



PHLOE CREEK

COOKBOOK

PINOT PAIRINGS

A culinary journey from Lake Placid through the Hudson Valley.
Top chefs sharing their passion for a cause.

THIS BOOK IS DEDICATED TO:

THE CHEFS, WINEMAKERS AND SOMMELIERS FEATURED IN THIS BOOK
WHO TRANSFORM FOOD AND WINE INTO TRUE WORKS OF ART

Copyright © 2011: CLIFTON PARK, NEW YORK
CONTENT: KIMBERLEY AND BILL COMISKEY
Copyright © 2011: CLIFTON PARK, NEW YORK
DESIGN & LAYOUT: LYNDA A. KINNS, KINNS & ASSOCIATES

All rights reserved. No part of this book may be reproduced in any form,
except brief excerpts for the purpose of review, without written permission of the publisher.

Thank you to these very talented people
for donating their services to create this beautiful cookbook:

EDITOR/WRITER: ANGELA J. CHICHESTER
DESIGNER: LYNDA A. KINNS, KINNS & ASSOCIATES
PHOTOGRAPHER: DOUGLAS LIEBIG

A special thank you to:

STEVE BARNES, RESTAURANT COLUMNIST AND SENIOR WRITER FOR THE *TIMES UNION*
THE CHILDREN AT THE MELODIES CENTER, OUR INSPIRATION

Library of Congress Cataloging-in-Publication Data
COMISKEY, KIMBERLEY & BILL

THE CHLOE CREEK VINEYARDS PINOT PAIRING COOKBOOK
ISBN 979-0-615-533247

Printed in USA
BENCHMARK PRINTING, INC.

*Chloe Creek Pinot Pairings has made every attempt to transcribe and deliver full- working,
accurate recipes from each participating chef.*

CONTENTS

06	Foreword
07	The Melodies Center
08	Introduction
09	The Roots of Chloe Creek Vineyards
12	Who's Chloe?
14	From Vine to Wine: Fruits of Our Labor
17	In the Vineyard
19	The Process of Crafting Great Pinot Noir
20	A Sommelier's Perspective
22	The Best Vessel
23	A Wine and Cheese Pairing
24	Recipes from Upstate New York's Finest
25	Starters
55	Entrees
151	Desserts
164	Photography Credits
165	Glossary of Cooking Terms
167	How to Make-Your-Own
168	Index

FOREWORD

By Steve Barnes

Restaurant columnist and senior writer for the Times Union and author of the popular Table Hopping blog

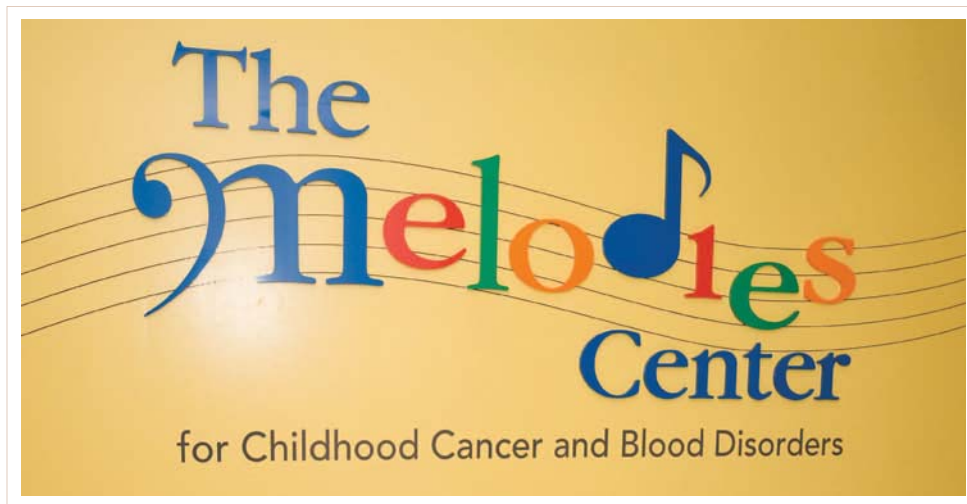
The Capital Region of upstate New York has long lacked a distinctive culinary identity and signature food. Whether comparing against other parts of the country on broad geographic terms or considering the matter on a smaller scale, defining traits don't immediately stand out. Barbecue reigns in a swath from the Carolinas to Memphis, through to St. Louis and down into Texas, each fiercely held regional tradition different along the way. Maine has its lobsters, Chicago its beef, the Southwest its burritos and fajitas. Even within New York state, Buffalo is iconically linked to chicken wings and beef on weck, New York City to pizza and bagels. But in between the Empire State's big cities in the east and west?

When readers of the *Times Union's Table Hopping* blog have chewed on this question, the collective brainpower of thousands of food-savvy reader could come up with no defining tradition and only a couple of possible signature foods: mini hot dogs with mystery meat sauce and the fish fry – that long, skinny piece of fried white fish served on a hot-dog bun, the pointy golden ends of the fish protruding an inch or more beyond the bun on either side. This was an unsatisfying conclusion, not least because, since no one outside the region has ever encountered these foods, much less associated them with the area we call home, they're not much of a calling card.

Over the last 20 years, however, a personality has begun to emerge, one characterized less by a type of cuisine than by an attitude about food and dining. Our better and best regional chefs have widened their influences and in turn broadened our palates. The New American cuisine they create is as apt to include Asian elements as it is Caribbean, Latin or Mediterranean flavors. It's now common for steakhouses to offer sushi-style appetizers, and places with the word "bistro" in their names may not serve steak frites at all, instead focusing on cutting-edge food that uses the techniques of molecular gastronomy and plating as eye-dazzling as abstract art to deliver thrilling, albeit often unexpected, tastes and textures.

This is a national trend, of course, as is the growing awareness of sustainability concerns and the embrace of ingredients that are fresh, seasonal and local. It's this last where each region has the opportunity to most distinguish itself – what our chefs do with what we've got here. Only a self-denying absolutist would eschew lemons or quinoa or, indeed, all seafood just because they can't be sourced from within 100 miles of Albany. But to say, "How can I use other culinary traditions to showcase this August tomato or October apple or March maple syrup?" is to truly think global and eat local. Our chefs are doing that. With our receptivity and encouragement, whether in their restaurants or when we see them at farmers' markets, they'll further define and refine what it means to live and eat in the place we call home.

MELODIES CENTER



The Melodies Center for Childhood Cancer and Blood Disorders at the Children’s Hospital at Albany Medical Center is the region’s only pediatric cancer service. Specially trained doctors and nurses see more than 700 patients on a yearly basis at the Center, giving hope and reassurance to children and adolescents with cancer and with a wide variety of blood disorders. The Center employs a strong multi-disciplinary team consisting of four pediatric hematologist/oncologists, a physician’s assistant, a nurse practitioner, highly trained nurses, a pediatric social worker, and a child life specialist. In addition, researchers at Albany Med work to treat more children through clinical trials to provide life-saving treatments close to home. With the combination of a dedicated medical and research team and the generous help of supporters, the Melodies Center continues to provide advanced medical care and emotional support to young patients and their families in a nurturing environment. Funds raised support the unique programs and vital services that the Melodies Center offers to children facing the difficult reality of cancer and blood disorders.

INTRODUCTION

“Food without wine is a corpse; wine without food is a ghost; united and well matched they are as body and soul, living partners.”

— *Andre Simon, 20th century wine merchant/writer*

The relationship between wine and food can be compared to romantic dance partners – each complementing the other, the performance comforts and the experience satisfies the soul. With that in mind, *Chloe Creek Pinot Pairings* is a collaborative effort between Chloe Creek Vineyards and top chefs from upstate New York’s finest restaurants, creating dishes that complement Chloe Creek’s award-winning Pinot Noir. I would like to acknowledge these talented chefs from the Adirondacks to the Hudson Valley, who are on the cutting edge of the latest food trends, and kudos to those chefs and restaurants who participate in farm-to-table philosophy and promote the use of sustainable products. Further, I am captivated by the simple sophistication of each creation, which ultimately shines through in a delectable, full-page color photograph. These photographs alone will prompt you to visit these fine chefs in person, who will surely amaze you with their culinary talents.

The concept behind this book – the brainchild of William Comiskey, co-proprietor of Chloe Creek Vineyards – is a glimpse into the world of wine (the nectar of the gods), where Pinots are among the most popular in the world. As foodies and wine enthusiasts, Bill and his wife, Kimberley, are credited with passionately bringing chefs to the table and this cookbook to life. Chloe Creek Pinot Pairings was born of that passion for wine, food and, most importantly, a deep desire to help children.

With the Comiskeys’ strong support of Albany Medical Center spanning nearly two decades, it seemed only natural that all profits from the sale of this book be directed to the hospital’s Melodies Center for Childhood Cancer and Blood Disorders. Typically a seven-year position, Kim held a seat on the Board of Directors at the Albany Medical Center Foundation for nine years. Today, she continues to participate in numerous special events, which benefit the Melodies Center, including serving as co-chair of the highly successful “Dancing in the Woods” event, where more than \$400,000 yearly is raised.

As owner of Kimberley’s...A Day Spa, Kim’s relationship with those battling cancer began in 1992 when a social worker at Albany Medical Center asked her to visit a young girl who needed a wig. Seeing all those courageous children at the hospital truly affected Kim. She gladly donated her inventory of wigs and accessories to the hospital because it pained her to discover that women and children couldn’t afford them, especially since something so simple could make such a difference in their spirit. Beauty may be her business, but Kim’s efforts prove that real beauty is more than skin deep.

On behalf of all who worked on this book, we hope you enjoy one of life’s simple pleasures: a celebration of good food, good wine and good friends. So impress your friends and family and experience restaurant living by recreating entire restaurant-style entrée dishes in your own kitchen with the help of 50 great chefs. With *Chloe Creek Pinot Pairings*, get inspired and discover your inner chef.

Angela J. Chichester



A WINE AND CHEESE PAIRING

By Angela J. Chichester with Sean O'Connor, Owner R & G Cheesemakers

R & G Cheesemakers may be the best kept local secret. Located in the back of a bakery in Harmony House Marketplace in Cohoes, this three-person operation (Sean, Jason Lippman, his former co-worker from Old Chatham Shepherding Company, and Sean's mother, Lynne Dallas) handcrafts some of the finest and best known cheeses for local restaurants. Foodies lucky enough to stumble upon the products of these artisan cheese makers at local farmers' markets or select retailers understand and reap the rewards of buying local. R & G cheeses have caught the attention of the Culinary Institute of America and the Food Network, not to mention served at the U.S. Tennis Open.

When employing word association, the first word that often comes to mind upon hearing the word "wine" is the word "cheese". With a long history together – some 5000 years – wine and cheese are a classic match. These two have much in common: both are natural products, each created using a standard process but resulting in many variances; and both typically age well, with some actually improving over time.

Are there guidelines for pairing cheese with wine? Typically the rule of thumb would be drinking red wine like Cabernet or Zinfandel with hard, strong cheeses. However, Pinot Noir is a fruitier wine that contains little tannin, so certain cheeses could make this wine taste fuller and even fruitier, especially buttery cheeses. O'Connor believes that cheese should share similar characteristics as the wine, matching tannins to sharpness. His favorites to pair with Pinot Noir: R &G Cheesemakers' Eclipse and their newly created sensation, Truffled Cheese, for its "earthiness."



TRIPLE GARLIC AIOLI

½ cup plus 1 teaspoon extra-virgin olive oil
 2 cloves of garlic, chopped
 2 cloves of roasted garlic
 1 large egg
 1 tablespoon lemon juice
 1 tablespoon chopped parsley
 ½ teaspoon kosher salt
 ¼ teaspoon fresh ground black pepper

SCALLOPS

3 slices thick-cut applewood-smoked bacon
 12 diver scallops
 (U-10 works best) **
 1 tablespoon canola oil
 1 cup baby arugula, rinsed and dried
 12 to 15 cherry tomatoes, sliced
 ¼-inch-thick
 12 cornichons (miniature dill pickles)
 12 bamboo picks
 ½ cup Triple Garlic Aioli
 (recipe above)

Substitution for the Aioli: Add the garlic and lemon juice to ½ cup mayonnaise and blend until smooth.

** "U" refers to under that number of shrimp or scallops per pound; rating of shrimp size and weight in shell – no heads

This dish came about one night as a special at the restaurant. I was thinking about something to do with scallops, as well as a way to put a spin on something classic that everyone knows and loves. The idea began using the scallop as the bread in a BLT sandwich. Over time the dish has evolved somewhat from the first time I ran it as a special, but the spirit is still there.

Pan-Seared Diver Scallops "BLT"

4 SERVINGS

Preparation of Triple Garlic Aioli

Cut the top off one head of garlic and wrap in heavy duty aluminum foil with 1 teaspoon vegetable or olive oil. Roast in a 350° oven for one hour. Allow to cool in the foil and squeeze the roasted cloves from the garlic head.

Sauté half of the chopped raw garlic with 1 teaspoon olive oil until golden brown.

Combine the egg, lemon juice, parsley, salt, pepper and all the garlic in a blender or food processor and blend for 15 seconds or until almost smooth. With the blender running, slowly drizzle in remaining olive oil. Refrigerate up to 10 days in an airtight container.

Preparation of Scallops

Lay the bacon strips flat on a cookie sheet or sheet tray and bake in a preheated 350° oven until crispy, 12 to 15 minutes. Let bacon cool to room temperature on the tray and cut each strip into 4 equal pieces.

Preheat a 10- or 12-inch nonstick sauté pan over high heat for 2 minutes. While the pan is heating, season the scallops on both sides with kosher salt and freshly ground black pepper. Once the pan is hot, add 1 tablespoon canola oil and place the scallops in the pan flat side down (for best results, cook the scallops in two batches). Cook them for 1½ minutes or until golden brown on the first side and then flip the scallops and reduce the heat to medium and continue cooking for an additional 2½ minutes for medium or longer for more doneness. Transfer from the pan and place on a plate covered loosely with aluminum foil.

To Assemble and Plate

Slice the scallops in half widthwise and separate the pieces as if they were two slices of bread.

Place the bacon pieces on the bottom side of the scallop and then a few leaves of the baby arugula followed by the cherry tomato slices.

Top the "sandwich" with the other half of the scallop (seared side up). Place a cornichon on each one of the bamboo picks about three-quarters of the way up, and then spear the scallop as if it were a sandwich.

Take two tablespoons of the triple garlic aioli and make a pile on one side of the plate. Using the back of a spoon, drag the sauce from one side of the plate to the other, applying less pressure as you move across the plate.

Place three of the scallop "sandwiches" on each plate an equal distance apart on the line of sauce and serve.



RILLETTE

8 rabbit legs
 2 sliced shallots
 2 garlic cloves, finely chopped
 12 sprigs of fresh thyme
 2 sprigs of fresh rosemary
 1 bay leaf
 3 black peppercorns
 2 teaspoons whole coriander
 4 cups extra-virgin olive oil
 2 teaspoons kosher salt

TAPENADE

½ cup pitted calamata olives, chopped
 1 plum tomato, cut in half and
 remove seeds
 1 tablespoon olive oil
 ½ spring of rosemary

WOOD-GRILLED TOAST

1 loaf French baguette or similar
 crusty bread
 Olive oil
 Salt and pepper

Rabbit Rilette with Calamata Olive Tapenade and Wood-Grilled Toast

4 TO 6 SERVINGS

Preparation of Rabbit Rilette

Preheat oven to 300°.

Leaving rabbit legs whole, season with salt and pepper. Add 1 tablespoon of olive oil to a medium-sized sauté pan on high heat. Sear the legs in the heated pan about 5 minutes. Transfer the legs to a Dutch oven or heavy-bottom casserole pot. To the pot, add the remaining olive oil, shallots, garlic, thyme, bay leaf, black peppercorns, coriander, just 2 sprigs of the rosemary and 1½ teaspoons of kosher salt. Bring to a simmer, uncovered on the stovetop.

Cover the pot with foil and transfer to the oven. Bake for 2 hours or until fork tender. You will know that rabbit is fully cooked when it is easily falling off the bone when prodded with a fork or tongs. Let the rabbit cool in the oil.

When cool, remove the rabbit and separate the meat from bones with your fingers. Be careful of the cartilage as many small bones that are present in the rabbit legs and can easily poke. Two forks can also be used to separate the meat from the bones. The Rabbit Rilette can be eaten immediately or stored. To store, spoon into small jars and cover with remaining oil in the pot. The covered rilette will keep in a refrigerator for approximately 7 to 10 days.

Preparation of Tapenade

Combine calamata olives, ½ sprig of rosemary, one plum tomato and one tablespoon of olive oil in a food processor. Pulse gently. Set aside.

To Assemble and Plate

Toast the bread on a wood-burning grill. If you do not have one, broil in the oven on each side until crispy.

The rilette can be served family-style from a mason jar. For a more beautiful presentation, place small amount of rilette on grilled toast and serve on plate dotted with teaspoonfuls of tapenade.

The Rabbit Rilette is such a country classic. Rabbit farms are abundant in our region - and given their reputation for multiplying, there never seems to be a shortage. We love this preparation, since it stresses the simplicity of living off the landscape. We serve it right out of a mason jar. The olives and the rabbit provide sufficient oils to stand up to a light and lovely Pinot Noir.



WRAPPED PRAWN

4 shrimp, butterflied (U-4) **
 ½ head fennel with fronds
 ¼ red onion
 5 cloves garlic, roasted
 2 teaspoon lemon zest
 2 teaspoon lemon juice
 Pinch of salt and pepper
 Pinch fennel pollen (can substitute crushed fennel seeds) *
 2 teaspoon extra-virgin olive oil
 4 slices pancetta

PINOT NOIR MAYONNAISE

1¼ cups Chloe Creek Pinot Noir
 ¼ cup sugar
 Salt
 2 egg yolks
 1 clove garlic
 1 cup olive oil
 ¼ cup water

*Available at specialty and gourmet food stores

** "U" refers to under that number of shrimp or scallops per pound; rating of shrimp size and weight in shell – no heads

Pancetta-Wrapped Jumbo Prawn and Pinot Noir Mayonnaise

4 SERVINGS

Preparation of the Shrimp

Peel and devein shrimp. Butterfly each and season with salt and pepper. As thinly as possible, shave ½ head of fennel bulb, keeping some of the green tops (These are called fennel fronds and resemble fresh dill). Try using a mandoline on fennel.

Place shaved fennel and red onion into a mixing bowl and add 5 roasted garlic cloves. To make your own roasted garlic, roast a whole head of garlic drizzled with 1 tablespoon of oil and wrap in foil and bake in oven, or slowly cook in oil in a sauté pan until soft and semi-golden brown.

Microplane 2 teaspoons of lemon zest and then squeeze 2 teaspoons of lemon juice into the fennel mixture. Add salt and pepper, pinch of fennel pollen and extra-virgin olive oil to the same mixture. Crush together all ingredients with your hands to try to extract all flavors. Fill the center of the shrimp with the "slaw" type mixture and close.

Meanwhile, lay out pancetta slices. Wrap around shrimp as tightly as possible to ensure that when it cooks, the pancetta shrinks around the shrimp. Sear in a hot pan, flip over and finish in a 350° oven. Bake until golden brown.

Preparation of Pinot Noir Mayonnaise

Reduce Pinot Noir in saucepan with sugar; carefully reduce until almost syrup-like but not too far. Let this cool at room temperature.

In blender or food processor add egg yolks, Pinot Noir reduction, garlic, salt, pepper and water. Turn on blender and start drizzling in oil slowly to start emulsifying and thickening.

To Assemble and Plate

Take a spoonful of mayonnaise and place on plate. With the back of spoon, drag just a bit. Put rested shrimp on top of mayonnaise and garnish with fronds.

My inspiration for this dish comes from my early twenties, when I started to take cooking seriously. We had a dish on the menu that revolved around red wine mayonnaise, prawns, and brown butter. I still remember how much I enjoyed how the mayonnaise complemented the shrimp, so I thought I would re-invent it in a new way with pancetta, shaved fennel, and lemon. Good stuff.



4 pounds fresh rabbit, cut
into 10 pieces
1 cup white vinegar
1 cup extra-virgin olive oil
3 large Spanish onions, chopped
10 cloves garlic, chopped
3 tablespoons tomato paste
2 cups Chloe Creek Pinot Noir
2 tablespoons red wine vinegar
3 bay leaves
1 tablespoon fresh rosemary
1 tablespoon fresh sage
1 tablespoon cumin
1 cinnamon stick
5 cups water
3 pounds small white onions, peeled

Lago Stefatho (Rabbit Stew)

8 SERVINGS

Preparation

In a large stock pot over medium heat, boil rabbit and white vinegar for 10 minutes, then drain and rinse rabbit under cold running water.

In a stock pot over low heat, sauté chopped onion and garlic with extra-virgin olive oil until soft. Add rabbit, and continue to sauté for 10 minutes, then add all remaining ingredients - except the small white onions, and continue cooking for 20 to 30 minutes. Add the small white onions and continue to cook an additional 30 minutes.

Stew can be made in advance and kept refrigerated in a covered container until ready to serve. Reheat on the range top over low heat.

To Assemble and Plate

Serve rabbit stew with white or brown rice or Pilaf.

Lean, healthy rabbit is not well-suited for roasting or grilling; but rather stewing with wine, chicken stock, and vegetables, which brings out its natural flavors, and mellows its gaminess.

Chloe Creek Pinot Noir's earthiness, combined with its vibrant berry qualities, is the perfect paring – both for cooking and drinking.



CRUMBLE

2 cups flour
2 cups quick cooking oats
1½ cups sugar
1½ cups chopped walnuts
1 teaspoon baking soda
1¼ cups butter, melted
Two 24-ounce cans cherry pie filling
1 cup chocolate chips, optional

MASCARPONE ICE CREAM

(double ingredients to
make 3 quarts)
Freeze 5 hours
2 large eggs
¾ cup sugar
1 pound mascarpone
1 cup cream
2 cups milk
½ teaspoon salt

Mom's Cherry Crumble

9 TO 12 SERVINGS

Preparation of Crumble

Combine flour, oats, sugar, nuts, baking soda and butter. Mix at low speed until crumbly for 2 to 3 minutes. Reserve 2 cups crumb for topping. Press remaining crumbs into a 9-by-13-inch pan. Bake crust at 350° for 12 to 15 minutes or until lightly browned. Remove from oven and spoon cherry filling over partially baked crust. Sprinkle chocolate chips over cherry filling (optional).

Spread remaining crumbs on top. Bake 25 to 35 minutes or until lightly browned. Serve warm with mascarpone ice cream.

Preparation of Ice Cream

Whisk eggs and sugar until pale in color. Beat in mascarpone until the mixture is smooth. Blend in cream, milk and salt with a whisk.

Freeze mixture in ice cream maker according to manufacturers' instructions. Pack into pints, freeze at least 5 hours.

To Assemble and Plate

Place a warm serving of crumble on a serving dish. Top with a scoop of ice cream or serve alongside.

This recipe matches particularly well with Pinot Noir when finished with the optional chocolate, especially milk chocolate - a lighter chocolate flavor to match the lighter body of the wine. Pinot Noir often exhibits dark fruit flavors, especially cherry, which is a natural match. The full-on richness and fattiness of the mascarpone ice cream provide the perfect contrast or foil for the light tannins and crisp acidity of Pinot Noir. Plus, any excuse for drinking wine with dessert sounds like a perfect pairing to me.



SOUPS

29 - Aperitivo Bistro, Schenectady; Executive Chef Courtney Withey
Lentil Soup with Ditalini and Parmigiano-Reggiano

37 - Garden Bistro 24, Colonie; Chef-Owner John Grizzaffi
Pumpkin Bisque with Candied Pecans and Sage-Brown Butter

53 - The Wine Bar and Bistro on Lark, Albany; Executive Chef Jason Baker
Cremini Mushroom Bisque with Toasted Walnuts and White Truffle Oil

SALADS

31 - Chloe Creek Vineyards, Clifton Park; Co-Owner Kimberley Comiskey
Mixed Greens and Goat Cheese Salad with Fig Vinaigrette

43 - Mirror Lake Inn, Lake Placid; Executive Chef Jarrad Lang
Warm Caramelized Goat Milk Feta with Wedge of Honeycomb and Petite Herb Salad

APPETIZERS

27 - Angelo's 677 Prime, Albany; Executive Chef Ken Kehn
Pan-Seared Diver Scallops "BLT"

33 - Copperfield Inn Resort, North Creek; Chef Stephen Topper
Roasted Pear with Melted Brie, Spiced Walnuts and Frisee

35 - Friends Lake Inn, Chestertown; Chef Matthew Bolton
Duck-Filled Porcini Mushroom Ravioli

38 - Inn at Erlowest, Lake George; Chef de Cuisine Mike Burdick
Braised Veal Cheek Ravioli with Asparagus, Truffle Two Ways and Fried Shallots

41 - MezzaNotte Ristorante, Albany; Sous Chef Tonya Mahar
Vongole alla Siciliana (Sautéed Clams and Sausage)

45 - New World Home Cooking, Saugerties; Chef-Owner Ric Orlando
Muhamarra Dip

47 - Peekamoose Restaurant, Big Indian; Chef-Owner Devin Mills
Rabbit Rilette with Calamata Olive Tapenade and Wood-Grilled Toast

49 - Schenectady County Community College Culinary School, Schenectady;
Chef Christopher Tanner
Herbs de Provence Salted Beets

51 - The Turf Club, Saratoga Springs; Chef Rob Cone
Grilled Eggplant, Fresh Mozzarella and Crispy Pancetta Napolean, with Pesto,
Red Pepper Oil and Aged Balsamic

entrees



FISH & SHELLFISH

57 - Angelo's Tavolo, Scotia; Executive Chef Frank Tardio
Pancetta-Wrapped Jumbo Prawn and Pinot Noir Mayonnaise

75 - DUO Modern Japanese Cuisine & Lounge, Saratoga Springs;
Executive Chef-Owner Wilfred Sheng
Seafood Risotto (Wild Sea Shrimp and Lobster, Brown and Black Risotto)

79 - Garden Bistro 24, Colonie; Chef-Owner John Grizzaffi
Prince Edward Island Mussels in a Saffron-Tomato Broth

85 - Inn at Erlowest, Lake George; Executive Chef Ken Lingle
Grilled Georges Bank Swordfish Chop with Celeriac Mousseline, Braised Baby Leeks
and Black Pepper-Pinot Noir Jus

87 - Jack's Oyster House, Albany; Executive Chef Lawrence Schepici
Lobster Louis the Thirteenth

89 - Lake Ridge, Round Lake; Chef Scott Ringwood
Salmon Roulade with Pinot Beurre Rouge

99 - Mirror Lake Inn, Lake Placid; Executive Chef Jarrad Lang
Wild Striped Bass Braised with Red Wine, Mushrooms and Heirloom Tomatoes,
Roasted Fennel and Fingerling Potatoes

103 - New World Bistro Bar, Albany; Executive Chef Ric Orlando
Olive Oil-Poached Salmon with Pinot Noir Sauce

105 - New World Home Cooking, Saugerties; Chef-Owner Ric Orlando
Red Wine Braised Calamari with Mushrooms

106 - Peekamoose Restaurant, Big Indian; Chef-Owner Devin Mills
Pan-Seared Rainbow Trout with Braised Savoy Cabbage and Beurre Fondue

109 - Prime at Saratoga National, Saratoga Springs;
Executive Sous Chef Tim Thompson
Truffle Scallop with Pommés Gratin

121 - Taste, Albany; Executive Chef Paul Ozimek
Coriander-Crusted Tuna, Shoyu Pressed Watermelon, Melted Kumquat and
Avocado Paint

123 - The Bear Café, Woodstock; Chef Eric Mann
Sautéed Atlantic Halibut with Gill Farms Sweet Corn, Toy Box Tomatoes and Leeks

135 - The Turf Club, Saratoga Springs; Chef Rob Cone
Pan-Seared Sea Scallops, Sweet Corn Pudding with Grilled Sturdy Greens and
Tomato Confit

143 - Treviso, Albany; Corporate Chef Ryan Huneau
Skillet-Seared Halibut, Watermelon Bruschetta and Pinot Noir Lacquered
Potato Coins

BEEF & VEAL

69 - Chez Mike, East Greenbush; Chef-Owner Mike Cohen
Filet Mignon “Cheese Steak” Wellington

81 - Gideon Putnam Resort, Saratoga Springs; Executive Chef Brian P. Sterner
Empire Steak (Barrel Cut NY Strip Steak with Cipollini and Shiitake Mushroom Ragout)

83 - Glen Sanders Mansion, Scotia; Executive Chef Will Brown
Grilled Rib-Eye Steak with Garlicky Broccoli Rabe and Tomato-Pepper Jam

110 - Provence, Albany; Executive Chef Michael Cunningham
Beef Bourguignon

117 - Scrimshaw at the Desmond, Albany; Executive Chef Michael St. John
Horseradish-Encrusted Veal T-Bone with Roasted Shallot-Pinot Noir Demi-Glaze

119 - Sperry’s, Saratoga Springs; Executive Chef Dale Miller
Veal Sweetbread Cannelloni with Lemony Glacage and Parmesan

125 - The Black Watch Steakhouse, Glens Falls; Chef de Cuisine Nick Yusavage
Filet Oscar

131 - The Interlaken Inn, Lake Placid; Chef Kevin Dunford
Grilled Filet Mignon with Sweet Corn Hash and Red Wine Reduction

132 - The Lake George Club, Lake George; Executive Chef Tony DeStratis
Braised Bison Short Ribs and Wild Mushroom Bread Pudding with White Truffle

139 - The Wine Bar and Bistro on Lark, Albany; Executive Chef Jason Baker
Vermont Hereford Beef Rib-Eye with Black Garlic Reduction and Tasso Hash

141 - The Wishing Well, Wilton; Chef Patrick Longton
Veal Osso Buco

145 - Twenty 8 Tables Restaurant & Bar, Saratoga Springs; Chef-Owner Ron Farber
Veal Chop Stuffed with Prosciutto, Fresh Mozzarella and Topped with
Saltimbocca Sauce

LAMB

93 - Mazzone Hospitality, Albany; Corporate Executive Chef Jaime Ortiz
BBQ Lamb Ribs, Humboldt Fog Ravioli, Matsutake Mushrooms, English Peas and
Smoked Red Beets

95 - MezzaNotte Ristorante, Albany; Chef Mark Graham
Roasted Lamb Rack with Minted Spring Pea Ravioli, Roasted Baby Carrots and
Balsamic Pearl Onions

PASTA

59 - Antipasto's Vegetarian Bistro & Wine Bar, Clifton Park; Owner Steven Zumbo
George Harrison (Fresh Assorted Mushrooms in a Marsala Wine-Porcini Mushroom Demi-Glaze
Sauce over Wild Mushroom Ravioli)

97 - Milano, Latham; Executive Chef Thomas Fitzsimmons
Linguine All'Adriatica

126 - The Brown Derby, Albany; Chef Brian Molino
Smoked Chicken Ravioli with Porcini Mushrooms and Red Wine Sauce

PORK

101 - Miss Sydney's Secret Family Recipes, Albany; Chef AJ Jayapal
Marinated Lucky 7 Pork Chop with Savory Apple-Bacon Waffle, Roasted Parsnips and Chutney Jus

113 - Saratoga National Golf Club, Saratoga Springs; Executive Chef Jason Saunders
Double-Cut Stuffed Pork Chop with Cherry-Walnut Stuffing, Sautéed Haricots Verts and Apple-Brandy Glaze

149 - Yono's, Albany; Certified Executive Executive Chef Yono Purnomo
Babi Kecap (Pork Tenderloin Bathed in Exotic Infusion of Indonesian Spices)

POULTRY & DUCK

61 - Aperitivo Bistro, Schenectady; Executive Chef Courtney Withey
Cornish Game Hens with Fresh Fig and Prosciutto Stuffing, Creamed Spinach, Roasted Cipollini Onions and Grilled Figs

71 - Chianti il Ristorante, Saratoga Springs; Chef Fabrizio Bazzani
Faraona con Pinot e Ciliege (Guinea Hen Porchetta-Style, Filled with Cherries and Pinot Noir for Roasting)

73 - Copperfield Inn Resort, North Creek; Chef Stephen Topper
Duck Leg Confit with Whole-Grain Mustard-Celery Root Slaw

77 - Friends Lake Inn, Chestertown; Chef Matthew Bolton
Strawberry-Thyme Glazed Hudson Valley Duck Breast over Basil Tossed Rice Noodles with Baby Patty Pan Squash

115 - Schenectady County Community College Culinary School, Schenectady;
Chef Christopher Tanner
Chicken Braised with Mortadella and Mustard Greens

129 - The Epicurean Bistro & Wine Bar, Latham; Executive Chef Dominique Brialy
Coq au Vin

WILD GAME

63 - Athos, Albany; Executive Chef-Partner Harry Hatziparaskevas
Lago Stefatho (Rabbit Stew)

65 - Beekman Street Bistro, Saratoga Springs; Chef-Owner Tim Meaney
Saba Marinated Quail with Butternut Squash Gratin

67 - Cella Bistro, Schenectady; Chef-Owner Michael Cella
Cinghiale all Papparadelle (Wild Boar Ragu over Pappadelle)

91 - Maestro's at the Van Dam, Saratoga Springs; Chef- Owner John LaPosta
Pheasant Fricassee

137 - The Whiteface Club & Resort, Lake Placid; Chef Richard Brosseau
Maple-Glazed Venison Loin

PIZZA

147 - Village Pizzeria and Ristorante, Middle Grove; Chef-Owner Sandra Foster
Fig and Arugula Pizza

desserts



153 - Cella Bistro, Schenectady; Chef-Owner Michael Cella
Mom's Cherry Crumble

155 - Chez Mike, East Greenbush; Chef-Owner Mike Cohen
Vanilla-Port Poached Pear and Crème Fraîche Ice Cream

157 - Mirror Lake Inn, Lake Placid; Executive Chef Jarrad Lang
Tart Cherry Bread Pudding with Spiced Maple Caramel and Star Anise Ice Cream

159 - Schenectady County Community College Culinary School, Schenectady;
Chef Christopher Tanner
Sea Salted Chocolate Gateau with Pinot Noir-Blackberry Sorbet and Crème Anglaise

161 - The Wine Bar and Bistro on Lark, Albany; Executive Chef Jason Baker
Camembert with Savory Chocolate Ganache, Cacao Nibs and Maldon Sea Salt

163 - Happy Endings from the Editor, *Chloe Creek Pinot Pairings*; Angela J. Chichester
Individual Spiced Pear-Apple Tarte Tatins



It was my first visit to the Children's Hospital at Albany Medical Center that will live in my heart and mind forever. Regardless of how many years that go by or how many times I think about that first visit, it always plays out in slow motion. As I walked down the hallway of the Children's Unit, time seemed to stand still. I don't think that I have ever been so emotionally overwhelmed – and yet so heartened by such strength and courageousness.

It is those brave children and their families who are the true heroes to whom we dedicate this book. I consider it an absolute honor to raise money for this very special cause, and I am proud that so many talented and dedicated people helped make this project a success.

Thank you for your purchase of *Chloe Creek Pinot Pairings*. **All** profits from the sale of this wonderful cookbook go to help fund the Melodies Center for Childhood Cancer and Blood Disorders at the Children's Hospital at Albany Medical Center.

Sincerely,
Kimberley, Chloe and Bill, too

\$28.00

ISBN 978-0-615-53324-7

5 2800 >



9 780615 533247

