
**AT HOME WITH PATRICIA WELLS
COOKING IN PROVENCE**

WELCOME TO CHANTEDUC

Champagne Roses de Jeanne Les Ursules
100% Pinot Noir

Cucumber-Buttermilk Soup with Garden Mint and Bronze Fennel
Sautéed, Almond-Stuffed Dates
Gingerbread, Fourme d'Ambert and Local Grapes

Chilled, Marinated Heirloom Tomato Soup

Wood-Oven Roasted Marinated Local Leg of Lamb
Aioli Piquant: Spicy Garlic Mayonnaise
Local "Delicatesse" Potatoes Roasted in Coarse Salt
Swiss Chard Leaf Purée
Rainbow Swiss Chard Rib Gratin
Pumpkin Gratin with Pistachios and Pistachio Oil
Platter of Heirloom Tomatoes with Shiso Leaf Chiffonnade

Mixed Greens and Herbs from the Chanteduc Garden

Favorite French Cheeses: Pelardon (Goat, Provence) ; Roves Fermier (Goat, Provence); Saint
Felicien (Cow, Provence);
Trois Cornes (Sheep, Poitou)

With Spiced Chanteduc Syrah Grapes

Homemade Sourdough Bread
Homemade Raisin and Pecan Bread

Wine:
Cotes-du-Rhône Rouge Clos Chanteduc 2005
Grenache, Syrah, Mourvèdre
Importer: Eric Solomon

Apricot, Honey and Almond Tart
Chanteduc Sweet Cherry Sorbet
Homemade Peach Leaf Wine

MONDAY

10 AM: MEET AT CHANTEDUC for Class and Lunch:

Food Topics: Knives; Kitchen Habits, Pot Sizes; Kitchen Organization and Design: Cutting
Vegetables: Sweating; Mis en Place; Classic Vinaigrette; Salt

A LOOK AT OUR WINE REGION

Tasting of Unripe Grapes to Detect Tannins

Chickpea Dip with Sesame Oil and Fresh Cilantro

Spicy Toasted Basque Nuts

Soupe au Pistou: Provençal Vegetable Soup
With Sauce Pistou, Gruyère and Parmesan

"Even the Garbage is Beautiful" Vegetable Stock

Berry Compote in Framboise
Almond Macarons
Fromage Blanc Sorbet

Prepare Lemon Verbena Sorbet for Tuesday lunch

Wines:

Vinsobres Blanc
Domaine Chaume-Arnaud
50% Viognier, 50% Marsanne
Importer: Daniel Johnnes

Domaine Saint Amant Rosé 2007
No Known Importer

DINNER FREE

TUESDAY

9 AM Meet in front of Post Office in Vaison for Market Tour

11:30 CLASS AND LUNCH AT CHANTEDUC:

Chilled Zucchini- Buttermilk-Curry Soup

Home Smoked Salmon

Chanteduc Salad of Garden Sorrel and Fresh Mint

Butter-Warmed Corn Kernels with Fresh Cilantro Leaves

Potato Salad with Capers and Mint

Cheese :

Roquefort Carles (Sheep, Auvergne) ; Brillat Savarin (Cow, Normandy) ; Banon (Goat, Provence) ; Brebis Corse (Sheep, Corsica) ; Chevre à l'Huile (Goat, Provence)

Fresh Seasonal Fruit from the Market

Local Croquettes de Vinsobres

Fresh Lemon Verbena Sorbet

Wine:

Sablet Blanc Santa Duc La Fornas

Viognier, Bourboulenc, Clairette, Grenache Blanc

Importer: Robert Kacher

Cotes du Rhône Blanc

Domaine de la Vieille Jullienne 2006

Clairette, Grenache Blanc, Marsanne, Viognier, Bourboulenc

Importer: Michael Skurnik

TUESDAY DINNER

Smokey Eggplant Purée

Amazing Sorrel Soup

White Fish Ceviche with Avocado, Spring Onions and Cherry Tomatoes

Raspberry Tarts

Lemon Zest Sorbet

Regional Cheeses, The Savoy and Switzerland :

Gruyere (cow, Savoie) ; Beaufort (cow, Savoie) ; Etivaz (cow, Switzerland) ; Reblochon (cow, Savoie).

Wines :

Château La Nerthe Châteauneuf du Pape Blanc 2005

25% Bourboulenc, 25% Clairette, 25% Grenache Blanc, 25% Roussanne

Importer : Clicquot Imports 212 888 7575

Vacqueyras Rouge Domaine des Amouriers

Les Genestes 1995

60% Grenache 40% Syrah

Importer : Robert Kacher

PREPARE FOR THURSDAY LUNCH:

Garlic and Chive Yogurt Cheese

Salad of Celery, Green Olives, and Anchovies Chanteduc Rainbow Olive Collection

Carne Salada: Italian Cured Beef with Salt, Sugar, and Herbs

Marinated Peppers

Almond and Buttermilk Sorbet

PREPARE FOR THURSDAY DINNER:

Meringues

Vanilla Dressing for Heirloom Tomato Salad

WEDNESDAY

9 AM: DEPART FROM CHANTEDUC IN HIRED CARS
For Special Wine Tasting and Lunch with Local Wine Expert
Fabrice Langlois

« Cairanne is Crunchy
Rasteau is Rustic
Vacqueyras is Square
Gigondas is Round
Châteauneuf-du-Pape is Long »

Vineo & Co.
31, Rue Saint Jean le Vieux
84000 Avignon
04 90 86 31 29
Vineo-co@orange.fr

We Tasted :
Cotes du Rhône Blanc
Domaine de la Janasse 2007
50% Grenache, 15% Clairette, 15% Bourboulenc,
10% Viognier, 10% Roussanne
« Best White Winemaker in the Southern Rhône »
Importer : Eric Solomon, European Cellars, Charlotte, NC 704 358 1565
www.europeancellars.com

Cotes du Rhône Blanc
Valreas Clos Petit Bellane 2005
Mainly Roussanne
« Honey-like, a food wine with butter, cream for winter with truffles »
Importer : Robert Kacher (202) 832 9083 www.robertkacherselections.com

Vinsobres Rouge
Perrin et Fils Les Cornuds 2006
50% Grenache 50% Syrah
« with Swiss chard, black olives and anchovies »
Importer : Vineyard Brands
(205) 980 8802 www.vineyardbrands.com

Rasteau Cotes du Rhône Villages Rouge
Domaine de Beurenard Les Argiles Bleu 2005
100% Grenache
« Traditional, for daube de bœuf, toro »
« Minerality is to wine as rivets are to the Eiffel Tower »
« Vines should not suffer, but struggle »
Importer : New Castle Imports, Myrtle Beach SC 843 448 9436

Cairanne Cotes du Rhône Villages Rouge
Domaine Delubac Bruno et Vincet
Les Bruneau 2006
« Crunchy wine, with rabbit, lamb, flavored chicken »
No Known Importer

Vacqueyras Rouge
Domaine de la Mornardière
Les Calades 2007
« One of best in Vacqueyras : Sophisticated, square-shouldered, more refined, rosemary and
aromas of cypress »
No Known Importer

Gigondas Rouge
Domaine des Espiers 2006
Cuvée Tradition
70% Grenache 30% Syrah
« aromas of thyme, pine ; with saddle of lamb »
Importer : Jack Siler Selections, Springfield VA 703 644 5210

Châteauneuf-du- Pape Rouge
Domaine de Beurenard 2006
« postcard from Châteauneuf-du- Pape in nose and mouoth, traditional »
All 13 Grapes
Importer : New Castle Imports, Myrtle Beach SC 843 448 9436
www.newcastleimports.com

Lunch :

Pig's Foot Tartine
Rabbit Terrine
Veal Breast Stew
Molten Chocolate Cake & Vanilla Ice Cream

Vermentio Blanc
Domaine Yves Leccia, Corsica 2006
« a grape with lots of freshness »
No Known Importer

Morgon Rouge
Jean Follard Cote de Py 2006
« message in a bottle, says Beaujolais »
Importer: Kermit Lynch Wine Merchant Berkeley, CA 510 524 1524. www.kermitlynch.com

Cotes du Rhône Rouge
Cros de la Mure 2006
Importer : Simon N Cellars, Charlottesville VA
434 977 4476

Coteaux du Languedoc Rouge
Montcalmes (magnums)
Syrah and Mourvèdre
« wine from the slopes and the hills »
Importer : Daniel Johnnes (212) 374 9415. www.danieljohnnes.com

Rasteau Vin Doux Naturel
Trapedis 2006
No Known Importer

Dinner Free

THURSDAY

10 AM: CLASS AND LUNCH AT CHANTEDUC:

Olive Oil and Nut Oil Tasting

A Trattoria Feast :Chanteduc Rainbow Olive Collection
Carne Salada: Italian Cured Beef with Salt, Sugar, and Herbs
Salad of Celery, Green Olives and Anchovies
Marinated Pepper Salad
Homemade Flatbread
Almond and Polenta Cake
Almond and Buttermilk Sorbet with Crunchy Almond-Sugar Topping

Wines :

Domaine Saint Amant Vin de Pays Blanc Viognier 2007
No Known Importer

Domaine de la Janasse
Vin de Pays de la Principauté d'Orange 2007
100% Viognier
Importer : Eric Solomon

7 PM: CLASS AND DINNER AT CHANTEDUC:

Special Guests: Josiane & Christian Deal of Lou Canesteou cheese shop, presenting a discussion and tasting of their latest discoveries in the world of cheese

Guacamole "Light"

Walter's Scrambled Eggs with Truffles
Seared Duck Breast with Espelette Pepper Jelly
Eggplant in Spicy Tomato Sauce
Just Peppers!
Johannes's Picnic Couscous Salad

Triple Berry Meringues

Wines:

Gigondas Rouge Domaine la Bouissiere 2006
70% Grenache, 30% Syrah
Importer : North Berkeley Imports

FRIDAY

10 AM Final class and lunch

Rolando's Eggplant

Spring Onion, Tomato, Avocado and Basil Salad
With Basil-Lemon Dressing

Grilled Surprise : Flatiron Steak with Red Wine Sauce
Varie Local Sausages
Cucumber and Dill Salad
Couscous Salad with Sorrel Parsley, and Spring Onions
Chanteduc Grape Cake
Sheep's Milk Yogurt Sorbet

Cotes-du-Rhône Rouge Clos Chanteduc 2006
Grenache, Syrah, Mourvèdre
Importer: Eric Solomon