



CHÂTEAU de POMMARD

MAISON FONDÉE EN 1726

FAMILLE CARABELLO-BAUM

# Festive Season Recipes







# FESTIVE Season



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# Brown Butter Scallops with Lemon and Capers

*with Savigny-Les-Beaune 2020*

## Ingredients

- 12 fresh sea scallops
- Sea salt
- freshly ground black pepper
- ¼ cup olive oil
- 3 tablespoons unsalted butter
- 1 tablespoon finely chopped shallot
- 2 tablespoons salt-packed capers, rinsed of excess salt
- Juice of half a lemon
- ¼ cup flat-leaf parsley, finely chopped

## Step 1

Pat scallops dry with paper towel and lightly season with salt and pepper. Add oil to a large pan over medium-high heat. Add scallops; do not crowd pan, work in batches if necessary. Sear until golden brown (about 2 minutes) then flip and cook other side. When second side is golden and bronzed, transfer scallops to a platter; cover and keep warm.

## Step 2

Add butter to pan, and cook until it begins to foam and turn golden. Add shallot and capers, sauté for 1 minute, then add lemon juice and chopped parsley.

## Step 3

To serve, place 3 scallops on each plate. Spoon butter, shallots and capers over scallops, and enjoy with our *Savigny-Les-Beaune 2020*

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*Adapted from Alex Witchel's recipe, NYT Cooking*

Serves 4 people



# Steak With Preserved Lemon and Marinated Tomatoes

*with Clos Marey-Monge Monopole 2021*

## Ingredients

- 1 1-lb. New York strip steak (1"–1¼" thick)
- Kosher salt, freshly ground pepper
- 2 red Thai chiles or 1 red Fresno or jalapeño chile, halved
- 2 Tbsp. soy sauce
- 2 Tbsp. thinly sliced preserved lemon, plus 2 tsp. brine
- 2 Tbsp. extra-virgin olive oil, divided
- 2 lb. assorted heirloom tomatoes, halved

## Step 1

Season steak all over with kosher salt and freshly ground pepper, cover with 1 tablespoon of extra-virgin olive oil then set aside for 15 minutes

## Step 2

In a large bowl, whisk together chiles, soy sauce, preserved lemon, lemon brine, and 1 tablespoon extra-virgin olive oil. Add heirloom tomatoes and toss to coat. Set aside.

## Step 3

Heat a large cast-iron skillet over medium-high until very hot. Sear steak, turning every 2 minutes, until deeply browned on both sides, (8–10 minutes for medium-rare). Move it to a cutting board and allow it to rest for 10 minutes.

## Step 4

Slice the steak into thin pieces. Add steak to the marinated tomato mixture and toss to coat. Place the steak and tomatoes on a serving platter and drizzle some of the remaining marinade (discard any excess). Season with pepper. Enjoy with our *Clos Marey-Monge Monopole 2021*.

*Adapted from Zaynab Issa's recipe, Bon Appetit*

Serves 2 people



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# Polenta with Roasted Mushrooms and Thyme

*with Mâcon-Igé 2022*

## Ingredients

- 1½ pounds mushrooms, torn into large pieces
- 4 sprigs fresh thyme, plus more for garnish
- 6 garlic cloves, smashed
- 4 tablespoons olive oil
- Sea salt & freshly ground black pepper
- 2 tablespoons unsalted butter
- 1 cup polenta
- 1 tablespoon red wine vinegar
- ½ cup grated Parmesan cheese, plus more for serving

## Step 1

Adjust oven racks to upper and lower position and preheat to 325°F/160°C.

Place mushrooms, thyme and garlic on a baking sheet. Drizzle with 4 tablespoons olive oil, season with salt and pepper, and toss to coat.

## Step 2

Meanwhile, in a large oven-safe pot, bring 4½ cups water to a boil. Add butter and a pinch of salt. Once the butter melts, gradually whisk in the polenta. Bring to a boil, cover and then place the pot on lower rack of the oven whilst placing the baking tray on the upper rack. Bake mushrooms & polenta for 30 minutes, shaking the baking sheet every 10 minutes.

## Step 3

Carefully remove the pot from the oven and increase oven temperature to 500 degrees. Bake mushrooms for an additional 5-10 minutes or until the edges are crispy. Remove from the oven and drizzle with red wine vinegar.

## Step 4

Carefully remove the pot from the oven and increase oven temperature to 500 degrees. Bake mushrooms for an additional 5-10 minutes or until the edges are crispy. Remove from the oven and drizzle with red wine vinegar. Garnish with extra parmesan cheese, serve and enjoy with our *Mâcon-Igé 2022*.

*Adapted from Claire Saffitz's recipe, Bon Appetit*

Serves 4 people



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# Butternut Pasta Bake with Basil & Toasted Hazelnuts

*with Chambolle-Musigny 2020*

## Ingredients

- ½ cup hazelnuts
- 4 tablespoons extra-virgin olive oil
- 1 large onion, finely chopped
- 3 garlic cloves, thinly sliced
- ½ teaspoon crushed red pepper flakes
- 1 small butternut squash, peeled, chopped into ½-inch cubes (about 6 cups)
- 4 cups low-sodium chicken stock or broth
- 1 pound of rigatoni
- Kosher salt & Freshly ground black pepper
- 2 ounces finely grated Parmesan (about 1½ cups), plus more for serving
- 1 cup basil leaves, torn

## Step 1

Preheat the oven to 350°F/180°C. Roast hazelnuts on a baking sheet, tossing halfway, until they turn golden brown (6-8 minutes). Let cool, chop roughly, season lightly with salt and set aside.

## Step 2

Heat 2 tablespoons of oil in a large pot over medium-high heat. Sauté the onion until golden brown and soft (8-10 minutes), stirring occasionally. Add the garlic and red pepper and cook until they become fragrant (1 minute) and then add the squash.

## Step 3

Pour in stock, bring it to a boil, then reduce heat to medium-low and simmer until squash is tender (12-15 minutes then set aside to cool. While waiting, cook the pasta until firm (about 3 minutes less than package instructions). Drain pasta and rinse with cold water. Blend the squash mixture with 1 cup of Parmesan until smooth, then season with salt.

## Step 4

Spread 1/2 cup of squash purée in a 13x9” baking dish. Add pasta over the sauce and pour the remaining sauce on top. Sprinkle remaining Parmesan, cover with foil and bake for 15 minutes. Uncover and raise oven temperature to 425°F/220°C, then bake until the top is golden and the sauce is bubbling (10-15 minutes). Let cool for 20 minutes before serving.

## Step 5

Garnish with toasted hazelnuts, basil, extra parmesan and black pepper. Enjoy with our *Chambolle-Musigny 2020*.

*Adapted from Andy Baraghani's recipe, Bon Appetit*

Serves 4 people



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# Herbed Pork Roast With Potatoes

*with Clos Marey-Monge Nicolas-Joseph 2021*

## Ingredients

- 6 garlic cloves, finely chopped
- 1 4-lb. center-cut bone-in pork loin roast
- ½ cup extra-virgin olive oil
- Kosher salt, freshly ground pepper
- 1 Tbsp. finely chopped sage
- 4 large russet potatoes (about 3 lb.), peeled and chopped into 1" pieces
- 1 Tbsp. unsalted butter, melted
- 2 tsp. finely chopped rosemary

## Step 1

Preheat the oven to 375°F/190°C. Mix chopped garlic, 1/4 cup extra-virgin olive oil, sage, melted butter, and rosemary in a small bowl to combine.

## Step 2

Place the pork loin in a large roasting pan. Season generously with kosher salt and freshly ground pepper. Coat the pork with the garlic mixture. Loosely cover with foil and roast for 2 hours, rotating the pan halfway through.

## Step 3

In the meantime, boil chopped russet potatoes in salted water until fork tender (about 25-30 minutes). Drain and let cool for 10 minutes.

## Step 4

Take the pan out of the oven and remove the foil. Carefully spread the potatoes around the pork and toss them to coat with the pan juices. Place it back in the oven and roast uncovered until the pork is browned and fully cooked, and the pan juices slightly reduce. (35-45 minutes).

## Step 5

Place the pork and potatoes on a serving platter. Gently pour the pan sauce into a measuring glass, removing any fat from the surface. Drizzle the sauce over the pork and potatoes. Enjoy with our *Clos Marey-Monge Nicolas-Joseph 2021*

*Do Ahead:* You can prep the pork by rubbing it with the garlic mixture a day in advance. Just cover and refrigerate.

*Recipe adapted from Epicurious*

Serves 6 people