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thebacklabel®

SUPPER CLUBS

A MONTHLY WINE JOURNEY CURATED FOR ADVENTUROUS



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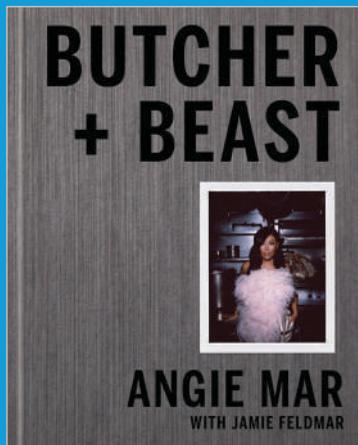
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THIS MONTH'S RECIPES BROUGHT TO YOU BY:



ANGIE MAR IS THE OWNER AND EXECUTIVE CHEF AT THE BEATRICE INN IN NEW YORK CITY'S WEST VILLAGE, WHICH RECEIVED A RAVE TWO-STAR REVIEW FROM PETE WELLS IN THE NEW YORK TIMES. BEST KNOWN FOR HER INNOVATIVE PREPARATION OF MEATS, MAR WAS NAMED A 2017 FOOD & WINE BEST NEW CHEF AND WAS A 2019 JAMES BEARD SEMIFINALIST FOR BEST CHEF: NEW YORK CITY.

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SUPPER CLUBS



Hello, March! AKA we're lookin' at you spring AKA hallelujah to warmer weather on the horizon. With a change of season in the midst, we decided to do something a little different for this issue of thebacklabel. Instead of celebrating a type of food i.e. pizza or taking a deep dive into a wine region like South Africa, we've decided to go on a journey to the Midwest circa 1940s and 1950s to explore an American food institution... the Supper Club.

I must confess I stumbled across this delicious journey to middle America via the Bushwick neighborhood of Brooklyn, NY. Bushwick is like a culinary focused dystopian Disneyland designed for tatt-ed up hipsters smoking clove cigs in extremely skinny jeans. While I've been accused of being a bit of a hipster myself, my jeans aren't that tight. But I have discovered some damn good food and drinks in this Brooklyn 'hood.

On a recent evening with friends, we discovered a spot dubbed The Turk's Inn. At first glance, this little restaurant is a delightfully tacky and uber instagrammable place for a solid Turkish/Middle Eastern meal. And when I mean tacky, I mean a velvety pink bar with stuffed peacocks watching guard from above the bar. Now you ask... wtf does this have to do with the Midwest of America?!?! Well, it's pretty simple. Turk's Inn originally opened in 1934 by an Armenian immigrant, George Gogian, in Hayward, Wisconsin (another tip of the hat to immigrants!).

This casual evening got me really curious about supper clubs. Where did they come from? Who started them? Why are they popping up in Brooklyn, NY? Why did they pop up all over middle America in the mid 1900s?

Discovering these cool, little restaurants that dot America is exactly how we think about wine at WA. As we take a tour around supper clubs in America, we're continuing our wine exploration around the world and found a lesser-known Spanish grape: Mencía! We also found a white wine from Slovenia, a country that is making some seriously amazing vino and we hope you get a bit out of your vino-geographic comfort zone with this bottle called Grape Abduction!

We sat down with the executive chef Angie Mar of NYC's The Beatrice Inn, which started as a supper club meets speakeasy just over 100 years ago. In 2016, the iconic West Village spot was reborn and we gladly took up the opportunity to share their spin on supper club classic recipes! ***warning these supper club meals aren't for the meat allergic.

Now onto the supper clubs and vino!

Cheers!

LL



2017 ELICIO RED BLEND

50% GRENACHE, 50% MERLOT

RHÔNE VALLEY, FRANCE

NOSE: Like fresh pepper cracked on a juicy orange peach, rolled in dried black tea leaves

PALATE: Earthy, juicy, luscious fruit. A bold mouthfeel coats the entire palate and a low acid leaves balanced tannins to slowly melt away.

MOOD: The pregame is lit for Shakespeare in the Park as you crack open a few bottles, bump the grooviest classical music you can find, and get in tune with your inner theater geek.



Elicio Red Blend hails from the southern Rhône Valley. This region has a history of delivering excellence in a bottle. Elicio builds on this reputation by bringing you a smooth Grenache and Merlot red blend. However, a blend of Grenache and Merlot is rarely seen in the wine world, which makes this bottle unique. But don't be scared, this uncommon combination has been blended into a wine that pairs deliciously with the warm summer weather.

This wine is an excellent pair with the early warmth of the year — the subtle sun rays on pale, wintered skin. This bottle is bold, packing a punch of earthiness and juicy, dripping fruit. With a bold mouthfeel, it really coats the entire palate sliding down the sides and leaving a dusty dry feeling. The acid is low and it leaves the tannins to slowly melt away on your palate.



A big-boned wine like this red needs some hearty food and bold flavors to stand up to it. We're thinking a classic cottage pie will do the trick.



2014 THE LEADER CABERNET SAUVIGNON

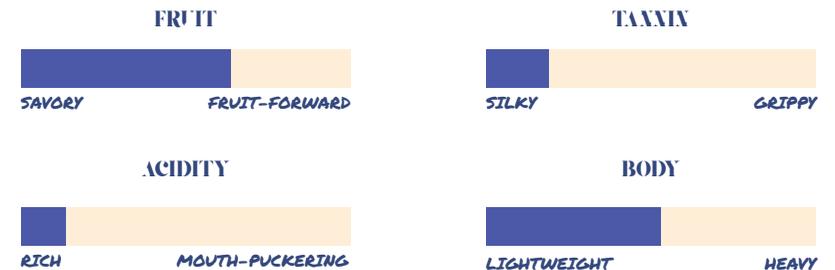
100% CABERNET SAUVIGNON

COLUMBIA VALLEY, WASHINGTON

NOSE: Pencil lead, dark plum, and fruit leather, like the kitchen of a hippie novelist

PALATE: An initial burst of raspberry leads to dark notes of mineral and a whiff of graphite and iodine, which add complexity through a surprisingly long finish.

MOOD: You're in the mood to shut the world out for an evening and dive into the new book you purchased a few days ago. The comfiest chair in your living room is home base for a night of "me time."



California wine country mostly dominates what Americans think about when it comes to wine made right here in the USA. Maybe Oregon Pinot Noir gets the occasional press blurb. However, some of the country's best juice hails from the Evergreen state AKA Washington. The crew behind this delectable Cab got their start in 2001 with the driving force and an unwavering commitment to producing world-class wines in Washington. We'd say nearly 20 years of practice has made these guys one of our fave Cab producers in the States.

The nose is high-toned with aromas of pencil lead, dark plum, and fruity leather with a slight green herbaceousness the leads to plentiful dark fruit flavors. The sippin' is oh so lovely with raspberry fruit and side notes of black cherry and a deluxe finish of tobacco leaves. The juice is sleek and stylish and shows off serious craftsmanship that you'd think would be much more expensive vino.



Keep it warm and hearty with an Italian sausage and peppers pizza. Jazz it up with some crushed red pepper for an added level of heat.



2016 FORAGE SOARING RED BLEND

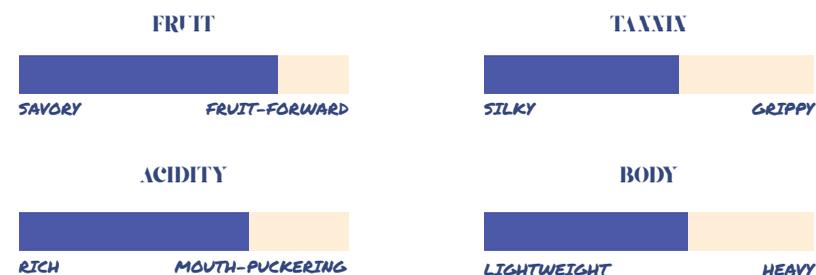
60% SHIRAZ, 40% GRENACHE

SOUTH AUSTRALIA, AUSTRALIA

NOSE: Blackberry, cassis, and anise in a three-way finger pistol standoff

PALATE: Black pepper, blackberry preserves, and baking chocolate undertones provide a robust and fleshy mouthfeel.

MOOD: It's throwback movie night, and, for the occasion, you're breaking out that old pair of pajamas that barely fit. Movies from your childhood with some definitely adult drinks have you living your absolute best life.



The waning days of old man winter can't even compete with this lush, jammy, and bold Aussie red blend. Shiraz is one of our fave wines coming out of the land down under on its own, but this delicious blend can't be ignored. The magic berries are sourced from vineyards mostly in the McLaren Vale overlooking the ocean. The Shiraz grapes grow small, intense, and robust in flavor, while the Grenache, from an old-vine vineyard, ripen with fresh fruit flavors and bright acidity.

The Soaring blend takes two varietals — Shiraz and Grenache — and combines the best they both have. With richness and deep plum flavors from the Shiraz and elegance and structure from the Grenache, this wine goes to new heights to deliver something both bold and inspiring. A yin meets yang meme shall be inspired by this blend. Blackberry, cassis, and anise will hit ya like a pleasant aroma wave as you pop the bottle. The palate offers a fleshy mouthfeel, complemented by black pepper, blackberry preserves and baking chocolate undertones.



For an elevated spin on burger night, grab some nice ground lamb from the butcher for flavorful lamb sliders you can top with tzatziki, red onion, and arugula.



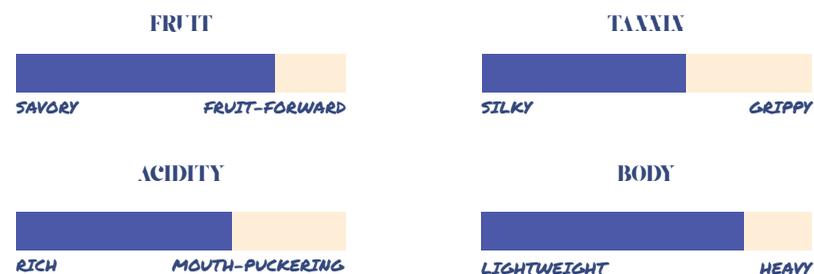
2018 GEORGIE ORBACH CABERNET SAUVIGNON

100% CABERNET SAUVIGNON
RIVERINA, NEW SOUTH WALES, AUSTRALIA

NOSE: Beautiful dark fruit, like an enticingly spooky farmers' market

PALATE: A symphony of fine tannins pair with notes of blackcurrant and plum, complemented nicely by American oak.

MOOD: You feel a sudden wave of creativity and you're inspired to do some arts and crafts on a casual Friday at home. You invite some friends, pop some bottles, and get collaging on the kitchen table.



It's no secret... the crew over at WA is basically a bunch of millennials finding cool wines from around the world that we hope our customers love at first sip or, at the very least, appreciate tasting something new and fun. So, it ain't a shocker that we've got a huge wine crush on the Aussie winemaker, Georgie Orbach! As a kid of the 80s, Georgie is all about color, experiencing life, and funky bright labels with some seriously delicious wine hiding behind that label.

This Cabernet Sauvignon was sourced from Georgie's best vineyards with beautiful dark fruit aromas on the nose. Think super ripe raspberries drizzled with balsamic vinegar. And we don't mean that cheap balsamic... we mean that good stuff the Barefoot Contessa brings out when she's cooking in her fancy-ass house in the Hamptons. The sippin' is just as fancy with fine tannins and notes of blackcurrant and plum complemented by dark cedar and deluxe cigar boxes.



Braised short ribs are the perfect easy and indulgent meal for this dark and brooding Cab. Throw well-seasoned short rib, root vegetables, and any herbs and spices you have into the crock pot and let it rip.



2018 LATÚE TEMPRANILLO

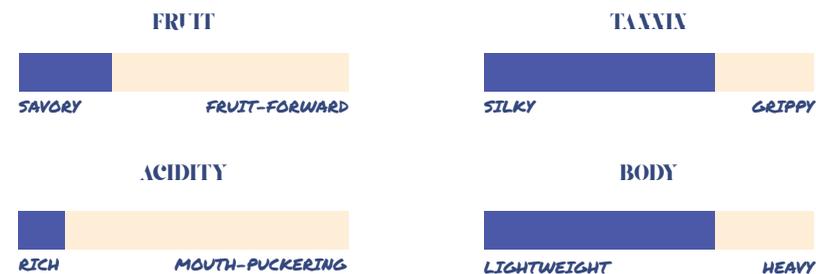
100% TEMPRANILLO

LA MANCHA, SPAIN

NOSE: Like caramel ice cream spilled on your old leather smoking jacket.

PALATE: A plush, bold body with silky tannins that stick to your tongue with notes of oak and spice.

MOOD: Early spring vibes call for a backyard hangout with friends, food, and some frolicking in the green grass. Break out the grill, the speaker, and especially your new corn hole set — we're over winter.



This Tempranillo is a product of Bodegas Latúe, a family-owned wine cooperative known for its innovation in the wine sector regarding organic, vegan, and sustainably produced wines. Since the co-op's inception in the early 1950s, the group has become an integral part of the community's economic, social, and environmental wellbeing. Latúe has always valued the environment and has earned countless awards for the wines they've sustainably produced.

This bottle is definitely for food lovers. It's decadent and complex. The oak gives life to tons of big fruit and laces it in layer upon layer of spice. Smells like wearing an old smoking leather jacket and licking a double scoop of dripping caramel ice cream stacked on a waffle cone. The oak, spice, and body all lend to a bolder and richer treat. A beautiful wine for sitting at home while eating cured meats and hanging out with friends, talking with your hands, and falling asleep under soft blankets.



The oak, spice, and body all lend to a bolder, richer treat that's perfectly complemented by the bright flavors of a chimichurri slathered over a pan-seared cut of steak.



2015 TILENUS ROBLE DO BIERZO

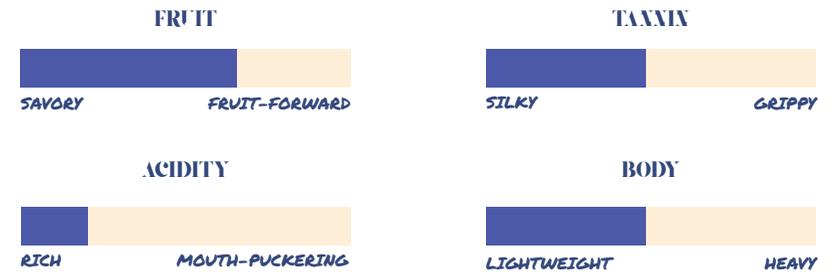
100% MENCIA

BIERZO, SPAIN

NOSE: A bouquet of fresh red fruit, like an adult strawberry Capri Sun

PALATE: Vibrant raspberry and strawberry give way to a fresh mouthfeel and super fine tannins.

MOOD: A long Friday at work calls for a solo pre-happy hour on the couch. A vibrant glass of red and a quick snack have you ready to face the weekend.



New grape alert*** Meet your new wine buddy dubbed Mencia from España. Not only is it a really rad indigenous grape from Spain, but this version of the delicious wine is made at Bodegas Estefanía located in the Bierzo DO. This ain't no normal winery and vineyard. The property is a spectacular natural biosphere, with every type of bird, as well as rabbits and wild boar roaming freely. Each vine is tended individually by the vineyard manager, with care and love; you can see old vine stock propped up by slate stones to give them support.

Let's give these berries our support by pouring a glass with your bffs. The juice is an intense ruby red and purple hue with abundant aromas of baskets of fresh-picked raspberries and strawberries that taste just as fresh swirling around the mouth. Elegant tannins sublimely melt that fresh fruit makin ya feel elegant af. Perfect to class up your Tuesday night on the sofa in your PJs!



Though red wine often sings for red meat, there are plenty of other harmonious options. With this vibrant Mencia, try a well-seasoned balsamic glazed pork chop.

EATS

BUTCHER AND BEAST: MASTERING THE ART OF MEAT
BY ANGIE MAR WITH JAMIE FELDMAN



VINE ROASTED SQUAB WITH APPLES AND JUS SERVES 6

NOTES: The squab take 3 days to cure, so plan accordingly. You will need a handheld smoking gun for this recipe.

Lady apples are a small, sweet-tart variety that I like to cook whole. You can substitute Honeycrisps, cut into wedges, if you cannot find Ladies.

CURED SQUAB

6 whole squab (8 to 10 ounces/225 to 280 g each)

½ cup plus 2 tablespoon (125 g) granulated sugar

7 tablespoons (82 g) dark brown sugar

5 tablespoons (44 g) kosher salt

2¼ teaspoons (20 g) pink curing salt

¾ teaspoon (6 g) smoked salt

2 tablespoons (12 g) juniper berries

JUS

Reserved squab necks

5 quarts (3.36 kg) Duck Stock, cold

FOR SMOKING AND ROASTING

¼ cup Pinot Neunier vines or cherrywood or applewood chips, for smoking

2 bunches thyme

2 bunches savory

APPLES

2 tablespoons (34 g) duck fat

10 ounces (290 g) lady apples (about 18 apples), whole and unpeeled

4½ tablespoons (64 g) unsalted butter

1 cup plus 3 tablespoons (237 g) granulated sugar

2 teaspoons (5 g) kosher salt

1 cup plus 3 tablespoons (249 g) Duck Stock

CURE THE SQUAB: Remove the necks from the birds. Reserve the necks and refrigerate (they are used later to make the jus). In a large bowl, combine the granulated sugar, brown sugar, kosher salt, curing salt, smoked salt, and juniper berries. Divide the cure evenly among the 6 birds, rubbing them all over the outside and inside the cavity. Place the birds in an airtight container and refrigerate for 3 days to cure them, flipping them halfway through.

MAKE THE SQUAB: Place the reserved squab necks in a dry large pot over medium-high heat. Cook, turning, until deep golden brown on all sides, about 10 minutes. Add the duck stock, bring to a boil, then reduce the heat to medium and cook until the liquid is reduced by three-quarters and becomes glossy, about 1 hour. Strain the solids and discard. The jus can be made 1 day in advance. On the day of serving, position racks in the upper and lower thirds of the oven and preheat to 320°F. Fill a large baking dish with 2 inches water and place it on the lower rack of the oven as it's preheating.

PREPARE TO SMOKE AND ROAST: Remove the birds from their cure and shake off any excess. Cold-smoke with vine clippings or wood chips for 20 minutes, until the meat has absorbed the smoky flavor.

Stuff each squab with equal portions of thyme and savory, and truss them.

Place the squab on a wire rack set on top of a rimmed baking sheet. Place on the upper oven rack, above the baking dish with water (since the squab is cured, almost like a ham, it's important that it cook with some moisture). Roast until hot all the way through, about 125°F when pierced in the deepest part of the breast, 15 to 20 minutes. Remove and set aside to rest for 5 to 10 minutes.

MEANWHILE, PREPARE THE APPLES: In a large saute pan, melt the duck fat over medium-high heat. Add

the apples and cook, turning, until golden and blistered, 6 to 8 minutes. Add the butter, swirling the pan to melt it, then add the sugar and salt. Continue to swirl the pan as the sugar melts to create a golden-brown caramel, 5 to 6 minutes. Swirl in the duck stock. Reduce the heat to medium and continue to cook the apples until they're just barely fork-tender, about 15 minutes.

Arrange the rested squab on a platter along with the apples, and spoon about 1 cup of the jus over the squab just before serving. Serve extra jus in a small bowl alongside.

VEAL STROGANOFF WITH WILD SPRING MUSHROOMS

SERVES 2

4 ounces (112 g) bacon

1½ pounds (680 g) bone-in veal shank

Kosher salt

1 cup (119 g) diced Spanish onion

5 garlic cloves, smashed

6 medium cremini mushrooms (158 g), halved if large

3½ ounces (95 g) chanterelle mushrooms (1½ loosely packed cups), halved if large

3½ ounces (95 g) morel mushrooms (1½ loosely packed cups), halved if large

¾ cup (144 g) Champagne or white wine

4 cups (840 g) Beef Stock

1 bunch thyme, tied with string

1 cup (225 g) heavy cream

3 tablespoons (40 g) unsalted butter

½ cup (60 g) creme fraiche

5 cracks black pepper

½ bunch parsley, chopped

½ recipe Duck Egg Yolk Pasta, cut into pappardelle, cooked, and drained (or substitute with rice)

In a large Dutch oven or heavy bottomed pot, cook the bacon over medium heat until it is golden and the fat has rendered 6 to 7 minutes. Remove the bacon to a plate, reserving the rendered fat in the pot.

Meanwhile, truss the veal shank and season it all over with salt.

Increase the heat to medium-high and add the veal to the rendered bacon fat and cook, turning, until browned on

all sides about 10 minutes total. Set the veal aside with the cooked bacon, reserving the bacon and veal fat in the pot.

Reduce the heat to medium. Add the onion and garlic and cook until soft and translucent, 5 to 7 minutes. Add all of the mushrooms and stir to combine (Don't season anything yet — the vegetables will pick up salt from the bacon and veal fat.) Continue cooking until the onions are golden and the mushrooms are softened and have absorbed all of the fat, 5 to 7 minutes.

Return the bacon and veal shank to the pot, along with any accumulated juices. Increase the heat to high and add the Champagne to deglaze the pan, scraping up any browned bits from the bottom. Reduce the heat to medium, add the beef stock and thyme, and bring to a simmer. Cover with a cartouche (see page 293), then cover the pot with the lid. Simmer over medium-low heat until the veal is tender, about 3 hours 15 minutes.

Remove the thyme from the pot. Remove the veal, remove the string, and set the meat aside in a bowl with a few ladles of its own braising liquid to keep it from drying out. Cover with foil and place somewhere warm.

Increase the heat under the braising liquid to high and cook until the liquid has reduced by one-quarter, 8 to 10 minutes. The liquid should lightly coat the back of a spoon. Stir in the cream and return the liquid to a simmer to thicken and reduce by one-quarter again, until it thickly coats the back of a spoon, 5 to 7 minutes more. Add 1½ tablespoons of the butter and crème fraîche, swirling to incorporate, and season with black pepper to taste. Return the veal shank to the pot and check for seasoning. Finish the sauce with half of the parsley.

Add the remaining 1½ tablespoons butter and the remaining parsley to the pot of cooked pasta, swirling to coat each strand. Serve the pasta family-style, topped with the veal stroganoff.

SMOKED LEG OF LAMB WITH LAVENDER-SCENTED FINGERLING POTATOES

SERVES 6

NOTES: The lamb cures overnight and needs 5 to 6 hours to come to room temperature before cooking, so plan accordingly. You will need a handheld smoking gun for this recipe.

1 (12- to 15-pound/5.4 to 6.8 kg) bone-in leg of lamb

Pinot Meunier vines or cherrywood or applewood chips, for smoking

15 garlic cloves

Kosher salt

2 pounds (900 g) small fingerling potatoes

2 bunches lavender, plus more for garnish

2 bunches rosemary, plus more for garnish

Cold-smoke the lamb with vines or wood chips for 30 minutes, until the meat has absorbed the smoky flavor.

Make 15 small incisions all over the lamb with a sharp knife. Push a clove of garlic into each incision. Season all over heavily with kosher salt and rest overnight, uncovered, in the refrigerator.

On the day of cooking, remove the lamb from the refrigerator and let come to room temperature, 5 to 6 hours.

Preheat the oven to 475°F.

In a roasting pan, combine the potatoes, lavender, and rosemary. Place the lamb, fat-side up, on top of the potatoes and herbs. Transfer to the oven to sear for 20 minutes.

Remove the lamb from the oven and reduce the oven temperature to 275°F. Allow the lamb to rest for 20 minutes in a warm place, then return to the oven and cook for another 20 minutes, uncovered. Remove the lamb again and allow to rest for 20 minutes. Repeat the 20 minutes in/20 minutes out cooking process 3 to 4 times total, or until the thickest part of the lamb reaches an internal temperature of 115°F. This in-and-out cooking method helps ensure the meat cooks evenly to a perfect medium-rare and stays rosy pink throughout.

Remove the lamb to a wire rack to rest for 20 minutes; the internal temperature will rise to about 125°F. All of the beautiful lamb fat should have seeped down to cook the potatoes and the herbs should smell amazing.

To serve, arrange the potatoes in a bowl and carve the leg tableside, holding the shank bone as a handle, into ¼-inch-thick slices, working your way around the bone so that everyone gets some salty end bits. Garnish with lavender and rosemary.

DRY-AGED PRIME RIB WITH ANCHOVY, ROSEMARY, AND LAVENDER

SERVES 10

NOTES: This in-and-out roasting method helps ensure that the meat evenly cooks to a perfect medium-rare and stays rosy pink throughout.

1 prime rib rack with 5 bones, dry-aged for 60 days, trimmed, bones frenched to 1 inch

Kosher salt

8 ounces (237 g) black anchovy fillets, such as Ortiz, chopped

½ cup plus 3 tablespoons (68 g) chopped fresh rosemary, plus 2 bunches whole sprigs

¼ cup (60 g) chopped fresh lavender, plus 2 bunches whole sprigs

Freshly cracked black pepper

5 tablespoons (68 g) olive oil

3 heads garlic, scalped

Flaky sea salt

Preheat the oven to 275°F.

Season the rib rack generously with kosher salt on all sides. In a small bowl, stir together the chopped anchovy, rosemary, lavender, 20 cracks of black pepper, and 2 tablespoons of the olive oil. Using your hands, coat the fat cap of the prime rib with a ¼-inch layer of the anchovy mixture.

Lay the bunches of whole rosemary and lavender along the bottom of a roasting pan with a wire rack set on top, then place the rib rack on top, fat-side up.

Drizzle the remaining 3 tablespoons olive oil over the garlic and season with kosher salt and pepper. Wrap in foil.

Place the roasting pan and the foil-wrapped garlic in the oven. Roast together until the herbs are just starting to become fragrant, about 20 minutes. Remove the beef from the oven and let rest for 20 minutes in a warm place, leaving the oven on and the garlic roasting.

Return the beef to the oven and roast until a thermometer inserted in the thickest part of the meat reads 85° to 92°F, 20 minutes more. Remove from the oven and let rest for another 20 minutes. Check the garlic at the same time and remove when golden and soft.

Increase the oven temperature to 475°F.

Return the rack of beef to the oven and cook until dark golden brown and medium-rare (a thermometer inserted in the center should read 115°F). Remove from the oven and let rest for 30 minutes.

To serve, slice the meat off the bone completely, cut into ¼-inch slices, and arrange on a serving platter. Sprinkle with flaky sea salt. Arrange the bones on a separate platter for guests to enjoy.

PORTERHOUSE WITH ESCARGOTS, TROTTER, AND RED WINE

SERVES 2

The methodology for flipping multiple times is to allow the internal juices to continually baste the inside of the steaks, slowly building a dark golden brown crust. Because a porterhouse is really two different steaks attached by one bone (a lean filet and a fattier sirloin), the goal is to get the sirloin medium-rare without overcooking the filet. While searing, baste the sirloin side (and only the sirloin side) with its own fat to encourage browning and a cook temperature comparable to the filet's.

When resting the steak, the bottom of the T should be on the cutting board; a 52-ounce steak will be thick enough to stand up on its own and this method helps the rarest parts get more carryover cooking.

WINE REDUCTION AND DEMI-GLACE

- 1 (2½-pound/995 g) pork trotter, split
- 2 (750 ml) bottles red wine, preferably Châteauneuf-du-Pape
- 1 star anise
- 2 bay leaves
- ½ bunch thyme
- 1 medium Spanish onion, unpeeled, halved
- 4 cups (840 g) Beef Stock

STEAK

- 3 tablespoons (42 g) extra-virgin olive oil
- 1 (52-ounce) beef porterhouse dry-aged for 90 days
- Kosher salt

FOR FINISHING

- 6 ounces (172 g) highest quality canned escargots, rinsed and drained, roughly chopped
- 1 tablespoon (15 g) unsalted butter
- 3 tablespoons (15 g) chopped fresh parsley
- Kosher salt and freshly ground black pepper
- ½ cup (113 g) Truffle Butter

MAKE THE WINE REDUCTION AND DEMI-GLACE: In a large pot combine the trotter and wine and bring to a boil over high heat. Add the star anise, bay leaves, thyme and onion. Reduce the heat to medium-low and simmer, uncovered, until the liquid is reduced to about 1½ cups and is very sticky, about 2 hours.

While the liquid reduces, make the demi-glace. In a small saucepot, cook the beef stock over medium heat until reduced to about ¼ cup, 50 to 60 minutes.

Strain the red wine reduction, discarding the solids. Set both the red wine reduction and the demi-glace aside at room temperature while cooking the steak.

COOK THE STEAK: Preheat the oven to 375°F.

In a large cast-iron skillet, heat the olive oil over high heat. Season the steak generously all over with salt. Add the steak to the skillet and sear on one side for 2 minutes, then flip and sear for 2 minutes more. Continue to slowly sear the steak, flipping every minute, for 15 minutes total, until the steak is crusted and deep golden.

Transfer the skillet to the oven and continue to cook the steak to medium-rare (a thermometer inserted in the center should read 115°F), about 5 minutes. Remove the steak from the pan and let rest, propped up on the T-bone, for about 12 minutes; the internal temperature will rise to about 120°F.

WHILE THE MEAT RESTS, FINISH THE SAUCE: Pour the fat out of the cast-iron skillet and return it to high heat. Add the red wine reduction and deglaze the pan, scraping up any browned bits from the bottom. Cook for about 1 minute, until shimmering, then add the demi-glace and reduce the heat to medium-high.

Add the escargots and stir just to heat through, about 1 minute. Swirl in the butter for gloss and remove the skillet from the heat. Finish with parsley and season to taste with salt and pepper, but note that there should be a fair amount of salt in the fond scraped up from the steak.

To serve, cut both steaks off the bone, so you have a filet and a sirloin. Cut the sirloin into ¼-inch slices and the filet into ½-inch pieces.

Dab the truffle butter on the meat and spoon the sauce on it and around it, reserving any leftover sauce for a small bowl on the side. If you're feeling particularly decadent, which I am always, shave any truffles (left over from making the truffle butter) over the sauce before serving.

DOUBLE LAYER CHOCOLATE AND ESPRESSO CAKE

SERVES 8-10

FROSTING

- 2 cups plus 1 tablespoon (485 g) heavy cream
- 5 tablespoons (60 g) sugar
- 6½ tablespoons (142 g) light corn syrup
- 2¼ pounds (1 kg) 70% cacao chocolate, roughly chopped
- 17 ounces (493 g) butter, at room temperature, cut into ½-inch cubes

CAKE

- 4½ ounces (127 g) 70% cacao Valrhona chocolate, roughly chopped (1 cup)
- 2 cups plus 2 tablespoons (500 g) hot brewed coffee
- 5 large eggs
- 1 cup (217 g) canola oil
- 1 cup (235 g) buttermilk
- 1½ teaspoons (6 g) vanilla extract
- ¾ cups (383 g) all-purpose flour
- 3 cups plus 2 tablespoons (249 g) unsweetened cocoa powder
- 2½ cups (507 g) sugar
- ¼ teaspoons (6 g) baking soda
- ⅓ teaspoon (2 g) baking powder
- 1 teaspoon (3 g) kosher salt

MAKE THE FROSTING: In a small pot, combine the cream, sugar, and corn syrup and bring to a low simmer over medium heat, stirring frequently. Remove the pan from the heat.

In a heatproof bowl set over (not in) a pan of simmering water, melt the chocolate completely, stirring often, about 10 minutes. Whisk into the cream mixture to combine.

Slowly add the butter, whisking to melt. Transfer to a large shallow bowl to cool. Stir occasionally until cool enough to spread, 30 to 60 minutes.

MEANWHILE, MAKE THE CAKE: Preheat the oven to 350°F. Grease two 10-inch cake pans and line the bottoms with parchment paper.

Place the chocolate in a heatproof medium bowl. Pour the hot coffee over the chocolate and let sit for about 10 minutes to melt. Stir until smooth.

In a stand mixer fitted with the whisk attachment, beat the eggs on high speed until thick and light yellow, 4 to 5 minutes. On medium speed, slowly beat in the oil, buttermilk, vanilla, and chocolate-coffee mixture until fully combined.

In a medium bowl, whisk together the flour, cocoa powder, sugar, baking soda, baking powder, and salt until incorporated.

With the mixer on low speed, slowly add the flour mixture in two batches to the wet ingredients and beat until just combined.

Divide the batter evenly between the prepared pans. Bake until a tester inserted in the centers of the cakes comes out clean, 10 to 15 minutes. Let the cakes cool completely in the pans before unmolding, about 30 minutes.

TO ASSEMBLE THE CAKE: Place one layer on a cake stand or wire rack. Spoon enough frosting on the cake layer to cover, about ½ inch deep (about 2 cups). Place the second cake layer on top and spread the remaining frosting over the top, then spread as evenly as possible across the sides. Serve.



***See Butcher and Beast cookbook for Angie's cold-smoking instructions as well as her personal recipes for duck stock, beef stock, duck egg yolk pasta, and truffle butter.**

SUPPER CLUB FAVES

All supper clubs have a few things in common... a baller crudite app, prime rib that can't be beat, and chocolate cake to die for! From old school to the new hipster supper club spin-offs that were inspired by the O.G.s, we've picked our favorite supper clubs from the Midwest to the coasts that we think you've gotta try.

Let's do this...

The Beatrice Inn - New York, New York

With a rich history of opening as a speakeasy and private dining room opening 100 years ago, this is the most upscale and trendy supper club on our list. Dining here is like hanging out in the coolest living room imaginable with a killer champagne list and cheese cart, but the steak is the real star of this supper club.

The Turk's Inn - Brooklyn, New York

This supper club may have been inspired by a small town in Wisconsin, but it is definitely the most hipster-y supper club on our list. The cuisine is decidedly and deliciously Turkish. Post dinner, find your way up the intimate concert hall that is above the dining room, and if you're somehow still hungry after catching some tunes, then the Doner Kebab window outside is delectable.

Sullivan's Supper Club - Trempealeau, Wisconsin

This is the quintessential version of a supper club. The dining room has views of the Mississippi River and serves up the supper club classics, but this place might have one of the best outdoor patios for gazing at the river.

Timmerman's Supper Club - East Dubuque, Illinois

This classic supper club is located on the Mississippi River right where Iowa, Wisconsin, and Illinois all border each other. These 3 states are basically supper club country. Timmerman's has all the supper club staples, but this spot also has an awesome brunch. If you're coming for the prime rib, you're definitely going to want to get there early.

Goose & Fox - Chicago, Illinois

More upscale and trendy, this supper club experience promises playful guest participation without any pretentiousness. This chef-driven underground dining experience takes loose inspiration from "good whiskey and rock 'n roll." You have to snag tickets to the pop-up dinner parties. With a wild spirit, these chefs make sure seasonal and local organic ingredients shine in these pop-up dinners that celebrate a succulent twist on supper club fare.

Crooner's Lounge and Supper Club - Minneapolis, Minnesota

This supper club not only has steaks and fish fry Friday, but their lounge harkens to the days of Dean Martin and Frank Sinatra playing in old school Las Vegas-style nightclubs. We definitely recommend having dinner here on the night of a live show!

Tornado Club Steak House - Madison, Wisconsin

This supper club is in the super fun college town of Madison. Go Badgers! If it's college football or basketball season, then you might want to call ahead, but the wait is worth it because this place has some seriously amazing steaks with all the supper club accoutrements. Or swing by for their late night menu and grab an Old Fashioned, Wisconsin style.

SWEET OR SOUR?

You made it to the supper club with an obligatory stop at the bar for a pre-dinner cocktail. There's only one question the bartender should have to ask: sweet or sour? As in, do you take your Brandy Old Fashioned sweet or sour? I know what you're thinking (Uh...I don't take brandy first of all...), but in Wisconsin where supper clubs and beer and cheese are king, a Brandy Old Fashioned is our queen.

To back up a bit, the story goes something like this: the many European immigrants in Wisconsin loved brandy and found new life when they discovered an American brandy (enter: Korbel) at the World's Fair in Chicago in 1893. So began the state's unbreakable love of brandy and a magical little cocktail that not even Prohibition could keep at bay (thanks supper clubs!).

BRANDY OLD FASHIONED

Ingredients

½ tsp sugar or sugar cube
3 dashes Angostura bitters
1 orange slice (plus extra for garnish)
2 Maraschino cherries or brandied cherries (plus extra for garnish)
2 oz brandy
2-3 ice cubes
Sprite, 7-up, (for sweet!) or Squirt, sour mix (for sour!)

Instructions

Place the sugar, bitters, orange slice, and cherries in an Old Fashioned glass. Add a splash of water. Muddle*, being careful to avoid the orange rind, until the sugar has dissolved. Add the brandy and a couple of ice cubes. Stir. Top the drink off with your choice of soda, sour mix, or seltzer. Garnish with a skewered orange slice and cherry, if desired.

Notes

*If you don't have a muddler, don't worry. Just mix the drink without muddling (just make sure the sugar is dissolved!) and simply squeeze the orange slice you use for garnish into the drink for that extra splash of flavor.



2019 GRAPE ABDUCTION WHITE

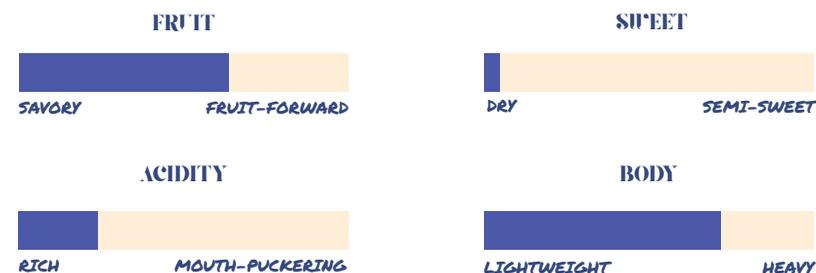
A SECRET BLEND OF PINOT BLANC AND YELLOW MUSCAT

ŠTAJERSKA SLOVENIA, EASTERN SLOVENIA

NOSE: Fresh-cut white flowers like a picturesque meadow at sunset

PALATE: A bouquet of the freshest flowers on earth melt into lush tropical flavors of lychee, guava, and passion fruit

MOOD: A boozy walk through the local botanical gardens is prime on a crisp day. As the flora is beginning to bloom and re-emerge, you're inspired to give your back deck a green makeover.



And now for something completely different... please meet the creation that appears to be out of this world from one of Slovenia's top winemakers, Peter Gönc: 2019 Grape Abduction White! Peter is a young gun just making a name for himself, but his pedigree is four generations of winemakers, and the Grape Abduction line of wines shows off some serious winemaking chops!

The juice is a blend of Pinot Blanc and Yellow Muscat. Sometimes Pinot Blanc gets knocked for not being too exciting of a grape, but in its youth, the grape brings a lush roundness of flavor to your glass, and when paired with a sidekick this party can really get started! For Gönc, that sidekick is Yellow Muscat, which is very fun and fresh with tropical, crisp notes of lychee. This grape duo is like liquifying fresh white flowers in a perfect meadow and sipping it while the sun sets.



Get fresh mussels in a large pot with garlic, herbs, and white wine. As an added bonus, toast off some crusty bread with salted butter for dipping in the residual sauce.



2017 APA. SAUVIGNON BLANC

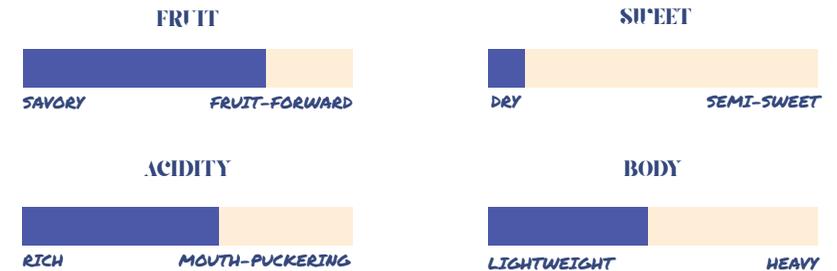
100% SAUVIGNON BLANC

MARTINBOROUGH, NEW ZEALAND

NOSE: Apple, pear, and kiwi like a basketful of fresh picked fruit

PALATE: Hints of gooseberry, melon, and citrus combine for a fruit-forward experience that's crisp, clean, and ultra refreshing.

MOOD: It's balcony weather and your best friend's apartment has just the setup you need. Pull up a chair and lay out your "boujee on a budget" charcuterie spread for an elevated chill sesh.



Sauvignon Blanc may call France its original home, but this gulp-able grape is making its mark all across the planet, including New Zealand where the varietal has nearly become synonymous with the Kiwi nation. This APA. is emblematic of the best of the best of New Zealand Sauvignon Blanc.

The Māori are the indigenous people of NZ and their word for "layer" is APA, which couldn't be a better fit for the name of this juice. The vino is wonderfully bright and dangerously drinkable with layer upon layer of flavors of lime, perfumed apple blossom, rich nectarine with a touch of that classic grassiness. And it ends with crisp, mineral river rock from a cool mountain stream.



Fresh fish is an easy pairing with this bright Sauv Blanc. Go for a light, flaky white fish filet and top it with some vibrant mango salsa and island rice for a healthy and delicious pairing.



2018 BALLADE SAUVIGNON COLOMBARD

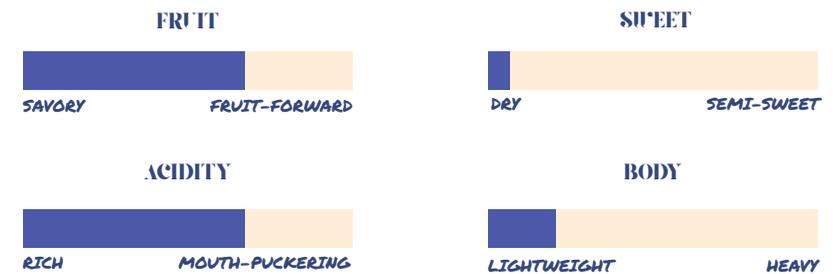
70% SAUVIGNON BLANC, 30% COLOMBARD

CÔTES DE GASCOGNE, FRANCE

NOSE: Like fresh white flowers with an herbaceous dark side

PALATE: Creamy lemon curd, citrus, and grapefruit flavors make for a steely texture and fresh, zippy finish

MOOD: It's your turn to host the weekly watch party for you and your friends' favorite show, and you're going to make sure it gets A LOT more rowdy than usual (even though no one really suggested that approach).



This Sauvignon Blanc-Colombard blend hails from the Southwest part of France. SB is one of the OG grapes. Quiz time! Other Noble Grapes include Merlot, Cabernet, Pinot Noir, Chardonnay, and Riesling. Surprise... they're all French grapes! This is partly thanks to a great marketing campaign enacted unwittingly by King Louis XIV. The monarch developed such a reputation for extravagance and luxury that the rest of the world started to crave all things French, including the wine.

It's also partly just due to the rich wine history in France — they've spent centuries perfecting their craft, priming it for global domination. The Morel family behind this bottle of wine have been tending to their vines since 1927, and cultivate fruit-forward, dry white wines. This bottle is fresh, zippy, and has quite a bit of zest! A fresh and zesty white wine made from young vines growing on sandy and limestone soils. The nose is fresh with fragrances of lemon curd, white flowers, and red grapefruits, while the palate is shimmering creamy citrus.



This Sauvignon Blanc-Colombard is full of zesty and refreshing flavors, so you can't go wrong with a simple, bright citrus salad with chopped walnuts and goat cheese.



2016 LAGOON HILL PINOT GRIS

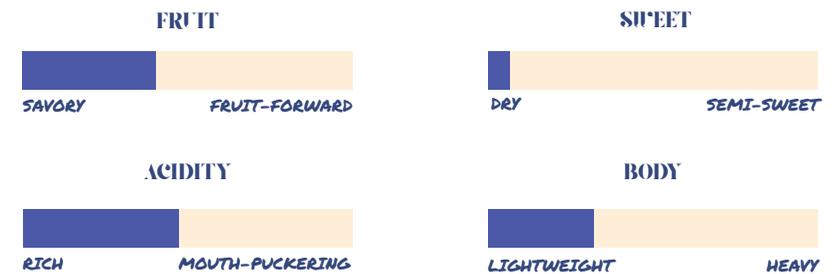
100% PINOT GRIS

MARLBOROUGH, NEW ZEALAND

NOSE: Red apple, lychee, pear, and white peach, like the holy grail of fruit salads

PALATE: Soft and subtle, with delicious apricot and lychee flavors for a silky, textural palate with fresh and lively tropical fruit.

MOOD: A bike ride to a waterfront picnic is the activity of choice on a balmy Saturday afternoon. You throw your shades on and take a leisurely cruise, knowing snacks and a crisp glass of Pinot are your reward for the exercise.



Lagoon Hill is named after an old Riddiford sheep and cattle station in the hills outside of Marlborough, New Zealand. The Riddiford family has owned large tracts of land in the lower North Island since 1850 when they broke in the bush country for suitable grazing for sheep and cattle. Now the land is dotted with vineyards producing world-class vino. The label lettering is designed to reflect the undulating terrain that is so distinctive of the Lagoon Hill property along the coastline.

With a lot of history and a super cool label, the main attraction here is still the juice inside the bottle! Pinot Gris makes for a perfect late winter / early spring wine because it's got just enough body to keep ya warm, but the flavors will take your brain to sunnier places. The nose wafts of red apple, lychee, pear and white peach that give way to a silky, textural palate with fresh and lively tropical fruit.



Cook up a light Asian stir-fry with your favorite vegetables and noodle of choice. A splash of soy, fish sauce, and Thai chili will make a super flavorful and low maintenance meal.

Glossary

ACIDITY

Gives wine a bright, crisp, tart taste and is essential in keeping a wine balanced — acidity balances out sweetness. You can gauge how acidic a wine is by taking note of how much you salivate after your first sip of wine. More saliva = more acid.

BODY

Describes how heavy wine feels on the palate. When determining body, picture the difference between how skim milk feels in your mouth versus how heavy cream feels. If a wine feels like skim milk, it has a lighter body. If it feels more like heavy cream, it has a full body. Acidity, sweetness, tannin and alcohol all affect the body of a wine.

DRY

A “dry wine” is one that does not have a sweet taste. However, even if a wine is technically dry, it can still have a considerable amount of residual sugar that’s concealed by a higher acidity. Example: unsweetened is technically “dry.”

FRUITY

Commonly confused with sweetness (because we affiliate fruit with sweetness), “fruity” describes the presence of fruit flavors in wine. To better understand fruitiness in wine, imagine unsweetened iced tea with lemon squeezed in it. The tea has a fruitiness from the lemon but is still dry because it’s unsweetened.

SWEETNESS

A wine’s sweetness is measured by the amount of naturally occurring sugar — Residual Sugar (RS) — that’s left in the wine at the end of the fermentation process. This sweetness is ranked from bone dry (Brut Nature) to very sweet (doux) and can usually be detected by a slight tingling sensation on the tip of the tongue.

TANNIN

The astringent or “grippy,” almost drying, feeling a red wine leaves in your mouth. A wine’s tannin level is determined by how long the pressed juice sits with the grape seeds and stems, which is where tannins are naturally found. Example: think about how your mouth feels after drinking unsweetened black tea — also high in tannin.

THANKS FOR BEING A MEMBER! DID YOU KNOW...

THE WINE

We’re constantly tracking down, taste-testing and selecting authentic bottles from winemakers around the world — wines that are new to us and hopefully new to you, too. We curate authentic wines rather than bulk blending so that you can truly experience the diverse world of wine.



ADD YOUR FAVORITES

Discovered something you love in your box? Browse our wine shop and stock up on your favorites. Members get exclusive discounts on the wine shop (up to 25% off!) AND free shipping (when you select “No-Rush” shipping at checkout). Hurry! They go fast.



MEMBERSHIP FLEXIBILITY

More in the mood for only red (or white) wine this month? Switch the type of wine you want to receive. Swimming in wine right now and need a break? Log in to manage your membership to fit your wine needs. P.S. We’re now offering 6 packs of all white or all red!



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