

RIB STEAK GRILLED OVER ROSEMARY

with Arugula, Tomatoes, and Parmigiano

by Christopher Lee

I first tasted this dish decades ago at Trattoria Mario in Florence. It's a take on Bistecca alla fiorentina, the ubiquitous Tuscan specialty. The steak is sliced and buried under a tangle of spicy arugula leaves and ripe cherry tomatoes. My conceit is the anchovy vinaigrette. The dish is capped with a blizzard of shaved Parmigiano. Build your fire with wood coals, hardwood, or fruitwood. Sear the steak on the grill set down low over well-tempered embers—no flames—to produce a nicely crusted steak, juicy within. Turn the steak frequently to cook it evenly throughout. The smoking rosemary branches laid on the embers suggest a hidden touch of deliciousness, and, though my initial taste of it was in Italy, the herby smoke brings out the garrigue in Mas Champart's Saint-Chinian Causse du Bousquet.

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| Rib eye or New York steak 2–2½ inches thick, about 2 pounds | 10 or 12 mature branches of rosemary, stems nearly the thickness of a pencil |
| 1 tablespoon freshly cracked Tellicherry or other black pepper | 1½–2 cups ripe tomatoes: Sweet 100s, Sungolds, or small Early Girls |
| 2 tablespoons olive oil | A big bowl of arugula |
| | 4 ounces Parmigiano-Reggiano cheese |

Rub steak liberally with cracked pepper and drizzle with olive oil. Set aside while you build your fire. Burn down fire for about 1 hour until you have a full bed of coals. Place the grill over the coals to heat it thoroughly. Lay a couple of rosemary branches on the coals and let them smolder. Place steak in center of grill and leave it untouched for 3 or 4 minutes, then turn the steak every 3 or 4 minutes, to ensure even cooking. Add a rosemary branch or two at each turning to maintain smoke. Midway through, crisp the fat by turning steak on its fatty edge for a few minutes. Grill steak to internal temperature of 120° F. Rest steak for 6 minutes before slicing pieces 1 inch thick. Place slices on a warm platter or wooden serving board in the order they were cut. Drizzle steak with your best extra-virgin olive oil and sprinkle with flaky salt. Cut tomatoes in half through stem (which helps hold them together) and toss with arugula anchovy vinaigrette. Place salad on top of steak, and shave Parmigiano generously over the top.

Serves 4

ANCHOVY VINAIGRETTE

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| 1 shallot, peeled, finely chopped | 1½ tablespoons chopped anchovy fillets in oil or | Macerate shallot in vinegar for 20 minutes. Stir anchovy into vinegar and add salt. |
| 2 tablespoons red wine vinegar | 1 tablespoon anchovy paste | Whisk oil into vinegar. |
| | Pinch sea salt | |
| | ½ cup olive oil | |



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.



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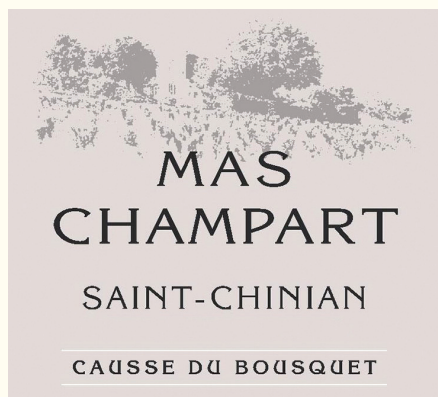
ROUGE







2017 SAINT-CHINIAN “CAUSSE DU BOUSQUET” MAS CHAMPART

JUST AS THERE IS A WORLD OF DIFFERENCE between a moderate suntan and a sunburn, there is a gulf of pleasure between wines that show their warmth and solar exposure in subtle ways and those that scream “I’ve been out in the sun too long!” This Causse du Bousquet, from the rugged, wind-swept appellation of Saint-Chinian, west of Montpellier, has a handsome tan. The summers here are hot, and 2017’s was no exception, but the combination of Matthieu Champart’s expert work in the vines and his wife Isabelle’s deft touch in the cellar creates reds that are earthy and spicy on one hand, and still fresh and vibrant on the other. They transport you to a gently sunny afternoon on a terrace in the south of France. Made mostly of Syrah, the Causse du Bousquet makes me imagine warmed black olives gently pressed with a mortar and pestle. With your southern French lunch table topped with a bowl of blackberries and just-poured, fragrant espresso, you have a sense of the magic aromas and flavors of this quintessentially southern *rouge*. —Tom Wolf

\$28.00 PER BOTTLE

\$302.40 PER CASE



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|---|---|---|---|---|---|
| 2017 Saint-Chinian “Causse du Bousquet” <i>Mas Champart</i> | 74% Syrah, 10% Carignan, 6% Grenache, 6% Mourvèdre, 4% Cinsault | 15–110-year-old vines, varying by grape Marl, clay, limestone | Serve <i>slightly cool</i> 58–62° F Decant 1–2 hours | Black olives, blackberries, espresso Earthy, spicy, fresh | Drink now through 2030 |
| 2015 Chianti Classico Riserva <i>Podere Campriano</i> | Sangiovese | Vines planted in 2001 Limestone | Serve <i>slightly cool</i> 58–62° F Decant optional | Cherries, blackberries, undergrowth Fresh, juicy, versatile | Drink now through 2030 |

2015 CHIANTI CLASSICO RISERVA PODERE CAMPRIANO

IN 1716, THE GRAND DUKE OF TUSCANY Cosimo III de’ Medici wanted Chianti officially marked on the map, and therefore obtained the first-ever legal boundary for a wine district. That zone, which stretches roughly from Florence to Siena, remains the heart of the Chianti Classico DOCG today, encompassing eight villages. Unfortunately, no further specification within the Chianti Classico denomination highlights the different village *terroirs*, much less the specific parcels within them. This wine comes from the commune of Greve in Chianti, and the specific parcel is surrounded by wild forest, but no authorized regional classification indicates this special site, such as you might find in the Côte d’Or or Barolo. Campriano does, however, give an unofficial hint on their label with the allusion to *Balze di Montefioralle*, which refers to the “cliffs of Montefioralle,” a small village overlooking the town of Greve in Chianti. After tasting this incredibly pure Sangiovese, you won’t forget the parcel’s proximity to woods: it is perennially Campriano’s bottling with the most irresistible and *terroir*-reminiscent notes of earth and undergrowth. This will pair extremely well with a variety of dishes, but I recommend



trying it with grilled chicken or steak (see Chris Lee’s recipe), or a mushroom pasta. —Tom Wolf

\$44.00 PER BOTTLE

\$475.20 PER CASE



ABOVE
Luca Polga and
Elena Lapini.
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COVER Isabelle Champart.
© Gail Skoff

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