





Pair It

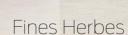
The Jolie-Laide Rosé of Valdiguié from Russian River Valley, California "works wonders with the salad Lyonnaise," says Leigh Lacap, beverage director at Jeune et Jolie. "A touch of tannin [provides] some welcome relief from the richness of the lardon. This wine also carries a lightning bolt of acidity that cuts right through the egg."

Hailing from farther north, an array of natural Oregon rosés will offer comparable body and texture, often with similar grapefruit characteristics.

Salad Lyonnaise

Jeune et Jolie offers the charm of low-key French food paired with the best produce from Southern California: A seafoodand vegetable-driven menu is served alongside an inventive roster of cocktails and wines focused on minimal intervention. Andrew Bachelier's interpretation of Salad Lyonnaise involves a bit of prep work, but aren't your friends worth it?

Courtesy Andrew Bachelier, chef, Jeune et Jolie, Carlsbad, CA



Chop finely 1 small bunch parsley, I small bunch chervil, 1 small bunch chives and 6 tarragon leaves. Combine in small mixing bowl.

1 cup grapeseed oil

1/3 cup Banyuls or Sherry vinegar

shallot, diced fine

3/4 teaspoon salt

tablespoons butter

ounces thick bacon, cut into 3/4-inch cubes

1/2 avocado, pitted and

handful arugula

garlic clove, peeled

1/4 cup Champagne vinegar

1/4 cup fines herbes (recipe

10 ounces spring mix lettuce with frisée

6 soft-boiled eggs, halved

Flaky sea salt, to taste

Espelette pepper powder, to

In medium mixing bowl, vigorously whisk grapeseed oil and Banyuls vinegar until well combined. Add shallot and 1/4 teaspoon salt. Set aside.

Over medium heat, melt butter in sauté pan. Add bacon, and cook until dark and crisp. Set aside.

Blend avocado, arugula, garlic, Champagne vinegar, fines herbes and 1/2 teaspoon salt on high until smooth. Spread on bottoms of six large, shallow bowls.

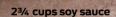
Toss lettuce with oilvinegar mixture, and distribute evenly among bowls. Top with bacon and eggs. Sprinkle sea salt and Espelette pepper atop, to taste. Serves 6.

HUSIAST | JUNE/JULY 2020

Oakland Kimchi Fried Rice

Diner-style Hopscotch serves classic American food with Japanese and Korean influences. Chef Kyle Itani sources sustainably produced local ingredients for comfort food paired with co-owner Jenny Schwarz's innovative cocktail and wine list. Give yourself time: The components for this dish, while easy to make, do need to be prepared a day ahead.

Courtesy Kyle Itani, chef, Hopscotch, Oakland, CA



- 6 hard-boiled eggs
- 1 cup sugar
- 2 cups saké
- 2 pounds pork belly, cut into 6 pieces
- 2 tablespoons vegetable
- 12 cups cooked brown rice
- 3 cups kimchi (recipe at right, or use store bought)

In glass bowl, combine ½ cup soy sauce with 2½ cups water. Submerge eggs, and refrigerate overnight.

Heat oven to 350°F. In Dutch oven, combine sugar, 1 cup saké, 2 cups soy sauce and 6 cups water. Submerge pork belly in mixture, and cover. Braise for 2 hours, and remove from oven. Let cool and refrigerate in liquid overnight. Slice pork belly thin.

On day you plan to serve, heat vegetable oil over medium heat in large skillet or wok. Add rice, and toast for approximately 3 minutes. Stir in remaining 1 cup saké, remaining ½ cup soy sauce and kimchi. Cook for approximately 3 minutes. Top with pork belly and marinated eggs. Serves 6.

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Jenny Schwarz, Hopscotch's co-owner/general manager, "highly recommends" Luli Rosé from the Central Coast. California. "The kimchi has some spice and rich flavors, so it needs a wine with some structure to balance it out," she says. "This rosé is bone dry and has a lot of acidity. The bright, crisp floral notes of lemon and white peach blossoms round out as it finishes with a bit of minerality. However, there is a softness to this wine that makes it so easy to drink, a perfect accompaniment to the kimchi rice as its ability to be a quintessential comfort food."

Rosés from South Africa offer similar soft, ripe fruit tones balanced by plentiful acidity. They'll make a refreshing complement to this dish while sticking with a New World style.



Cut 2 heads Napa cabbage into 1-inch squares. In large bowl, mix with 2 pounds daikon (peeled and sliced thin), 4 ounces minced garlic chives, 1/4 cup gochugaru Korean chile flake, 2 tablespoons dried, salted baby shrimp and 6 tablespoons kosher salt. Transfer to plastic container. Weigh ingredients down with large, sealed plastic bag filled with water. Make sure liquid from vegetables covers all ingredients beneath the plastic bag. Let ferment at room temperature for 4 days.

92 | WINE ENTHUSIAST | JUNE/JULY 2020

WINEMAG.COM | 93