

# NEW AT BRUNCH

Papas Locas  
Buffalo Burger  
Corn Gratin with Local Tomato Herb Salad  
Morning Walk in Glen Helen  
Summer Dessert Crepe

# BISTRO DINNERS

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

## July

6-8 Local Vegetable Risotto  
13-15 BBQ Salmon with Coleslaw  
20-22 Chicken Milanese with Wilted Greens and Lemon  
27-29 No Bistro - Restaurant Week

## August

3-5 Thai Mussels with Coconut Milk  
10-12 Green Bouillabaisse with Aioli  
17-19 Tomato Risotto with Grilled Radicchio  
24-26 Fried Oysters with Winds Tartar Sauce  
31- Sept 2 Slow Roasted Chicken Thighs  
with Sweet and Sour Grape Sauce

# SPECIAL EVENTS

**August 2nd Monday 7th 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. Cost is 55. per person.*

**August 6th Friday 7pm 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 is 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.*

**Friday September 24 7pm Reisling Tasting**

Join us for a tasting and dinner featuring delicious Rieslings from around the world. These wines vary in style and pair beautifully with autumn dishes. We will taste Riesling produced in Germany, Austria, Washington and Australian. Challenge your prejudices and see all this grape has to offer. Cost is 55./person. For reservations and more information, call 937-767-9441.

the winds wine cellar	Tuesday - Wednesday 11am - 9pm Thursday - Saturday 11am - 10pm Sunday & Monday closed	209 Xenia Avenue Yellow Springs, Ohio 937-767-9441
	Tuesday - Saturday lunch 11:30am - 2pm dinner 5-10pm Sunday brunch 10am - 3pm closed Mondays except in December	
the winds cafe & bakery		215 Xenia Avenue Yellow Springs, Ohio 937-767-1144

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change address requested



the winds  
**READER**  
july & august  
2010

# LARGE PLATES

Moroccan Spiced Grilled Duck Breast with Roasted Cherries  
Pat LaFrieda Ribeye with Bulliet Bourbon Worcestershire Butter  
Ratatouille Crepes with Fresh Goat Cheese and Tapenade  
Stuffed Pork with Summer Succotash  
Grilled Branzino with Lemon Confit  
Halibut with Spanish Spices and Gazpacho Sauce



# SMALL PLATES

Insalata Caprese  
Bacon Wrapped Figs with Goat Cheese  
Korean Spiced Duck Wings  
Corn Fritters with Creamy Lime Dipping Sauce  
Beet Salad with Parmesan Horseradish  
Dressing & Tempura Bacon  
Summer Nibble-Tomato Bruschetta  
Winds Shrimp Cocktail

# LUNCH

Salad Niçoise  
Big Red Sun Salad  
Fresh Mozzarella, Basil Leaves, Tapenade  
and Tomato Sandwich  
Italian Summer Omelette  
Corn Gratin with Local Tomato Herb Salad  
Roman Borlotti Beans with Caponata  
Buffalo Burger



# 2009 ROSÉ

## **Villa des Anges Old Vines Rosé 10.99**

Every year I try to find a value price rosé...one of those wines you don't feel bad opening at a party with your cheapskate friend who uses his "big slurp" cup from Speedway, as a wine glass. As I arrive, and explain to everyone how delicious this 100% Cinsault quaffer from the Languedoc is, with tart, juicy, fresh strawberry fruit, my friend picks up the bottle, carefully looking at the label as if studying for an exam. The next thing I know my delicious little mineral laden wine has been drained into a 22 oz. plastic chalice. With the remaining 3.36 oz, I toast him for having good taste and toast the rosé goddess who introduced me to Villa des Anges.

## **Grand Veneur Côtes du Rhone Reserve Rosé 15.99**

Many of you are familiar with the red version of this wine as one of the consistently best value wines around. It is the first time their rosé has made an appearance in these parts. A very traditional blend of 40% Grenache, 40 % Syrah and 20% Mourvèdre, Grand Veneur is a perfect addition to any picnic or barbecue. Because of its bolder flavors, this is my choice for grilled chicken or simple bitter green salad with bacon and tons of garlic and herbs.

## **Domaine Begude Pinot Noir Vin de Pays d'Oc Rosé 11.99**

I read a review of this rosé saying it would quench your thirst better than water. Well, I almost agree. This little pink guzzler is produced on a small property located high in the foothills of the Pyrenees in the Limoux region of the Languedoc. The wine is crisp and crystalline with gorgeous tart raspberry fruit making it a fabulous accompaniment to charcuterie, cheeses or just about any sea creature you might want to grill up.

## **Domaine de la Mordorée Tavel Rose 27.99**

If there is a cherry pit within 100 miles, it will show up in my piece of pie. If I buy myself a special treat, a new stereo or some spiffy summer clothes, I'll return them at least once for one defect or another. Am I a jinx? No, it's just the universe making sure I REALLY get what I think I want. Mordorée is the rosé lover's rosé so obviously I love it. It's a bit more expensive than any of the others, but oh so worth the price. This substantial, voluptuous Tavel is often voted best in the region. Look for juicy homegrown strawberry and raspberry flavors with oodles of aromatics and a lingering finish. It is truly the Rosé choice for wine geeks...I just hope I don't get a corked bottle.



PINK. IT'S NOT  
EVEN A QUESTION.

## **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?

## **Maysara Roseena Oregon Rosé 15.99**

This Oregon winery is farmed biodynamically, is Demeter certified and sells grapes to some of Willamette Valley's most prestigious wineries. The rosé is full of juicy strawberry and watermelon fruit, followed by a crisp acidity. A little more full-bodied, Maysara wines are made by Tahmiene Momtazi, daughter of the owners and she's only in her twenties! She makes some pretty impressive Pinot Noir, as well.

## **Domaine du Bagnol Cassis Rosé 26.99**

Truly one of the most inspired rosés in the newsletter. This blend of Grenache, Cinsault and Mourvèdre has a silky, elegant texture that seems to capture the essence of the beautiful Riviera town of its birth. It's a wine to contemplate both because of price and pedigree. Don't throw this one back with cheese and crackers, wait for a lovely grilled whole fish or some pasta with fresh sweet crab meat.

## **Chateau Pradeaux Bandol Rosé 30.99**

Chateau Pradeaux has been in the Portalis family since before the French revolution. Today Cyrille Portalis maintains the domaine producing one of the most coveted Bandols from the region. As with other Bandol producers, their red wines are so prized that only small amounts of rosé are produced. A blend of Cinsault, Grenache and Mourvèdre this is one of the richest, most complex rosés produced in France. It's pricey, I know, but well worth the cash. I only have 1 case for those of you who like rosé esoterica.

## **Tempier Bandol Rosé 39.99**

I have a bad attitude about this wine. I want you to know that up front. I've had 2 or 3 corked bottles of Tempier rosé over the years so even when I find one that isn't corked, at some point while drinking it I begin to think I smell corkiness. Why am I selling it? Because Miss Kim Rose, my friend since high school, restaurant partner, chef extraordinaire and so much more, loves, loves, LOVES it. Perhaps it's time to stop having a bad attitude about things that don't really matter and save my bad attitude for more important issues like Afghanistan, the endless bickering over gay marriage, the BP oil spill, global warming, corporate bail outs and the almost daily assault on our private lives...but as usual, I digress.

## **Domaine de Terrebrune 2009 Bandol Rosé 29.99**

This luscious Bandol Rosé had become my new favorite "special occasion" rosé. Terrebrune is, as you might imagine, is predominately Mourvèdre with Grenache and Cinsault added. The wine has a creamy, buttery texture with elements of orange zest and tangy lime juice. It finishes with a delicious minerality that makes you want another glass right away. This wine is off the chart on my delicious meter. It's racy, exotic and unlike any other rosé you've tasted...and like all things precious, there are only a few cases available.

## **Also available in limited quantities:**

**Château Grande Cassagne 9.99**

**Château Soucherie 16.99**

**Commanderie de Peyrassol Côtes du Provence Rosé 19.99**

**Mas Cal Demoura Qu'és Aquo 19.99**

**Commanderie de La Bargemone Coteaux d Aix en Provence Rose 15.99**

**Chateau Valcombe Epicure 16.99**

**Domain de Fenouillet 12.99**