, mild tannins, full body and dark fruit flavors. The finish is persistent, with lingering flavors of black cherry and ripe plum. It complements well a diverse table, such as flavorful pastas, pizza, cheeses and roasted meats.

The perfect everyday red wine!

***Thieves' price: \$9.99***

## **Sausage-stuffed Mushrooms (serves 8-10)**

### Ingredients

1/4 cup raisins  
8 large Spanish green olives, pitted  
1/4 cup pine nuts  
2 handfuls fresh flat-leaf parsley  
2 garlic cloves  
1 pound Italian sausage, casing removed  
3/4 cup freshly grated Pecorino Romano  
Extra-virgin olive oil

### Directions

Preheat oven to 400 degrees F.

To make the stuffing, put the raisins, olives, pine nuts, parsley, and garlic on a cutting board and chop, and put into a mixing bowl. Add the sausage and 1/2 cup of the cheese. Drizzle the stuffing with about 1/4 cup of olive oil to moisten and season with salt, pepper, and red pepper flakes; mix well with your hands to combine. Put the bread crumbs in another bowl, drizzle with a bit of olive oil and add 1/4 cup of the Pecorino; season with salt and pepper.

Oil the bottom and sides of a casserole dish which is large enough to hold all the mushrooms in a single layer. Arrange the mushrooms snugly in the pan, cap side down; season the insides with salt and pepper and drizzle with olive oil. Stuff each mushroom with a generous spoonful of the sausage stuffing and sprinkle the bread crumbs on top; drizzle with even more oil. Bake for 20 minutes until the stuffing is browned and the mushrooms soft, rotating the dish periodically for even cooking.

Kosher salt  
Freshly ground black pepper  
Pinch red pepper flakes  
1 cup fresh bread crumbs, dried out  
24 large white mushrooms, stems removed



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## **Arboleda Chardonnay, Casablanca Valley 2008**

Located west of Santiago and just 20 miles from the Pacific, the Casablanca Valley receives a coastal influence that moderates temperatures during the ripening period. The fresh sea breezes encourage gradual, easy ripening that conserves grape aromas and flavors and ensures desirable levels of acidity.

Planted in 1997 with three different clones of chardonnay, Arboleda's vineyard features sandy, clay-loam soils that naturally minimize vigor. Gently whole-cluster pressed and fermented cool in Burgundy barrels, a large portion of this lot (45%) was fermented with the wild yeasts that are naturally present on the grape skins. The wine was then aged on its lees for 8 months, and 60% underwent malolactic fermentation. Intense aromas of tropical fruit are complemented by sweet oak and a broad, persistent palate of ripe pear and mango, with firm acidity and a creamy texture.

***\$15 value. Thieves' price: \$11.99***

## Roasted Roots and Brussels Sprouts (serves 6-8)

### Ingredients

1/3 cup extra-virgin olive oil  
3 medium carrots (about 3/4 pound), cut into 1 1/2-inch thick circles  
1 1/2 cups Brussels sprouts (about 1/2 pound), halved  
4 cups red bliss potatoes (about 1 pound), cut into 1 1/2-inch thick slices  
3 medium parsnips (about 1 pound), cut into 1 1/2-inch thick slices  
1 cup sweet potatoes (about 1 pound), cut into 1 1/2-inch thick slices  
1 tablespoon dried oregano

1 tablespoon dried rosemary  
1 teaspoon dried thyme  
1 teaspoon dried basil  
1/4 teaspoon sea salt  
2 tablespoons freshly ground black pepper



### Directions

Preheat oven to 400 degrees F.

Grease an 11 by 17-inch baking sheet pan with extra-virgin olive oil. Place vegetables in baking sheet and add the dried herbs, salt and pepper. Toss well, evenly coating all the vegetables with the seasonings and oil. Add more oil if the vegetables seem dry. Spread the vegetables evenly on a large baking sheet. Place on middle rack in oven and bake for 35 to 40 minutes.

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## **Biserno “Insoglio del Cinghiale” IGT, Toscana 2007**

Inspired by a well-known work of Eugenio Cecconi, a celebrated Italian post-impressionist who was a personal friend of Lodovico Antinori’s grandfather, Piero. Cinghiale (“wild boar”) is especially meaningful to Tuscans because it has been a staple in the their diet for centuries. Not surprisingly, it would also be a wonderful match for the rich, robust taste of this unique blend. The coastal region of western Tuscany, particularly the area around Bolgheri, is known for its Bordeaux-style reds. Biserno’s version is comprised of mostly younger lots of Syrah 35%, Cabernet Franc 30%, Merlot 30%, and Petit Verdot 5%. Concentrated ruby / purple in color, its nose is intensely fruity with a hint of spicy oak. The palate boasts bold, dried cherry fruit and ample tannin structure, which will help it gain complexity as it matures in bottle.

**\$30 Value *Thieves’ price:* \$19.99**

## **Pork Crown Roast w/ Stuffing (serves 8)**

### Ingredients

16-rib crown roast of pork  
House Seasoning, to taste, recipe follows  
1/4 cup chopped onion  
2 tablespoon butter, melted  
2/3 cup uncooked wild rice  
1/4 teaspoon poultry seasoning  
3/4 cup water  
1/2 cup chopped dried prunes  
1/4 cup chopped dried apricots  
Canned apricot halves, drained

### Directions

Preheat oven to 350 degrees F.

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Sprinkle roast on all sides with House Seasoning; place, bone ends up, in a shallow roasting pan. Insert a meat thermometer, making sure it does not touch fat or bone. Sauté onion in butter until tender but not browned. Add rice, House Seasoning, to taste, and poultry seasoning and water to onion; stir to moisten rice. Bring rice mixture to a boil, then remove from heat. Cover tightly and let stand 10 minutes. Stir dried prunes and dried apricots into the rice mixture. Fill center of roast with rice mixture. Place a folded strip of aluminum foil over exposed ends of ribs. Bake for 25 to 30 minutes per pound to until thermometer registers 170 degrees. Garnish with apricot halves, if desired.

### House Seasoning

1 cup salt

1/4 cup black pepper

1/4 cup garlic powder

Mix ingredients together and store in an airtight container for up to 6 months.

