

Bistro Dinners

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

- March 2-4th Grilled Salmon with Lemon Vinaigrette
- March 9-11th Spanish Lamb Ragout with Roasted Peppers
- March 16-18th Rani's Guinness Meatloaf & Mashed Potatoes
- March 23-25th Woven Ravioli with Garlic Cream
- March 30- April 1 Grilled Mahi Mahi with Sicilian Pesto
- April 6-8th Greek Mussel Stew with Feta and Tomato
- April 13-15th Roast Pork with Romesco & Smoked Paprika Potatoes
- April 20-22nd Filet of Sole stuffed with Spinach in Saffron Beurre Blanc
- April 27-29th Asparagus Crepes with Housemade Ricotta
- May 4-6th Fried Oysters and Watercress Sauce

Special Events

March 10th 6:30PM Dinner and wine tasting with Anne Markovitz-Girard of Robert Kacher Selections. Join us for a tasting of wines from Joblot, Mure, Brunel and much more, paired with Kim's dazzling dishes. *Cost is 55./per person, For reservations and more information call 937-767-9441.*

March 23rd Spanish Dinner Our favorite dinner of the year. Call 937-767-1144 for more information and reservations.

April 4th Easter Brunch *Make Your Reservations Now*



April 21st Dinner and Wine Tasting with Dan Philips of the Grateful Palate. We will be tasting some of the most interesting and affordable wines from Australia along with Kim's European bistro dishes, Gertrude & Ernest-style and a few very special surprises. *Cost is 50./ person. For reservations and more information call 937-767-9441.*

April 27th & 28th Provence and Southern French Dinner A multi-course dinner. *55. or 65. with wines. Does not include tax or gratuity. Call 937-767-1144 for more information and reservations.*

May 22nd Sunday Yellow Springs Kids Playhouse Benefit Seatings at 4:30 and 6:30 p.m. for reservations call 937-767-7800 or go to www.yskp.org/ for more details.

*Back by popular demand:
Fried Oyster Thursdays*

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

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change address requested



the winds
READER
march and
april 2010

Large Plates

- Seared Skate with Mushroom Vinaigrette & Dried Corn Ragout
- Portabello Charmoula with Vegetable Tagine & Apricot Vinaigrette
- Sautéed Wild Striped Bass with Indian Spiced-Foamed Butter
- Yogurt Marinated Lamb with Honey Sherry Mint Sauce
- Pepper Spiced Rubbed Beef Sirloin with Vidalia Onion Jam
- Duck Leg with Roasted Grapes

Small Plates

- Mushrooms Cooked Like Escargot
- Spanish Garlic Soup with Idiazabal Crouton & Roasted Red Peppers
- Salmon with Black Pasta
- Pork Meatballs in Chipotle Sauce with Warm Flour Tortillas
- Lima Beans and Mussels with Spanish Spices
- Whole Fresh Artichoke with Remoulade
- Baked Ricotta with Warm Kalamata Salad

Lunch

- Thank the Goddess Salad
- Bye Bye Fidel Sandwich
- East of Paris Portabello Sandwich
- Hangtown Fry
- La Boqueria Stew
- Salmon Terikayi
- Portabello Charmoula with Vegetable Tagine & Apricot Vinaigrette

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Spanish Wine

**"I don't need Prozac. All I need is olive oil."
- Claudia Bassols**

Emilio Lustau Manzanilla Papirusa 14.99

Whenever I drink Manzanilla I think of my friend Ethan. When I first moved to Yellow Springs in the seventies, one of the first people I met was Ethan Thomas. Aside from being incredibly handsome, he also was incredibly smart and very, very funny. I credit him with lighting my "Spanish loving" spark. He had lived in Spain for a few years after high school, was fluent in Spanish and absolutely loved Spanish food. Ethan was my guide to the civilized world and he educated me with his ferociously good humor and biting wit. I had no idea there was such a thing as dry sherry you drank icy cold. It was (and still is) an epiphany. Manzanilla is a starter sherry served icy cold with grilled shrimp, Manchego or a handful of salted almonds. If you think sherry is one of those drinks for old Yankee ladies, prepare to be challenged...or perhaps inspired.

Gramona 2006 Cava 22.99

I was in my thirties before I began drinking Champagne or sparkling wine for anything other than New Year's Eve, Valentine's Day or some celebration of significance. When I travelled to Spain in 1991, that's when I "got it"... sparkling wine, it's not just for celebrations anymore. I just love this exquisite Cava from Gramona. It's made with the usual suspects, Xarello, Macabeo and Paradella. The difference here is the treatment. You'll notice there's a vintage date...unusual. Most, not all, but most are NV. The Gramona family uses a light dosage from a liquor stash dating back to the early 1900's. Gramona is still somewhat small, family owned and handcrafted to the 10th power. Depending on your budget, it's perfect for celebrating a birthday, as a holiday party aperitif or with your lunch salad on a much-needed day off.

La Caña 2008 Albariño 16.99

With all the inexpensive wines in the market, this white wine gets passed over. If you're not familiar with northwestern Spain, be prepared to have your impressions of Moorish tiles, Flamenco and Sherry sipping challenged. Galicia looks more like Ireland than Spain. Fresh seafood is a large industry here and Albariño is the perfect compliment. La Caña is a collaboration between the Gil family in Jumilla and Spanish wine importer, Jorge Ordonez. Their goal is to make a vibrant, more austere version of Albariño with racey acidity. Try this luscious lime infused wine with shellfish, it's the epitome of wine and food perfection.

Bodegas Viña Godeval 2007 Godello 18.99

I absolutely love this delicious mineral-laden white wine from Valdeorras, in eastern Galicia. It's possess great acidity along with distinctive floral elements. The Godello grape was nearly extinct when Godeval decided to make it a mission to revitalize the varietal. It has now become the darling of cutting-edge sommeliers.

Casa Castillo 2007 11.99

If I had to drink one red wine day in and day out this would be the one. It's 100% Monastrell from old vines grown in one of the most "other worldly" places I've ever been. Craggy old vines grow among large stones

in a lunar like landscape. The only other place I've seen anything like it is in Chateaufort-du-Pape. In this incarnation Monastrell has a dark blueberry flavor with hints of roasting meat and smoke. Spring may not be far off, but there are plenty of chilly nights left for hearty meat dishes, fireplaces and Casa Castillo.

Bodegas Sierra Cantabria 2007 Tinto 12.99

In the past 10 years Rioja has become an almost ubiquitous American-styled wine. What I mean is there's been a trend toward using an abundance of American oak sometimes making it hard to distinguish between Rioja or a California Syrah. May I say something here? Tempranillo is a lighter red. Don't make me shout, but Tempranillo is more akin to Pinot Noir than Syrah. Do NOT buy this wine if you are looking for something rich and extracted. Buy this wine if you are looking for something with a generous amount of fruit, balance, great acidity and elegance, all for under \$13.00.

Muga 2005 Rioja Reserva 29.99

You probably won't find a winery more traditional than Muga anywhere in Europe. They not only age in oak barrels, but they ferment in huge oak barrels as well. One of the high points of my trip to Spain was this family owned winery. They have a full-time cooper who makes barrels, by hand, day in and day out. It's a lot of work. Although a new generation of Muga's has taken over, don't expect an "international" style of Rioja. Muga Rioja has a balanced acidity and brightness you may not expect with juicy cherry and raspberry fruit and beautiful floral aromas. You'll not find a more compelling example of Rioja for the money.

Mas Doix 2006 Salanques was 39.99 now 29.99

You might think I'm fickle, saying I can't afford expensive Priorat wines in one breath and in the next sentence offering a somewhat pricey selection from the region. Well here's the hitch...it's ten bucks off the original retail price! It's a deal I just couldn't pass up. A blend of 65% Garnacha, 15% Carinena and the balance a blend of Merlot, Syrah and Cabernet Sauvignon, it's as elegant as it is powerful. One sip and the sweet raspberry fruit followed by crushed stone minerality grabs your attention. If you've never tasted a wine from the Priorat, here's your chance to taste something truly extraordinary, also 93 points from the Wine Advocate, if you care about such things.

**"I won't be happy until there is a paella pan on every
backyard grill in America."
José Andrés**

Spanish Dinner Tuesday March 23rd

A multi-course dinner. 55. or 65. with wines.

- ◆ Croquetas
- ◆ Galician-Style Octopus
- ◆ Roast Pork with Jamon Serrano and Green Olive Sauce and Warm Fava Bean Salad
- ◆ Citrus Gin Granita
- ◆ Valdeón, Garroxta and Tronchon with Membrillo
- ◆ Riojana Poached Pear