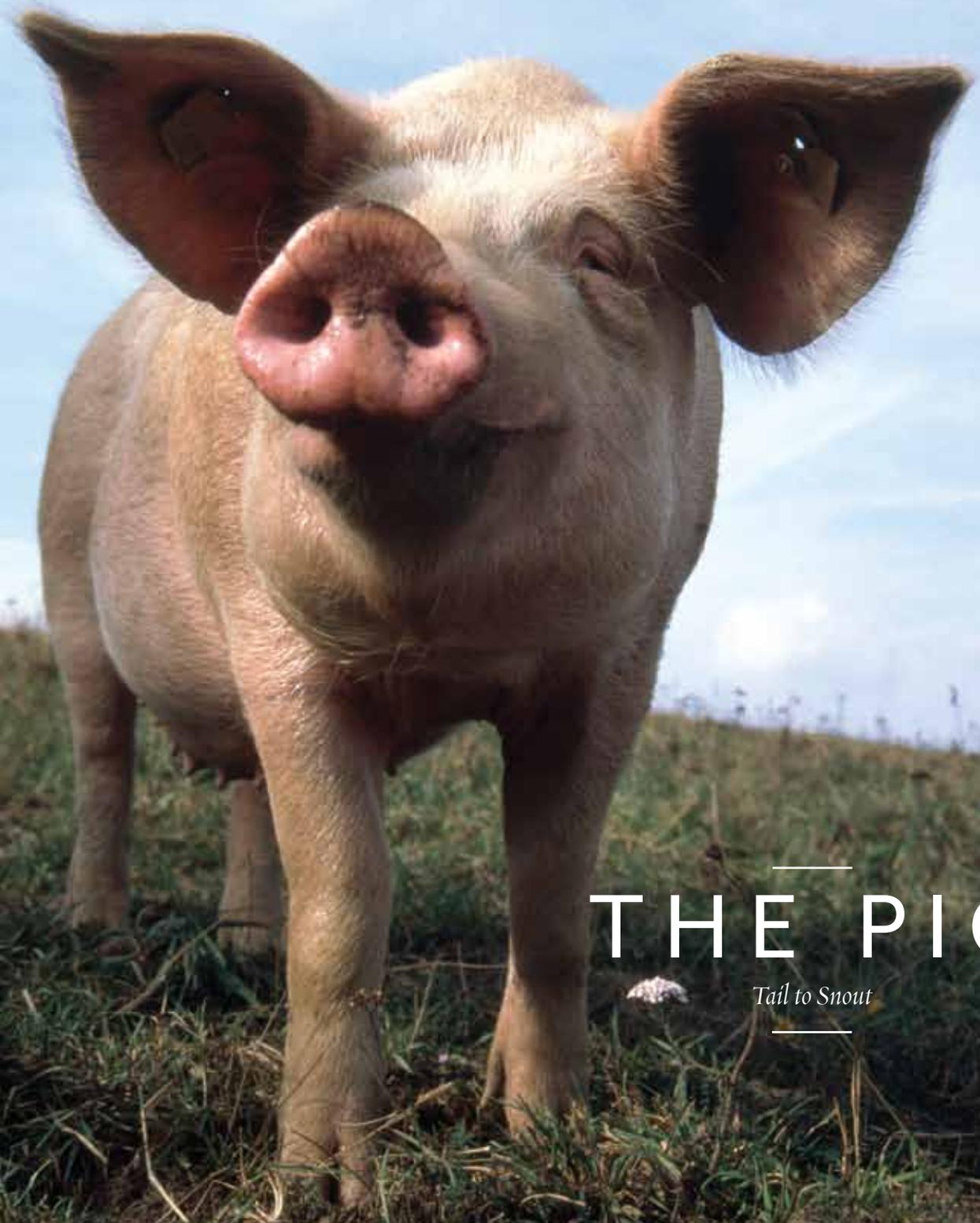


AT OUR TABLE

CONVERSATIONS ON FOOD, WINE, AND CULTURE



THE PIG

Tail to Snout

BILLECART-SALMON

Maison Fondée en 1818



Signe d'exception

CONTENTS

4

HOME ON THE RANGE

Generations of Pig Farmers

5

PRIZED BREEDS

Heritage Pigs Make a Comeback

8

THE ART OF CHARCUTERIE

A Master Butcher Shows His Skills

10

GOING WHOLE HOG

A Chef's Porcine Passion

11

LITTLE PIGGY QUESTIONS

With Thomas McNaughton

13

PIGGING OUT

Delectable Recipes

17

SPIRITED COMBINATIONS

Pig-Friendly Pairings



HOT ON THE TRAIL OF PIGS

On a recent trip to Southwest France, my wife and I spent a week in the seaside village of Cap Ferret. There, on a particularly picturesque day, while walking through the town square, we happened upon a number of food trucks. One sold freshly shucked oysters, another featured the beautiful wines from the neighboring region of Bordeaux, and my favorite truck of all promised pork.

As my wife secured our spots at the nearby picnic tables, I made my way to the pork truck. I stood mesmerized as I watched whole legs turn slowly on the rotisserie. I ordered two pieces of the beautifully roasted pork before returning to the other trucks to select our Arcachon Bay oysters and a bottle of muscadet to pair with our lunch.

I will always remember that meal, sitting beneath the trees and enjoying the sea breeze on that sunny autumn day. I can still taste the perfect brininess of the oysters and the elegance of the wine. Most of all, though, I will remember the pork: its flavor and texture, its layers of succulent fat and crispy cracklings. The thought of that particular pig has left a lasting impression on me and my cuisine. Using properly cared-for and treated pigs, and the techniques that I learned from one of my mentors, Alaskan master butcher François Vecchio, I try to recreate similar memories in our restaurants. A good meal should also be a memory, and that is what I hope to share with our guests—at our table and within these pages.

—Chef Mark Sullivan

HAPPY PIGS

A CONVERSATION WITH CHEF MARK SULLIVAN AND STONE VALLEY FARM OWNER BROOKS STRATMORE

THE FOOD AT OUR RESTAURANTS IS ONLY AS GOOD AS THE SUM OF ALL ITS PARTS. THAT IS WHY A MEAL IS INTRINSICALLY LINKED TO THE LAND OR SEA: THE FARMER AND THE FORAGER, AND FINALLY, THE CHEF. IT IS SO IMPORTANT FOR ME TO WORK WITH STONE VALLEY FARM, A SMALL ARTISAN HERITAGE PORK PRODUCER IN ALAMO, CALIFORNIA. THE RELATIONSHIP THAT I HAVE WITH OWNER BROOKS STRATMORE IS A TRUE PARTNERSHIP. WE HAVE A CONTINUOUS DIALOGUE ABOUT THE PROCESSING, FEEDING, AND FINISHING OF THE PIGS, EACH OF US OPEN TO THE OTHER'S FEEDBACK AND SUGGESTIONS. TOGETHER, WE ARE COMMITTED TO PROVIDING THE HIGHEST-QUALITY AND FINEST-TASTING PORK TO ALL OF OUR GUESTS.

—Mark Sullivan

MARK SULLIVAN: Can you provide a brief history of the farm—where it started and where it is today?

BROOKS STRATMORE: My family began farming in the mid-1800s with our ranches in Alamo, California. My great-grandfather Albert Stone primarily farmed cattle and walnuts before raising Berkshire hogs. Our interest in natural and organic farming was born from trying to marry our dedication in caring for the land and providing the best possible product.

MS: What is your role in the education of both chefs and consumers about your farming practices?

BS: We encourage people to appreciate the value in local and sustainable foods, while not focusing on the trendy aspect or the label of it. I think what we've learned from the chefs we work with, like you and Dmitry Elperin at The Village Pub, is that a chef's number-one goal is and will always be quality. A close second, however, is for their ingredients to be local and sustainable. The greatest part about being so close to our clients is the ability to build relationships with them and continue our family ranching tradition that has spanned eight generations.

MS: Which heritage breeds of pigs do you raise?

BS: We work with Berkshire and Berkshire crossbreed hogs: 50 percent Berkshire, 25 percent Duroc, and 25 percent York. The desirable traits of pork seem to be constantly changing. In the recent past, health-conscious consumers drove the pork industry to breed lean pigs. Now the country's top chefs are spearheading a return to the heritage breeds with a higher fat content. The Berkshire pig is renowned for its propensity to develop rich fat and, like Duroc pigs, highly flavorful meat.

MS: How do you raise your animals?

BS: We raise our animals the very best way we know how. Our pork is antibiotic free. They are fed natural, vegetarian feed and raised in open-air, deep-bedded barns with ample space to roam.

MS: What is superior about your pigs?

BS: Simply put, the quality of meat. We study genetics and use the country's top breeding programs—and, as a result, we produce the best animals around. Furthermore, we have an aggressive culling program that matches the highest-quality females to our purebred Berkshire boars.

MS: Why do you think nose-to-tail cooking has become so popular over the past few years?

BS: I believe that this is driven by the caliber of today's chefs. They are seen as artists and have the freedom to pursue local, niche products. Whole-animal butchery exemplifies sustainability because no part of the pig goes untouched.

MS: I know the story, but can you describe to our readers how our relationship began?

BS: I have known Bacchus partner Tim Stannard for years. When we first toyed with the idea of selling meat under our own label, our first call was to Bacchus. They have been instrumental in our business, and The Village Pub became our first steady client.

MS: What do you feel is the most underappreciated part of the pig?

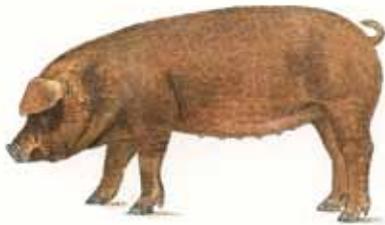
BS: The leg, or ham, of the pig. It is a piece that is a bit more difficult for restaurants to utilize, but few things can compare to a properly cured ham.

HERITAGE BREEDS

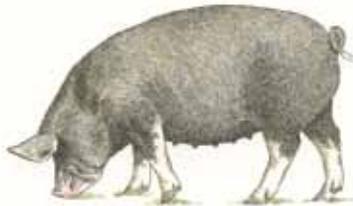
OVER THE PAST 50 YEARS, MANY HERITAGE PORK BREEDS NEARED EXTINCTION. ONCE PRIZED FOR THEIR FLAVOR AND MARBLING, THESE BREEDS LOST FAVOR AS CONSUMERS SOUGHT LEANER CUTS.

In recent years, chefs and consumers have rediscovered the amazing taste of heritage breeds and have embraced artisanal meat products. Heritage pork farmers are doing everything in their power to preserve these rare breeds and supply the growing market. Working largely on small farms and employing free-range practices, these farmers are passionate about quality pork and preserving their rich culinary history.

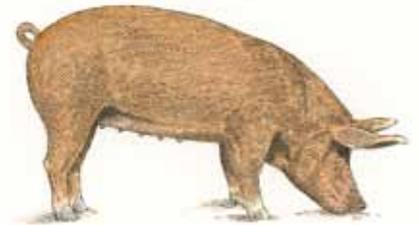
DUROC This breed of American pig originated from Red Hogs bred in New Jersey and New York in the early 1800s. The meat is characterized by ample intramuscular fat, resulting in tender and full-flavored meat.



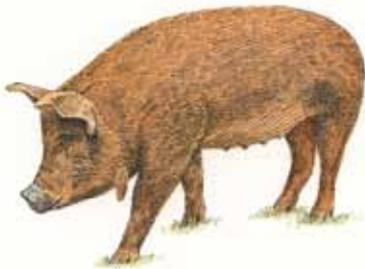
BERKSHIRE This all-purpose pig originated in Berkshire, England, and came to the United States in the early 1800s. The most popular heritage breed, its sweet, meaty, well-marbled flesh is darker than commercial pork. They can grow to 600 pounds and have a distinctive black coloring with white areas on their snout, tail, and legs.



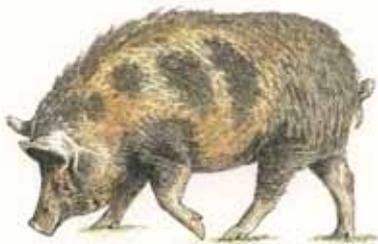
TAMWORTH This English breed was brought to the United States in the late 1800s. The muscular, red-hued pig has often been described as a “bacon hog” for its ability to produce lean, fine-grained meat and bacon.



RED WATTLE This breed is named for the pair of red wattles attached to the sides of its neck. Renowned for their foraging ability and intensely flavored lean but tender meat, the pigs can reach up to 1,500 pounds. The Red Wattle was the breed used by the victorious Flour + Water team at this year’s Cochon 555 competition.



OSSABAW Originally from Spain, this small pig with a heavy coat and long snout is derived from a population of feral pigs on Ossabaw Island, Georgia. It has a wild, almost gamey flavor and is well-suited for cured meats and whole-pig roasts.



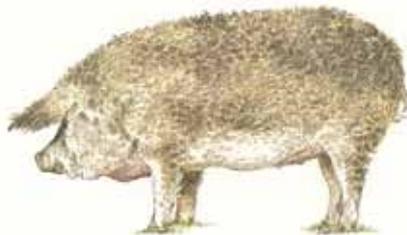
AMERICAN MULEFOOT This hardy domestic breed is known for its gentle disposition and possession of a single solid hoof, similar to that of a mule or a horse. These pigs are prized for their red, marbled meat that is ideal for ham.



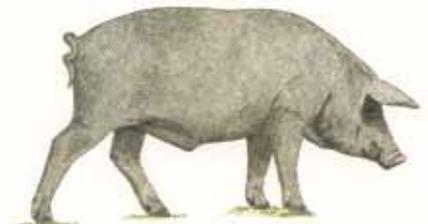
GUINEA FOREST HOG Originating in the United States, this small, rare hog has black, bristling hair and pointed ears. Also known as the Pineywoods Guinea, Guinea Forest Hog, Acorn Eater, and Yard Pig, its full-flavored, well-marbled meat is perfect for bacon.



MANGALISTA This curly-haired hog originated in Hungary and has only recently been saved from extinction as farmers have begun raising them in the United States. This large, rare breed is known for its strong-tasting meat and high fat content.



IBERIAN The Iberian pig that roams Spain and Portugal—sometimes referred to as the “Black Foot”—is known for its black skin, little or no hair, and lean body mass. Acorn-fed Iberian pigs produce some of the most sought after meats in the world: a cured ham called Jamon Iberico, and a special cut of pork cut from the area between the shoulder blade and the back leg called Secreto Iberico.



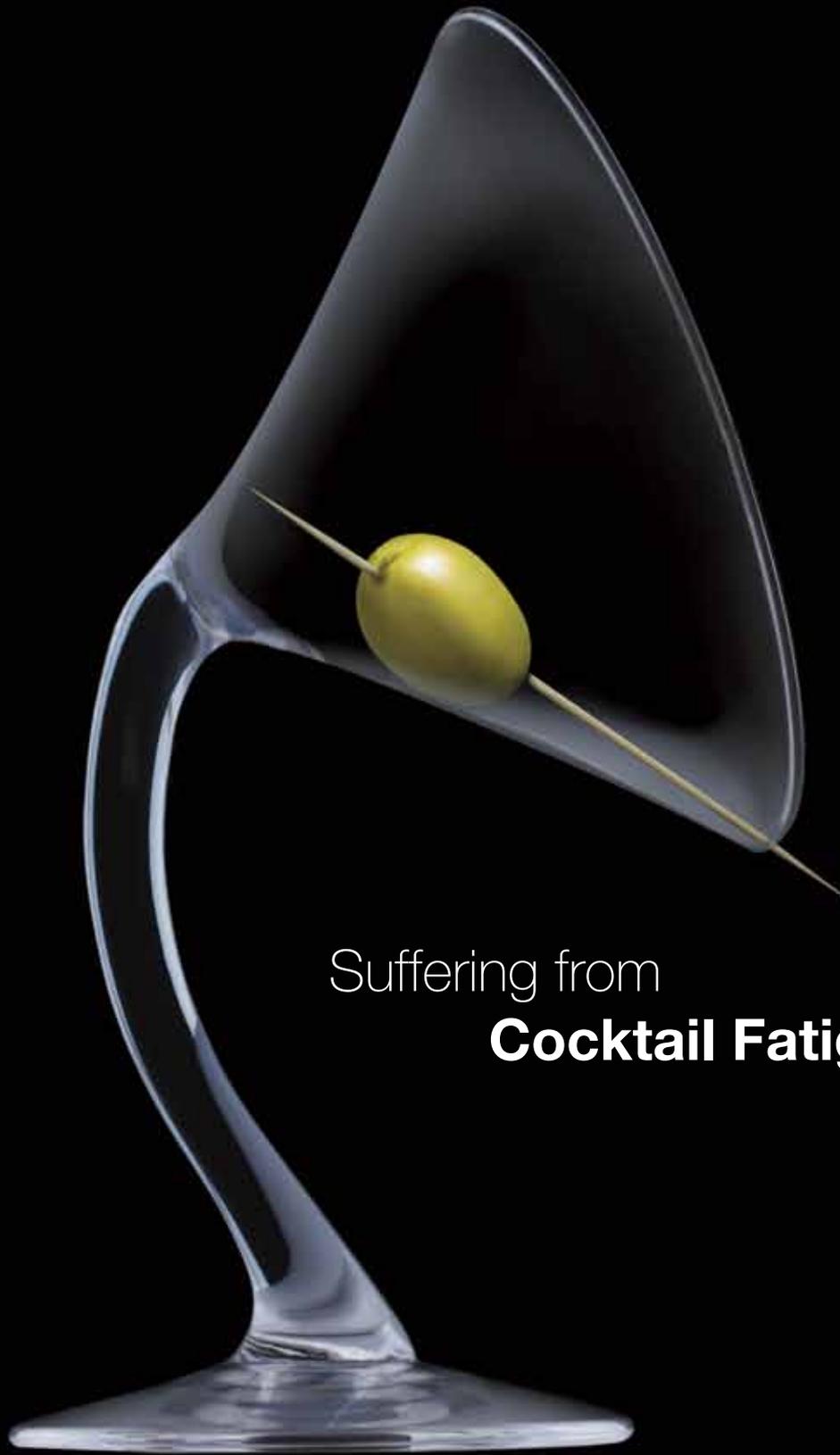
John Burgoyne is a graduate of the Massachusetts College of Art and a member of the Society of Illustrators in New York. He has won over 150 awards in the United States and Europe. Although he is widely known for his *Cook's Illustrated* back covers and inside food illustrations he has been drawing animals his entire career for books, magazines, zoo exhibits, advertising and institutions.



EAT, DRINK AND
BE LOCAL

THE WORLD'S BEST PILSNER.
BREWED FRESH IN BERKELEY.

For the TRU story visit www.trumer-international.com



Suffering from
Cocktail Fatigue?



Try something new that is **actually new.**



facebook.com/piscoporton

Discover Pisco Portón™ Responsibly.
Imported by Pisco Portón, Manhasset, NY. 43% alc/vol. ©2011

THE ART OF CHARCUTERIE

FOR MASTER SALUMIERE, CHARCUTIER, AND WURSTMEISTER FRANÇOIS VECCHIO, HIS DEEP LOVE AND APPRECIATION OF MEAT BEGAN AT A YOUNG AGE. GROWING UP ON HIS FAMILY'S FARM IN GENEVA, SWITZERLAND, VECCHIO SPENT MUCH OF HIS FREE TIME ASSISTING WITH THE EVERYDAY MAINTENANCE OF THE LAND AND CARE OF THE ANIMALS.

After obtaining a Ph.D. in meat science, François Vecchio left Switzerland and headed to California in 1980. There, he owned a number of butcher shops and introduced European-style salumi to the West Coast. Sharing his masterful butchery skills, Vecchio has shaped the careers of numerous renowned chefs and farmers. Now in his seventies, he lives and works in Alaska, conducting meat-curing workshops for American and Canadian chefs.

From kill to cure, Vecchio's workshops demonstrate every step of the charcuterie-making process. After the pig has been humanely slaughtered, Vecchio shows how to deconstruct each part of the animal, delicately separating each muscle, grading every part and identifying its specific use, all before cutting it down. Chef Mark Sullivan recounts his experience with Vecchio: "He has a very scientific and practical understanding of

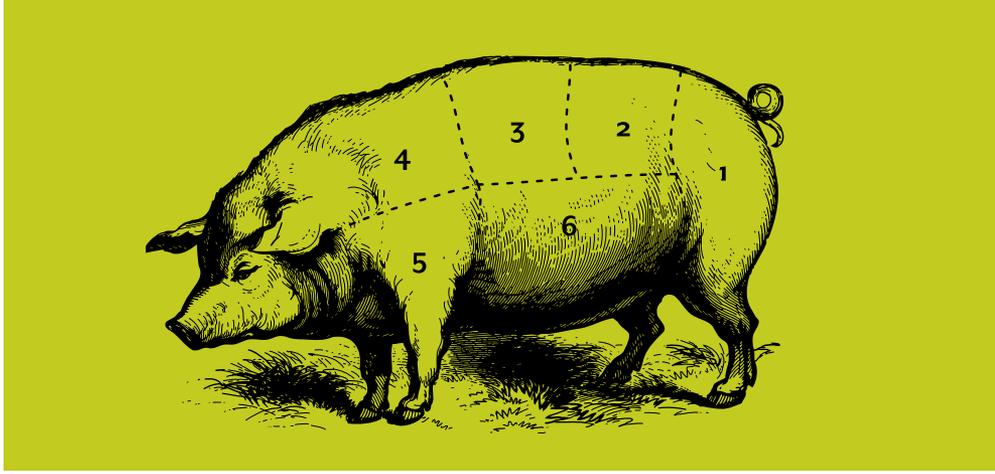
butchery, but at the same time he wants you to get a true sense of the tactile nature of the process. He tells us to use our hands, our senses of touch, smell, and taste . . . and ultimately to trust our instincts."

At his weeklong courses, Vecchio's chefs make approximately 50 different products, many of which they dry-cure. They return three months later to taste, analyze, and discuss the results. Vecchio instructs them how to cure cuts of meat in various environments, educating them about the differences in elevation and climate, a lesson that has been particularly useful for Sullivan. Because of its cool temperature and proximity to the water, Café des Amis is the restaurant best suited to cure meat. "François's mix of scientific knowledge with skilled craftsmanship and intricate artistry takes the pig to a new level of flavor and excellence," Sullivan explains.

For Sullivan, Vecchio's whole-animal utilization also has left a lasting impression. "He uses every part of the pig, even down to its skin. The number of ways that he can treat just one animal is seemingly infinite. From Vecchio, I developed a true appreciation for the stomach lining, or caul fat, of a pig. Visually, it is mesmerizingly beautiful. When laid on a sheet, it looks like a mound of snowflakes. And its uses are prolific. In my restaurants, I use it to make crepinettes (small, flattened sausages). It seals in the flavors and juices of the meat perfectly."

Charcuterie is more than the act of salting, smoking, and curing. For Vecchio, it extends beyond the mechanics of cookery or butchery. It is a deep-rooted passion for the pig, the farmer who raised it, the butcher who broke it down, and the chef who prepared it. Charcuterie is a dedication to the entire process, from the pig to the plate.



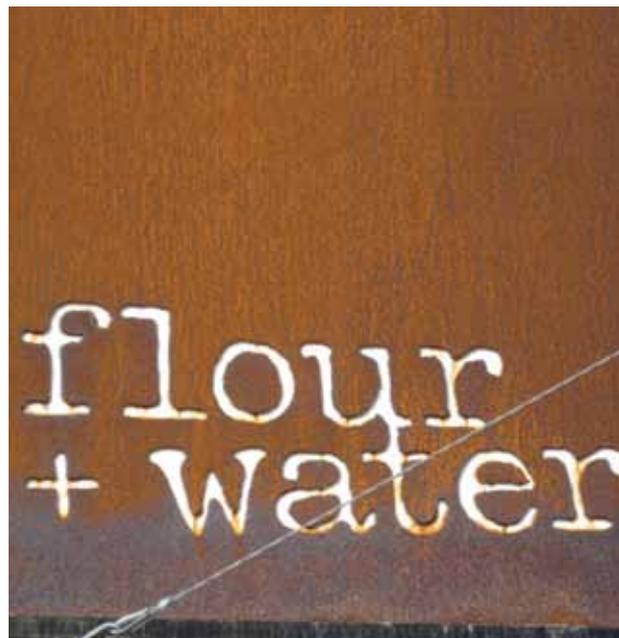


FRANÇOIS'S MIX OF SCIENTIFIC KNOWLEDGE WITH SKILLED CRAFTSMANSHIP AND INTRICATE ARTISTRY TAKES THE PIG TO A NEW LEVEL OF FLAVOR AND EXCELLENCE.



GOING WHOLE HOG

THOMAS MCNAUGHTON IS ONE OF SAN FRANCISCO'S MOST CELEBRATED YOUNG CHEFS. THREE YEARS AGO, AT THE AGE OF 25, WITH PARTNERS DAVID STEELE AND DAVID WHITE, HE OPENED FLOUR + WATER, A CELEBRATED ITALIAN RESTAURANT LOCATED IN SAN FRANCISCO'S MISSION DISTRICT THAT FOCUSES ON HOUSE-MADE PASTAS AND NEAPOLITAN-STYLE PIZZA.



In May 2012, Thomas McNaughton opened Central Kitchen, his refined homage to Northern California cuisine, and just three weeks later unveiled Salumeria, an Italian-style butcher shop and delicatessen adjacent to Central Kitchen.

Despite a flurry of activity surrounding Thomas—a cookbook in the works, a recent win at San Francisco's Cochon 555, and a distinguished spot in *Forbes's* 30 under 30: Food and Wine—he remains resolute in his farm-to-table practices. He sources sustainable, local ingredients and utilizes whole animals—and, more specifically, whole pigs.

Thomas's mastery of all things porcine began early in his career while living and working in Emilia-Romagna, Italy. There, he learned the classic methods of complete animal utilization and saw that in order to produce the greatest quality meat, an animal must be raised and cared for with integrity. Additionally, he formed

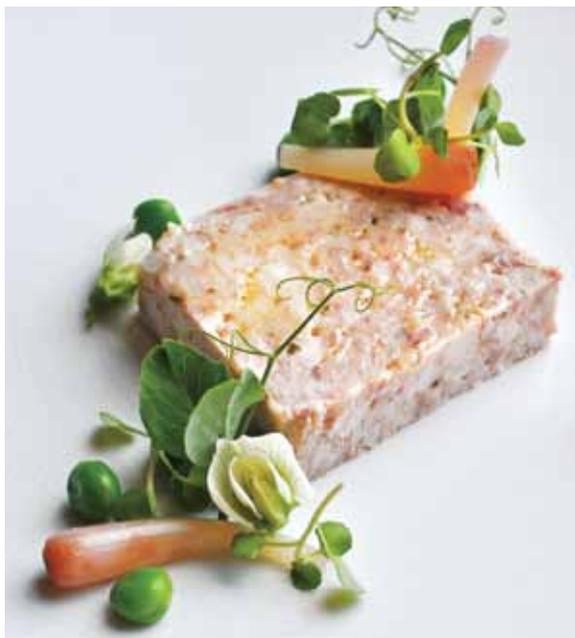
a deeply rooted belief in the importance of the symbiotic relationship between chef, farmer, and animal, an appreciation that guides him daily in his restaurants.

Flour + Water uses one and a half 250- to 300-pound Berkshire pigs from Devil's Gulch Ranch in their entirety each week. "With a 300-pound pig, only about five pounds of nonusable fat ends up in the compost bin," explains Thomas. "We use everything else, from snout and skin to the eyeballs." This approach extends to the newly opened Salumeria, where Thomas and his talented team cure all of their meats in-house: prosciutto, lonza, coppa, and many more. With such items as head cheese and crispy pig trotter terrine, Thomas is expanding the traditional tastes of many guests who walk through his door.

Thomas's restaurants are, in part, a conscious shift away from today's fast-paced practices of convenience, and a return to the traditional

methods of butchery and charcuterie. He is dedicated to slowing things down and doing them right. He gets down to the bone—literally—in everything he does. "If you're going to circulate that pork loin, you'd better know where that pork loin comes from on the animal—how to remove it, the infrastructure of the bones around it—and to be able to cook outside of a circulator: just in a pan, basting it slowly and touching it, being a part of the process."

Thomas's respect for his craft shows through on every prepared plate and cured piece of pork that comes from his kitchens. "Chefs have a responsibility to nurture people, whether it's the guests in the dining room or mentoring cooks. It's our job to put the best possible food on the table. That involves sourcing quality ingredients and applying appropriate techniques."



PORK TERRINA

- 8 ounces caul fat
- 8 ounces fatback
- 1 pound pork shoulder
- 2 tablespoons shallots, minced
- 1 teaspoon garlic, minced
- 2 ounces white wine
- 1 ounce butter
- 1 tablespoon flour
- 1/4 teaspoon pink curing salt
- 4 teaspoons salt
- 1 egg
- 4 ounces heavy cream
- 1 teaspoon black pepper, ground
- 1/2 teaspoon summer savory, chopped
- 3 bay leaves

Preheat oven to 325°F.

Rinse the caul fat with cold saltwater then set aside. Dice fatback and chill in freezer, and lean out pork shoulder. Using a large die, grind the fatback and pork. Separate and grind 1/3 of the meat through a small die. In a large bowl, combine remaining ingredients, except the caul fat and bay leaves, and mix.

Line your mold (I like to use Le Creuset's 4 x 12 2/3-inch pate terrine) with the caul fat, overlapping by 3 inches on each side. Using your fingers, move the caul fat into the corners of the terrine. Pack the meat into the mold and place three bay leaves on top of the meat. Cover the meat mixture with remaining caul fat, completely encasing the mixture.

Cover with a lid, place terrine mold in a hot water bath, and bake until the internal temperature reaches 150°F, about 1 hour and 20 minutes. Be sure to check after 1 hour.

Cover a piece of cardboard that is the same size as your terrine with aluminum foil. Place on top and weigh down with a brick or other heavy object. Place in refrigerator until chilled. Slice and enjoy!

THREE LITTLE PIGGY QUESTIONS

WHAT IS YOUR FAVORITE PART OF THE PIG?

MCNAUGHTON

Disclaimer: this might not be for everyone! One of the most amazing things that happens when you spit-roast a young pig for hours and hours is the crackling that forms on the outside. Take the cracklings off the pig and then crack the head in half. You will never, ever have a better dip for that crackling than the roasted brain. It sounds awful, but it's basically like a creamy pork mayo. To dip those into that is a pretty special moment. It's only a couple of bites, however, so it's for a select few.

WHAT ARE THE MOST UNDERAPPRECIATED PARTS OF THE PIG?

MCNAUGHTON

The head, the hoofs, and the femurs and bones. Crack a femur and simmer it into a stock so it releases the marrow. I also love the lardo (lard). We take the fat cap off the top and turn it into lardo, or cure it and shave it and put it into salads. Or else we render it down and whip it into a butter-like consistency to fold into pastas, to give them a little bit more unctuousness. There is so much background flavor in it.

WHAT IS YOUR FAVORITE PORK DISH TO COOK FOR FRIENDS?

MCNAUGHTON

I like to spend time with my friends outdoors, spit-roasting a young pig that has been filled with a beautiful homemade stuffing, while drinking tons of wine.

WILLAKENZIE ESTATE

For the past six vintages, Bacchus Group head sommelier Andrew Green has traveled to WillaKenzie to collaborate with Winemaker Thibaud Mandet and Owner Bernard Lacroute in selecting which lots will be blended for the Bacchus Group's "Thibaud's Cuvée." In their pursuit of excellence they have created a Pinot Noir that is rich and elegant, yet fresh and approachable.

*Making handcrafted Oregon Pinot Noir
for over 15 years*



DIRT MATTERS. CLONES MATTER. PEOPLE MATTER.

PIGGING OUT

THESE DELECTABLE DISHES FROM BACCHUS RESTAURANTS' CHEFS SHOWCASE DIFFERENT PORK CUTS.

MAPLE-BRINED ROASTED RACK OF PORK, SAUTÉED SUMMER CORN, AND GRILLED PEACHES

DMITRY ELPERIN, THE VILLAGE PUB

Serves 8

One 8-rib rack of pork, brined for two days (recipe follows)

Salt and pepper

3 tablespoons olive oil

1 tablespoon butter

2 yellow onions, finely diced

2 leeks, white part only, finely diced

10 ears of corn, kernels only

1 bunch scallions, thinly sliced

6 peaches halved, pits removed

Heat oven to 425°F. Season pork with salt and pepper and place on a baking sheet. Cook for 15 minutes. Decrease the oven temperature to 325°F and cook for an additional 15 minutes, or until the pork's internal temperature reaches 135°F. As a result of the brining, the pork will maintain a pink interior. Remove the pork from the oven and wrap in aluminum foil to keep warm.

In a large sauté pan over medium heat, heat olive oil and butter until fully melted. Add the onions and leeks to the pan and sauté over medium heat until leeks are tender but not brown. Reduce the heat to low and add the corn. Cook until tender. Season with salt and pepper to taste. Add the sliced scallions.

Preheat grill to medium-high heat. Lightly brush the inside of the peach with olive oil. Season with salt and pepper to taste. Lightly oil the grill grate. Place peaches on the grill, cut-side down. Cook until peaches are caramelized, approximately 4 to 5 minutes. Turn peaches over and cook for an additional 2 to 3 minutes.

FAMILY-STYLE PRESENTATION

Slice pork into individual ribs. Spoon the vegetables onto a large serving platter and place the pork ribs on top. Arrange peach halves around the plate.

MAPLE BRINE

Makes enough for two 8-rib racks

1/2 gallon water

2 gallons ice

1 cup kosher salt

2 cups maple syrup

1 1/2 tablespoons fennel seed, toasted

1 tablespoon coriander, toasted and ground

1 tablespoon cracked black pepper

2 teaspoon chili flake, toasted

2 heads garlic, halved

1/2 bunch sage, bruised

1 sprig rosemary bruised

1 bay leaf

In a large thick-bottom pot, add all ingredients except the fresh herbs. Over medium-high heat, bring brine to a simmer. Once it reaches a simmer, immediately turn off heat. Add fresh herbs to the brine. In a large bowl, pour the hot brine over ice to chill immediately. Once the ice is diluted, add the pork. Brine for a minimum of two days and a maximum of three.

PORK CONSOMMÉ

JOHN MADRIAGA, SPRUCE

Serves 8

3 tablespoons grape seed oil

1 pound pork shoulder, cut into 1-inch cubes

1 onion

1 carrot

1 leek, white and light green parts only

1 ham hock

1 stick cinnamon

1 black cardamom pod

3 cloves

4 quarts chicken stock

10 egg whites

In a heavy-bottomed pan over high heat, heat grape seed oil. Add pork and cook until brown.

Coarsely chop half the vegetables. Add vegetables to the pan and cook until brown. Add smoked ham hock, cinnamon, cardamom, cloves, and chicken stock to the pan. Bring to a simmer and cook for 4 hours.

Using a fine-mesh sieve or cheesecloth, strain broth and cool.

Chop remaining vegetables into small dice.

In a large mixing bowl, gently whip the egg whites. Be careful not to overmix. Combine vegetables with egg whites and mix together.

In a stockpot fitted with a spigot, blend the cooled stock with the egg white mixture. Over medium heat, stirring occasionally, cook until it reaches 160°F, or until solids rise to the surface of the liquid forming a "raft." Simmer the soup for 1 1/2 hours, making sure the raft does not break or sink.

Measure 1 cup of consommé from the spigot. Discard to remove sediment.

Line a mesh strainer with 5 layers of cheesecloth. Strain the liquid slowly. If the liquid remains cloudy, replace the cheesecloth and strain again.

GARNISH

3 tablespoons barley

3 1/2 cup water

1/2 cup sugar

1/2 cup Champagne vinegar

1 cup Swiss chard stems

1 cup Swiss chard leaves

2 tablespoons dried cherries

Rinse and drain barley. In a small pot, add barley and 2 cups of water. Bring to a simmer for approximately 30 minutes, or until light and fluffy. Drain the barley and set aside.

In a medium pot over high heat, mix the sugar, 1/2 cup of water, and vinegar and bring to a boil. Add the chard stems in the pot and simmer for 3 minutes, or until stems are tender. Strain the chard and set aside.

Bring a large pot of salted water to a boil. Add chard leaves and cook for 2 to 3 minutes, or until tender. Immediately transfer chard to an ice bath to stop cooking. Drain and set aside.

In a small pot, heat 1 cup of water until simmering. Place cherries in a heat-resistant bowl and pour simmering water over them until rehydrated, approximately 10 minutes. Drain and set aside.

In a medium mixing bowl, combine the barley, chard, and cherries.

PRESENTATION

Warm consommé and pour into a bowl. Add desired amount of garnish.

FILET DE PORC WITH MOUSSELINE POTATOES AND SHALLOT CONFIT

JOHN CAHILL, CAFÉ DES AMIS

Serves 8

BRINING THE PORC

1 teaspoon fennel seed, toasted
 1 teaspoon coriander seed, toasted
 1 teaspoon black peppercorn, toasted
 1 teaspoon chili flakes, toasted
 6 garlic cloves, toasted
 1 fresh bay leaf
 6 ounces salt
 5 ounces brown sugar
 2 quarts water
 2 quarts ice cubes
 4 pounds pork loin

Place the fennel seed, coriander, black peppercorn, chili flakes, garlic cloves, bay leaf, salt, brown sugar, and water in a large pot. Bring to a simmer and remove from heat. Add the ice to chill. Place pork loin in a tight-fitting vessel and cover with liquid. Make sure the pork loin is fully submerged. Brine for 36 hours.

SHALLOT CONFIT

16 shallots, peeled
 1 cup duck fat
 1/2 cup white wine vinegar
 2 teaspoons salt
 8 sprigs fresh thyme

In a large heavy-bottomed sauté pan, combine all ingredients. Cover with parchment paper that has been trimmed to fit the interior of the pot and cover with lid. Cook over low heat for 2 hours, until tender. Remove from heat and remove lid and parchment paper. Allow to rest for 30 minutes.

COOKING THE PORC

Preheat convection oven to 350°F.

In a cast-iron skillet over medium heat, roast pork for 15 minutes, until the meat is caramelized. Add the shallot confit and bake for 15 minutes. Turn pork over and cook for an additional 15 minutes, until the internal temperature reaches 150°F. Remove porc and allow to rest for 20 minutes.

SAUCE CHARCUTIÈRE

2 tablespoons butter
 1/2 cup yellow onion, finely diced
 Pinch of salt
 Pinch of pepper
 2 teaspoons sugar
 2 teaspoons white wine vinegar
 2 teaspoons lemon juice
 2 tablespoons cornichon, thinly sliced
 1 tablespoon capers, chopped
 1 cup pork jus
 2 tablespoons whole-grain mustard

In a sauté pan over low heat, add butter, onions, a pinch of salt, and a pinch of pepper and cook until onions are translucent, about 20 minutes. Raise heat to medium and add sugar, vinegar, lemon juice, cornichon, and capers. Cook for 2 minutes. Add porc jus and simmer for 5 minutes. Turn off heat and whisk in the whole-grain mustard.

MOUSSELINE POTATOES

2 pounds Yukon gold potatoes
 8 ounces full-fat butter, chilled and cubed
 6 ounces milk, warmed
 Salt

Preheat oven to 350°F. With the skins on, bake the potatoes for 1 hour, or until tender. Remove from oven and let cool slightly. Peel and pass potatoes through a food mill. Using a scraper, press potatoes through a fine-meshed sieve. Place the potatoes in a large heavy-bottom pot and warm. Fold in the butter and add warm milk, continuously mixing gently. Season with salt to desired saltiness.

FAMILY-STYLE PRESENTATION

Slice porc into 1/2-inch slices and place on large platter. Cover with shallots and spoon sauce charcutière over the shallots and porc. Reserve half of the sauce for your guests to add to their plates. Place potatoes in a bowl to be served on the side.

HOUSE-MADE MEATBALLS AND TOMATO SAUCE WITH GARLIC TOAST AND KALE

BRADLEY CEYNOWA, PIZZA ANTICA

Serves 6

MEATBALLS

1/2 yellow onion, roughly chopped
 5 eggs
 1/4 cup parsley, finely chopped
 2 tablespoons marjoram, chopped
 2 1/2 ounces Parmesan
 1 tablespoon plus 1 teaspoon salt
 7.5 ounces fresh levain bread crumbs
 1 tablespoon garlic, finely chopped
 3 pounds medium-ground pork
 Heat oven to 350°F. Sauté onions until completely soft and translucent. Set aside and cool to room temperature.

In a large bowl, combine eggs, herbs, Parmesan, salt, bread crumbs, garlic, pork, and cooled onions. Mix until ingredients are well incorporated. Form meat into 3-ounce balls.

In a cast-iron pan, cook the meatballs until evenly browned on all sides.

In an ovenproof baking dish, place meatballs in a single layer and bake for about 30 minutes, or until just cooked all the way through.

TOMATO SAUCE

1/2 white onion
 2 cloves garlic
 2 tablespoons extra-virgin olive oil
 12 ounces preserved tomatoes

In a heavy-bottomed pan over medium heat, sauté the onions and garlic in olive oil until soft but not caramelized. Add tomatoes and bring to a simmer for 10 minutes. Add tomato sauce to a blender and puree until smooth.

KALE

2 bunches kale (or your favorite green)
 3 tablespoons extra-virgin olive oil

Remove thick stems from kale. In a 12-quart pot, heat water until boiling. Cook kale until tender, approximately 4 minutes. Drain kale and place on a baking sheet to cool. Once cool, chop kale into bite-size pieces.

In the same 12-quart pot, heat olive oil over medium heat until hot but not smoking. Add kale and sauté just long enough for kale to absorb the oil, approximately 1 minute.

GARLIC TOAST

6 thickly cut slices French bread
 1 clove garlic

Increase oven to 425°F. Place slices of bread on a baking sheet. Toast bread until golden brown, approximately 4 to 5 minutes.

Immediately after removing the bread from the oven, rub with the garlic clove.

PRESENTATION

Place your warm kale in a bowl. Arrange your meatballs atop the kale and spoon the desired amount of sauce over the meatballs. Sprinkle with Parmesan cheese and top with a slice of garlic toast. For variations of this dish, you can choose to add chili flakes, pine nuts, sundried tomatoes, or sultanas.

ROTISSERIE PORK CHOP, ITALIAN BUTTER BEANS, AND PICKLED RAMPS

SAUNDRA MIDDLETON, MAYFIELD BAKERY & CAFE

Serves 2

MAPLE BRINE

- 1 quart water
- 1 cup kosher salt
- 1 cup maple syrup
- 1 tablespoon fennel seed, toasted
- 1 tablespoon coriander, toasted and crushed
- 1 tablespoon black pepper, cracked
- 2 teaspoons chili flakes, toasted
- 1 head garlic, each clove cut in half and bruised
- 1/4 fresh sage, bruised
- 1 sprig rosemary, bruised
- 1 bay leaf
- 2 quarts ice

In a large pot, combine water, kosher salt, maple syrup, fennel seed, coriander, black pepper, chili flakes, and garlic, and bring to a simmer. Turn the heat off and add the herbs. Add ice to chill immediately. Brine pork chops for at least 24 hours, but no longer than 36 hours.

GRILLED PORK CHOPS

Two 3/4-inch thick brined pork chops

Preheat your grill to the highest possible temperature. If using charcoal, build your fire hotter on one side for searing, with a cooler side for finishing. Place chops on grill and cover. After 1 minute, flip chops and cook for another minute. Lower the heat to medium (or move your chops to the cooler side of your charcoal grill), and continue cooking for about 3 minutes, rotating the chops to get crosshatch marks. Flip chops and repeat. Lower the heat and cook until desired temperature. As a result of the brining, the chops will maintain a pink interior.

At Mayfield Bakery & Cafe, we cook our rack of pork on a rotisserie. This recipe has been modified for the home chef.

RAMP RELISH

- Pickled Rams
- 1/4 pound ramp bottoms
- 1/4 cup red wine vinegar
- 1/2 cup white vinegar
- 1/4 cup sugar
- 1/2 tablespoon salt

RELISH

- 1/4 pound pickled ramps, minced (recipe above)
 - 1/4 cup fine herbs
 - 1/4 cup extra-virgin olive oil
- In a medium saucepot, combine all pickling ingredients and bring to boil. Lower heat and allow to simmer for 5 minutes. Pour liquid and ramps over an ice bath to cool. Once cooled, mince ramps.
- In a small bowl, mix minced ramps with fine herbs and extra-virgin olive oil.

ITALIAN BUTTER BEANS

- 2 cups fresh Italian butter beans (or 1 cup dry beans soaked in 1 quart of water for 24 hours)
- 1 bunch thyme
- 1 tablespoon black pepper
- 1 bay leaf
- 1 slice of bacon, cut into small pieces
- 1 yellow onion, diced
- 1 carrot, diced
- 1 celery stalk, diced
- 2 quarts chicken stock
- Zest of 1 lemon
- 1 bunch rosemary
- Salt to taste

Fill an herbal ball with the thyme, black pepper, and bay leaf. If you do not have an herbal ball, you can make a sachet for the herbs using a piece of cheesecloth and kitchen twine.

In a large heavy-bottomed stockpot, render bacon until crispy. Add the onion, carrot, celery, and herb sachet and cook until the vegetables become tender. Add the beans and bacon. Cover with chicken stock. Reduce heat to low and simmer until the beans are soft and creamy. Add the lemon zest, rosemary, and salt to taste.

PLATING

Spoon beans onto plate. Place pork chops atop the beans and finish with desired amount of relish.

WINE AND SWINE

THE VILLAGE PUB

DISH Maple-Brined Roasted Rack of Pork, Sautéed Summer Corn, and Grilled Peaches

WINE Vouvray, Philippe Foreau, Domaine du Clos Naudin, Demi-Sec 2005

PAIRING NOTES To pair with the pork roulade, I've selected an exceptional chenin blanc, the 2005 Philippe Foreau Demi-Sec Vouvray, which comes from the coveted Domaine du Clos Naudin in France's Loire Valley. The year 2005 was a near perfect vintage, and this wine is showing beautifully right now. The nose is full of honeyed fruit, flowers, and minerals, and the palate is a superb balance of intense acidity and rich ripeness. It is that interplay that makes this wine a perfect complement to the fatty and savory qualities of the pork roulade.

PAIRED BY Michael Acheson

SPRUCE

DISH Heritage Pork Consommé, Swiss Chard, Hamada Cherries, Smoked Lardo

WINE Madeira, Historic Series, Charleston Sercial

PAIRING NOTES A great example of one of the world's most prestigious and age-worthy styles of fortified wine. Completely dry and high in acidity, this wine enhances the flavor and richness of the consommé, and its notes of caramel, honey, and citrus complement the dish's spice notes.

PAIRED BY Chris Gaither

CAFÉ DES AMIS

DISH Filet de Porc, Mousseline Potatoes, Shallot Confit, Sauce Charcutière

WINE Charles Joguet, Les Petites Roches, Chinon 2009

PAIRING NOTES Located in the Loire Valley, the appellation of Chinon produces arguably the world's best cabernet franc. Charles Joguet is one of the region's top producers, producing classic yet modern examples of wines that are able to not only be consumed young but also age gracefully. This medium-bodied wine exudes aromas of dark berries, Provençal herbs, and exhibits a peppery finish. Juicy and less tannic than cabernet sauvignon, it is a perfect pairing for pork.

PAIRED BY Gina Schober

PIZZA ANTICA

DISH Pork Meatballs with Tuscan Kale, Parmesan, and Garlic Toast

WINE Chianti Classico, San Vincenti, 2007

PAIRING NOTES I love this Chianti Classico because it is sweet and savory, the two qualities that pair so well with pork. Because our meatballs are seasoned with a touch of garlic, marjoram, and parsley, I chose an Italian wine. The nose has black plum, dried cherry, and sweet straw notes. The fruit and tannins on the finish pair well with Parmesan and our house-made tomato sauce. Delicious!

PAIRED BY Anna Schwartz

MAYFIELD BAKERY & CAFE

DISH Rotisserie Pork Chop, Italian Butter Beans, Peas, Pickled Ramp

WINE Pinot Noir, WillaKenzie, Thibaud's Cuvee, Willamette Valley 2010

PAIRING NOTES WillaKenzie Estate is one of my favorite producers of pinot noir. Their wines are approachable and pair beautifully with many preparations of pork. The brightness and vibrancy of Thibaud's Cuvee cut through the richness of the meat. Its flavors of fresh cranberries and baking spices couple perfectly with the butter beans.

PAIRED BY Chris Cuneo

THE CONVERSATION BETWEEN CHEF AND DINER
BEGINS WITH WHAT'S ON THE PLATE

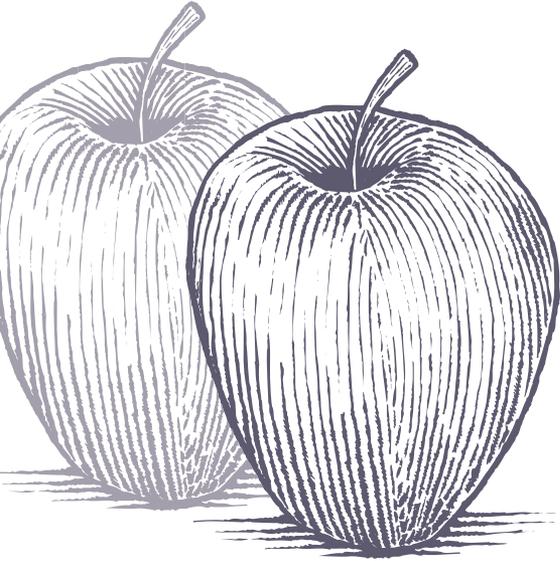


IT CONTINUES IN THE PALM OF YOUR HAND

HAUTELIFE
epicurean experiences

CALVADOS

THE PIG-FRIENDLY PAIRING



FEW CAN ARGUE WITH THE CLASSIC COMBINATION OF PORK AND APPLES. A FAVORITE OF MANY CHEFS, VARIATIONS OF THIS PAIRING HAVE BEEN SEEN ON MENUS FOR YEARS. BUT NOW THE INTERPLAY OF SWEET AND SAVORY IS EXTENDING BEYOND THE PLATE AND INTO THE GLASS. BARTENDERS THROUGHOUT SAN FRANCISCO ARE FEATURING CALVADOS, AN APPLE BRANDY FROM THE LOWER NORMANDY REGION OF FRANCE, IN THEIR ARSENAL OF SPIRITS. BARMAN BRANDON CLEMENTS (SPRUCE, CAFÉ DES AMIS, THE VILLAGE PUB) SHARES HIS TWO FAVORITE BOTTLEINGS PLUS ONE VERY SPECIAL COCKTAIL.

ADRIEN CAMUT

For seven generations, the Camut family has been producing calvados at the Domaine de Semainville, located in a border town between the Eure and Calvados départements in the gateway to the Pays d'Auge. Like most other farms in the Norman countryside in the 18th and 19th centuries, the Camuts made cider and spirits for their own consumption, strong and somewhat rough distillates that they splashed into their coffee cups before heading back to work. However, Gustave's son, Adrien, took their calvados to the next level and became a leading seller in the region. Adrien's son, Claude, joined him in 1955, and they worked side by side until Adrien's death in 1989. Today, Claude's three sons, Jean-Michel, Emmanuel, and Jean-Gabriel, share equal duties in the management of the domaine.

18-YEAR-OLD

Amber. Aromas of melted toffee with subdued notes of spiced apple and honey. Lovely round mouthfeel, finishing with a touch of smoke and a delicate floral note.

ROGER GROULT

Calvados Roger Groult is one of the most known and respected producers in the Pays d'Auge. With traditional roots and a sizeable production, they have a wide range of calvados, from young blends to releases nearly half a century old—all distilled by members of the Groult family. This is rare, as most firms that sell 30- or 40-year-old calvados have purchased them from other firms or négociants around Normandy.

Pierre Groult first started selling his calvados in 1850. In 1900, he passed his farm onto his son Leon, who continued distilling and stocking his spirit. He was the first to bottle his calvados, as everything before had been sold in casks. In 1934, Pierre's grandson, Roger, took over the business, bringing well-deserved acclaim to the family name by winning numerous awards. The firm currently is run by Roger and his son Jean-Pierre.

RÉSERVE

Light amber. Green apple notes with a touch of caramel and vanilla. Very light, yet ideal for cooking.

THE HONEYMOON COCKTAIL

While the recipe for this cocktail was first printed in Hugo Ensslin's *1917 Recipes for Mixed Drinks*, it was popularized by Bob Cobb's famous Hollywood restaurant *The Brown Derby*. It's an interesting mix: a little sweet, a little dry, a little sour.

1 3/4 ounce Roger Groult Calvados

1/3 ounce Bénédictine Liqueur

1/2 ounce white curaçao

3/4 ounce lemon

Pinch sugar

Combine all ingredients in a mixing glass. Add ice and shake vigorously. Strain twice into a chilled coupe glass. Garnish with a flamed lemon peel.

HAUTENOTES

From the publisher, HauteNotes is about the discovery of all things innovative and exciting in food and wine, art and design, and style and travel. Visit hautenotes.com.

HAUTELIFE
press

Publisher
MICHAEL GOLDMAN

Editor-in-Chief
PAMELA JOUAN

Design Director
JANA POTASHNIK
BAIRDesign, Inc.

Copy Editor
KELLY SUZAN WAGGONER

Advertising
advertising@hautelifepress.com

Marketing Director
KATHERINE PAYNE

HauteLife Press
a division of C-BON MEDIA, LLC.
321 Dean Street
Suite 1
Brooklyn, NY 11217

www.hautelifepress.com
info@hautelifepress.com

Subscription Inquiries
718.288.8688
subscriptions@hautelifepress.com
or visit www.hautelifepress.com

Printed and bound in the U.S.A.

HauteLife Press makes every effort to ensure that the information it publishes is correct but cannot be held responsible for any errors or omissions.

© 2012 All rights reserved.
Reproduction without permission is strictly prohibited.

MEET IN NAPA VALLEY

a social epicurean experience

WIN A TRIP FOR TWO TO NAPA VALLEY



A winner and their guest will receive round-trip coach airfare courtesy of Delta Air Lines; a two-night stay at the Villagio Inn & Spa in Yountville, California; a dinner for two paired with Chiarello Family Vineyards wines at Bottega Napa Valley; and private wine tastings at Rutherford Hill and Chimney Rock, courtesy of Terlato Family Vineyards. A Lexus vehicle with driver will be available to provide round-trip transportation for one of the private tastings.

See terms and conditions for all details.

For a chance to win, sign up at www.hautelifepress.com/meetNAPA.
No purchase necessary.

TERLATO VILLAGGIO LEXUS DELTA BOTTEGA
WINE GROUP INN SPA AIR LINES NAPA VALLEY

Powered By HAUTELIFE

BACCHUS MANAGEMENT GROUP

3001 19th Street
San Francisco, CA 94110
Tel: 415.282.2300

SPRUCE

3640 Sacramento Street
San Francisco, CA 94109
Tel: 415.931.5100

THE VILLAGE PUB

2967 Woodside Road
Woodside, CA 94062
Tel: 650.851.9888

PIZZA ANTICA

Mill Valley
800 Redwood Highway, Suite 705
Mill Valley, CA 94941
Tel: 415.383.0600

Santa Monica

395 Santa Monica Place, Suite 304
Santa Monica, CA 90401
Tel: 310.394.4080

Lafayette

3600 Mt. Diablo Boulevard
Lafayette, CA 94549
Tel: 925.299.0500

Santana Row

334 Santana Row, Suite 1065
San Jose, CA 95128
Tel: 408.557.8373

MAYFIELD BAKERY & CAFE

855 El Camino Real, Suite 110
Palo Alto, CA 94301
Tel: 650.853.9200

CAFÉ DES AMIS

2000 Union Street
San Francisco, CA 94123
Tel: 415.563.7700

ROASTCO

1552 Beach Street, Unit T
Oakland, CA 94068
Tel: 510.658.2799

BACCHUS

Editor-in-Chief
Karey K Walker

Managing Editor
Karey K Walker

Contributing Writer
Karey K Walker

Contributing Writer
Alexis Katsilometes

Photography
Ed Anderson

Advertising
Bacchus Management Group
info@bacchusmanagement.com

Marketing Director
Karey K Walker

Calvados Information
Calvados: The Spirit of Normandy
by Charles Neal

LAURETANA[®]

Italian Glacial Water



Imported by
Casa de Case
San Francisco

Bottle by
pininfarina
Exquisit Italian Design

CHAMPAGNE
HENRIOT

MAISON FONDÉE EN 1808

