

# BOTTEGA

CELEBRATING CRAFT AND FLAVOR WITH MICHAEL CHIARELLO



*Attention to Detail*

CHIARELLO STYLE

Team Bottega

EXPERIENCE AND ENERGY

*The Wine Whisperer*

AMIGO BOB

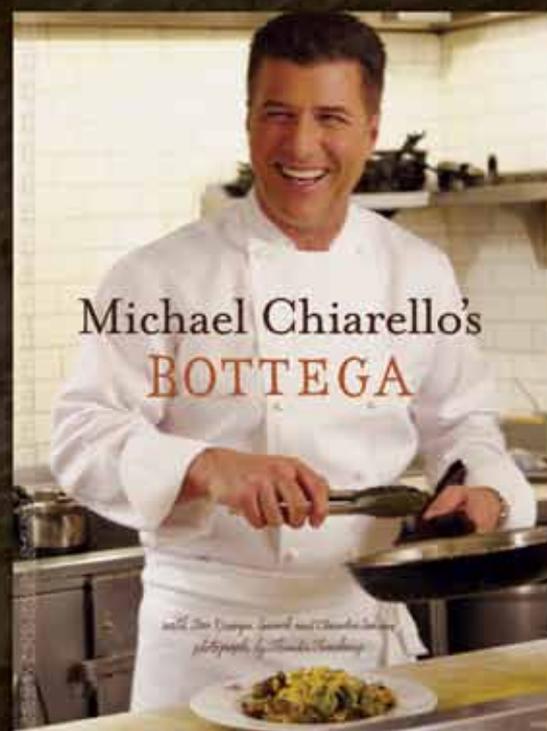
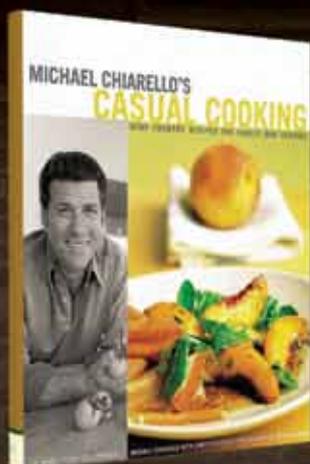
*With a Twist*

BALANCING THE CLASSICS

*Home Room*

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## CONTENTS

- 3 Attention to Detail
- 7 It Takes a Team
- 9 Sweet on Bottega
- 11 The Wine Whisperer
- 13 Alfresco Dining
- 14 Balancing the Classics
- 15 Recipes
- 19 Home Room
- 20 Chefs Ride In Style

It's summer in Napa Valley, and the Terrazzo at Bottega is humming as sweetly as the grapes growing in our vineyards. Earlier this year, I was thrilled to make the 2012 James Beard Foundation Best Chef shortlist as a semifinalist for the Pacific. It was an honor not just for me, but also for the whole Bottega team that I represent. It was a clear nod that the hard work everyone does, six days a week, does not go unnoticed. In this issue, you'll meet more members of Bottega, both from within the restaurant and -out, that help ensure your visits here are memorable ones. Not only do we take pride in what we do but we also pay close attention to the details—not just in the design and what goes on the plate, but in how we bring all those elements together to create something very special. —Michael Chiarello

# Attention to Detail Chiarello Style

Creating an evocative space that multitasks for both day and night is extremely challenging. You have to first think about it completely empty and then imagine your guests—how they dress, what they are doing. Within that empty space, you must leave room for these guests to become part of the living design. It has to be a place in which they feel comfortable, regardless of the time of day. It's easier to create either a lunch spot or a swanky evening destination, because getting the balance right to do both in the same place is a juggle. We've all been to restaurants that, in the daytime, feel like they have on too much makeup!

Bottega's building provides some interesting options in respect to spatial allocation, and our architect, Michael Guthrie, took full advantage of that. His sense of space is one of his greatest strengths. Guests come back to a restaurant when they feel comfortable in it. That part of the dining experience is very important. Within each of Bottega's five areas, you can have a completely different experience. Of course, even from one table to another, a minute change can define what you feel as you dine.

The alfresco component that our Terrazzo provides is a big part of what we do here, and can be enjoyed eight months out of the year. The outdoor fireplace really adds ambiance, especially to a large group. As you move inside, there's a bar experience that combines drinking and eating. You can drop in here at any time and work your way in further, if you wish. The Giardina is our less formal dining area, with windows along one side and terra-cotta tiles. It's more of an open space with lots of natural light. The

color palate is that of a garden, fresher and not as grandiose, and the chairs here were designed for the express purpose of scaling down the room a bit. On the other hand, Cucina, our formal dining room that feeds off the vibrancy of the open kitchen, calls for oversized chairs and rich, dark woods to complement its feel of a club. In addition, both the Enoteca wine room and the Banchetto private dining room create unique experiences for our guests.



### The Quismos Oversized Chair

The idea for this chair originally came from an ancient Greek wooden one used 3,000 years ago! It fits the experience within Cucina: it's swanky and rich and particularly designed for the end of a meal, when you can sit back and cross your legs, put an arm up over the side, and be very comfortable because of the way it tapers at your lower back and opens upward. It's bigger than any other chair I have ever seen in a restaurant, and that's the way I wanted it. This chair is your space, your footprint as a diner. I didn't want to pack the dining room with chairs, so in an effort to pad in some extra room, this really forces the issue!

### Donghia Fabrics

My wife, Eileen, and I worked together on all the wall surfaces. I think she probably spent more than 300 hours going over colors and fabrics and leathers. It was very helpful to work with her on those elements since she is intimate with my food—and understands that while a space has to make a statement, it also has to leave room for the dishes to shine. This selection of Donghia European fabrics, with rich stripes and saturated colors, adds energy and vibrancy to the room without completely taking over.

### Lighting and Staging

Lighting is tremendously important. It's about guest comfort: being able to read your menu without having to hold a candle up to it. You never get paid emotionally for a detail like that, but guests take note if it's missing. So we take our accent and specialty lighting very seriously, especially in tying together the juxtaposition of different styles. Personally, I don't like to see rustic for rustic's sake or modern for modern's sake, but two or three styles tied together in a smart way, with the right percentage of each, can truly be captured with great lighting. Michael Guthrie designed the large iron window fixtures, and to tie them into the room, we added a big ring light for the tables. The use of French and Venetian plaster, along with the iron and glass, is more contemporary industrial, without making you feel like you're in a warehouse.

### Corner Tables in the Cucina

Our Venetian Murano glass chandeliers above Cucina's corner tables are spectacular. The tables give you a stage to see and on which to be seen. Positioned between the brick walls and an 1870 wall toned down with Venetian plaster and paint, it's a celebration all to yourself while still being in the middle of the room. And that tension in style is carried through the tabletop choices, and of course the dishes.

### Copper Tumblers

I designed these tumblers for Bottega for their easy hourglass shape, which fits perfectly in hand, and for the way they keep drinks cooler longer. We use stainless outside and copper inside. Hand-hammering the copper gives it unique texture, improves its strength, and beautifies the patina. It's usually the first thing you touch when you sit down.

### Tabletop

I love simple, rustic Italian food on bone china. Again, it's that tension between something really special and something rustic. We use a pattern from Villeroy & Boch as well as one my grandmother used to have that a NapaStyle vendor now sources for us. In addition, we use tabletop pottery made by Calistoga Pottery that contains ash in the glaze from our vineyard. It's a wonderful way to tie in a local element. All together, the wine crystal and the rustic tumbler, along with the two bone chinas and the pottery, really work well to create some visual release on the table. It allows you to color and accent a dish differently when it comes to the table.

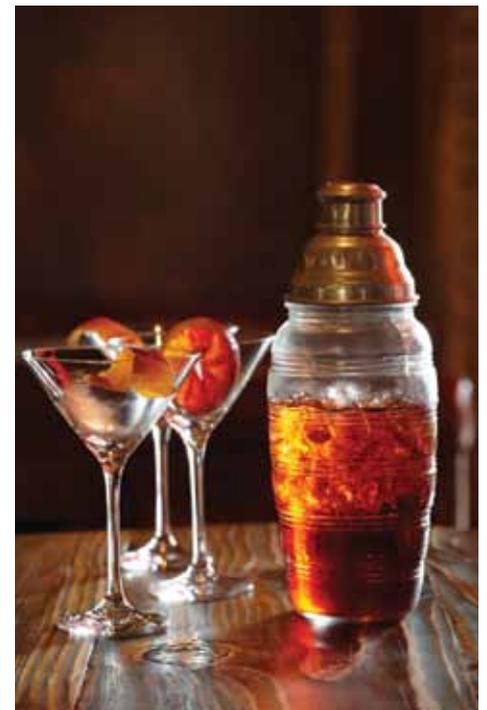


### Amalfi Decanter

One of my best memories of the Amalfi Coast was an amazing meal I had at a restaurant called Donna Rosa, where a bottle of local Carignan was decanted in a huge wineglass. It so happened that the glassblower was there that evening, and we spoke to him about making a decanter in the same shape—not only because this wide-topped design worked phenomenally to release the wine's flavor and aroma, but also because it looked plenty dramatic on the table. The idea is that the experience of pouring wine is part of the show, which is a nice pause point for the wines. And since we are in the wine country, we take this very seriously.

### Aprons and Frette Linens

The aprons are designed to be a full wrap to minimize the movement of the waiter going through the dining room. We used colors we thought were very smart: a rich Bottega orange and slightly burnt orange. One of our partners owns Frette, and there were two things that I always wanted in a dream restaurant: bone china and Frette linens. Here we have both! I think there's something to wiping your mouth with a high-quality, oversized napkin. It's a big part of the overall experience.



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# Team Bottega

The current team at Bottega is made up of an exceptional balance of old-school characters—trusted veterans from Michael Chiarello’s past restaurant life—and new faces with fresh perspectives. From the front of the house to back of the house, the common denominator is that they all share the same goal: pleasing each and every guest. Meet Mariano Ambrosa, David O’Malley, and Christina Kaelberer.

## MARIANO AMBROSA *Bottega’s Silent Champion*

“I have opened every restaurant in the past 20 years with Mariano Ambrosa. Professionally, he is a butcher that can stand at his station all day long and expertly execute his craft. But what I value most is that since we have been together for so many years and he understands my values, he also watches over everything that goes on in the kitchen with a keen eye. Personally, he is part of the family, a real brother in the kitchen that has watched me cook for so long he understands it all. He knows how I like things done, down to the details. He is the silent champion in the kitchen that makes sure everyone is in place, from chef to dishwasher.

Whenever there are new hires and sous-chefs, he’s my go-to guy to explain all those details that would take me a week to get through. He can organize the back kitchen and get all of the prep done because he understands the prepping capabilities of half a dozen people. He can divvy up the duties and ensure the quality that we expect, as well as the quantity that the business requires, with the skill of a Zen master. Mariano is an integral part of the backbone of my kitchen.” —Michael Chiarello

## DAVID O’MALLEY *Focused on Guests*

“David O’Malley is very focused on the team at Bottega, mentoring them and holding himself, above all, to very high standards. Since I have known him, he has always struck me as a guest-first, service-forward, buttoned-up facility manager who knows how to throw a party each and every night. To Bottega, he brings attention to detail, service, and facility. Managing the ongoing collaboration between service in the kitchen, he helps assure that every team member of Bottega is focused on guest satisfaction.” —Michael Chiarello

Working at Bottega completes the circle that I embarked upon 25 years ago, when I relocated to San Francisco from Boston. I arrived to open Bix, which was part of the Real Restaurant Group. This was one year after Real Restaurants had opened Tra Vigne in St. Helena with a hot, young chef by the name of Michael Chiarello. I spent quite a bit of time at Tra Vigne, for business and pleasure, and I have great memories of Chef Chiarello curing his own prosciutto and making his own olive oil. He reimagined what an Italian restaurant in California should be like.

I continued to grow my own restaurant career in the San Francisco restaurant community before going to work with one of the largest hospitality companies, Starwood Hotels, in a role that took me worldwide. It was a great ride, but it took

me away from my true goal: to be back in the San Francisco Bay area working with a great chef and entrepreneur who is as passionate about food, wine, and service as I am.

Fast-forward to Bottega, which I believe is a more fully realized version of what Chef Chiarello started at Tra Vigne. Bottega is part of the fabric of Napa Valley, and all of the great families that helped create this worldwide destination spot. We recognize all who have contributed to the growth of Napa Valley, and feel it is our duty to share their stories with our guests.

Guests come into Bottega expecting to be welcomed into Chef Chiarello’s home because of that genuine warmth he always displays on television shows and at culinary events—and they are never disappointed. Bottega focuses entirely on the guest experience, from the back to the front of the house: the kitchen team innovates and creates, while the front of the house hosts the best dinner party you’ve been to.

We all like to challenge ourselves every day, and Chef Chiarello is committed to improving all aspects of the guest experience, from sourcing seasonal ingredients for new menu items to the shape of the perfect ice cube for your specialty cocktails. We are privileged to be part of the Napa Valley restaurant community and do our best to provide both locals and visitors with the most memorable dining experience they can have.

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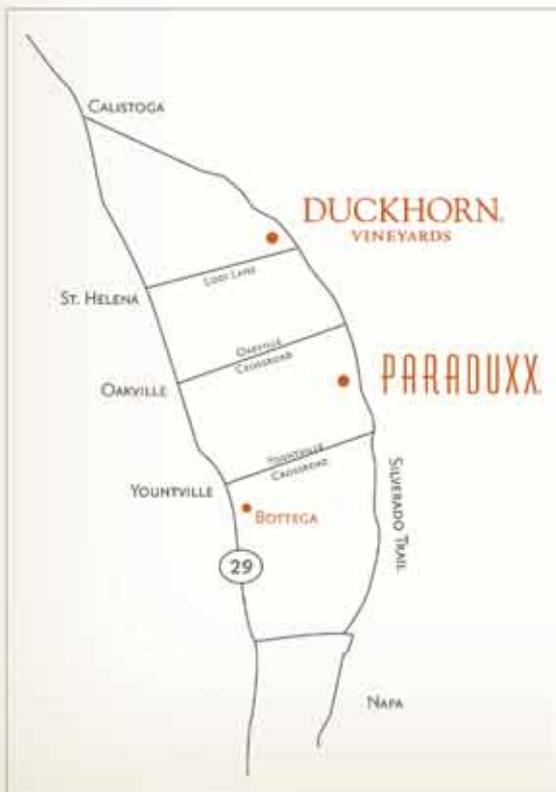
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## CHRISTINA KAELEBERER *Sweet on Bottega*

**“Christina has extraordinary spirit and enthusiasm. She is able to accomplish quality and quantity with great grace. She has a very studied approach to understanding the customer’s needs, and her menu accomplishes its goal in a really sweet and generous way.”**

—Michael Chiarello

It wasn’t until culinary school that I realized my true calling in the pastry world. I fell in love with it after just one course in baking. What appealed to me most were the math and science components that made it very particular. I guess that worked with my personality, since I like to have everything exactly as it should be!

It’s been an amazing and refreshing experience to work with both Michael

Chiarello and Ryan McIlwraith. There is such a great collaborative effort. My background is French, so it is important to me to have someone to talk to about Italian techniques and recipes, which Michael and Ryan are so good at. The way they layer flavors and the way they build a flavor profile from the ground up is inspirational. It’s not so much about adding a spice, for instance, but where and how it can be incorporated. Just by watching them in the kitchen inspired me to now infuse water and simple syrups with herbs before adding the fruit to make a sorbet. It all starts at a very basic level.

I have had a lot of fun transforming dishes into new classics, and I regard our tiramisu as one of my signatures. The basic idea behind any tiramisu is the infusion of coffee, sugar, and booze. So I took all the original components and gave

them a twist: instead of plain, we make a cocoa ladyfinger; then we make a mocha crema—much like a ganache but way more velvety; and to contrast the silkiness of the cream, we add cocoa meringues for a crunchy texture. A mascarpone mousse is put down in the glass first, but then we freeze it. So now you add in not only contrasting textures and flavors but also different temperatures too, which takes it to a new level while keeping the original idea intact.

The most exciting part of my job is being on this huge learning curve. It’s a wonderful challenge to interpret an entirely new cuisine, perfect it, and then change it a bit! There are a lot of courses to get to before dessert, so I keep that in mind and offer a selection that is not too heavy. I want our guests to get intense flavor at the end of their meal without having to eat their way to it!

## RICOTTA ZEPPOLE WITH PRALINE SAUCE

Serves 6

### HOUSE-MADE RICOTTA CHEESE

*3 quarts whole milk*

*1 quart heavy cream*

*1 cup buttermilk*

*1 cup lemon juice*

*Gray salt to taste*

In a medium stockpot, combine the whole milk, heavy cream, and buttermilk. Over medium-high heat, bring to 185°F. Turn off the heat and slowly add the lemon juice.

Gently stir mixture until the liquid is clear and all curd is formed. Drain through a double layer of cheesecloth, allowing it to hang and dry for 15 minutes. Taste and adjust seasoning with gray salt.

### FRITTER BATTER

*3/4 cup all-purpose flour*

*2 teaspoons baking powder*

*3 tablespoons sugar*

*Pinch salt*

*Pinch ground cardamom*

Sift together the dry ingredients and set aside.

### ZEPPOLE

*1 cup ricotta cheese*

*2 eggs*

*1 teaspoon orange zest*

*1 teaspoon lemon zest*

*1/2 teaspoon vanilla extract*

*Frying oil*

Place the ricotta in a bowl and use a whisk to break up the cheese. Slowly add the eggs, one by one, whisking the cheese well between each egg to ensure there aren’t any large cheese pieces. Switching to a rubber spatula, fold in the remaining ingredients until well combined. Let the batter chill in a container for about 1 hour. Heat oil to 350°F. Using a small cookie dough or ice cream scooper, form 2-tablespoon-sized balls and drop them directly into the hot oil. Fry for about 4 minutes, or until golden brown. Dust with powdered sugar and serve hot with warm praline sauce.



### WARM PRALINE SAUCE

*6 oz Valrhona praline paste*

*7 1/2 ounces heavy cream*

In a heavy-bottomed saucepan over very low heat, gently whisk paste and heavy cream until combined and warmed.



# THE WINE WHISPERER

## *Amigo Bob*

Across California and beyond, grape growers are embracing chemical-free farming practices as part of a green revolution that is transforming the wine industry from the ground up. To adapt, some are adopting biodynamic agriculture, a mysterious practice that combines organic techniques with a philosophy that considers the farm as a cohesive, interconnected living system.

For 59-year-old Bob Cantisano, known by everyone in Napa Valley as “Amigo Bob,” it’s a movement whose time has finally come. He has been a consultant for more than 30 years to farmers cultivating everything from olives to oregano, dispensing a mix of science, experience, and simple common sense. A powerfully built man, he has a typical farmer’s physique, but nothing else about him is conventional. His black hair, now streaked with gray, hangs halfway down his back in dreadlocks pulled together in a jumbled ponytail. Instead of “farmer johns,” he wears shorts and sandals. This ninth-generation Californian exudes a warmth and amiability that make him as disarming as a favorite uncle.

Amigo Bob started his first farm in the early 1970s with little more than an aversion to chemicals and the memory of his grandmother, an organic gardener who made her own compost. He grew peaches, plums, cherries, and walnuts along with vegetables in the northern Sacramento Valley. When he couldn’t find the seeds and tools he needed to run an organic farm, he turned his barn into an organic supply store. Soon Amigo Bob was offering advice to the back-to-the-landers who had fled to the neighboring hills. “I’d tell them what was working for me and what other farmers were doing,” he says. “It wasn’t much more than paying close attention to how things grow, and sharing what I learned.”

Because it came at a time when few others were doing that, Amigo Bob became an organic agricultural consultant. A founding member of California Certified Organic Farmers, he set up trials on clients’ land that experimented with new ways to increase soil fertility. Instead

of bringing commercial products onto a farm, he works to create plant and animal diversity so a piece of ground can naturally produce healthy crops.

Michael Chiarello fondly calls Bob the “Wine Whisperer” whose Zen-like practices have allowed him, as a vineyard owner, to really enjoy the meditation of good farming. He considers Amigo Bob not as a problem solver for the vineyard, but rather as a steward under whose guard the vineyard solves its own problems.

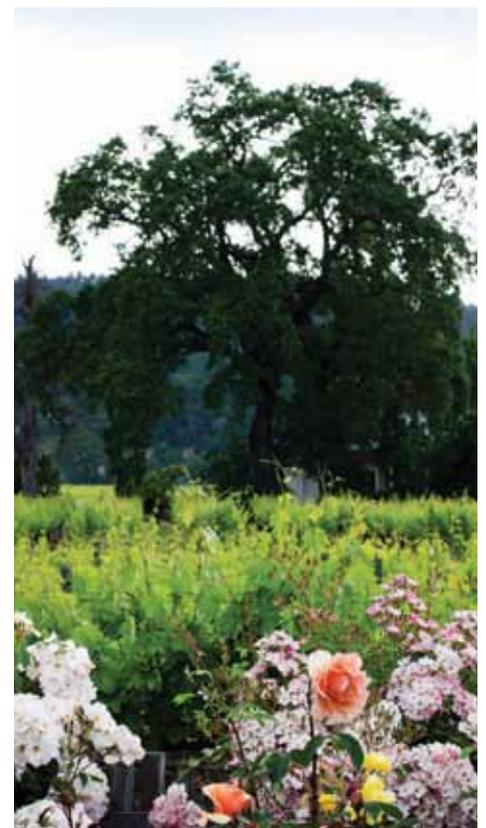
**Amigo Bob has spent his entire life listening to plants, looking at them and asking: “OK, what’s your story? Are you being fed well, or too well? Are your roots getting in a bunch? Do you have a bug? Let me take a look under your leaf and see if there’s an egg over here.”**

**It’s a given that plants will have bugs, but not all bugs are pests. He identifies each bug and rather than annihilating them, he calls on nature to do its work. So we might add some specific plants to attract a predator and bring balance back to the vineyards. It is a very holistic approach to farming. He negotiates with the vineyard to have peace on a regular basis.**

**Amigo Bob is a true advocate of the earth. He understands what we are taking from the soil, and helps to monitor it. The earth doesn’t want you to plant 1,850 vines in one acre; that draws out a lot of energy. He might make a suggestion to mix up the cover crop to facilitate a faster rush of nitrogen to the plant. He looks at not only the size of each plant but also what’s growing around it. He looks at long-range weather and what cycle we are in right now. If it’s going to be a dry year, we might need more biomass. He makes recommendations on the microscopic details of farming as well as the big picture, examining and addressing my**

**intentions as a vine grower. And sometimes they are just conversations. He doesn’t go through it like a professor as much as a mystic who uses all of his intrinsic knowledge about growing organic grapes, flavors, and his experience on the ground from farming his entire life.**

**Bob is a thoughtful decision maker. The only pride he has in being a good grower. The idea is that we own nothing; we are just the keepers of it for a period of time, and so you had better leave it in better shape than you found it. He inspires me to have similar conversations with my team at Bottega, to help them fix issues on their own instead of directing them on what to do. Amigo Bob is more than just a part of my winery—he is a part of my family. He always stays for dinner. He is like a Zen master that I still have so much to learn from. ✨**



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# The Ultimate Alfresco Dining Elements

Dining on the Terrazzo at Bottega on a warm summer evening is an unforgettable experience. Here is a curated selection from NapaStyle that will enhance any alfresco dinner at home with unique Bottega touches.



## Napa Valley Salt Collection

This trifecta of salt will add ample flavor to any dish served inside or out! The collection features a gray salt that is my prime go-to; a fleur de sel, whose delicate flavor profile enhances all foods; and an almost fruity Hawaiian red salt, with the slightest peppery note.



## NapaStyle Espresso BBQ Rub

Fire up the barbeque for simply delicious fare served straight from the grill to the table. Paprika and chipotle with an undertone of coriander and cumin infuse this rub with a smoky, rich flavor. Perfect for seasoning shrimp, tenderloin, ribs, or brisket.



## Terrazzino Candleholders

I love blending indoor and outdoor elements. These ornate concrete candleholders—based on Old World designs—are perfect for the patio, mantel, or console, or as creative centerpieces.



## Salute Sante Grapeseed Oil

We never take for granted that we sit in the heartland of America's vineyards. Now you can capture the aroma of freshly crushed grapes at your table. With a complex fruity and nutty flavor and smooth and buttery mouthfeel, grapeseed oil creates a wonderful bridge between your favorite wines and culinary creations.



## 1-2-3 S'mores Maker

You haven't lived until you've tasted s'mores roasted in our handy grill. Easily clamp three at a time for a light, toasted flavor, or use them to grill slider-style burgers. Smiling, happy faces on consumption not included!



## All' Aperto String Lights

These string lights are similar to those that I use to illuminate the Terrazzo at Bottega. They create a perfect ambience, a wonderful golden glow. String them up in your patio or garden, and you'll linger outdoors all summer long.



## Fresh Watermelon Plates

These artful plates brighten up any table, adding juicy flavor to salads, fruit, desserts, and appetizers. The bright color results from screening the artwork on the underside of the glass.



## Classic Mason Jar Drink Dispenser

Nothing signals summer like ice-cold, refreshing drinks sloshing slightly in containers on the table. Styled after the original mason jar, these creative dispensers are made of thick glass with raised logos, a metal spigot, and a metal screw-top lid.

# BALANCING THE CLASSICS

Everyone loves a classic dish. But when you change it up, how do you better what's already considered perfection? Chef Michael Chiarello tackles the age-old problem of keeping a menu fresh and customers happy at the same time—with a spin that is classic Bottega. His approach to a dish starts with a story, builds with absolute flavors, and culminates in a delicious surprise every time.

When we interpret a classic dish at Bottega, the idea is to present it in a simple way and let the technique shine through its simplicity. We identify opportunities that can be creatively exploited. Our job is not only to change up the dish, but also to answer the question that needs to be solved. Perhaps it's a change in season, in which case we'd ask: What's coming into season that our guests really love? So now the story of a dish has some flavor behind the actual taste. It's important to make a distinction between taste and flavor. You can make something taste great, but flavor tells the story of the food, where it comes from, the integrity of the ingredients, etc.

Only a portion of the menu needs to be classics, or new classics per se. I don't want our guests to crave what new ingenuity we've come up with. I want them craving dishes. It comes down to syncopation—not every note in a song is a high note; they go up and down and tell a story. We need a combination of complex and simpler dishes, ultra-seasonal and year-rounders. We are constantly seeking a balance to keep the menu fresh for the locals, and yet evolve slowly enough to not make the two- to three-times-a-year guests feel like they've come to a different restaurant. That leaves about 10 percent of the menu up for experimentation. So we look at all the opportunities we have to reinvent something, and then at the techniques and some flavor profiles that might be in the Bottega wheelhouse that I haven't yet considered.

Take our vitello tonnato, for example. Traditionally it is roasted veal, cooled and sliced, covered in tuna mayonnaise, and served with capers, olive oil, and lemon slices. Here we blend the tuna with mayonnaise and 14 different ingredients to create this delicious, creamy layer on the plate. We take the veal loin portion, season it with coriander and cardamom, cook it, and serve it hot, sliced on top of the mayonnaise with an arugula salad drenched in lemon preserves and zest, caper berries, and a little brown butter. Same ingredients, different technique.

Sometimes as we are working out a problem, it naturally evolves into developing techniques for ingredients outside of the dish. For example, we had all this prosciutto fat left over from trimming, so we made a butter out of it. Now we can use this prosciutto butter as an added flavor layer for vegetables like asparagus, add it to sauces, or spread it on top of meat. Developing these "sub-recipes" adds depth to our grab bag of ideas.

The collaborative challenge for chefs is to come together at the same table with the same guest in mind, using everyone's creativity. I am at a point in my life where I care less about where the idea came from and more about it being a sound fit within the Bottega brand—and, of course, that it answers a question that our guests have or solves a flavor issue in the kitchen.

## Ryan McIlwraith

FINDING CULINARY SOUL  
AT BOTTEGA

Canadian-born Ryan McIlwraith has been side by side with Michael Chiarello since the beginning of Bottega, as executive sous-chef and corporate executive chef to his new role as chef de cuisine. Ryan's exposure to good food and great ingredients started at a young age on family farms in Vancouver that were surrounded by fresh produce, fruit, and, of course, salmon from local rivers. Family members were "always pickling or preserving something." The love of food and then culinary school led Ryan to cook in outstanding kitchens from New York to Las Vegas before a chance meeting with Chiarello.

"I have always enjoyed cooking, but until I met Chef Chiarello, I was not always cooking dishes that really inspired me. I found my culinary soul in Michael's cooking—his rustic Italian style with Calabrian roots, the spices, the chilies. His recipes really resonated with me and with my palate. Besides the food, Michael is a true mentor, both as a chef and as a businessman.

His work ethic is amazing. He will start his day calling our suppliers, and once the product arrives, he's in the kitchen working with you. This day-to-day interaction builds a bond so that you get to a point where you can actually finish each other's culinary sentences. We've broken a lot of bread together—here and traveling together in Europe, where we learned firsthand what the other likes or dislikes. We've tasted a lot together and worked on numerous dishes, so we instinctively know where each will go with a concept.

Michael and I are always trying to impress each other in the kitchen—to come up with something maybe the other hasn't seen. When Michael decided to add a traditional burrata caprese to the menu, we worked together to find a solution for keeping the balsamic vinegar from taking over the flavor profile of the dish. I was able to take a modern technique I had learned to solve his problem: encapsulating the balsamic in 'jellies'—or, in other words, balsamic caviar. The dish is now a Bottega classic, a true melding of the two of us."

# ANCIENT-GRAIN POLENTA “UNDER GLASS”

Serves 6

## INGREDIENTS

*1 1/2 cups heavy cream*

*3 cups cold water*

*Pinch sea salt (preferably gray salt)*

*1 cup fine-ground polenta*

*1/2 teaspoon freshly grated nutmeg*

*1/2 cup shredded fontina cheese*

*1/4 cup freshly grated Parmesan cheese*

## METHOD

In a large, heavy saucepan, combine the cream, water, and salt. Bring to a boil over high heat and then reduce the heat to medium. Gradually whisk in the polenta in a slow, steady stream. Whisk until the liquid boils again and the grains are suspended in the liquid. Keep whisking so the polenta doesn't scorch. Once it comes to a simmer, switch to a wooden spoon and stir every few minutes until the polenta is creamy without any hint of grittiness, 15 to 20 minutes. Remove from the heat and stir in the nutmeg, fontina, and Parmesan.

## CHEF'S NOTE

**“Our job is not only to simply make a classic dish the tastiest possible, but also to take something that everyone understands and present it in a way that has not yet been imagined. Polenta now is a familiar dish in America, so we've created a unique approach in terms of taste and presentation that makes it memorable.”**

**—Michael Chiarello**



# BELVEDERE

## VODKA

### BELVEDERE LEMON TEA MINT LEMONADE PUNCH

1.5Litres/ 50oz Belvedere Lemon Tea

1.2Litres/ 40oz Lemonade

210ml/ 7oz Simple syrup

600ml/ 20oz Lemon juice

Zests of 2 lemons

#### METHOD

Add all ingredients to a pitcher or punch bowl and either chill overnight or add cubed ice and stir. Decorate with sliced lemons.



# GREEN EGGS AND HAM

Serves 6

## PROSCIUTTO BITS

1 1/2 teaspoons  
extra-virgin olive oil  
1/2 pound  
prosciutto, finely  
diced (about 1  
generous cup)

## CAMBOZOLA SAUCE

8 ounces cambozola  
cheese  
2/3 cup heavy cream  
1/2 teaspoon finely  
minced fresh thyme

## POACHED ASPARAGUS

1 pound asparagus  
(about 2 bunches)  
1/2 cup extra-virgin  
olive oil  
1/2 cup water  
1/2 teaspoon sea salt  
(preferably gray salt)

## CRISPY EGGS

6 large eggs  
Peanut, corn, or  
canola oil for deep-  
frying  
2 cups all-purpose  
flour  
2 cups buttermilk  
2 cups panko



## FOR PROSCIUTTO BITS

In a small nonstick skillet, heat the olive oil over medium heat. When it's hot, add the diced prosciutto and reduce heat to medium-low. Stir and toss occasionally, cooking until the prosciutto is very crisp, 10 to 15 minutes. With a slotted spoon, transfer the prosciutto to paper towels to drain. (Reserve the fat in the pan for another use.) Prosciutto bits may be made up to 1 week in advance kept in an airtight jar in the refrigerator or frozen for up to 1 month. If frozen, heat briefly in a 300°F oven before using.

## FOR CAMBOZOLA SAUCE

Cut off the rind and cut the cheese into small chunks. Add it to a saucepan with the cream. Whisk the mixture over medium heat until there are no lumps. If you like, strain the mixture to remove the "veins" and pour it back into the pan. Add the thyme and simmer another 2 minutes, whisking continually. Take it off the heat and cover to keep warm.

## FOR POACHED ASPARAGUS

After snapping off the end of each stalk, line up the asparagus and trim so they're all the same length. In a large sauté pan, combine the olive oil, water, and salt and bring to a boil over high heat. Lower the heat to medium-high and then poach the asparagus, working in batches and using a spatter screen; cook the asparagus in a single layer, simmering just until tender,

3 to 4 minutes. Don't overcook—it will continue cooking when it's off the heat. Transfer the asparagus to a sheet pan to cool. When you've poached all the asparagus, reserve the poaching liquid, keeping it warm in a small pan on the stove.

## FOR CRISPY EGGS

Prepare an ice bath large enough to hold all 6 eggs. Bring a large pot of well-salted water to a rolling boil. Put the eggs in a pasta basket or sieve and lower it into the water. When the water just barely returns to a boil, set the timer for 4 1/2 minutes (5 minutes if using larger brown eggs). When the time is up, transfer the basket to the ice bath and let the eggs chill for at least 20 minutes. Carefully peel the eggs, starting at the larger, rounded end of the shell.

In a large, heavy pot, heat 3 inches of oil to 375°F on a deep-fat thermometer. Pour the flour, buttermilk, and panko into separate bowls. Dip each egg first into the flour, then in the buttermilk, and finally in the panko. Be sure to coat well with the panko. Using a wire skimmer, add 3 eggs at a time to the hot oil and deep-fry until golden brown, just 60 to 90 seconds. Using a skimmer, transfer the eggs to paper towels to drain.

## TO PLATE

Divide the asparagus evenly between 6 warmed plates. Drizzle the spears with a spoonful of the warm poaching liquid. Place one crispy egg per serving on top of the spears, drizzle with cambozola sauce, and top with a teaspoon of prosciutto bits.

## CHEF'S NOTE

"I consider this a classic because it is actually a reinvention of a childhood story using a different connection point. It's not a dish that has Italian roots, but it has Italian flavors. Here you have all the 'original' components—asparagus, cheese, prosciutto, an egg—and we add a smear of prosciutto butter. To make the butter, we take the trim from the prosciutto we use, grind it, and render out the fat. Then we make a stock out of water and gelatin with rosemary, thyme, garlic, and salt and pepper, heat that up, and use it to emulsify the butter. It comes out bright white—beautiful!"

—Michael Chiarello

# The Ultimate Wine Country Tour



In 1955, when my father started his career in the wine business as a retailer in Chicago, he dreamt that someday he would be a winemaker. It took him 40 years to realize that dream. Today, we handcraft wines at our family owned wineries with two goals in mind. The first is to make wines that can stand should to shoulder with the great and important wines of the world, and the second, to make our friends smile when they taste our wines. So, come and visit with us, join us on our adventure... and smile!

*John Terlato*



2306 Magnolia Drive  
Healdsburg  
(707) 433-5987

Just minutes from Healdsburg square, Alderbrook Vineyards offers a broad sampling of wines – from juicy Zinfandel to elegant Pinot Noir and Chardonnay – owing to our diverse vineyards in both the cool Russian River and more moderate Dry Creek Valley. Also, enjoy our "Music Sundays" and our beautiful picnic lawn at the edge of our estate vineyard.



*Great picnic spot*

HEALDSBERG



*Fantastic Caves!*

**RUTHERFORD HILL**

200 Rutherford Hill Road  
Rutherford, Napa Valley  
(707) 963-1871

At Rutherford Hill, there is no better way to enjoy a bottle of our legendary Merlot, Bordeaux varieties or crisp Chardonnay than from our picnic grounds with their magnificent view of the valley. For a cozier experience, take our unique cave tour or sample our wines in our tasting room.

CALISTOGA



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Offered at each of our family properties

A testament to our family's dedication to produce exceptional wines, our namesake label expresses a broad spectrum of wines produced from vineyards in the most esteemed areas of California. As you visit our wineries, be sure to ask to taste our wines from the Terlato Family collection.



*Amazing wines*

**Chimney Rock**

5350 Silverado Trail  
Napa  
(707) 257-2641

Every bottle of red wine we produce at our Chimney Rock winery is grown on our 100+ acre estate in the legendary Stags Leap District. Our distinctive Cape Dutch inspired winery is set off amongst the vines and the Palisades bringing a memorable experience that is as special as the wines we craft. A must-visit destination for Cabernet aficionados.

# Home Room

Michael Chiarello's belief that everything tastes better when it comes with a story definitely extends into special events at Bottega. Director of Sales and Marketing Kellie Magna pulls together each occasion with careful coordination to make sure everyone's story resonates from beginning to end.



Michael and I go back quite a ways: first in 1997 at Tra Vigne, where I was the special events coordinator, then on many of his Food Network shows, and now at Bottega. My life has always been about hospitality, and when I have not been working with Michael, I have held various positions around the Bay Area—for many years at the Kimpton Hotels and the Fairmont, before heading to Shutters on the Beach in Santa Monica. In the fall of 2010, plans for the Banchetto private dining room and the Enoteca wine room came together at Bottega, and I was able to rejoin Michael's team. Along with the NapaStyle Terrace and the store itself, we now have four unique areas in which to hold private events.

There aren't many restaurants in the Napa Valley that have private dining spaces, not to mention offering such different experiences within each. The Banchetto space, built to accommodate up to

45 guests in a private bar and lounge area, sets a sexy, sophisticated tone for any evening. Being able to look into the private kitchen, which acts as a pasta and pastry station by day and services the banquet room exclusively at night, is amazing because it allows guests to watch Chef Chiarello plate their food like he did for so many years on television. The space is designed with all of the same details that define the Bottega experience, from the lighting to the tabletop pottery.

The NapaStyle experience fills your senses with everything the chef has created. Up to 70 guests start with a reception in the store, enjoying a salt and olive oil tasting or a cooking demonstration in the open-style kitchen. This is followed by a sit-down meal either inside or out on the terrace, where the beautiful curtains and bare-bulb lighting make it incredibly special.

On-premises and off-, we have been involved in some incredible events. But no matter the occasion, what is very important to us is infusing the guests' specific stories into all aspects of their experience. When we customize a menu for a bride and groom, for example, we really want to know where they are individually from and where they met in order to tell their story together, knowing that history adds an intangible element to a menu that will read beautifully and taste amazing because of it.

Being part of the Bottega team means balancing the fun we have together with the pressure of always delivering a great experience. Michael is an inspiration and constantly pushes us to do our best. He is one of the most amazing people to watch and learn from!

# Chefs Ride In Style

At last year's Pebble Beach Food & Wine festival, Lexus formally announced the team members of the Lexus Culinary Masters, chefs whose continuous passion for their culinary craft parallels the core values of the Lexus brand: quality, innovation, prestige, and performance.



Lexus had already taken great lengths to establish itself in the epicurean world by aligning itself with premier food and wine events, auctions, and associations. This latest endeavor—creating a carefully curated team to act as ambassadors for the brand—shows the company's foresight to recognize the interests of culinary-minded Lexus fans.

The team of six celebrity chefs—Michael Chiarello, Michael Symon, Dean Fearing, Masaharu Morimoto, Christopher Kostow, and Daniel Boulud—cooked its way across Lexus events this past year. The chefs were joined by a seventh member, Michelle Bernstein, at the 2012 Pebble Beach Food & Wine in April.

Guests of Lexus Culinary Master Michael Chiarello's Bottega can be driven to and from dinner in a Lexus LX 570 SUV, courtesy of the alliance between the car company and the chef. Once the ride is complete, passengers are offered a \$1,000 certificate toward the purchase or lease of a new Lexus. Interested guests are asked to reserve the Lexus transport program when they book their table.

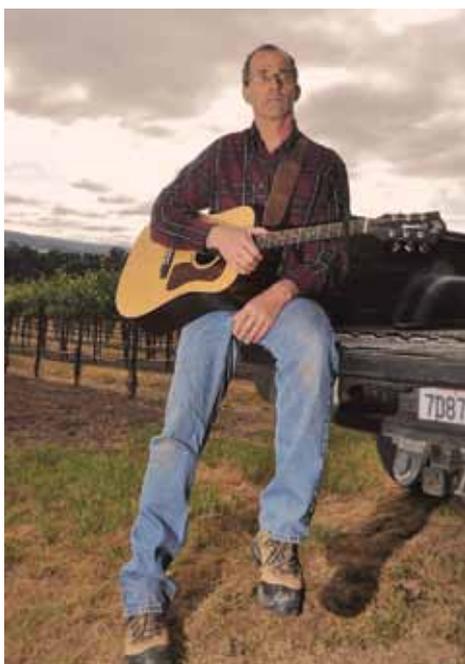
By Chris Phelps

Photography by Jim Randall Darter

# AD VIVUM *Where Wine & Life Meet*

We all are born with certain gifts, and our experiences shape the people we eventually become.

Ad Vivum is a story of a confluence of circumstances, events, and people.



I came of age in California's Livermore Valley, surrounded by vineyards and a family that made homemade wine. With a UC Davis enology degree in my pocket, I enrolled in the enology school at the University of Bordeaux in France, where all the pieces seemed to come together. This led to the epic 1982 harvest with Christian Moueix of Pétrus and Dominus in Puisseguin-St. Emilion, where I cut my winemaking teeth. I helped launch Dominus Estate in Yountville, responsible for 12 vintages, then it was on to a winemaking stint at Caymus Vineyards from 1996 to 2003 before landing at Swanson Vineyards.

After a 1990 meeting with Larry Bettinelli, a fifth-generation farmer with a relentless quest for quality, we started collaborating, experimenting with fruit from his vineyard sites. Our trials continue to this day, supplying us with knowledge (and the St. Helena Catholic Church with sacramental wine).

My oldest son, Josh, graduated with an entrepreneurial business degree and was

pushing me to "do my own thing." He already had a business plan in his head for what was to become Taken Wine Company, which he owns with Carlo Trinchero. And I hadn't forgotten what Robert Parker told me in 1989, after tasting my homemade cabernet franc: "You should be in the wine business!" It would take me 20 years to heed Bob's advice, but the wait was justified. Why? Here's why . . .

After seeing and tasting the just-crushed 2007 cabernet from Larry's Sleeping Lady Vineyard in Yountville, I knew at the deepest core of my being that the Ad Vivum project was under way. I talked Larry into selling his must to me and entered into a long-term agreement on a small parcel—eight rows—of my favorite Sleeping Lady vines, enough to produce 250 cases of wine, or 3,000 bottles.

Ad Vivum is an honest wine. It very purely represents both the essence of cabernet sauvignon and the signature of the terroir from which it emanates. The wine has complex nuances of ripe black raspberry, cassis, graphite, anise, and spice. Sweet

fruit and well-integrated French oak work together to harness the underlying power of Ad Vivum.

Michael Chiarello and I both live in St. Helena, where we are raising our families. Our children went to the same small Catholic elementary school. Interestingly, we took parallel paths to reach this point. Michael finished his CIA studies at Hyde Park just as I finished mine in Bordeaux. We were both at the helm of new ventures by the mid-1980s, Michael at Tra Vigne and me at Dominus. Fast-forward to 2008, the year I bottled my first vintage of Ad Vivum from Sleeping Lady Vineyard and Michael opened the doors at Bottega, also in Yountville.

We translate Ad Vivum as "moving with intention toward the place where wine and life meet." Indeed, this is the place where this wine was born: at a confluence of circumstances, events, and people. Life is everything, and wine, properly enjoyed, enhances life.

# HAUTENOTES

From the publisher, HauteNotes is about the discovery of all things innovative and exciting in food and wine, art and design, and style and travel. Visit [hautenotes.com](http://hautenotes.com).

## HAUTEEVENTS

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*a social epicurean experience*

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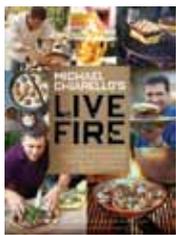
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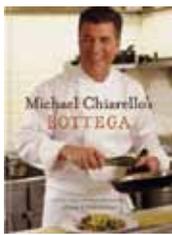
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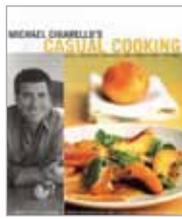
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AVAILABLE FOR THE HOLIDAYS

By Michael Chiarello with Ann Krueger Spivack and Claudia Sansone  
Photographs by Frankie Frankeny



**Michael Chiarello's Bottega**

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