

## CHICKEN SALTIMBOCCA

BY CHRISTOPHER LEE

*Traditionally made with veal cutlets, the Roman specialty saltimbocca can be equally delicious with chicken breast. The sauce makes it a restaurant dish, but you can easily fix it at home. Ask your butcher to cut scallopini from chicken breasts, or to pound breasts to a ¼-inch thickness—you can also do this yourself. Saltimbocca sings alongside October's Adventures Club wines.*

|                                      |                                      |
|--------------------------------------|--------------------------------------|
| 4 boneless, skinless chicken breasts | ⅓ cup all-purpose flour              |
| 1 teaspoon sea salt                  | 8 tablespoons unsalted butter,       |
| Freshly ground black pepper          | cut into 8 equal pats                |
| 12 paper-thin slices of prosciutto,  | 6 tablespoons capers                 |
| fat untrimmed                        | 2 ounces white wine                  |
| 8 whole 2–3-inch-long fresh sage     | 2 ounces chicken stock               |
| leaves, plus 4–5 roughly chopped     | Juice of ½ lemon, about 1 tablespoon |
| sage leaves                          |                                      |

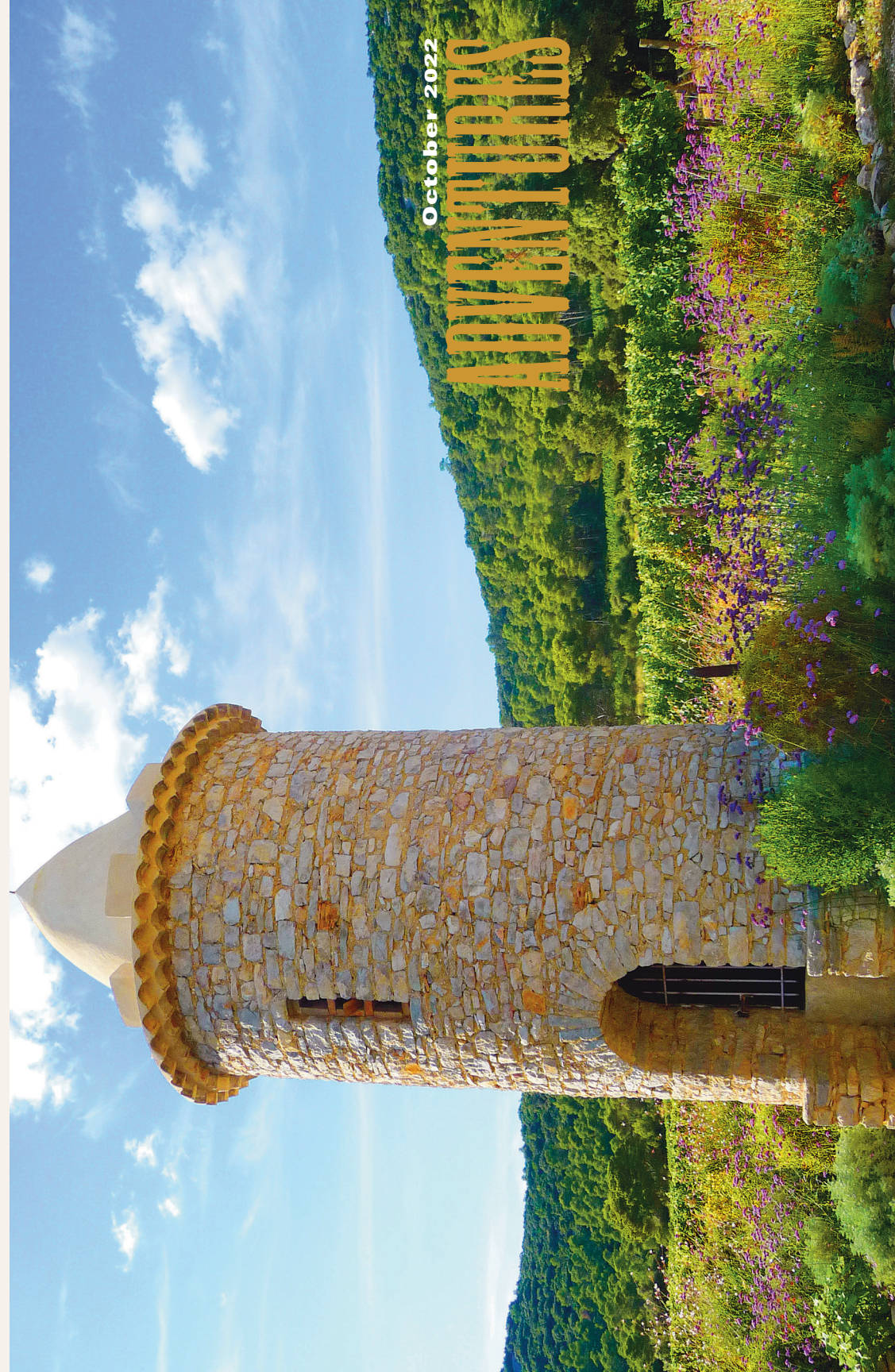
Pound chicken breasts between 2 layers of plastic wrap, or slice breasts ¼ inch thick on the bias. Season with salt and pepper. Lay 2 prosciutto slices on a cutting board, with long edges overlapping. Place 2 sage leaves parallel to each other about 2 inches apart across the slices. Lay a chicken breast on the prosciutto, in the direction of the sage leaves. Wrap prosciutto around breast so prosciutto sticks to itself and creates a closed envelope. Dredge envelope in flour and place on a piece of parchment. Do the same with other 3 chicken breasts.

Melt 2 pats of butter in a medium-hot skillet large enough to hold breasts side by side. Swirl butter to coat pan and add chicken with fold sides up. Shake pan gently to keep chicken from sticking. Brown on first side, about 6 minutes. Turn breasts over and brown second side, 6 minutes more. When chicken is cooked through, transfer to a warm platter while you make the sauce.

Tip off butter if it's burnt. Add chopped sage leaves and capers to the pan. Return pan to heat, add wine and stock, and turn heat to high. Scrape bottom of pan to loosen the browned bits. Reduce liquid to about 2 ounces and turn heat to low. Add remaining butter, 2 pieces at a time, whisking to gradually emulsify into a smooth sauce. Add butter as previous amount melts away. Add lemon juice. Swirl once more and pour finished sauce over chicken breasts. Scrape pan to catch all the capers and chopped sage.

*Serves 4*

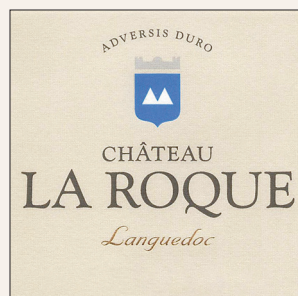
Christopher Lee was for many years chef of Chez Panisse restaurant and owner of Eccolo restaurant in Berkeley, California.











## 2021 LANGUEDOC BLANC CHÂTEAU LA ROQUE

**Few vignerons know** the terroirs of Pic Saint Loup, due north of Montpellier, as well as Cyriaque Rozier. The genius behind both Château La Roque and Château Fontanès, Cyriaque has dedicated himself to this relatively unknown slice of southern France for decades, following organic and biodynamic farming practices to foster a healthy ecosystem among his vines, olive and fruit trees, and surrounding fragrant shrubland. Although white wines may not claim the Pic Saint Loup appellation, which is reserved for reds and rosés, the terroir here is just as conducive to the production of world-class *blancs*. The elevation, cool breezes, and abundant limestone in the soil lead to freshness, finesse, and great minerality in all three colors. Evoking lychee, citrus, and peach, this zesty cuvée has mesmerizing texture, depth, and length, all the while retaining impressive freshness and a chiseled frame. As well as this will serve you as an *apéritif*, it has the substance and character to pair perfectly with a main course of grilled halibut or flounder with a lemon caper sauce. —TOM WOLF



\$26.00 per bottle \$280.80 per case

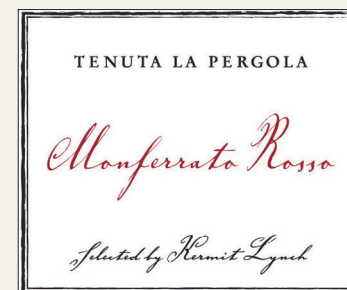
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| 2021 Languedoc Blanc<br>Château La Roque  | 30% Marsanne,<br>30% Rolle,<br>25% Grenache Blanc,<br>15% Viognier/<br>Roussanne    | 30-year-old vines<br>Clay,<br>limestone scree                                       | Serve <i>cold</i><br>48–52° F<br>Do not decant                                      | Lychee, citrus,<br>peach<br>Zesty, textured,<br>fresh                               | Drink now  |
| 2020 Monferrato Rosso<br>Tenuta La Pergola  | 80% Barbera,<br>10% Dolcetto,<br>6.5% Bonarda,<br>3.5% Freisa                       | 15-year-old vines<br>Sand,<br>limestone   | Serve <i>slightly cool</i><br>58–62° F<br>Decant optional                           | Black fruit, violet,<br>stones<br>Velvety, full-bodied, balanced                    | Drink now through 2025   |

## KERMIT LYNCH WINE MERCHANT

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## 2020 MONFERRATO ROSSO TENUTA LA PERGOLA

**From the hills of northwestern Italy,** between the Ligurian Sea and the Alps, comes this Monferrato Rosso, a country blend of Piemonte's classic red grape varieties: Barbera, Dolcetto, Bonarda, and Freisa. The ultimate lunchtime *carafe rosso*, it shows exquisite balance—just the right amount of tannin and acidity—and yields almost infinite pairing options, from pasta with your favorite bolognese sauce to burritos with a little bit of spice. As consistently delicious as our Piemontese house *rosso* tastes, it is not by any means identical year after year. Depending on vintage conditions, the blend changes, and in 2020, Alessandra Bodda upped the percentage of Barbera, imbuing this bottle with a little more body and bite than usual, making it an ideal companion for fall dishes like braised short ribs, long-simmering *ragù*, or Chris Lee's chicken saltimbocca. —TOM WOLF



\$16.00 per bottle \$172.80 per case

RIGHT  
Pergola-trained vines.  
© Tenuta La Pergola

COVER  
An old tower at  
Château La Roque.  
© Château La Roque

