SALADE DU MARCHÉ

by Georgeanne Brennan

A few years ago, I was on an adventure in the Loire, looking for a specific field of flageolet beans. Once we found it, I was eager for lunch, and we headed toward the Loire River, sure we'd find a riverside café. We did. It was in a small village where the market was just finishing. We found a table and opted for the "Salade du Marché" and a glass of Cabernet Franc, reminiscent of "Les Petites Roches." The salad was topped with smoked duck and thick slices of terrine de foie gras, but here I've used a creamy duck liver and pork mousse instead.

ς tablespoons extra-virgin olive oil

- 1 tablespoon sherry vinegar
- ½ teaspoon Dijon mustard
- т tablespoon honey
- ½ teaspoon sea salt

8 slices ciabatta

- 1½ cups baby arugula
- 4 cups torn red lettuce leaves
- 12 cherry tomatoes, halved
- ½ cup peeled, finely cubed cucumber
- 24 thin slices smoked duck breast, about 6 ounces, or substitute 12 slices prosciutto, halved, about 3 ounces
- 5 ounces duck liver and pork mousse, cut into 24 rectangular slices, each about ½ inch wide, 3 inches long, and ¼ inch thick

In a salad bowl, whisk together the olive oil and vinegar. Add the mustard, honey, and salt and whisk until the honey is fully incorporated. Taste. The mixture should be slightly sweet. If it is too sharp, add a little more honey.

Add the arugula, lettuce, cherry tomato halves, and cucumber. Gently toss, and then divide equally among 4 plates or shallow bowls.

Arrange 6 slices of duck breast and 6 slices of mousse across the top of each salad.

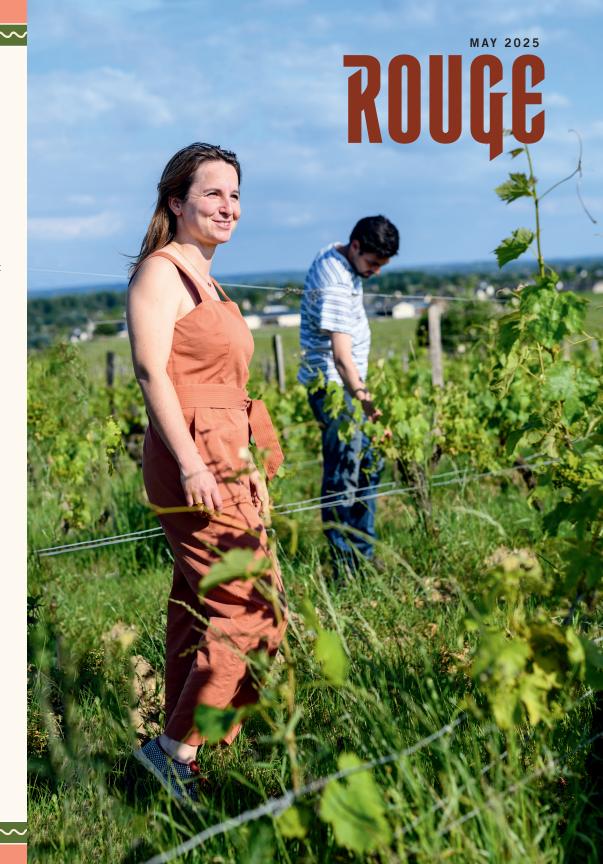
Toast the ciabatta and add 2 pieces to each salad plate.

Serve immediately.

Serves 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.



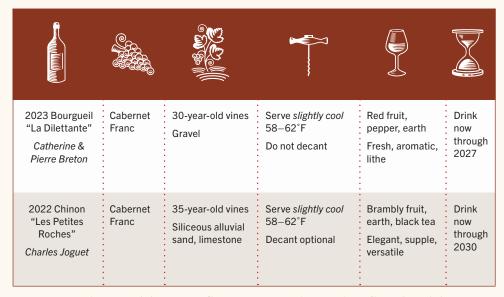
2023 BOURGUEIL "LA DILETTANTE" **CATHERINE & PIERRE BRETON**

HEN YOU LOOK AT THE RANGE of around twenty wines made by the widely beloved Breton family, you might assume they're referring to themselves with the "dilettante" moniker. And they are—in their usual tongue-incheek way. But with every bottle you open from this range, it's impossible not to be impressed not only by the full dedication of the family to each cuvée but also by the unique char-

6666000 Pairs with baked salmon, grilled lamb kebabs, and eggplant croquettes.

acter of each one. La Dilettante—i.e., "The Dabbler"—takes Cabernet Franc from 2 hectares of gravelly soils in Bourgueil and ushers it through whole-cluster carbonic maceration without any sulfur. It then ages in egg-shaped cement vessels until the spring after harvest before bottling. This is not how the family produces all of their reds, but with La Dilettante they aim for intoxicating perfume, a lithe frame, low alcohol, and fresh fruit, so each of these steps plays a crucial role. If you have been searching for an elegant and joyous red to bring to your spring picnics and summer barbecues in the months ahead, look no further. —Tom Wolf

\$37.00 PER BOTTLE \$399.60 PER CASE



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2022 CHINON "LES PETITES ROCHES" **CHARLES JOGUET**

F YOU HAVEN'T READ Kermit's book Adventures on the Wine Route lately, I suggest picking it up when you pop open Joguet's Chinon "Les Petites Roches" and flip to the chapter on the Loire. One of the chapter's protagonists, Charles Joguet counts among the most interesting characters in the entire book, and in the decades since Kermit started importing his wines in the 1970s, he has become one of the most esteemed vignerons throughout France and beyond. Charles is now in his nineties and has passed the reins to vigneron Kevin Fontaine, but this domaine continues to produce some of our most classic and quintessential cuvées today. Les Petites Roches is an ideal introduction to the village Charles helped put on the French wine map, and it shows a more succulent and tightly coiled side of Cabernet Franc right out of the gate than the Bretons' Dilettante. That said, if you pour yourself a glass over two or three nights,



you might find a different side of this cuvée on center stage each night. One night, you might get a little more brambly fruit and pomegranate. The next, you might get a little more earth and black tea. Whatever the expression, it will pair beautifully with Georgeanne Brennan's salade du marché! —Tom Wolf

\$32.00 PER BOTTLE \$345.60 PER CASE

LEFT Joguet vigneron Kevin Fontaine. © Jimmy Hayes COVER France Breton with her husband, Baptiste Desrousseaux. © Jimmy Hayes