

VOLUME 2 CAPITAL DISTRICT 2007

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## Grilled Nectarines with Chilled Mascarpone and Lavender Honey

Note: If you have a good aged balsamic in your pantry, drizzle a little on top.

- 2 nectarines, fairly firm
- 1 small tub (8 ounces) mascarpone (2 ounces per serving)
- 2 tablespoons lavender honey
- 4 sprigs fresh lavender

Preheat the grill to medium high. Halve the nectarines and remove the pits. Set aside.

Place the mascarpone in a bowl and whisk in the honey. Place the mixture in the freezer for 20 minutes.

Wipe the grill with vegetable oil, place the nectarines flat side down, and cook for 3 to 4 minutes. Turn and cook for an additional 2 minutes until slightly charred and softened.

Place the fruit into serving bowls and scoop 2 ounces of the chilled mascarpone into the center of each nectarine. Garnish with a sprig of lavender and serve immediately.

## WINE PAIRINGS

### SEA SCALLOPS:

#### **BARGAIN:** Lafage Côte Est 2006

An inexpensive white blend from southwestern France, this dry wine has body, brightness, and balance. Lafage's wines tend to be well-made, earth-friendly value wines, and this is no exception. \$12

#### **SPLURGE:** Domaine DuBagnol

**Cassis Blanc 2005** A very good (and little known) southern French white wine, this Cassis Blanc is a dry, elegant, and restrained wine that goes well with seafood. \$25

### GRILLED NECTARINES

#### **BARGAIN:** Roederer Estate Anderson

**Valley Brut NV** Dry and bright, with fine small bubbles, this California sparkler would be a welcoming and refreshing contrast to sweets. \$18

#### **SPLURGE:** Moulin Touchais 1971

A rare treat—30+-year-old finely balanced chenin blanc from the Loire Valley. Sherry notes combine with caramel flavor and a surprisingly lively fresh fruit element. A delightful mouth feel and long, smooth finish. \$75

—MICHAEL ALBIN, HUDSON WINE MERCHANTS

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## Chef Under 40

CHEF DAN SPITZ FINDS MINIMALIST WORKS

### THE MENU

SERVES 4

#### Heirloom Tomato Gazpacho

**Grilled Sea Scallops with Sweet Corn, Grilled Red Onion, and Cherry Tomato Salad**

**Grilled Nectarines with Chilled Mascarpone and Lavender Honey**

If you are what you eat, then dining at the **Beekman Street Bistro** in Saratoga Springs, New York, makes you a partner in the local food movement. **Chef Dan Spitz** goes to great, some might say herculean, lengths to bring fresh regional products to the table. The moment you enter the restaurant, you sense his efforts are worthwhile—the smell is sublime. Chef Spitz is a master, reshaping basic, earthy ingredients into the ephemeral work of art on your dinner plate.

### Heirloom Tomato Gazpacho

- 1 large Walla Walla, Vidalia, or other sweet onion
- 3 pounds heirloom tomatoes (less expensive blemished tomatoes, or seconds, can be substituted)
- 3 tablespoons good-quality extra-virgin olive oil
- 1 cup water
- salt and pepper to taste
- 1 teaspoon cayenne pepper
- 3 slices day-old country-style white bread
- chopped chives for garnish

Slice the onions, and core and quarter the tomatoes. Heat 2 tablespoons of the olive oil in a large sauce pot over high heat. Add the onions and sauté until they are soft and translucent. Add the tomatoes, stir to combine, and reduce the heat to medium. Add the water, a generous pinch of salt, and the cayenne pepper. Cook for 30 minutes uncovered, stirring frequently.

Tear the bread into pieces and add to the mixture; cook for an additional 10 minutes or until the bread is completely incorporated. Remove from the heat and cool to room temperature.

When cooled, puree in small batches in a blender until smooth. Refrigerate in a nonreactive container overnight. Serve cold, garnished with the remaining olive oil and chopped chives.

### Grilled Sea Scallops with Sweet Corn, Grilled Red Onion, and Cherry Tomato Salad

- 1 tablespoon vegetable oil
- 1 pound large sea scallops (allow 3–4 per person)
- 2 large red onions
- 4 ears sweet corn
- 1 pint sun gold cherry tomatoes

- 4 tablespoons extra-virgin olive oil
- 2 tablespoons good-quality red wine vinegar
- 1 tablespoon chopped fresh thyme
- salt and pepper to taste
- 1 tablespoon chopped fresh tarragon

Preheat the grill to high. Dampen a cloth with vegetable oil and wipe the grate.

Rinse the scallops and pull off the foot (the small muscle on the side). Pat dry and set aside.

Peel the onions and cut into ½-inch-thick disks. Place them flat on the grill, and reduce the heat to medium-high. Cook until soft and slightly charred. Remove from the grill and set aside to cool.

Husk the corn, and with a sharp knife carefully remove kernels with a downward slice from the top of the corn into a large bowl. Halve the cherry tomatoes and add them to the corn. Roughly chop the grilled onions and add to the vegetable mixture. Add the olive oil, vinegar, thyme, salt and pepper, and toss well. Cover and set aside.

Wipe down the grill again with vegetable oil. Salt and pepper the scallops and grill them over medium-high heat for 3 minutes. Turn them carefully and cook another 2 minutes (less time for smaller scallops). Remove from the grill.

Place the corn salad in two bowls and top with the scallops. Garnish with the chopped tarragon.

