

BADOIT RECIPE CARD

Confit of Atlantic Halibut with Badoit-Citrus Vierge

recipe developed by Chef Timothy Hollingsworth for Badoit



Halibut

- ▶ 4 ounce portion of Atlantic halibut
- ▶ 1 cup olive oil
- ▶ 3 cups of grape seed oil
- ▶ Season the halibut with kosher salt and let sit for 10 minutes. Confit the halibut in the oil at 145 degrees Fahrenheit for 12–15 minutes.

Badoit-Citrus Vierge

- ▶ Zest of one orange (use a peeler and make sure there is no pith)
- ▶ 1¾ oz. champagne vinegar
- ▶ 2 oz. Badoit
- ▶ ¼ cup sugar
- ▶ Bring the champagne vinegar and sugar to a boil then pour over orange zest. When at room temperature add the Badoit.
- ▶ 2 stalks of young fennel each cut on the bias
- ▶ 1 orange
- ▶ 1 lemon
- ▶ 1 lime
- ▶ 1 grapefruit
- ▶ 2 tbsp. dried chorizo small dice
- ▶ 5 each green olive sliced
- ▶ Cut all of the citrus into supremes. Then dice them into 1/3" triangles slightly season them with sugar for 20 minutes. Add them to the Badoit-citrus vierge just before serving.

- ▶ Sweat the fennel over low heat in olive oil until tender. For assembly: Place the halibut in a bowl and spoon the citrus vierge over the top and around. Garnish with chorizo, fennel, olives and drizzle with olive oil.

BLIND

TASTING

with Deborah Parker Wong

Grands Crus Classés of Saint Émilion 2010

It's alive! Unlike its Left Bank counterpart, the Saint Émilion classification is indeed a living thing. The promotion of 17 châteaux not previously classified to the status of Grands Crus Classés in 2012 made this year's tasting of 33 (of the 63 classified) all the more interesting. Having tasted the 2009s during visits to several of these estates prior to their promotion, focus was squarely on the 2010s during the San Francisco tasting held at Terra Gallery in early November. It's fascinating to witness change, and the châteaux, which were on an upward trajectory in 2009 for the most part, didn't disappoint.



- 1 Pronounced aromas of cassis, vanilla and warm tobacco with lean, structured flavors of cassis, red currant and tobacco on a long, pure finish. \$50
- 2 Floral, dark fruit aromas and linear, focused flavors of black cherry, mocha, cedar and earth; tannins are tight and grippy with medium length. \$42
- 3 Distinct graphite, cedar and dark cherry aromas; medium red fruit and licorice flavors with higher acidity that offsets the 15% alcohol with a tight, crisp finish. \$100
- 4 Broad, warm aromas of cherry pie and crust; expressive, medium intensity flavors of cherry, plum, star anise and leather; tight, medium finish but should lengthen as it develops. \$28
- 5 Rich aromas of ripe blackberry, umami and earth; softer structure with fleshy, brighter black fruit flavors tapering to a long, lean finish. \$40
- 6 Black fruit, cedar, coconut and caramel aromas with intensely concentrated and tight flavors of earth and cedar that extend the length. \$50
- 7 Jammy, coconut aromas, massive amounts of opaque blackberry and coffee on the mid palate; structured and ripe with cedar and coconut on a drier finish. \$166
- 8 Cassis, plum and cedar shavings give way to bright, tart flavors of currant and pomegranate; well balanced with drier tannins and generous length. \$35

A note of appreciation for the kind assistance of Balzac Communications' Stacey Orozco, who wrangled the pours for this column. ■■

The Reveal: 1. Château Fonroque*; 2. Château La Commanderie*; 3. Château Clos de Sarpe*; 4. Château de Pressac*; 5. Château La Tour Figeac*; 6. Château Faugères*; 7. Château Féby Faugères*; 8. Château Le Priuré. *Promoted in 2012.