



# YOUR SUMMER DINING

## GUIDEBOOK

by  
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**T**hinking of throwing a warm weather wine pairing party and need some new ideas? Four of our favorite chefs from the Northern California Wine Country are here to spice up your summer and share their favorite dishes with recommended wines. Definitely a surefire way to wow your guests and leave them with a memorable dining experience. Salud!

Food Styling by Liz Bernardo  
Photography by Nash Bernardo



## Executive Chef Francis Hogan and the culinary team at Sabio on Main

**S**abio on Main showcases a range of global flavors, with strong influences from the cuisine of Spain. Named after the Spanish king who is credited with creating the tapas tradition, Alfonso X, known by his people as el Sabio (“The Wise One”), Sabio utilizes whole animal butchery and locally sourced sustainable ingredients to create a vibrant menu that embodies both the bounty of Northern California and the Spanish approach to food and drink.

“I want to celebrate the connection between food, culture and society,” says Chef Hogan, who recently returned from a cooking and tasting tour in Spain that has fueled his inspiration. “With my Sabio menu, I pay homage to classic technique and preparation while at the same time putting a modern spin on dishes.”

Chef Hogan was most recently at Bluestem Brasserie in San Francisco where he consistently earned 4 star ratings on all the major user review platforms. In addition to his proficiency in whole animal butchery, charcuterie, and cheese mongering, he is a certified sommelier and has

been featured at prestigious culinary venues such as the James Beard House in New York City and CUESA in San Francisco.

The California-centric wine list with international options focuses on small local producers, cult and hard to get wines, unknown gems and out of the ordinary grapes and regions. The 70+ wines by the bottle concentrates on West Coast vineyards from Santa Barbara to Washington state and include known and less common varietals. Sabio uses the latest technology from Coravin™, allowing it to keep fresh over 30 classic and adventurous wines by the glass that change regularly. Locally sourced craft beers are also available.

Sabio on Main is located at 501 Main Street, at the corner of Rose Avenue, in the new Pastime Plaza in Pleasanton, California with accessible parking and easy access to BART. The restaurant serves dinner nightly with weekday lunch and brunch on Saturday and Sunday to follow shortly. Specific hours of operation, special features and news are available on their web site at [sabiopleasanton.com](http://sabiopleasanton.com).

## Ingredients

- 4 slices sourdough baguette, sliced on a bias
- 1 link Spanish-style cooked chorizo, cut into 8 slices
- 4 quail eggs
- 2 tablespoons Sriracha
- 1 avocado, smashed and lightly seasoned with salt
- cilantro leaves for garnishing
- sea salt for garnishing
- olive oil

## method

- ⇒ Lightly drizzle slices of bread with olive oil and toast on both sides.
- ⇒ In a saute pan, cook chorizo slices until golden brown.
- ⇒ In a separate pan, cook quail eggs, "sunny side up".
- ⇒ Assemble the toasts.
- ⇒ Divide the avocado among the 4 bread slices and smear to coat.
- ⇒ Add 2 chorizo slices per toast.
- ⇒ Add one quail egg per toast.
- ⇒ Top the egg with Sriracha, sea salt, and cilantro.



**CHEF FRANCIS HOGAN'S**  
Chorizo & Sourdough Toast

## + PAIR WITH

**CHEF FRANCIS LOVES**  
2010 Opaque Paso Robles Malbec

**THE FOOD PATROL LOVES**  
Cliff Lede Napa Valley Stags Leap  
District Cabernet Sauvignon

2011 DeLoach Vineyards Heritage  
Reserve Pinot Noir

2013 Mercer Horse Heaven Hills  
Malbec

2014 Francis Ford Coppola  
Diamond Collection Cabernet  
Sauvignon



## Ingredients

- 4 oz Burrata ball
- 1 large white peach, stone removed & sliced
- 6-8 leaves Lollo Rossa lettuce
- 2 oz Farro, cooked and dried at room temperature overnight
- 1 oz English peas, lightly blanched
- ½ oz aged balsamic vinegar
- ½ oz high quality olive oil

## method

- ⇒ Preheat oven to 500 degrees.
- ⇒ Thinly spread Farro on a sheet tray.
- ⇒ Cook Farro for 1-2 minutes, until it begins to smell toasted and starts to “pop”.
- ⇒ Assemble the dish.
- ⇒ On a large serving platter, or 4 individual plates, spread the lettuce along one half of the plate.
- ⇒ In the center of the plate, place the Burrata (if serving individually, cut the Burrata into 4 parts).
- ⇒ Fan the peach slices around the base of the Burrata.
- ⇒ Randomly, sprinkle the peas and Farro around the plate.
- ⇒ Drizzle the balsamic and olive oil around the dish.
- ⇒ Sprinkle with sea salt to finish.



CHEF FRANCIS HOGAN'S  
Burrata & White Peach

## + PAIR WITH

### CHEF FRANCIS LOVES

2014 Silver Trident Symphony No. 9 Napa Valley Sauvignon Blanc

### THE FOOD PATROL LOVES

2013 Rotari Brut TrentoDOC

2009 JCB No. 39 Napa Valley Brut Rose

2013 Anaba Sonoma Valley Turbine White Blend

San Antonio Winery Villadoro Moscato





**CHEF FRANCIS HOGAN'S  
Grilled Summer Squash**

**Ingredients**

- Assorted heirloom zucchini
- 3 oz Chevre
- 2 oz olive oil plus more to garnish
- 2 garlic cloves, grated fine
- 1 tablespoon salt
- 2 tablespoons thyme, chopped
- 1 oz sherry vinegar

**method**

- ⇒ Combine the garlic, salt, oil, vinegar, and thyme. Mix well.
- ⇒ Cut zucchini in half, length-wise and toss with the marinade.
- ⇒ Allow to rest for 20 minutes.
- ⇒ Grill on high heat turning periodically until the zucchini is cooked but not mushy.
- ⇒ Place zucchini on serving platter and drizzle with olive oil and sea salt.
- ⇒ Crumble the Chevre over the dish and serve immediately.



**+ PAIR WITH**

**CHEF FRANCIS LOVES**

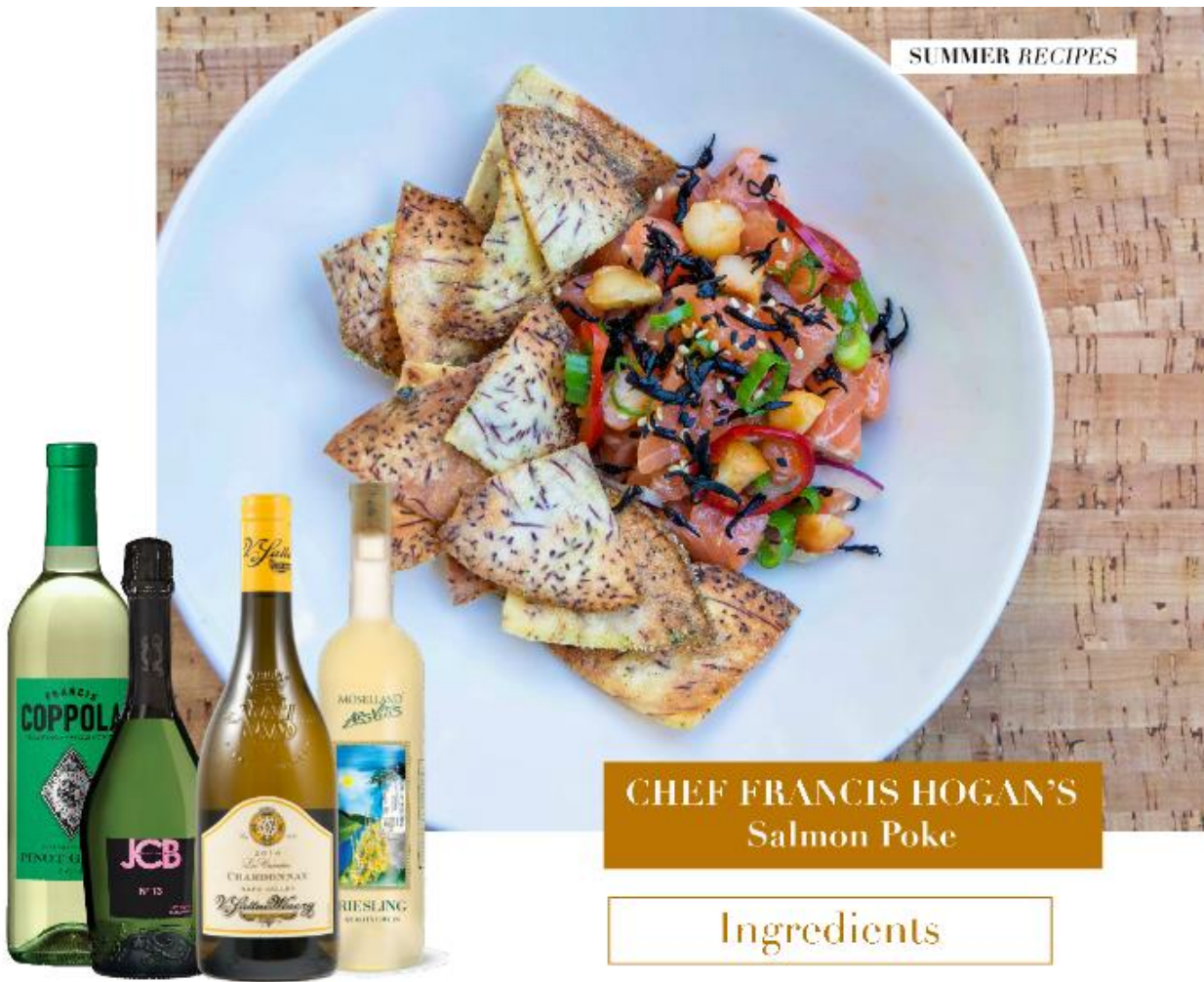
**2012 J. Moreau & Fils Chablis La Croix Saint-Joseph**

**THE FOOD PATROL LOVES**

**2004 Carneros Cuvée—Late Disgorged**

**Buena Vista Sonoma Valley La Victoire Champagne**

**2012 Raymond Vineyards Generations Napa Valley Chardonnay**



## CHEF FRANCIS HOGAN'S Salmon Poke

### Ingredients

- 1 Wild King salmon (skin and bones removed, diced)
- ½ cup high quality soy sauce
- 1/3 cup sliced green onions
- 1 tablespoon toasted sesame seeds
- 1 teaspoon minced ginger
- 1 tablespoon sesame oil
- 2 tablespoons toasted, chopped Macadamia nuts
- 1 oz Hijiki seaweed, rehydrated in hot water
- 1 oz red onion, sliced very thin

### method

- ⇒ Combine all ingredients well.
- ⇒ Allow to sit for 10 minutes.
- ⇒ Garnish with a light drizzle of sesame oil and serve immediately.

## + PAIR WITH

### CHEF FRANCIS LOVES

2014 V Sattui Los Carneros Napa Valley  
Chardonnay

### THE FOOD PATROL LOVES

2014 Mosseland Ars Vitis Qualitatswein Riesling

2015 Francis Ford Coppola Diamond Collection  
Sonoma Valley Pinot Grigio

JCB N°13 2009 Napa Valley Brut Rosé

**CHIEF FRANCIS HOGAN'S  
Vietnamese Beef Salad**



**+ PAIR WITH**



**+ PAIR WITH**

**CHEF FRANCIS LOVES**  
2012 Kathryn Hall Napa Valley  
Cabernet Sauvignon

**THE FOOD PATROL LOVES**  
2015 V Sattui Napa Valley Howell  
Mountain Zinfandel

2013 Buena Vista Napa Valley  
Cabernet Sauvignon

2013 Peju Winery Napa Valley  
Cabernet Franc



**F**or quite some time now, Uncle Yu's at the Vineyard has for so many reasons remained our undisputed favorite dining place in the vibrant downtown Livermore area. From unforgettable palate pleasures to an outstanding wine list from all over the world, this place has married Eastern and Western cultures magically with every food and wine pairing served.

Among the signature items on Chef John Phung's special California starter menu are the Steamed Dimsum Sampler Tray (Har Gau, Shumai, Pea Sprout Dumplings, Pumpkin & Scallop Dumplings), and the Asian Salmon Pizzetta — fresh salmon on a crisp house made onion cake, with avocado-cilantro sauce. A specialty of the house is the BBQ Sea Bass marinated in miso and baked to perfection. You'll be veiled in ecstasy with each tender bite. Truly there are no words to describe it.

The service from the charming, personable and familial staff is unrivaled and in-house sommelier Nick Liang will take you on an idyllic tour of Bordeaux and Rhône regions the minute he pours you the fascinating varietals chosen specifically to go with your menu selections. The restaurant has earned *Wine Spectator's* 'Best Award of Excellence' for 8 years, as one of the world's best wine lists and Nick has mastered the

## Executive Chef John Phung and Sommelier Nick Liang

art of marrying wine with food for more than two decades now, "For Asian cuisine, pairing is not as simple as basing it on the meat itself. Poultry dishes, depending on the sauce, can either beg for a *Gewürztraminer* or a *Côte de Nuits* Pinot to take its flavor to the next level. The same can be said for seafood and red meat. Chef John and I mostly gravitate towards Rhône varietals and Alsatian wines for our dishes at Uncle Yu's, when we prepare our seasonal tasting menus," he adds.

The romantic fine-dining ambiance of the 120-seat dining room reflects the elevated Pan-Asian nature of the restaurant's cuisine. Highlights include a color scheme of burnt orange, caramel and Tuscan sun yellow as well as wine bedecked walls accented with recessed earthen grey Buddha head figures. Their 60-seat outdoor patio opens up to the charming downtown Livermore fountain: a refreshing sight during hot 100 degree summer weather — and dreamy for al fresco dining. Uncle Yu's at the Vineyard is located at 39 S Livermore Ave #125 Livermore, CA. They are open daily from 11:00 a.m. to 9:00 p.m. with ample parking behind the restaurant. For more information or to make reservations, call 925.449.7000 or visit their website at [www.uncleyusvineyard.com](http://www.uncleyusvineyard.com).

## CHEF JOHN PHUNG'S Wonton Appetizers

For the Goat Cheese Wontons

For the Cheese Puffs



## + PAIR WITH

CHEF JOHN & SOMMELIER NICK LOVE

2014 JCB N°5 Côtes de Provence Rosé

THE FOOD PATROL LOVES

2012 Terra d'Oro California Moscato

2012 Grgich Hills Estate Late Harvest Violetta