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# WINE ENTHUSIAST

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# TOO HOT TO COOK

Want to play host but can't stand the heat in your kitchen? We've got you covered with this stove-free dinner party menu.

## THE FISH ▶▶

Tuna tartare is an easy and elegant main course, and it can be spiced a variety of ways. Start with a pound of sushi-grade tuna, cut it into ¼-inch cubes and toss them with oil and spices just before serving. For Asian-inflected flair, add sesame oil, soy sauce and a pinch of wasabi. Spoon onto rice crackers, or mound in the center of a plate using a round cookie cutter.

**THE WINE:** Pair with a well-chilled, off-dry Riesling.

## THE VEGGIES ▶▶

Carpaccio doesn't have to be beef. Thinly sliced vegetable carpaccio (use a mandolin or hand slicer) is a refined take on this Italian favorite. A medley of red and gold beets drizzled with olive oil and sprinkled with sea salt and chopped pistachios is beautiful and delicious. You can also leave out the nuts and add a bit of lemon zest. Fresh heirloom radishes are another terrific choice—spread them with butter and add a pinch of smoked salt.

**THE WINE:** Match the pistachios with Cava. A zesty Torrontés will hold up against the bitter radish.

## THE DESSERT ▲

Indulge your sweet tooth and stay cool by offering a granité. Mix a quart of your favorite fresh fruit juice with ⅔ cup superfine sugar and freeze until slushy, about 1–2 hours. Stir in 3 tablespoons of grappa or brandy and mix well, cover and freeze solid, about 8 hours. Shave into small bowls using a sturdy fork, and serve immediately.

**THE WINE:** Pair with a cold, viscous ice wine.

—MIKE DeSIMONE  
& JEFF JENSSEN