

---

## BROWN BUTTER *BAGNA CÀUDA*

---

BY GARY PODESTO

*Historically from Piedmont, this sauce means “hot bath” and is traditionally a winter dish meant for sharing. In this riff on the classic, I’ve chosen to cook the butter to the brink of hazelnutty brownness before it meets garlic and anchovies, lending bagna càuda a toasty, savory depth that brightens the classic umami. The nutty beurre noisette frames the anchovy’s salt and the garlic’s sweetness, producing a richer, more complex dip that loves crisp vegetables and rustic bread. Keep the sauce gently warm so the aromas stay vivid and the texture remains silky. The acidity and citrus-herbal notes of Corte Gardoni’s Custozza Mael cut the nutty richness and complement cold weather vegetables like fennel, celery, and radicchio.*

10 garlic cloves, peeled  
5 ounces unsalted butter  
3 ounces extra-virgin olive oil  
4 ounces (20–25 each) anchovy fillets in oil, drained  
1 tablespoon chopped fresh parsley  
Juice and zest of 1 lemon  
Freshly ground black pepper

### FOR DIPPING

Baby potatoes, artichokes; cooked  
Fennel, celery, radicchio, and carrot; shaved raw  
Rustic bread; sliced and lightly toasted



Slice six cloves of garlic paper-thin; crush and finely chop the remaining four cloves.

In a skillet over medium heat, melt butter and cook, whisking occasionally, until the milk solids turn deep golden brown and smell nutty, about 5–7 minutes. Watch closely so it doesn’t burn. Remove from heat and immediately pour browned butter into a heat-proof bowl.

Wipe the skillet clean, add olive oil, and return to very low heat. Add all the garlic and cook slowly, stirring occasionally, until softened and fragrant but not browned, 8–10 minutes.

Return browned butter to the skillet with the softened garlic and oil over low heat. Add anchovy fillets and break them up with a spoon or fork, stirring until they dissolve and the mixture becomes glossy and largely homogeneous, 2–4 minutes.

Finish the sauce with the chopped parsley and lemon juice and zest. Season with plenty of freshly ground black pepper.

Transfer to a small fondue pot, terracotta cazuela, or heat-proof bowl set over a tealight or very low flame to keep warm, but do not boil. Serve immediately with arranged vegetables and bread; offer lemon wedges to brighten.

*Serves 4*

# ADVENTURES

November 2025









---

Gary Podesto is a cook at Chez Panisse restaurant in Berkeley, California, and is the chief culinary collaborator for the Climate Farm School. His work aims to revitalize the ritual of gathering around the hearth and table while promoting the values of edible education and regenerative agriculture. Learn more at [www.garypodesto.net](http://www.garypodesto.net).

**2024 BIANCO DI CUSTOZA “MAEL”  
CORTE GARDONI**

In the western half of Italy’s Veneto region, Garganega reigns as the preeminent Venetian white grape. While it can be vinified on its own—as it often is east of Verona, in some of the best Soave and Gambellara—at Corte Gardoni, near the region’s western border, Garganega serves as the cornerstone of white blends. It is also the kind of variety that the Piccoli family—passionate champions of indigenous Venetian grapes—have become associated with over the last several decades as they’ve resisted homogenization of the local wine scene. In this bottling, Garganega makes up roughly half the blend, with Trebbiano Toscano, Trebbianello, and Riesling all serving as supporting cast. When you combine Garganega, one of Italy’s oldest varieties, with Corte Gardoni’s special glacial soils, you get an exceptionally refreshing and floral *bianco* that would be a dreamy choice at aperitivo alongside Lake Garda, just a few minutes away. Of course, it will serve you just as well at your own backyard cocktail hour alongside Gary Podesto’s brown butter *bagna càuda*. —TOM WOLF

**\$20.00 per bottle    \$216.00 per case**

					
2024 Bianco di Custoza “Mael” <i>Corte Gardoni</i>	40% Garganega, 20% Trebbiano, 20% Trebbianello, 20% Riesling	17- to 35-year-old vines Moraine	Serve <i>cold</i> 48–52°F  Do not decant	Ripe apples, pear, stones  Aromatically complex, precise, refreshing	Drink now through 2030
2024 Alsace Pinot Noir <i>Kuentz-Bas</i>	Pinot Noir	25- to 45-year-old vines Clay, limestone	Serve <i>cool</i> 56–60°F  Decant optional	Black cherry, black tea, spice  Lithe, joyful, versatile	Drink now

**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@kermitylynch.com](mailto:wineclub@kermitylynch.com).

**2024 ALSACE PINOT NOIR  
KUENTZ-BAS**

Few regions in France boast as distinctive a food culture as Alsace. With its *flammekueche*, *choucroute garnie*, *baeckeoffe*, and so much more, this cuisine invites enthusiastic feasting. Enter Kuentz-Bas’s thoroughly food-friendly Pinot Noir, a cuvée that shows the side of the grape that’s all about extroverted *joie de vivre*. Vignerons Jean-Baptiste and Laure Adam grow their Pinot on one hectare of clay and limestone, vinify it whole-cluster, and age it in neutral *foudres*, all with the aim of capturing a lithe expression that sings at table. With lifted notes of black cherry, black tea, and a touch of spice, this is a Pinot Noir I always have on mind at home because it goes with pretty much everything. —TOM WOLF

Pairs well with dumplings, wild mushroom arancini, and braised duck legs with root vegetables.

**\$28.00 per bottle    302.40 per case**



ABOVE *Jean-Baptiste and Laure Adam of Kuentz-Bas.* © Jimmy Hayes  
COVER *The Alsatian village of Ammerschwihr.* © Jimmy Hayes