

## GRILLED QUAIL WITH HERB BREAD CRUMBS

by Christopher Lee

*Quail are delicious birds that are not always easy to find, but a good local butcher should be able to locate some for you. Buy the quail fresh, if possible, as once they're frozen, they lose their juices on the grill. The recipe makes a little more sauce than you might need for one batch of quail, but it's great to have on hand the next day. The herby boldness of the sauce is perfect for this month's serious reds—Thévenet's 2020 Morgon and Riofava's deep Nero d'Avola.*

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| 8 fresh boneless quail   | 1/8 teaspoon fennel seeds,<br>crushed          |
| 5 ounces extra-virgin olive oil                                  | 1/2 teaspoon garlic, grated                    |
| 1 1/2 ounces sweet wine, such as<br>Beaumes-de-Venise or Banyuls | 1/2 teaspoon lemon zest,<br>grated             |
| 2 teaspoons kosher salt  | 1/2 teaspoon orange zest,<br>grated            |
| Cracked black pepper, preferably<br>Tellicherry                  | 1/4 teaspoon cayenne pepper                    |
| 1 teaspoon Italian parsley, finely<br>chopped                    | 3 cups dried bread crumbs,<br>coarsely crushed |
| 1/2 teaspoon fresh sage, finely<br>chopped                       | 2 ounces almonds, lightly<br>toasted, crushed  |
| 1/2 teaspoon fresh rosemary leaves,<br>finely chopped            |  |

Drizzle quail with 2 ounces olive oil and the sweet wine. Season with 1 teaspoon kosher salt and a few grinds of black pepper. Set aside to marinate for at least 1 hour. If marinating for longer, refrigerate, then remove from refrigerator an hour before cooking.

Combine parsley, sage, rosemary, fennel seed, garlic, lemon and orange zest, cayenne pepper, bread crumbs, almonds, and 1/2 teaspoon kosher salt. Add remaining 3 ounces olive oil and stir to combine.

Season quail again lightly with salt. Grill quail over medium heat until browned and crisp, turning often, until the legs have relaxed, about 15 minutes. Rest quail loosely covered with foil for 3 minutes.

Place quail on a warm platter and drizzle with bread-crumbs salsa. Serve the remaining bread-crumbs salsa on the side.

*Serves 4*



Christopher Lee is a former head chef of Chez Panisse and Eccolo restaurants in Berkeley and co-founder of Pop-Up General Store in Oakland. Visit his website: [oldfashionedbutcher.com](http://oldfashionedbutcher.com).

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ROUGE



## 2016 ELORO NERO D'AVOLA "SCIÀVÈ" RIOFAVARA

**U**NFURL THE MAP in which Riofava's Sciavè bottle is wrapped and find Sicily's southeastern tip. Here, at one of Europe's southernmost sites, Riofava's Massimo Padova makes wines in the Noto Valley, just minutes from the town that gave Nero d'Avola its name. Nero d'Avola is one of the island's renowned grapes, and the variety shines in this bottling. Or maybe *shine* is the wrong word, as this is a dark and dense cuvée, which sings in a low and soulful register. In any case, Riofava's Sciavè is undeniably one of the outstanding examples of Nero d'Avola from the Noto Valley, delivering a mesmerizing balancing act of depth and lift. Structured and earthy, with notes of tobacco, leather, and dark fruit, it is simultaneously succulent and lively as a result of the impressive spine of acidity that runs through the wine. Pair it with a hearty pasta or Chris Lee's grilled quail with herb bread crumbs. —Tom Wolf

\$35.00 PER BOTTLE \$378.00 PER CASE



RIGHT  
Massimo Padova.  
© Gail Skoff

COVER  
Sunset at Riofava.  
© Gail Skoff

## 2020 MORGON "VIEILLES VIGNES" JEAN PAUL & CHARLY THÉVENET





**W**HILE I HAVEN'T conducted thorough research, I think it's fair to say Charly Thévenet may just be the strongest vigneron in France. As if working in the vines and cellar weren't physically grueling enough, Charly spends so much of his free time lifting weights and doing cardio that, meeting him, you might think you've come upon not a winemaker but a professional running back. I mention this because it's the first thing you notice about Charly and also because, when you taste his Morgon, it is striking that such a pretty and sensual red wine comes from a man who's seemingly all about power. It clicks when you realize this is the son of Gang of Four legend Jean Paul Thévenet, one of the vignerons responsible for raising the bar in Beaujolais decades ago. Notes of pomegranate, raspberry, and rose petal abound in the glass, and the beautiful acidity makes this bottle incredibly versatile at table. Welcome to the next generation of the Gang of Four. —Tom Wolf

\$40.00 PER BOTTLE \$432.00 PER CASE

*Morgon 2020*

*"Vieilles Vignes"*

*Jean Paul & Charly Thévenet*

					
2016 Eloro Nero d'Avola "Sciavè" <i>Riofava</i>	Nero d'Avola	19-, 43-year-old vines Limestone, clay, marl	Serve <i>slightly cool</i> 58–62° F Decant 1–2 hours	Dark fruit, tobacco, leather Dense, brooding, concentrated	Drink now through 2030
2020 Morgon "Vieilles Vignes" <i>Jean Paul &amp; Charly Thévenet</i>	Gamay	70-year-old vines Decomposed granite, sand	Serve <i>slightly cool</i> 56–60° F Decant optional	Pomegranate, raspberry, rose petal Fresh, fragrant, elegant	Drink now through 2030

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