

## PAN-ROASTED MUSHROOM & ROMANO BEAN SALAD

BY GARY PODESTO

*Wild mushrooms abound in the wetter months, but when rain is not falling in Northern California we must make do with what is abundant at the market. Cultivated mushrooms can be suitable surrogates for their more feral counterparts, offering a variety of flavors and textures while delivering an earthy, savory foundation to all sorts of dishes. As we transition from summer to fall (in a “shoulder” season I call second summer), we see the tomatoes and peppers peaking, the corn waning, and the hard squashes starting. The delicate haricot verts are done, but the more substantial Romano beans are still there, some growing to nearly a foot long! This savory salad—simply boiled and tossed with pan-roasted mushrooms and a little sherry vinegar—would be a great accompaniment to a grass-fed hanger steak and this month’s selection from Bernard Baudry in Chinon, a classic example of 100% Cabernet Franc from an appellation with a deep culinary history. If you do happen to get some wild porcini mushrooms (or cèpes as they’d be called in Chinon), you would be well served to try this preparation.*

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| 2 cups cooked cannellini beans, with cooking liquid reserved | 8 ounces maitake mushrooms, broken into large pieces |
| 1 tablespoon lemon juice                                     | 8 ounces shiitake mushrooms, cut into ½-inch slices  |
| 6 tablespoons extra-virgin olive oil, divided                | Sherry vinegar                                       |
| 4 garlic cloves, finely grated                               | Pepper   |
| Kosher salt  | ⅓ cup parsley leaves, roughly chopped                |
| 1½ pounds Romano beans, ends trimmed                         | 1 tablespoon toasted sesame seeds                    |

Puree cannellini beans, lemon juice, 3 tablespoons oil, half the garlic, and 3 tablespoons of the bean cooking liquid in a blender until smooth, adding more liquid by the tablespoonful as needed to loosen if it doesn’t blend smoothly. Season with salt to taste.

Bring a large pot of water to a boil and season with salt until it tastes like the ocean. Cook Romano beans until tender, with no crunch or squeak when tasted, about 2–3 minutes. Drain the beans and spread out on a sheet pan to cool.

Heat 2 tablespoons oil in a large skillet over medium-high heat until shimmering. Add mushrooms and cook, tossing occasionally, until browned and crispy, 8–10 minutes. Turn off heat and season with a few generous dashes of sherry vinegar, salt, pepper, parsley, and the rest of the garlic. Transfer to a large mixing bowl and toss with the cooked romano beans, a splash of olive oil, and season to taste with more salt or lemon juice as needed.

Place an artful dollop of white bean puree on the plate, followed by a tumble of mushrooms and romano beans. Sprinkle on the sesame seeds to finish.

*Serves about 4–6*

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).



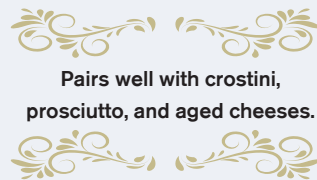
# ADVENTURES



## 2022 PROSECCO TREVISO *SUI LIEVITI* • GREGOLETTO

**his is Prosecco?** my wife asked, doing a double take when she took her first sip of this wine last month. “I’ve never enjoyed a Prosecco like this before.” She hadn’t seen me pop the crown cap off the bottle, the first clue that Gregoletto’s rendition of this famous Venetian wine style has nothing to do with the oceans of sparklers sitting on supermarket shelves bearing the Prosecco name. But when we both took our first sips, we immediately sensed a vibrance and depth of character that are rarely seen in wines from the hills between the Piave River and the Alps. Founded in 1600, Gregoletto has stayed true to traditional and artisanal Prosecco, aged on its lees and bottled unfiltered after its second fermentation. This practice all but ensures that, when you open your bottle, what you’ll taste is incredibly alive and full of flavor. Combine this classic, but now extremely rare winemaking technique with organic farming practices and you have a fresh and scintillating bottle of wine that will make it hard to see Prosecco the same way again. —TOM WOLF

**\$21.00 per bottle    \$226.80 per case**



ABOVE *Gregoletto, in the heart of the Prosecco DOCG.* © Luigi Immagini  
COVER *Matthieu Baudry amid his vines in Chinon.* © Jimmy Hayes

## 2021 CHINON “LE DOMAINE” • BERNARD BAUDRY

**can’t think of many wines** that are better suited to the transition to fall than the Baudry family’s Chinon “Le Domaine.” Made from its highest-elevation vineyard in Chinon, on a sandy and gravelly limestone plateau overlooking the Loire River, this *rouge* shows a brambly and leafy side of Cabernet Franc that evokes walking in the woods in autumn. For what is the domaine’s flagship cuvée, second-generation vigneron Matthieu Baudry ferments his organically grown Cabernet Franc for two weeks in cement vats before aging it for fifteen months in cement and neutral oak vats. The result is a lithe and pure expression of the Loire’s great red grape, evoking blackberries, currants, and earth. As for pairings, this Chinon offers a wonderful match for either the last vegetables harvested from the garden or the stew you have planned for the first chilly night ahead. You can’t go wrong pairing it with a tomato tart, lentil and mushroom shepherd’s pie, or simple roast chicken. —TOM WOLF

**\$29.00 per bottle    \$313.20 per case**

					
2022 Prosecco Treviso <i>Sui Lieviti</i> <i>Gregoletto</i>	Glera	20-year-old vines, on average  Sandstone, marl	Serve <i>cold</i> 46–52°F  Do not decant*	Pear, almond, lime  Vibrant, crisp, bone-dry	Drink now
2021 Chinon “Le Domaine” <i>Bernard Baudry</i>	Cabernet Franc	30- to 35-year-old vines  Sand, gravel, limestone	Serve <i>cool</i> 56–60°F  Decant optional	Blackberries, currants, turned earth  Lithe, delicate, versatile	Drink now through 2030

\*Allow sediment to settle and pour off lees, or, for a cloudier pour, gently invert bottle before opening.

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