

## GERVAIS & VINE WINE CLUB'S Wine Tips

As a Wine Lover, you have either gone, or are planning to someday go to, one of the many 'wine country' areas of the world. Most of these areas are everything you ever expected—beautiful, picturesque and always somewhere you'd like to move to immediately. Because of this intoxicating mix, you will find yourself purchasing wine at many of the wineries you visit. However, you need to be careful of what you buy. With new airline regulations and shipping costs, be careful not to purchase wines you can buy in your own local wine shop, as this will cost you a fortune and it will be a HUGE waste of money. ALWAYS ask a winery which wines aren't available in your area and which are 'winery only' wines. These are usually low volume wines that the winemaker is toying with or something they had very little of. This makes it special and there's more of a 'story' behind it when you break it open at your next dinner party. After all, shipping a bottle you can buy at your local wine shop across the world, then bragging about it at your dinner party just make you look like Homer Simpson.



## GERVAIS & VINE WINE CLUB NOTES MARCH 2008

### Five Spice Halibut with Ginger and Onion

2 tablespoons peanut oil  
1 small onion, thinly sliced  
Salt, Pepper and Chinese 5 Spice  
One 1 1/2-inch piece of fresh ginger, peeled and julienned  
Two 6-8oz pieces of Halibut  
Soy sauce, for drizzling  
1 teaspoon Asian sesame oil  
2 tablespoons chopped cilantro  
1 scallion, cut into 2-inch julienne strips

Heat 1 tablespoon of the peanut oil in a small skillet. Add the onion and a pinch of salt and cook over high heat, stirring once or twice, until browned, about 2 minutes. Transfer to a small bowl and stir in the ginger.

Preheat oven to 400. Lightly coat halibut with oil and season lightly with salt, pepper and 5 spice. Place on an ovenable dish and roast fish for 14-20 minutes depending on thickness. Remove from oven and set fish on serving plate.

Drizzle the fish with soy sauce. In a small skillet, warm the remaining 1 tablespoon of peanut oil with the sesame oil over moderately high heat, then pour it over the fish. Sprinkle with the cilantro and scallion and serve with a glass of Yalumba Viognier.

Cheers!

### Moroccan-grilled Lamb Chops

8 lamb rib chops (2 1/2 pounds)  
3/4 cup Greek yogurt  
1/4 cup heavy cream  
3 tablespoons fresh lemon juice  
One 3-inch piece of fresh ginger, peeled and minced  
4 large garlic cloves, minced  
1 tablespoon malt vinegar  
1 tablespoon garam masala  
1 tablespoon ground cumin  
1 tablespoon paprika  
1/2 teaspoon cayenne pepper  
1/4 teaspoon freshly grated nutmeg  
Kosher salt  
2 tablespoons vegetable oil  
3 tablespoons unsalted butter, melted

In a large bowl, whisk the yogurt with the heavy cream, lemon juice, ginger, garlic, malt vinegar, garam masala, cumin, paprika, cayenne, mace, nutmeg and 1 teaspoon of salt. Transfer the lamb chops to the marinade and turn to coat, then cover and refrigerate overnight.

Add the oil to the marinade and toss with the lamb chops. Remove chops from marinade.

Light a grill. Season the chops with salt and grill over moderately high heat for 8 minutes, turning once, until well browned. Brush both sides of the chops with the melted butter and grill for another 2 minutes per side for medium-rare.