

ENDIVE AND CAVIAR SALAD

BY CHRISTOPHER LEE

Endive and caviar salad has become a classic of American restaurants. You can use any kind of caviar, sturgeon being the biggest splurge. Salmon and steelhead caviar are also highly sought after and taste about the same, though steelhead tends to be a bit more delicate. Find them in a specialty-foods shop. If you don't have small arugula, substitute watercress. This simple and elegant salad would be a good choice for a holiday starter. The combination of the briny caviar with peppery arugula flavors and crisp textures is a provocative match for Sommariva's excellent Prosecco.

- | | |
|------------------------------------|--|
| 4 heads Belgian endive | 2–3 red radishes, green tops removed, |
| 1 tablespoon Champagne vinegar | sliced paper-thin |
| 1 tablespoon shallot, finely diced | 8–10 tablespoons (about 6 ounces) |
| 6 tablespoons crème fraîche | salmon or steelhead caviar |
| 1 tablespoon fresh horseradish | A few fingerfuls of small arugula leaves |
| 2 tablespoons grapeseed oil | (or tender watercress) |
| ¼ teaspoon sea salt | |

Trim Belgian endives 1 inch from bottom and discard bottoms. Separate into individual leaves and discard any that are bruised or have browned edges. Rinse in cold water, drain in a colander, and lay on a soft towel. Wash arugula in cold water and gently spin dry. Lay on a separate towel.

Combine Champagne vinegar and chopped shallots in a small bowl and set aside for 10 minutes.

In another bowl, mix crème fraîche, horseradish, grapeseed oil, and salt. Drain shallots in a strainer, saving the vinegar. Set aside shallots. Add vinegar to crème fraîche mixture and whisk. If it seems thick, add a little water.

The dressing should be the thickness of unwhipped heavy cream.

Arrange endive leaves into an attractive mound on each plate. Place slices of radish over endive. Drizzle dressing liberally but delicately. Sprinkle shallots over salad. Spoon a half-teaspoon of caviar into the center of each leaf. Toss arugula leaves over salad. *Voilà!*

Serves 4–5

Christopher Lee was for many years chef of Chez Panisse restaurant and owner of Eccolo restaurant in Berkeley, California.

December 2022







ADVENTURES

PROSECCO DI CONEGLIANO VALDOBBIADENE SUPERIORE BRUT • SOMMARIVA

I've never sipped from a stream running down from the Dolomitic Alps into the foothills of northeastern Italy, but I imagine it would taste as bracing, crisp, and pure as Sommariva's Prosecco Superiore. With its light and elegant notes of citrus and orchard fruit, this is one of the stand-out, exquisitely crafted wines of this region. In the 1970s, Caterino Sommariva moved the family's focus from the high plains of the Veneto to the slopes, which are today among those gorgeous hillsides recognized by UNESCO as a World Heritage Site. This shift meant harder labor, and Cinzia Sommariva—who watched her parents toil away on steep inclines—almost didn't become part of the family *azienda*, lured by less backbreaking careers. But in the end, Cinzia joined, recognizing her father's prescience: that Glera grown along the slopes would gain the greatest complexity, steady maturation, and invigorating sunshine and breezes, resulting in the most beautifully balanced wines. This bottling certainly is evidence of that vision, and the price is encouragement to keep a bottle ready at all times, because great Prosecco always comes in handy. —TOM WOLF

\$18.00 per bottle \$194.40 per case

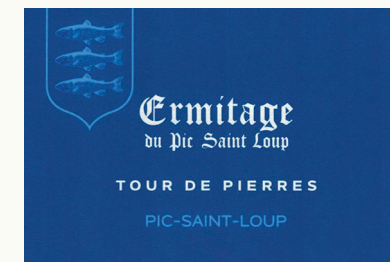


					
Prosecco di Conegliano Valdobbiadene Superiore Brut Sommariva	Glera	Up to 25-year-old vines Mineral-rich, rocky clay	Serve <i>cold</i> 48–52° F Do not decant	Summer pear, orange blossom, bitter almond Bracing, crisp, pure	Drink now
2020 Pic-Saint-Loup Rouge "Tour de Pierres" Ermitage du Pic Saint Loup	50% Syrah, 40% Grenache, 10% Mourvèdre	30- to 40-year-old vines Red clay	Serve <i>slightly cool</i> 58–62° F Decant recommended	Ripe raspberries, black cherries, stones Fresh, elegant, savory	Drink now through 2025

2020 PIC-SAINT-LOUP ROUGE "TOUR DE PIERRES" ERMITAGE DU PIC SAINT LOUP

If Kermit were to publish *Adventures on the Wine Route* today, I wouldn't be surprised if, instead of the southern Rhône's Dentelles de Montmirail, he chose for the cover the breathtaking mountain called Pic Saint-Loup, north of Montpellier. After all, this massive limestone formation in the Languedoc gives its name to the appellation where we work with not one or two, but three different domaines—a testament to Kermit's ardent belief in how phenomenal wines from Pic Saint-Loup can be! As in the southern Rhône, Pic Saint-Loup's leading grapes are Syrah, Grenache, and Mourvèdre, all of which feature in the Ravaille brothers' incredibly vibrant *rouge*. Tasting it, you can't help but marvel how fresh and elegant this cuvée is, the result of one of southern France's ideal terroirs. Receiving abundant rainfall during the winter, Pic Saint-Loup's chalky limestone soils retain water supremely well, allowing these thirty- to forty-year-old vines to stay hydrated and healthy during the hot southern summers. Evoking ripe raspberries, black cherries, and stones, this savory *rouge* is perfect for a winter stew or roast. —TOM WOLF

\$23.00 per bottle \$248.40 per case



KERMIT LYNCH WINE MERCHANT

To reorder any of our Wine Club selections, please give us a call at 510.524.1524 to speak to a salesperson, or send us an email at wineclub@kermitlynch.com.