

# NEW AT BRUNCH

Papas Locas  
Morning Walk in Glen Helen  
Corn Gratin with Local Tomato Salad  
Buffalo Burger

# BISTRO DINNERS

include salad, quartino of wine, dessert, coffee or tea \$26.

## July

7-9 Greek-style Roast Fish with Grilled Onions, Feta & Tomato  
14-16 Spinach Gnocchi with Basil Pesto & Roasted Cherry Tomatoes  
21-23 Fried Oysters with Tartar Sauce & Potato Salad  
28-30 No Bistro Restaurant Week

## August

3-5 Cheddar Steak Burgers with Spanish Fries  
11-13 Ravioli with Summer Vegetables & New Garlic Confit  
18-20 Grilled Mahimahi with Piperade & Stuffed Tomatoes  
25-27 Spanish Fried Chicken with Orange Aioli

## September

1-3 Mussels with Tomato, Garlic & Pernod

# EVENTS

**August 4th Monday 6th Annual Local Foods Dinner Benefit**  
seatings at 5:30 and 8:00.

Featuring food grown by the farmers who will join us for dinner. All proceeds benefit the Tecumseh Land Trust. This is always a great event, made even better this year scheduled at the height of Ohio produce season. *Tickets on sale through Tecumseh Land Trust at 937-767-9490 or www.tecumsehlandtrust.org 55. per person.*

**August 21st Friday 7 p.m. Leo Tasting...**Yes, once again, it's the best time of the year and who better to celebrate with than my wine posse. I'll be choosing the wines and Kim will choose the food. All you have to do it sit back and relax and congratulate your favorite Leo on making it through another year. *50. person. Call 937-767-9441 for reservations and more information.*

**September 11th Friday 7:00 p.m. Dinner & Tasting with Mark Fine National Sales Director of Gerard Bertrand Wines.** Join us for a very special tasting from this artisanal Languedoc producer. *Cost is 60./person. Call 937-767-9441 for reservations and more information.*

**October 2nd 7 p.m. Chateauf-neuf-du-Pape Dinner and Tasting**  
You've read all the press about the 2007 Chateauf-neuf-du-Pape, now it's time to see what all the fuss is about. Join us for a tasting of the finest wines of the region and some lovely dishes from the Winds kitchen. *Cost is 70./person. Call 937-767-9441 for reservations and more information.*



the winds  
**READER**  
july & august  
2009

## LARGE PLATES

Ratatouille Crepes with Fresh Goat Cheese and Tapenade  
Pan-Fried Walleye with Summer Succotash  
Swordfish with Melon Salsa  
Grilled Pork Chop with Brandied Cherries  
Grilled Beef with Fresh Corn Ragout  
Limoncello Game Hen

## SMALL PLATES

Chilled Tuscan Tomato Soup  
with Artichoke Salad Crouton  
Insalata Caprese  
Figs wrapped with Bacon stuffed  
with Goat Cheese

Korean Spiced Duck Wings

Corn Fritters with  
Creamy Lime Dipping Sauce

Beet Salad with Parmesan Horseradish  
Dressing & Tempura Bacon

## LUNCH

Salad Nicoise

Big Red Sun Salad

Spanish Calypso Beans  
with Gazpacho Garnish

Fresh Mozzarella, Basil Leaves,  
Tapenade and Tomato Sandwich

French Madrange Ham  
& Sweet Butter Tartine

Corn Gratin with Local Tomato Salad

Italian Summer Omelette



the winds wine cellar	Tuesday - Wednesday 11am - 9pm Thursday - Saturday 11am - 10pm Sunday & Monday closed	209 Xenia Avenue Yellow Springs, Ohio 937-767-9441
	the winds cafe & bakery	
	Tuesday - Saturday Lunch 11:30am - 2pm dinner 5-10pm Sunday brunch 10am - 2pm closed Monday	215 Xenia Avenue Yellow Springs, Ohio 937-767-1144

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change address requested

## 2008 ROSE

If you know me at all, then you know I started the trend in America of appreciating dry rosé. I'm not being egotistical, it's just a fact. As with many things culinary and artistic, Yellow Springs and the Winds Cafe are the Mesopotamia of the country. All things that are pure and true emanate from our small village. It's the source of divine inspiration. I know what you're thinking...she's going on that pink wine rant again and you're absolutely correct. So if you are one of those lugheads out there who hasn't tasted dry rosé (I know who you are so don't make me name names) and still consider themselves a wine connoisseur, listen up.

### **Mas de Bressades Costières de Nimes 12.99**

If there is one rosé I could drink all year round, Mas de Bressades would be the one. Full of beautiful strawberry and floral elements and a restrained elegance, the cuvee is a blend of Grenache, Syrah and Cinsault. I've found it's a wonderful aperitif and pairs nicely with grilled fish, garlic and just about any fresh vegetable dish.

### **Chateau Grande Cassagne Costières de Nimes 9.99**

A blend of 60% Grenache, 35% Syrah and 5% Mourvèdre, this wine just drips juicy strawberry and watermelon flavors. The wine is truly dry with a zingy minerality and aromas of white summer flowers. This may be one of summer's best kept secrets.

### **Domaine de la Petite Cassagne Rosé Costières de Nimes 9.99**

Owner/winemaker Diane de Puymorin rocks my world. Aside from being smart, talented and beautiful, the quality of the wines are unfathomable for the price. I keep thinking it must be a mistake...9.99 for a gorgeous, crystalline, mineral-laden dry rosé. What's next? Barolo for under thirty dollars?

### **Commanderie de la Bargemone Coteaux d'Aix en Provence 15.99**

If you're a rosé maven like me, nothing does it for you like Provencal rosé. Yes, I love them all, but to truly appreciate pink, you must travel to the mother ship. The beautiful salmon color unfolds into a dry, lightly floral wine that just screams RELAX. After this rosé you're ruined. Nothing else really compares.

### **Mas Cal Demoura Coteaux du Languedoc 18.99**

Let's travel a bit further south now to experience a rosé of incredible weight and complexity. It's a blend of Syrah, Mourvedre, Grenache, Cinsault and Carignan. This rosé has a spicy finish I find pairs nicely with Asian dishes and believe it or not, brunch.

### **Domaine la Manarine Cotes du Rhone 14.99**

A new wine for us by Gilles Gasq from vineyards in the prestigious Plan de Dieu. A blend of 50/50 Grenache and Mourvedre, the wine has a deep strawberry color that mimics the flavor profile as well. Juicy, extracted and just waiting for a big, garlicky grilled fish to cozy up with.

### **Chateau Peyrossol Cotes du Provence Rosé 25.99**

Jeez! Chateau Peyrossol is a blend of Grenache, Syrah and Cinsault like the Commanderie. The addition of the ancient Provençal Tibouren grape provides additional aromatics and elegance. The estate's emphasis is on juicy, watermelon and strawberry fruit with more body than you'd imagine from pink wine. If ever there was a rosé worth its twenty plus price tag, this is the one.

### **Lucien Albrecht Cremant d'Alsace Rosé 23.99**

I just love German and Alsatian wines. Aside from the lovely complexity and intriguing expression of soil and vineyard styles, there is the long documentation of history in minutia. The Albrecht family traces their winemaking roots back to the

15th century. I appreciate career longevity. According to labor statistics, the average baby boomer will change jobs 9.6 times. I've basically had two jobs in my adult life. I don't count working at the Air Force Museum Coffee Shop with Kim. That's a saga fit for a TV drama, but as usual, I digress. Made from 100% Pinot Noir the Brut Rose is rounder and more lush than you might expect. Full of lip-smacking flavors of tart red currants and of course, a festive pink color.



## SOME WINES FOR A LEO BIRTHDAY

If there is one thing I would like for my birthday it would be to relax. You might not think it a Herculean task, but for someone who is consistently on the run, fighting off one deadline after another like a Spartan soldier, it's much easier said than done. I constantly make everyone around me annoyed...well angry...well sometime furious. It's a real battle. Every day someone or something is coming at me and I try my best to do enough to placate and move on to the next issue, drama, appointment or customer, trying all the while to make someone...anyone content. So with that said, I've listed some wines that just exude relaxation. I'm thinking vacation, beach, good food, no internet...what could be better?

### **Raventos I Blanc Brut Cava L'Hereu 23.99**

Like everyone else, I'm on a pretty strict wine budget. Although I typically celebrate the big cat's birthday with Champagne, this year I've chosen this handcrafted Cava from Raventos. Vastly different from the huge factory tanks of sparkling swill you see at grocery stores or that "other place" that sells Eweh Yuck Chuck. Josep-Maria Raventos is part of the Codorniu family who wanted to break from the big co-ops of the region. In 1986 he started a small quality oriented winery. L' Hereu is a blend of 60% Macabeo, 20% Xarel-lo and 20% Parellada, all estate fruit. This is certainly one of the best Cavas in the market. Freshness is the key here with juicy green apple and lemon flavors and a bit of toasted almond in the finish. This is a BIG hint for any of you out there who don't know what to get for my birthday. Oh, by the way, I still love Champagne, J. Vesselle NV Brut Oeil de Perdrix to be specific.

### **Sinskey 2008 Abraxas Vin de Terroir 36.99**

If you missed the Sinskey tasting in June, all I can say is WOW. The food and wine combinations were amazing. Kim really out did herself. This wine is fashioned after an Alsatian field blend. Abraxas is 35% Pinot Gris, 35% Pinot Blanc, 25% Gewürztraminer and 5% Riesling and is a succinct gem of a wine with bright citrus, restrained tropical fruit and bright minerality.

### **Revello 2006 Dolcetto 14.99**

I don't know what else to do with this one except free associate... flavors of lush, dark fruit with a bitter chocolate finish. Earthy and seductive aromas, but refined with a silky texture. It's substantial enough to pair with grilled summer fare, but accessible enough to wrap ourself around when you need a little summer comfort. Truly, truly adorable.

### **Fattoria Laila 2007 Verdicchio Dei Castelli di Jesi 14.99**

This ancient grape varietal from the Marche region of eastern Italy has been the subject of legends and poems. It's a golden straw color with a more substantial body than you'd expect. A dry wine with subtle floral elements and bitter almond notes in the finish. If you don't try this wine you're missing one of the loveliest summer food wines in the universe. Besides that, I'm the only one that ever drinks it and I cannot justify keeping wines only for my personal consumption. Help me out here.

### **Torbreck 2008 Juveniles 22.99**

I've gotten away from Australian wines over the past few years. The older I get the less I enjoy huge, extracted wines loaded with alcohol. The one wine I always return to is this wine made by David Powell of Torbreck. Juveniles was originally made for the famous wine bar in Paris of the same name. David thought it fitting for the owner's daughter to design the label. Juveniles is a delicious blend of 60% Grenache, 20% Mataro and 20% Shiraz. This wine is full of dark cherry fruit. A perfect glass pour for a famous Paris wine bar and equally at home at the Smith-Heston household.

### **Cantine del Notaio 2005 Aglianico Repertorio 24.99**

I have to credit Lisa over at Restaurant Widow, [www.restaurantwidow.com](http://www.restaurantwidow.com), for turning me on to this wine. A few weeks ago we were dining at a favorite Columbus restaurant and Voilà, none other than the Widow herself stepped up to the table to take our order. What a surprise. After a delicious spilt of Champagne, Miss Melissa and I ordered a lamb dish with grilled radicchio. This wine seemed an appropriate match and Widow concurred. It's an inky wine with black plum flavors and a tarry aroma. A perfect accompaniment for the lamb and my lovely dining companion. Thanks again Widow for a fabulous evening and a great wine discovery.

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