

LXV Recipe Cards - Quail in Rose Petal Sauce v2



Jaipur Nights & Quail in a Rose Petal Sauce

Inspired by Mexican novelist Laura Esquivel and her critically acclaimed book, *Like Water For Chocolate*. Quail in a Rose Petal Sauce is an exotic and richly imaginative dish prepared by protagonist Tita for the object of her affection. We've adapted the recipe to feature our mole-esque spice rub Jaipur Nights. There is a Persian thread weaving through the dish—with rose water and slivered pistachios adding delicacy, dimension, and texture.

Instructions

INGREDIENTS

4 Whole quail or two Cornish game hens
3 Tablespoons organic extra virgin olive oil
1 Tablespoon Jaipur Nights spice blend
3 Tablespoons butter
4 Tablespoons rose water
2 Tablespoons apricot jam
Kosher salt, as desired for seasoning
Rose petals from organically grown roses as garnish

INSTRUCTIONS

Rinse quail and pat dry. Brush with olive oil and liberally sprinkle Jaipur Nights over each bird, then place them in an airtight bag and marinate overnight or for at least eight hours.

Preheat oven to 275° F. Truss the legs of the quail with cotton cooking twine. Heat a 12" cast iron skillet to medium-high, add butter to the skillet, allowing it to melt. Place birds breast side down in the pan and gently sear for 2-3 minutes. Flip and sear the underside of the quail for another 2 minutes.

Add half the rose water to the pan, then place birds in the oven for 25-30 minutes. Raise the temperature of the oven to 400° F for the last five minutes of cooking. The quail are done when an instant-read thermometer inserted into the thickest part of breast registers 160 to 165° F. Cornish game hens will take an additional 15-20 minutes to cook.

While the quail are cooking, pluck the rose petals—enough to add a handful to each plate. Sliver the pistachios. In a small saucepan, combine the remaining rosewater and apricot jam and mix. Add salt to taste and set aside.

Remove birds from the oven, gently transferring them to a plate. Create an au jus by adding the pan drippings to the apricot jam and rose water mixture and heat, reducing the sauce by half.

Spoon part of the au jus onto each plate, placing a bird on top of the sauce, sprinkle pistachios over the top of each quail, then arrange the rose petals around it. Serve immediately.

2016 Reserve Petit Verdot

TASTING NOTES

Seated at a 1,400-foot elevation and subject to marine influence, Hearthstone vineyard's south-facing parcels lie within the heart of Paso Robles' Adelaida District. The 2016 Club Reserve Petit Verdot is youthful at this stage in its development, brimming with primary fruit aromas—ripe blackberries and wild blueberries lie beneath buoyant notes of green tea, Dutch licorice, menthol, tamarind, and incense. Elegant on entry, a burst of acidity hits at the mid-palate, wending its way through velvety tannins to a mineral-tinged close of limestone, pink peppercorn, and smoky fleur de sel.



Visit our website for more recipes featuring Jaipur Nights including a juicy pan seared ribeye steak served with French fries.

DRINK/HOLD

Drink now or hold for a decade.

SERVING TEMPERATURE

60° - 68° F, decant if desired.

lxwine.com/recipes

LXV Recipe Cards - Halibut with Sauteed Fennel



Amrapali & Halibut with Sautéed Fennel, Golden Raisins, and Shallots

In this elegant, easy to prepare dish, flavors build on flavors—finely ground fennel seeds in Amrapali perfectly complements the sautéed fennel, the slight sweetness of the golden raisins is echoed by the pinch of granulated honey in this versatile, seafood-friendly spice blend. Tamarind adds a citrusy lift and fragrant lavender flowers are a subtle nod to Provence.

Instructions

INGREDIENTS

3 Tablespoons extra virgin olive oil
1 Fennel bulb halved and cut into 1/4" slices
Kosher salt and freshly ground black pepper to taste
1 Shallot, finely minced
1/8 Cup golden raisins
1/2 Cup dry white wine
2 Six-ounce halibut filets, with skin on
1 Tablespoon Amrapali spice blend
Juice of 1/2 lemon

INSTRUCTIONS

In a large cast iron skillet, heat 2 tablespoons of the olive oil until it shimmers. Add the fennel and lightly season with salt and black pepper. Cook 10 minutes, turning the fennel until evenly browned and tender, add the shallots.

Sauté the shallots until they are just browned, add the wine and raisins and simmer over low heat until the wine has reduced by half and the fennel is tender about 5-8 minutes. Remove from pan; set aside.

Pat filets dry with a paper towel. Turn the heat to medium-high, add one tablespoon of olive oil to the skillet, and heat until it shimmers.

Sear fish, presentation side down until golden brown, about 5 minutes. Turn fish, generously season presentation side of filets with Amrapali, and cook an additional 5 minutes or until the center of each fillet is opaque and firm to the touch.

Arrange half of the fennel, raisins, and shallots along with the reserved juices on two plates. Serve fish over the fennel, squeeze lemon juice over the top of each fillet. Garnish with fennel fronds if desired. Serve immediately.

2018 Heart Note Rosé

TASTING NOTES

Conch shell pink, LXV's 2018 Heart Note Rosé of Sangiovese is imbued with pretty aromas of tart pie cherry, pomegranate, melon, line-dried linen, white flowers, and chalk. Tasted blind, it could easily be mistaken for a Provençal pink—minerality shines through, giving it a nimble if porous armature, a feather-light structure that gently terminates in pink pomelo and wet shell.

A blend of 98% Sangiovese and 2% Nebbiolo, this Rosé is direct press—a Provence tradition where the grapes are picked exclusively to make the rosé, resulting in a Rosé that is bright, juicy and full of bracing acidity!

DRINK/HOLD

Drink now or hold through 2020.

SERVING TEMPERATURE

45° - 55° F



Visit our website for more recipes featuring Amrapali including creamy shrimp with English Peas and spiral pasta, grilled honeydew melon skewers, shortbread cookies, and more.

lxvwine.com/recipes

LXV Recipe Cards - Pan Seared Ribeye



Jaipur Nights & Pan-Seared Ribeye

Inspired by the sultry nights in India's ancient and beloved "Pink City," —Jaipur Nights is a sensual spice blend, with dark tones of espresso and bittersweet chocolate, infused with a layer of mellow, earthy heat from pasilla negro chile powder. Rose petals and rose hips add an unexpected floral note—a feminine edge to this otherwise robust spice. It's the perfect rub for a juicy ribeye steak. Served with a side of crispy *frites*, it makes for a hearty, satisfying meal.

Instructions

INGREDIENTS

2 Large grass-fed ribeye steaks, at least 1 1/2 inches thick
3 Tablespoons organic extra virgin olive oil
1/4 Cup dry red wine
Kosher salt, as desired for seasoning
2 Tablespoons butter
1 Tablespoon Jaipur Nights spice blend
2 Teaspoons finely chopped Italian parsley leaves for garnish

INSTRUCTIONS

Rub the steaks in olive oil and place them in a plastic bag, add the red wine ensuring that it evenly coats the steaks, and seal the bag. Marinate overnight or at least eight hours in the refrigerator.

Remove the meat from the refrigerator and bring it up to room temperature. Pat the steaks dry with paper towels, pressing out as much surface moisture as possible. Season with sea salt and set aside.

In a well-seasoned 12" cast iron skillet, add two tablespoons of the olive oil and red wine drippings from the bag and heat until the oil just reaches its smoking point.

Sear the steaks for 2 to 3 minutes until a crust begins to form, then flip steaks with a pair of tongs. Sear the second side for 1 1/2 to 2 minutes until browned, or until an instant-read thermometer inserted into the thickest part of steak registers 120 to 125°F for medium-rare or 130°F for medium. Turn the heat down to medium.

Add butter to the skillet, and liberally season the steaks with the Jaipur Nights spice blend.

Let the steak rest for 5 minutes, allowing the internal juices to redistribute. Pour some of the au jus from the pan over the steaks and serve next to a generous pile of crisp *frites* (French fries). Garnish the French fries with finely chopped parsley, if desired.

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TASTING NOTES

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DRINK/HOLD

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60° - 68° F, decant if desired.

Visit our website for more recipes featuring Jaipur Nights including our showstopper, Quail in a Rose Petal Sauce.

lxwine.com/recipes

LXV Recipe Cards - Shrimp with Trombe Pasta v2



Amrapali & Creamy Shrimp with English Peas

The perfect dish for spring, shrimp with English peas in a delicate cream sauce is the elevated cousin of a classic Shrimp Scampi. Here, we've added Amrapali to the cream just before it's served, giving this simple recipe a flavor profile that feels like a warm afternoon in Provence. Crushed lavender flowers, fennel, fleur de sel, and a warm background note of tamarind is an unexpected and welcome twist, creating softly layered complexity.

Instructions

INGREDIENTS

12 Ounces Trombe pasta from **Etto Pasta** or similar spiral pasta
1 Teaspoon Salt
1 Pound large shrimp, peeled and deveined—remove the tails or leave them on, whichever you prefer
1 Tablespoon butter
1 1/2 Cups English peas, fresh or frozen and thawed
3 Tablespoons sour cream
1/2 Cup heavy cream
1 Tablespoon Amrapali spice blend
Juice of 1/2 lemon
Kosher salt and pepper, as desired for seasoning

INSTRUCTIONS

In a large pot, add 1 teaspoon salt to four quarts of boiling water. Cook pasta until it's al dente, around 7-9 minutes. Drain the pasta, reserve 1/2 cup of the cooking water and set aside.

In the same pot, blanch the peas *if fresh*, in just enough fresh water to cover them for 90 seconds. Drain and set aside.

Heat a 12" skillet to medium-high, add butter. Add shrimp and sauté, stirring frequently, until shrimp just begins to turn pink, around 2-3 minutes. Add peas and sauté until heated through, 1 to 2 minutes. Sprinkle the Amrapali over the top and season with salt to taste.

Turn the heat to low, add the sour cream, heavy cream and reserved pasta water and cook, stirring until the ingredients are melted and smooth, about 1 minute. Toss in the pasta and stir until just coated.

Make a chiffonade of basil by washing and drying the basil leaves, removing each leaf from the stem. Roll the leaves, then stack them and slice them into thin ribbons.

Sprinkle the ribbons of basil over the pasta, garnish with freshly ground black pepper, and top with lemon juice—squeeze the lemon half into the palm of your hand, allowing the juice to run through your fingers—this will keep seeds from escaping.

2018 Heart Note Rosé

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Visit our website for more recipes featuring Amrapali including a mouthwatering Halibut with braised fennel, grilled honeydew melon skewers, shortbread infused cookies, and more.

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WINE NOTES, SPICE PAIRINGS & INTERNATIONAL RECIPES by **NEETA MITTAL** and **Local Chefs**

It is spring now, and Sensuality is very much in love these days. Her new friend is very sweet. Climbing into bed the first time, he confessed he was a little intimidated about making love with her. Sensuality just laughed and said, 'But we've been making love for days. — J. Ruth Gendler, The Book of Qualities

2016

SUMMER

SATINE

100% Viognier

\$35 | Club: \$29.75

Notes

Fresh fruit and spring florals. Meyer lemon and Clementines. Stone fruit and blossom aromas. Apricot-like finish and a hint of juicy melon.

Food Pairings

Rich shellfish dishes such as seared scallops, grilled lobster and baked crab, especially with a hint of spice. Mild creamy curries like kormas.

Aphrodisiac Pairings

Honey Comb, Fromager D'affinois Cheese, Jack Fruit, Naan with Ghee

LXV Spice Pairing

Garam Masala ~ Neeta's mom's recipe



MOM'S CHICKEN CURRY

There is a heat that you feel on your tongue, and there is the one that you feel in your palate – in your soul. This curry is the culmination of myriad of flavors, spices, and a very fond memory for me!

- 2 tbsp coconut oil
- 1 red onion finely chopped
- 1tbsp ginger-garlic paste
- 3 large garlic cloves minced
- 1 tbsp grated ginger
- 1 tsp turmeric
- 1tsp red chili powder
- 2 tomatoes chopped
- 1/2 cup yogurt
- 1 pound of chicken thighs

1tsp Mom's Garam Masala

This easy-to-make spice blend is the heart of most Indian dishes. A combination of almost 25 different whole spices, it probably has as many recipes as there are families in India! The word Garam means warm in Hindi while Masala means spice mix. Garam masala is therefore a warming spice mix. the word 'warming' refers to the 'heating properties' ascribed to the ingredients, by Ayurveda.

Marinate the chicken with ginger garlic paste, turmeric, salt and yogurt and keep aside for 30 mins.
Fry the onions on a low flame until translucent. Add ginger and garlic and fry for a few more minutes, stirring frequently to avoid burning the garlic. Add tomatoes and fry until the oil leaves the sides of the pan – about 20 mins. Tilt the pan to collect the oil on one side and add the chili powder. Let the oil soak in the chili for about a minute.

Add the chicken, sauté for a few minutes and then cook with the lid on. After about 15 mins, turn the chicken over and cook again for 10 mins with the lid on. Turn off the gas and mix in the Garam Masala. *(Always add Garam Masala towards the end to avoid burning off the spices.)*

Allow it to sit for 10 mins and then serve with hot rice or Plain Naan.

Pair it with a cold (not chilled) SUMMER SATINE!

Summer Satine is inspired by the Kamasutra Art of Painting, and features oil-painter Carrie Graber



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The fragrance of white tea is the feeling of existing in the mists that float over waters; the scent of peony is the scent of the absence of negativity: a lack of confusion, doubt, and darkness; to smell a rose is to teach your soul to skip; a nut and a wood together is a walk over fallen Autumn leaves; the touch of jasmine is a night's dream under the nomad's moon. — C. JoyBell C.

2016

HEART NOTE

Sangiovese-Direct Press

\$29 | Club: \$24.65

Notes

Rose water, violets, pomelo, orange rind, persimmon, white peach

Food Pairings

Light salads, light pasta and rice dishes, especially with seafood, raw and lightly cooked shellfish and grilled fish and goats' cheeses.

Aphrodisiac Pairings

Strawberries, Lobster, Absinthe Popcorn

LXV Spice Blend

(Biting Nymph)

Lemongrass, Turmeric, Kaffir Lime Leaves, Galangal blend.



AMOK - THE CAMBODIAN CLASSIC

Interpretation by Neeta Mittal

In South-East Asian cuisine, "amok" refers to the process of steam cooking a curry in banana leaves. Thick coconut cream and galangal are classic ingredients, added to a wide range of possible kinds of leaves, proteins, and staple ingredients. Amok is a major national culinary tradition in Cambodia, and also popular in Laos and Thailand.

This recipe is inspired by HEMSLEY + HEMSLEY in Vogue after their trip to Cambodia!

1/2 lb firm white fish fillets such as tilapia (see www.msc.org for sustainable fish in season)

2 tbsp coconut oil

400ml full-fat coconut milk

sea salt and black pepper

1 handful of coriander/ Thai basil/ basil or mint, roughly chopped

2 cloves of garlic, finely diced

3 shallots, roughly chopped

1/4 tsp palm sugar, or coconut sugar

Optional: chilli flakes or fresh chilli to taste

1 packet LXV Spice Blend: Biting Nymph

The spice blend is a journey into the heartlands of Cambodia and Thailand, where these spices temper the pungency of seafood and meat, provide zesty notes, and add vibrancy and color.

Dice the fish into large cubes about 2cm x 2cm and sprinkle over a little salt and pepper.

Heat the coconut oil in a medium saucepan. Add garlic and shallots, and cook on a medium heat for 30 seconds. Add the coconut milk and bring to a medium simmer for 10 minutes. Add the palm sugar and chilli (optional).

Add the fish cubes to the sauce and gently poach for about 4 mins with lid on, until cooked through.

Sprinkle the bottom of 2 bowls with most of the herbs and then gently ladle over the Fish Amok. Garnish with the remaining herbs and serve with a hot bowl of rice.

Enjoy with a glass of cold LXV Heart Note.

*Heart Note is inspired by the Kamasutra Art of Perfumery, and features candle artisan, **Mary Ramos***



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Two lovers embrace on a rooftop on New Year's Eve. The crack of fireworks sounds in the distance, the smell of flint slowly drifting in. Closer still are the aromas of plum, blackberry, clove, and violets... the alluring combination of a paramour's perfume. As the stroke of midnight nears, the fireworks increase their intensity and flavors of pomegranate and dark chocolate boldly leap onto your palate. — Jeff Streckas, Winemaker, LXV Wine

2014

RISING TEMPO

Grenache-Syrah-Tempranillo

\$48 | Club: \$40.80

Notes

Fresh figs and Damson plums. Subtle hints of cigar box, cedar wood, and violets. Black cherry and cassis.

Food Pairings

Indian food (always enhanced by a generous fruity but not too tannic red), Cheese Platter (surprising!)

Aphrodisiac Pairings

Cigar- Smoked scallops, Walnuts & Coconut Caramel

LXV Spice Pairing

Cleopatra's Aphrodisiac

Rose Hips, Rose Petals, Cardamom, Cinnamon, Jasmine, Fennel, Cocoa, Himalayan Pink Salt



MURGH MALAI WITH ROSE

Interpretation of an Indian Classic by Neeta Mittal

A delicious chicken recipe made with no oil or ghee. Chicken drumsticks marinated with ginger-garlic and cooked in milk, cream, chillies, saffron and a rose petal garam masala.

In the words of the effervescent Julia Child "If you're afraid of butter, use cream."

- 1 cup cream*
- 3 green chillies, chopped*
- 1 onion, chopped*
- 2 1/2 cup milk*
- 1 tsp green cardamom powder*
- 1 tsp chopped ginger*
- 2 tbsp chopped coriander leaves*
- 1 tsp white pepper powder*
- 2 tsp Garam masala*
- A pinch of saffron*
- 2 tsp chopped almonds*
- 1 tsp Garam Masala*
- Salt, to taste*

*1 packet LXV Spice Blend
Cleopatra's Aphrodisiac*

It is said that Cleopatra used a blend of Cardamom, rose and cinnamon to entice Marc Anthony!

- For the marinade:*
- 5 chicken drumsticks*
- 1 tsp ginger paste*
- 1 tsp garlic paste*
- 2 tsp white pepper powder*

For the marination:

Make small incisions in the drum sticks of chicken. Marinate with ginger, garlic paste, white pepper, and salt for two hours.

For the gravy:

Heat a pan and add cream, onions, green chillies, and cook till the onions are soft. Now add the milk and the marinated chicken, mix well.

Add green cardamom powder, chopped ginger, coriander leaves, white pepper powder, Garam masala, the powdered part of the LXV blend and a pinch of saffron.

Let it simmer for 30 minutes. Add the Rose hips, Jasmine and the cardamom pod from the Spice packet. Stir well and simmer for 10 more minutes.

Garnish with chopped almonds, and Rose petals from the spice packet. Serve hot.

Serve with a glass of LXV Rising Tempo

*Rising Tempo is inspired by the Kamasutra Art of Dance, and features contemporary dancer, **Reshma Gajjar***



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WINE NOTES, SPICE PAIRINGS & INTERNATIONAL RECIPES by **NEETA MITTAL** and **Local Chefs**

What an antithetical mind! - tenderness, roughness - delicacy, coarseness - sentiment, sensuality - soaring and groveling, dirt and deity - all mixed up in that one compound of inspired clay! — Lord Byron

2015

SECRET CRAVING

Cab Franc- Syrah-Merlot
\$55 | Club: \$46.75

Notes

Hints of tart cranberries, black currant, and cherries; exotic aromas like coriander and long pepper.

Mouthwatering flavors of Damson plum and acai.

Food Pairings

For that perfectly bloody steak or mushroom ragu

Aphrodisiac Pairings

Smokey Blue Cheese, Bone Marrow, Pan Forte

LXV Spice Blend

“Smolder Notes”

Lapsang Souchong tea, paprika, garlic, black pepper, fennel, sarsaparilla, rosemary and marjoram



STEAK WITH SMOKY NOTES

The alchemy of smoke notes and spices will intoxicate, no matter the meat. In evolutionary terms, we all started cooking with fire...

Grass-fed Rib-Eye (just a preference)

Veg substitute: Paneer (Indian cottage cheese)

1 packet LXV Spice Blend “Smolder Notes”

Smoking is a trend on its own. We love to pull these elements into new places, and in new ways, to create new sensory and visual impact.

Season the steak first with salt, then olive oil and then the steak-rub. Save a couple of pinches of steak rub for the accompaniments. Heat a cast-iron skillet for at least 20 mins. Cook the steak for about 3 to 4 mins on each side. Let it rest for the time that you cooked it. (approx. 8 mins)

Serve with your favorite accompaniments (mashed potatoes, sautéed vegetables, relish, etc). Sprinkle a dash of the steak rub on the accompaniments to tie it all in.

Serve with a glass of LXV Secret Craving.

*Secret Craving is inspired by the Kamasutra Art of Culinary, and features Bravo Top Chef, **Dakota Weiss***



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Beauty is to recognize how full of Love you are. Sensuality is to let some of that Love shine through your body. — Nityananda Das, Divine Union

2014

RESERVE SYRAH

Kiler Canyon Vineyard
\$65 | Club: \$55.25

Notes

Resolved hints of petrichor and dark spices, soon followed by layers of sandalwood, cedar, and dried tobacco

Food Pairings

Dishes laced with spices, anything lamb (grilled, shwarma, gyros)

Aphrodisiac Pairings

Sweltering curries, manchego cheese, blueberries

LXV Spice Blend

Biryani Spices (whole spices + ground spices)



NEETA'S AWARD-WINNING BIRYANI

Biryani is derived from the Farsi word 'Biryan'. Based on the name, and cooking style (Dum), one can conclude that the dish originated in Persia and/or Arabia. According to a legend, Mumtaz Mahal (the beauty who sleeps in Taj Mahal) concocted this dish as a "complete meal" to feed the army.

- 2 chicken legs -bone in*
- 3 tablespoons vegetable oil*
- 1 tbsp ghee (optional)*
- 4 large onions, finely sliced*
- 2 tsp garlic, very finely chopped*
- 1 tbsp ginger, very finely chopped*
- 2 tomatoes, finely chopped*
- 3 cups Basmati rice*
- 1/4 cup cashew (optional)*

LXV Biryani Spices
Packet 1: 12 whole spices with rose petals
Packet 2: Garam masala + Turmeric + Red chili powder

Make deep slits in the chicken till it hits the bone. Season with salt and lemon. In a thick bottom skillet, heat oil and ghee (optional) on a very low flame. Sautee the entire packet of whole spices (LXV-packet1) till the oil absorbs all the flavors. Crush them in a mortar pestle and keep aside. I like to leave them whole in the biryani □ Fry the sliced onions for 20 minutes until they are dark brown. Add the ginger and garlic. Sauté until the garlic turns pale brown. Add tomatoes and fry until the oil leaves the mix (approx. 10 mins)

Add the marinated chicken, crushed spices, nuts, salt, and the ground masalas from LXV-packet2. Cover the skillet with a heavy lid and cook over low flame, mixing gently every few minutes. Boil the rice on a very high flame with pinch of salt and dash of oil. When the rice is par boiled, drain the water and add it gently on top of the chicken, cover with the heavy lid again, and put on low heat for at least 45 minutes.

Serve with a glass of LXV Reserve Syrah.





*My garden, my springtime,
My slumber, my repose
Without you, I can't cope.*

Rumi

2015

CRIMSON JEWEL

*Hearthstone Vineyard
Sangiovese – Petit Verdot
\$55 | Club: \$46.75*

Notes

Sangiovese's rustic tendencies are polished by the unabashed lushness of the Petit Verdot to create a multi-faceted wine

Food Pairings

rich roasted meat, cured sausages and hard cheeses

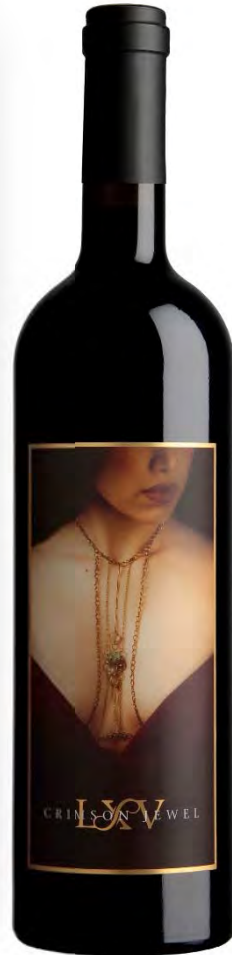
Aphrodisiac Pairings

lusty linguine with fresh tomatoes, basil, Ervo | meat balls |

LXV Spice Blend

"Wild Venus"

Porcini Mushroom powder, Garlic powder, Black sea salt, Amchur powder, Saffron



THE WILD VENUS PORK CHOP

A very simple recipe, packed with umami, so that you have more time...

2 Center Cut Pork Chops

Seasonal Root Vegetables

1 LXV Spice Pairing packet - Wild Venus

1 packet LXV Spice Blend "Wild Venus"

The porcini mushroom adds an earthy umami flavor, bringing out an herbal quality that is both rustic and satisfying.

Slightly heat olive oil and add just 1 tsp of the Wild Venus spice mix. Let it cool, and then add to veggies and set to roast. Rub Pork Chops (room temp) with the rest of the spice mix. Shallow fry in coconut oil in an oven-friendly pan, until the chops get a great sear on each side (3 to 4 mins each side). Stick in the oven for 5 mins and then let it rest for at least 5 mins more. Serve with the roasted veggies. PS: please adjust salt in the spice mix, as desired.

Serve with a glass of LXV Crimson Jewel

This is a fabulous link on how to cook the perfect Pork Chops!

bit.ly/2pKNHdC

Crimson Jewel is inspired by Maniragakarajana, the KamaSutra Art of Precious Stones. The label features jewelry designer, Rhiannon Griego, wearing one of her artistic creations.



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Oh the heart that has truly loved never forgets, But as truly loves on to the close.. — Thomas Moore

2013

LOVER'S SPELL

Cabernet Sauvignon – Syrah

\$55 | Club: \$46.75

Notes

Fresh figs and Damson plums. Subtle hints of cigar box, cedar wood, and violets.

Black cherry and cassis.

Food Pairings

For that perfectly bloody steak or mushroom ragu

Aphrodisiac Pairings

Smokey Blue Cheese, Bone Marrow, Pan Forte

LXV Spice Blend

Black Truffle Salt, Nutmeg, Cinnamon, Ginger, All Spice,



ROASTED BONEMARROW

Umami is a sensuous storm, a blizzard of carnal confetti that can make the weak-willed weep...

8 to 12 center-cut beef or veal marrow bones, preferably cut lengthwise

4 tbsp Canola Oil

Salt & Pepper for seasoning

1 packet LXV Spice Blend

Turn BBQ on high and let heat to 500F

Preheat oven to 500F

Rub each bone down with canola oil & sprinkle with salt and pepper

Place on BBQ for a short 45 seconds, then remove and place on roasting pan. If the bones are cut crosswise, place them standing up; if the bones are cut lengthwise, place them cut side up.

Sprinkle LXV Spice Blend on the marrows.

Cook in oven on center rack for 15-25 mins.

To test for doneness, insert a metal skewer into the center of the bone.

There should be no resistance when the skewer is inserted and some of the marrow will have started to leak from the bones.

Serve the roasted bone marrow right away.

Maybe garnish with anchovies?

Lover's Spell is inspired by the Kamasutra Art of Magic, and features international magician, David Minkin



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*You are my wine, my joy,
My garden, my springtime,
My slumber, my repose,
Without you, I can't cope.* Rumi

**2013
RESERVE
CABERNET
SAUVIGNON**
\$65 | Club: \$55.25

Notes

Layers and layers of flavor and aroma ranging from graphite to spice box to plum to olallieberry to vanilla and oak.

Food Pairings

Braised Short Ribs, Beef tenderloin, Lasagna

Aphrodisiac Pairings

Smokey Blue Cheese, Finocchio Salami, Pork & Pistachio Pate

LXV Spice Pairing

Sarsaparilla, Green cardamom, cinnamon, vanilla powder, nutmeg



*Serve around 60F
For a warm day or evening, refrigerate un-celled bottle for 5-10 mins*

SPICY APPLE TART

A recipe by Chef Mateo Rogers of The Hatch, Paso Robles

*1 cup sugar, granulated
1 1/2 cup all-purpose flour
6oz butter, unsalted, cubed, chilled
1/3 cup ice water
Pinch of Salt*

1 packet LXV Spice Blend

Place sliced apples in bowl and toss with LXV Spice packet and sugar. Place in fridge to macerate for at least 1 hour.

Preheat oven to 400F

Pulse the flour with salt in food processor. Add cold butter & process till the butter is the size of peas.

Drizzle cold water in till dough forms a ball and is just moist. Transfer dough out onto lightly floured surface. Knead dough till it comes together.

Shape into disk and roll out to a 1/4" thick. Spray tart pan or sheet tray with non-stick spray.

Roll dough onto rolling pin and then back off onto sheet tray or over tart pan.

If using tart pan, mold to sides and bottom but do not cut off excess dough.

If using sheet tray, roll out and leave flat.

Dock bottom of dough with fork or docking roller.

Brush dough with melted butter.

Layer sliced apples in pinwheel or lines across dough, leaving about an 1/2" rim. Fold rim over apples and crease as desired.

Brush rim of tart with butter and sprinkle with sugar.

Chill whole tart for at least 30mins.

Place tart in center of oven on rack and cook for 1 hour or till apples are tender, golden and crust in deep golden in color.

Cool slightly before serving.



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Desire is the heart's way of reaching into the unknown.. — Deepak Chopra

2013
RESERVE
SANGIOVESE
(BRUNELLO
CLONE)

\$65 | Club: \$55.25

Notes

cherry and raspberry, this Sangiovese is accented by notes of white pepper, pomegranate, herbs de Provence, and star anise.

Food Pairings

Brunello is a great wine that deserves something substantial, a fine roast leg of lamb with rosemary, pot roast pheasant, roast squab with truffles. Cheese should be kept simple - Aged pecorino or parmesan would be ideal

Aphrodisiac Pairings

Fougerus Cheese, Uni Pasta, Prosciutto

LXV Spice Pairing

Cherrywood Smoked Sea Salt



UNI PASTA FINISHED WITH CHERRYWOOD SMOKED SEA SALT
This is an adaptation of the uni pasta dish made famous by celeb chef extraordinaire Eric Ripertni.

- 3 tbsp shallots, minced*
- 1/2 pint cream*
- 4oz angel hair pasta*
- 4 leaves fresh uni*
- 1/4 cup chicken broth*
- 1/2 tsp || Cherrywood Smoked Seasalt ||*
- Fresh parsley*

Nori sheet, cut into thin strips

Cook pasta in salted water. Meanwhile heat some oil in a skillet. Add shallots and sauté till soft. Add chicken stock, cream, season with salt and pepper.

Add uni, breaking up with wooden spoon. Alternatively, push the uni through fine mesh to make a creamy sauce. Add cooked pasta. Do not rinse.

And here's piece-de-resistance - season with Cherrywood sea salt and garnish with nori strips.

Serve around 60F
For a warm day or evening, refrigerate un-celled bottle for 5-10 mins

