
AT HOME WITH PATRICIA WELLS
COOKING IN PROVENCE

SUNDAY DINNER
WELCOME TO CHANTEDUC

Champagne Roses de Jeanne Les Ursules
100% Pinot Noir

Cucumber-Buttermilk Soup with Garden Mint and Bronze Fennel
Almond-Stuffed Dates in Olive Oil with Fleur de Sel

Artichoke and Parmigiano-Reggiano Soup
Wood-Oven Roasted Marinated Local Leg of Lamb
Aioli Piquant: Spicy Garlic Mayonnaise
Zucchini Coins in Homemade Tomato Sauce
Platter of Heirloom Tomatoes with Fennel Salt, Lemon Oil, and Basil
Mixed Greens and Herbs from the Chanteduc Garden

Favorite French Cheeses: Saint Nicolas (Goat, Provence) ; Roves
Fermier (Goat, Provence); Bleu du Chèvre (Goat, Loire Valley);
Trois Cornes (Sheep, Poitou)

Homemade Sourdough Whole-Grain Bread
Homemade Date and Walnut Bread

Wine:

Cotes-du-Rhône Rouge Clos Chanteduc 2007
Grenache, Syrah, Mourvèdre
Importer: Eric Solomon

Chanteduc Cherry Cake
Chanteduc Cherry Sorbet
Homemade Peach Leaf Wine

MONDAY LUNCH

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; Salt**

Chick Pea Dip with Sesame Oil and Fresh Cilantro

**Soupe au Pistou: Provençal Vegetable Soup
With Light Basil Puree, Gruyère and Parmesan**

**Annie's Provençal Almond Cookies
Fromage Blanc and Lavender Honey Sorbet**

**Prepare Fresh Lemon Verbena Sorbet for Tuesday lunch
Prepare Chanteduc Rainbow Olive Collection for Tuesday lunch**

Wines:

**Vinsobres Blanc Domaine Chaume-Arnaud 2007
50% Viognier, 50% Marsanne
Importer: Daniel Johnnes**

**Tavel Rosé Domaine de la Mordorée 2007
60% Grenache, 10% Mourvèdre, 10% Syrah, 10% Cinsault,
5% Bourboulenc, 5% Clairette
Importer: Kysela Père**

MONDAY DINNER

**Toasted Pumpkin Seeds
A platter or French charcuterie, sausages and hams from Provence and
the Basque Region**

**Chilled Curried Zucchini and Buttermilk Soup
Eggplant Stuffed with Couscous, Chick Peas, Tomatoes and Spices**

**Classic French Cheeses: Brie (Cow's Milk, Champagne) and Camembert
(Cow's Milk, Normandy)**

Ricotta Cheesecake with Fresh Fruit

Prepare Ham and Cheese Bread for Tuesday dinner

Wines:

Cotes du Rhône Blanc Reserve Perrin 2007
Grenache Blanc, Bourboulenc, Marsanne, Roussanne, Viognier
Importer: Neal Rosenthal

Cotes du Rhône Rouge Domaine de la Vieille Julienne 2004
80% Grenache 20% Cinsault
Importer: Michael Skurnik

TUESDAY

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

11:30 CLASS AND LUNCH AT CHANTEDUC:

Chanteduc Olives and Provençal Olives from the Vaison Market

White Fish Ceviche with Avocado, Spring Onions, and Cherry Tomatoes

Cheese :

Roquefort Carles (Sheep, Auvergne) ; Forme d'Ambert (Cow, Auvergne);
Brebis Corse (Sheep, Corsica)

Seasonal Fruit from the Market
Fresh Lemon Verbena Sorbet

Wine:

Sablet Blanc Santa Duc La Fornas 2007
Viognier, Bourboulenc, Clairette, Grenache Blanc
Importer: Robert Kacher

TUESDAY DINNER

Smokey Eggplant Purée and Crudités

Cured and Grilled Brittany Sardines
On Herb-Sauced Toast

Local Chanterelles Sauteed in Olive Oil

Ham and Cheese Bread

Spicy Lamb Sausages with Lemon-Tahini-Yogurt Dressing
Johannes's Picnic Couscous Salad

Regional Cheeses, The Savoy and Switzerland :
Gruyere (cow, Savoie) ; Beaufort (cow, Savoie) ; Reblochon (cow,
Savoie).

Lemon, Olive Oil, and Almond Sponge Cake
Lemon Zest and Honey Sorbet

Wines :

Vin de Table Rouge Domaine des Escaravailles, Ferran et Fils Rasteau
Petit Scarabée 2007
Cinsault & Syrah
Importer: Eric Solomon

Cotes du Rhône Rouge Clos de Caillou 2006
Les Quartz
85% Grenache, 15% Syrah
Importer : North Berkeley Imports

PREPARE FOR THURSDAY LUNCH:
Aunt Flora's Olive Salad
Carne Salada: Italian Salt and Sugar-Cured Beef
Marinated Peppers
Almond and Polenta "Cake"

WEDNESDAY

9:15 AM: DEPART CHANTEDUC IN CHAUFFEURED CARS

For Special Wine Tasting with Sylvie Chabran at Chateau La Nerthe
in Châteauneuf-du-Pape

We tasted:

Châteauneuf-du-Pape Blanc 2008
Châteauneuf-du-Pape Blanc Clos de Beauvenir 2000
Châteauneuf-du-Pape Rouge 2006
Châteauneuf-du-Pape Rouge 2004
Châteauneuf-du-Pape Rouge Cuvée des Cadettes 1997
Importer : Moet and Chandon

Lunch at Bistro du'O
Rue du Château, Haute Ville, 84110 Vaison- la-Romaine
Telephone : 04 90 41 72 90

Jellied Vegetable Aioli with Mashed Potatoes
Roasted Quail with Green Beans
Yogurt with Varied Citrus

Escaravilles Cotes du Rhône Blanc 2007
Jean David Cotes du Rhône Rouge 2007

Dinner Free

THURSDAY

10 AM: CLASS AND LUNCH AT CHANTEDUC

Olive Oil Tasting

1. Huile d'Olive de La Vallée des Baux de Provence (AOC since 1999)
Moulin Jean Marie Cornillon, Maussane les Alpilles

Five varieties of olives: Salonenque, Grossane, Bérugnette, Picholine, Verdale; unfiltered, decanted, a favorite. www.moulin-cornille.com
imported by Kermit Lynch

2. Castelas, Huile d'Olive de La Vallée des Baux de Provence (AOC since 1999) Jean Benoit and Catherine Hugues ; Four varieties of olives, Salonenque, Grossane, Bérugnette, Verdale; lightly filtered. www.castelas.com. Won best olive oil in the world, Fancy Food Show NYC 2007 and 2008. Very high tech. Available at most Williams Sonoma, Whole Foods

3. Chanteduc Oil: Le Moulin du Comtat Caromb, Virgin Olive Oil, A blend of green verdale, ripe tanche olives. Pressed in traditional manner. Unfiltered. Caromb (outside Carpentras) Sous L'Eglise, 04 90 62 42 05. www.moulinducomtat.free.fr

Prepare :

Black Olive Tapenade
Green Olive and Tuna Tapenade
Homemade Flatbread

A Trattoria Feast :

Burrata
Platter of Heirloom Tomatoes
Carne Salada: Italian Cured Beef with Salt, Sugar, and Herbs
Aunt Flora's Olive Salad
Marinated Pepper Salad
Black Olive Tapenade
Green Olive and Tuna Tapenade
Homemade Flatbread
Almond and Polenta Cake

Wines :

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

Vin de Pays de Vaucluse 2007
Domaine Giraud M & F
100% Syrah

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

Socca: Chick Pea Flour Crêpe from Nice

Zucchini Carpaccio with Avocado, Lemon Thyme, and Pine Nut Oil

Bread Oven Roasted Lemon Chicken

Provençal Roast Tomatoes

Red Peppers with Tomatoes, Onions, Cumin, and Espelette Pepper

Berry Clafoutis

With Mixed Berries

Josiane's Cheese Selection

Nicoise Figs Stuffed with Fennel and Walnuts

Persillé de la Clusaz, Haute Savoie

Picodon AOC

Picodon Affiné Dieulefit

Banon AOC Haute Provence

Saint Marcellin Cremier Dauphiné

Wines:

Domaine de la Mordorée 2007

Re-Naissance Rosé

50% Merlot 50% 50% Marselan

Importer: Kysela Père

Double Magnum

Domaine Pegau

Châteauneuf-du-Pape Rouge 2004

Importer : Dan Kravitz

Gigondas Rouge Domaine la Bouissiere 2006

70% Grenache, 30% Syrah

Importer : North Berkeley Imports

FRIDAY

10 AM Final class and lunch
Topics: Pastry Making; Mayonnaise

Spicy Toasted Basque Nuts

Chilled Heirloom Tomato and Cilantro Soup

White Fish in Parmesan and Polenta Crust
Zesty Lemon Salt

Homemade Tartare Sauce

Green Bean with Lemon Oil and Fleur de Sel
Ratatouille

Potato Salad with Spring Onions, Capers, and Mint

Apricot Tart with Homemade Apricot Jam
Sheep's Milk Yogurt and Honey Sorbet

Cotes-du-Rhône Rouge Clos Chanteduc 2007
Grenache, Syrah, Mourvèdre

Importer: Eric Solomon

VOTE FOR BEST TASTES OF THE WEEK!