

## SEPTEMBER NEWSLETTER

The very cold summer has slowed many summertime items from growing here on the coast. But, the good thing about that is, we stretch our summers out through almost the end of October...the warmest months of our year. As you will read below, Stellina Farm is in full Harvest mode, thanks to our farmer Jessica...

We also added some new and exciting wines to our wine list, notably 2 releases from our friend Sean Thackrey.

For those who missed it, the september issue of GQ magazine featured an article on our own Margarita Carmona's chile verde, a treat for our staff's Family Meal.

Read the complete article below

### Stellina Farm News from Jessica Baron



Hello! I started working on Stellina's farm a year and a half ago with an empty field and some huge plans. Using the farming knowledge I gathered working at local Marin Roots Farm and before that on the farm at UC Santa Cruz, I built a fence, ran irrigation, and planted one acre of vegetables for Stellina to use throughout the summer. It was a huge success and this year again, the farm is in full summer production. This means boxes of beans, squash, chard, kale, and parsley are harvested and delivered to Stellina's kitchen every week. The tomatoes are

getting big, ripe, and sweet and the sprouting broccoli is beginning to sprout. Baby kale, chard, and chicory plants are going into newly tilled beds so the restaurant will have produce from the farm all winter long! It has been an extraordinary experience for me, of which the most exciting part is seeing (and tasting) what the restaurant does with the produce from the farm.

## SEAN THACKREY NEW RELEASES

### 2010 Sean Thackrey "Lyra" Knights Valley Viognier

A round, clean, floral Viognier with stone fruit and melon aromas carry over to the palate. The wine is surprisingly devoid of the funky Bolinas character that infuses many of the Thackrey wines, but in the case of this Viognier, it's probably a good thing. Appealing, bright fruit, good texture.

### Sean Thackrey "Pleiades XXI" Old Vine Red Blend

If you try to find the exact cepage on this always-fantastic red blend, you might find yourself gazing up at the heavens for an answer, since you won't get one from the winemaker. Word has it, though, that the XXI contains more Sangiovese and Pinot Noir than recent bottlings, giving it a higher tone, redder fruit and a lighter body than previous versions. There are also lovely floral essences-- gardenia and orange blossom--that suggest there's some Viognier in there, too. Tangy hibiscus, anise and the unmistakable Thackrey eucalyptus note round out this very pretty, soft and slightly savory wine. From "One of California's most iconic and mystical winemakers," says Robert Parker, "Sean Thackrey has logged in 20 or more vintages of consistently stunning wines that perhaps say it all with the simple quote on his label: -Sean A. Thackrey, Vintner, Bolinas, California.-"

## Family Meal at Stellina

### ***We'll Have What the Chef is Having***

***Need to feed a lot of mouths? Steal this low-hassle, employees-only staff dinner from NoCal's best osteria. No sous-chef required***

***By Stan Parish***

***Photograph by Romulo Yanes***

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***"Family meal" takes place every night in restaurants everywhere--from temples of molecular gastronomy to the shitty grill joint where I cooked in college. It's a pre-service ritual in which the staff eats a hearty lo-fi supper before the first seating shows up and all hell breaks loose. The dishes are usually simple to make, but they need to satisfy everyone from the pastry chef to the busboy.***

***Put another way, family meal is exactly what you want when you have a crowd to feed. If football season means your house will occasionally be overrun with dudes, you're looking for a dish that'll keep people fed without chaining you to the stove for the first half. And by week three, everyone is sick of pizza and wings.***

***This one-pot family meal comes from Osteria Stellina in Point Reyes Station, California.***

**More specifically, the recipe comes from cook Margarita Carmona's grandmother. Margarita worked at a now defunct Mexican restaurant where Stellina chef Christian Caiazzo tried her chili. "It blew me away," he recalls. "I hired her immediately." You don't need to staff up to pull this off-just pay attention while you're slow-frying the pork. Afterward, you can chat up your guests as the bright, spicy tomatillo salsa simmers with the meat. When it's done, set the pot right on the table. Don't forget to shout out Abuela Carmona before the guys dig in.**

**Margarita Carmona's Chili Verde Serves eight**

**2 cups olive oil 4 pounds pork butt, trimmed and cut into 1 1/2-inch chunks 2 heads garlic, chopped Salt and fresh-ground black pepper 1/2 large yellow onion, diced 1 bunch cilantro 3 limes, sliced Salsa 3 pounds tomatillos, peeled and quartered 2 fresh jalapeños, sliced (add more if you like heat) 2 garlic cloves, diced 1/2 large yellow onion, quartered**

**Directions 1. In a large stock pot, heat the oil at medium-high and add the pork and garlic. Season with salt and pepper to taste. Bring to a boil and then lower to a simmer. Slow-fry the pork for approximately 1 hour, stirring occasionally.**

**2. While the pork is cooking, in a large container add two cups of water to the salsa ingredients. Blend with a hand mixer until chunky and well combined.**

**3. When the pork is browned and well cooked on all sides, remove 3/4 of the oil. Add the onion and cook for 10 minutes.**

**4. Add the salsa to the pork and simmer for approximately 90 minutes, seasoning to taste with salt and pepper, until the pork is well braised and tender enough to pull apart with your fingers. Divide among eight bowls. Garnish with cilantro and a squeeze of lime. Serve with corn tortillas.**

**For more family-meal recipes from famous kitchens, pick up *Off the Menu: Staff Meals from America's Top Restaurants*, to be published in October by Welcome Books.**

**Join us for the launch of the book on Tuesday October 11th, 2011 at Osteria Stellina**

# Summer Squash Salad

## Ingredients:

Serves 4

Summer squash	2 lbs
Arugula	¼ lb
Pine nuts, toasted	2 oz
Chili oil	¼ C
Mint chiffonade	2 T
Lemon juice	1 T
Salt & pepper	T.T.

## Method:

Thinly shave squash on a mandolin, or with a vegetable peeler. Place squash, lemon juice, chili oil, mint, salt, and pepper in a mixing bowl. Toss until squash is evenly coated with other ingredients. Add toasted pine nuts, and arugula; briefly toss then serve. Shaved Parmesan is optional.

## Chili oil:

Crushed chili flakes	1 T
Pure olive oil	½ C

## Method:

Combine chili and oil in a bowl and place on a makeshift double boiler for two hours. Place oil and chili in container and store for three days a room temperature.