

GRILLED FLANK STEAK WITH MUSHROOM AND GREEN PEPPERCORN SAUCE

by Georgeanne Brennan

When a French friend, who is an excellent cook, came to visit one winter night, he brought dinner with him. From his bag he pulled a marinating flank steak, some mushrooms, a shallot, cream, a small jar of green peppercorns, and a bottle of red wine. "I assume you have butter," he said. Within half an hour he transformed the ingredients into a fine dining experience. My modest kitchen table rose to the occasion, set with linens and candles, and we settled into a convivial evening, savoring the food and wine. I don't remember the wine he brought, but the Chinon Les Grézeaux makes a magical pairing with the steak and sauce. For an excellent vegetarian meal, use portobello mushrooms instead of steak. Marinate mushrooms for 30 minutes or simply brush with olive oil, salt, and pepper before grilling.

MARINADE

- ½ cup extra-virgin olive oil
- ½ cup Meyer lemon juice
(about 4 lemons)
- 2 tablespoons red wine vinegar
- 3 sprigs fresh thyme or
½ teaspoon dried thyme
- 1 bay leaf
- 2 cloves garlic, crushed and
minced
- 1 teaspoon sea salt
- ½ teaspoon black pepper
- 1 flank steak, about 1½ to
1¾ pounds

SAUCE

- 4 tablespoons unsalted butter
- 3 tablespoons minced shallot
- ½ to ¾ pound button
mushrooms, sliced
- ½ teaspoon sea salt
- 1½ cups heavy cream
- 2 teaspoons green
peppercorns, drained

Combine all marinade ingredients in a zip-lock bag or other container you can seal. Add steak and marinate 2 to 3 hours, up to overnight.

For the sauce, melt butter in a saucepan over medium-high heat. Add shallots and sauté 1 to 2 minutes. Add mushrooms, sprinkle with salt, and sauté until soft and some of their juices are released, 3 to 4 minutes. Add cream and continue to cook over medium-high heat until reduced to a sauce thick enough to coat the back of a spoon, about 10 minutes. Cover and set aside.

Heat a grill or, over high heat, a stove-top grill pan. When it is hot, remove steak from marinade and place it on the grill. Grill about 3 minutes per side, or until a thermometer registers 130–135°F for medium rare and 135–140°F for medium.

Remove to a cutting board and let rest 10 minutes. Slice against the grain on a slight diagonal, making slices ¼ inch thick. Add any collected juices to the sauce.

Remove cover from saucepan, add green peppercorns, and gently bring to just below a boil.

Arrange meat on a platter or individual dinner plates and drizzle with the sauce. *Serves 3-4*



The James Beard award-winning cookbook author Georgeanne Brennan is also the author of the best-selling food memoir *A Pig in Provence*. She continues to write about food and cooking from her longtime homes in Provence and in Northern California, where she co-owns an aperitif wine bar. You can find more of her recipes at www.georgeannebrennan.com.









JANUARY 2025

ROUGE

2022 CHINON “LES GRÉZEAUX” BERNARD BAUDRY

WHAT I WOULD HAVE GIVEN to be a fly on the wall, a few years ago, in the Baudry family’s dining room, where Henriette’s famed pâté, an assortment of Loire cheeses, and baguettes sat atop the table among half a dozen vintages of white and red Chinon dating back several decades. The occasion? Bernard Baudry, his wife, Henriette, and their son Matthieu were hosting Charles Joguet and his wife, Monique, as well as a couple of French journalists who knew the Baudrys and wanted to meet the Joguets. Just a casual dinner between two iconic French wine families. Like Charles Joguet—a central character in Kermit’s book—Bernard Baudry was one of the Loire Valley’s early proponents of differentiating vineyards according to terroir and making a range of wines that spoke to each terroir’s unique qualities. Among the handful of the domaine’s most ambitious cuvées, Les Grézeaux comes from the oldest vines that dig deep into gravelly, alluvial soil near the Vienne River. Accordingly, this cuvée is always particularly stony, chiseled, and yet silky. Evoking brambly fruit and graphite, it is beautiful today and will evolve into a stunner in ten years’ time. —Tom Wolf

\$36.00 PER BOTTLE \$388.80 PER CASE

					
2022 Chinon “Les Grézeaux” Bernard Baudry	Cabernet Franc	65-year-old vines Gravel, clay	Serve <i>slightly cool</i> 58–62°F Decant recommended	Brambly fruit, forest floor, graphite Structured, silky, age-worthy	Drink now through 2035
2022 Bourgogne Rouge “Garance” Domaine Montanet-Thoden	Pinot Noir	Vines planted between mid- 1990s and early 2000s Clay, limestone	Serve <i>cool</i> 56–60°F Decant optional	Red cherries, black tea, spice Juicy, joyful, pure	Drink now through 2028

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2022 BOURGOGNE ROUGE “GARANCE” DOMAINE MONTANET-THODEN

IN A WAY, IT’S A BLESSING that Valentin Montanet’s northern corner of Burgundy isn’t home to any *premiers* or *grands crus*. Under no pressure to do anything too grand or fussy with Pinot Noir, Valentin’s greatest ambition is to make the most pure and joyous bistro Bourgogne rouge possible from the cooler-climate terroirs around Vézelay. This is why you’ll find his wines, like this Garance, on the shelves or in the cellars at the hippest wine bars and bistros in Paris or Montreal. They are so much fun to drink while

Pairs well with herb roast chicken, chana masala, and baked salmon.

possessing the classic Burgundian Pinot Noir notes of red cherries, black tea, and a touch of spice. When I visited the domaine last spring, Valentin served a bottle of his Garance alongside his region’s famous Bresse chicken and mashed potatoes, but I recently enjoyed this lithe and exuberant red with chana masala and samosas filled with potatoes and peas. It goes with pretty much everything. —Tom Wolf

\$42.00 PER BOTTLE
\$453.60 PER CASE



ABOVE Montanet-Thoden vigneron Valentin Montanet. © Jimmy Hayes

COVER The Baudry cellar. © Jimmy Hayes