

# *Winter Wine Party Planner*



.....

## CONTENTS

.....

### 3 PARTY CHECKLIST

A helpful guide to keep handy as you plan your wine party.

### 4 MENU

### 5 RECIPES

Print these easy-to-read cards (including wine pairing suggestions), and file them in your recipe box.

- ▶ Root Pancake with Mushroom Ragout
- ▶ Fig and Pâté Bruschetta
- ▶ Caramelized Onion Tartlets
- ▶ Barbequed Oysters with Hogwash
- ▶ Beef Negimaki with Asparagus
- ▶ Assorted Cheese Plate

### 8 WINE GLOSSARY

Download and copy this easy-to-follow, printable table to educate the host and guests alike.

### 9 WINE 101

Learn simple techniques for pouring, serving, and storing your bottles.

### 10 CLIP-ART CRAFT: WINEGLASS TAGS

Use our selection of whimsical winter shapes to keep everyone's glass labeled.

.....

PARTY CHECKLIST

.....

**TWO WEEKS BEFORE:**

- ☐ Place an order at the local wine shop to ensure you have the varietals, vineyards, and vintages for the party.
- ☐ Send out invitations to the party.

**ONE WEEK BEFORE:**

- ☐ Buy ingredients for hors d'oeuvres.
- ☐ Assign yourself or a seasoned speaker to discuss the qualities of each of the wines you are serving.
- ☐ Borrow or buy extra corkscrews to make opening multiple bottles easier.
- ☐ Make a copy of wine glossary on page 8 of this planner for each guest.
- ☐ Make wine tags (use template on page 11).

**THE DAY OF THE PARTY:**

- ☐ Set up an easy buffet serving table the day of the party to encourage interaction and easy entertaining.  
(You can also hire servers to circulate the hors d'oeuvres—allowing you more time with your guests.)
- ☐ Place pitchers of water on the buffet table and around the room so guests can help themselves.
- ☐ Place a wine bottle next to each tray of hors d'oeuvres to make pairing easy for guests
- ☐ Arrange wine tags around stemware to encourage guests to “personalize” their glass.
- ☐ Give guests their wine tag as a party favor.

.....  
MENU  
.....

*Root Pancake with Mushroom Ragout*

*Santa Julia Torrontes, Argentina (2004, \$8)*

•

*Fig and Pâté Bruschetta*

*Los Vascos Chardonnay, Chile (2004, \$10)*

•

*Caramelized Onion Tartlets*

*Balthasar Ress Reisling, Germany (2003, \$15)*

•

*Barbequed Oysters with Hogwash*

*Santa Margherita Pinot Grigio, Northern Italy (2003, \$22)*

•

*Beef Negamaki with Asparagus*

*Ridge Vineyards Zinfandel, California, (any year, \$20-\$40)*

•

*Assorted Cheese Plate*

*Penfolds Merlot, Australia (any year, \$10-\$25)*

## ROOT PANCAKE WITH MUSHROOM RAGOUT

SERVES 6

*Try using rutabaga or celeriac in place of turnip.*

### Pancake:

1 large onion
1 1/2 cups coarsely grated peeled potato
1 1/2 cups coarsely grated peeled turnip
2 tablespoons all-purpose flour
1 tablespoon cornstarch
Salt and freshly ground pepper
3 sprigs fresh thyme, or 2 teaspoons dried
1 large egg, lightly beaten
2 tablespoons clarified butter

### Mushroom Ragout:

1 teaspoon olive oil
2 teaspoons clarified butter
3/4 pound assorted wild mushrooms, such as chanterelles, shiitakes, and oysters, cleaned, trimmed, and left whole
2 shallots, minced
Salt and freshly ground pepper
3 sprigs fresh thyme
1/2 cup white wine

1. To make the pancake, peel and coarsely grate onion, and set aside in a colander to drain. In a large bowl, combine potato, turnip, and onion and mix well. Wrap in a clean dish towel and squeeze hard to get rid of extra moisture. Return to the bowl and mix in flour, cornstarch, salt and pepper to taste, and thyme. Mix in egg.

2. Heat oven to 350°. Heat a 10-inch nonstick, ovenproof skillet over medium-low heat for 2 to 3 minutes (until a drop of water sizzles). Heat 1 tablespoon clarified butter in the skillet; add pancake mixture, and press lightly to compact. Cook for 10 to 12 minutes, or until golden brown. Shake and swirl pan occasionally to ensure even browning. Turn by sliding out onto a plate, covering with the pan, and inverting. Heat remaining tablespoon of clarified butter and return pancake to pan. Cook on second side for 10 minutes, or until golden brown. Finish cooking in the oven for about 10 minutes, or until tender and cooked throughout.

3. Meanwhile, make the ragout. Heat a large pan over high heat. Add oil and butter, and sauté mushrooms and shallots until wilted, about 3 minutes. Add salt, pepper, thyme, and wine, and cook until liquid is completely reduced, 3 to 4 minutes. Pour ragout over pancake. Cut into wedges and serve immediately.

marthastewart.com

FOLD

## FIG AND PÂTÉ BRUSCHETTA

SERVES 16

*Pâté de foie gras spreads as easily as butter and is available in most specialty-food or cheese shops. It is usually sold in small individual terrines or sliced from a larger terrine and sold by the pound.*

1 tablespoon unsalted butter	16 black or purple figs, quartered
3 large shallots	Salt and freshly ground black pepper
1 cup ruby port	1 1/2 teaspoons fresh thyme leaves, plus 8 sprigs for garnish
2 dried bay leaves	8 half-inch-thick slices whole-grain walnut bread
4 whole black peppercorns	Olive oil for brushing
1 long strip orange peel	

1. Melt butter in a small skillet over medium heat. Thinly slice 2 shallots, and sauté until golden and caramelized, about 6 minutes. Set aside.
2. Quarter remaining shallot. Combine with port, bay leaves, peppercorns, and orange peel in a small saucepan. Set over medium heat, and bring to a boil. Reduce heat, and simmer until liquid is reduced to a thick syrup, 20 to 30 minutes. Remove from heat, and strain into a medium sauté pan. Add figs, and adjust seasoning to taste with salt, pepper, and thyme. Warm over medium heat until figs begin to give up some juice and soften, about 3 minutes. Toss gently to combine, and remove from the pan.
3. Preheat oven to 400°. Cut each slice of bread into two triangles. Place on a cookie sheet, lightly brush both sides with olive oil, and toast until golden brown, about 4 minutes on each side.
4. Spread each slice of toast with pâté. Spoon figs over the pâté, and garnish with reserved shallots and thyme sprigs, or set out all the elements and let guests help themselves.

marthastewart.com

FOLD

## CARAMELIZED ONION TARTLETS

SERVES 6

*Cipollini onions are perfect for these tarts because they are small, flat, and sweet. Shallots can also be substituted. You will need a mini-muffin tin.*

All-purpose flour, for dusting

**Pâté Brisée** (click for recipe)

3 tablespoons butter

6 tablespoons sugar

12 cipollini onions, peeled

Salt and freshly ground black pepper

1 tablespoon balsamic vinegar

2 sprigs fresh thyme

1. On a lightly floured work surface, roll pâte brisée to 1/8-inch thickness. Using a 2-inch-round biscuit cutter, cut out twelve circles. Transfer to a parchment-lined baking sheet, and refrigerate until needed

2. Melt butter in a heavy-bottomed skillet over medium heat. Sprinkle sugar over butter; cook, stirring, until sugar melts and starts to turn amber in color.

3. Halve onions crosswise. Season cut surface with salt and pepper. Arrange onions in a single layer, cut side down, in skillet. Cook over medium-low heat, without turning, until caramelized sugar bubbles up around onions and onions are fragrant, about 15 minutes. Remove from heat.

4. Using a slotted spoon or spatula to keep onions intact, transfer them to mini-muffin tins, placing half an onion, cut side down, in each cup (allow sugar syrup to remain in pan). Return skillet to low heat. Stir in balsamic vinegar, and season with salt and pepper and a few leaves of fresh thyme.

5. Heat oven to 425°. Quickly, before sugar cools, spoon a generous teaspoon of sugar mixture into each muffin tin. Drape chilled pastry rounds over each onion, and using fingers, press to secure. Onions should be swaddled in pastry. Place muffin tin in oven; bake until pastry is golden brown and sugar bubbles up over pastry, about 20 minutes. Remove from oven. Immediately set baking sheet over muffin tin; invert, being careful of hot caramel that might drip from tin. Once you invert the tins, tarts will be right side up; serve garnished with fresh thyme leaves.

marthastewart.com

FOLD

RECIPES

## BARBEQUED OYSTERS WITH HOGWASH

SERVES 6 TO 8

*Hogwash is a classic oyster mignonette that incorporates cilantro and rice wine. It is named after Hog Island, off the coast of California.*

4 dozen oysters, scrubbed

[Hogwash](#) (click for recipe)

marthastewart.com

1. Heat the grill until very hot. Place oysters on the grill. When the shells open, after about 3 minutes, use an oyster knife to detach oysters from the top shells. Loosen the top shells, and discard. Spoon a tablespoon of the Hogwash oysters over the oysters before serving.

## BEEF NEGAMAKI WITH ASPARAGUS

SERVES 6 TO 8

24 thin stalks asparagus, or 12 thick stalks sliced in half lengthwise

Coarse salt

1/2 cup soy sauce

1/4 cup sugar

1 1/2 pounds beef tenderloin

Freshly ground pepper to taste

1 bunch scallions, green parts only, cut into 3

1/2-inch lengths

1. Bring a medium saucepan of water to a boil. Prepare an ice bath; set aside. Cut off asparagus ends to within 3 1/2 inches from tips; discard ends. Add salt and asparagus to boiling water; cook until bright green but still crisp, about 1 minute. Drain; transfer to ice bath to stop the cooking. Drain; set aside.

2. Make sauce: In a small bowl, whisk together soy sauce and sugar until sugar dissolves. Pour half the sauce into a dish; reserve for serving.

3. Cut tenderloin into 1/4-inch-thick slices. Place one slice between two pieces of plastic wrap; pound meat lightly to an even thickness. Trim meat to a 2-by-4-inch rectangle. Repeat with remaining tenderloin.

4. Heat a grill or grill pan, or heat the broiler. Dip beef into the sauce, and place on a clean work surface. Season with pepper. Arrange 1 scallion piece and 2 asparagus tips in opposite directions across one end of beef so vegetables extend over edges; roll into a log. Repeat process with remaining beef, sauce (reserve some for grilling), and vegetables.

5. Grill or broil negamaki, brushing with sauce and turning, until beef is slightly charred, about 2 minutes for medium-rare. Serve hot with reserved sauce on the side.

marthastewart.com



## WINE GLOSSARY

WHITE WINES	TASTE	FOOD	NOTES
<b>PINOT GRIGIO</b> <b>PINOT GRIS</b> <i>light bodied</i>	These wines can be crisp and dry or rich and sweet, depending on the region in which the grapes are grown: Those from northern Italy are light, crisp, and dry, whereas those from France's Alsace region are rich with a honey flavor.	The drier wines go well with mushroom dishes, vegetable quiches, and smoked salmon; the sweet wines are best with foie gras and rich pâtés.	Gris and Grigio are French and Italian, respectively, for "gray," referring to the grayish hue of the Pinot grapes from which the wines are made.
<b>RIESLING</b> <i>light bodied</i>	These wines typically develop the fruity flavor of peaches and apricots, with hints of honey and spices.	Roasted pork and lamb; is a must with Thai and Vietnamese foods.	Rieslings range from very dry to very sweet, depending on the age of the grape used (the older the grape, the sweeter the wine).
<b>SANCERRE</b> <i>medium bodied</i>	Reminiscent of grapefruit and tart green apples, with a mineral tang.	Fish, shellfish, goat cheese.	Like other wines made from the Sauvignon Blanc grape (this one is exclusive to the Loire Valley town of Sancerre), this is best drunk within a few years of bottling.
<b>SAUVIGNON BLANC</b> <i>medium bodied</i>	Dry, grassy, with berry flavors.	Its pungency and high levels of acidity make Sauvignon Blanc best for pairing with equally acidic foods (lemon- or tomato-based dishes, salads with vinaigrette); and with rich dishes that need the acid to reduce their intensity (cream sauces and soups, cheese dishes, duck, and coconut milk-based curries).	Sauvignon Blanc does not age well; it should be drunk within a year of bottling, or it will lose its distinctive fresh, brisk flavor.
<b>CHARDONNAY</b> <i>full bodied</i>	Rich, often oaky; contains apple, melon, and lemon flavors.	This versatile white goes well with most foods, especially chicken, salmon, and shellfish.	Chardonnay grapes grown in cool climates produce lighter, fruitier wines, whereas those from warm climates produce wines with fuller, more buttery flavors.
RED WINES	TASTE	FOOD	NOTES
<b>PINOT NOIR</b> <i>medium bodied</i>	Wines made from the Pinot Noir grape have a rich, fruity flavor with hints of spice.	Meat or game; it is also the most reliable red to serve with fish, such as tuna or poached salmon (served either hot or cold).	The Pinot Noir grape prefers a cooler climate, or it will produce wines with an overly jammy flavor. This grape is also used to make France's famed Burgundy wines.
<b>CABERNET SAUVIGNON</b> <i>full bodied</i>	Deep in color, a bit tannic, and rich in flavor; vanilla, oak, chocolate, and black currant.	Full-flavored meat or game dishes, lamb, and poultry.	It is widely praised as <i>the</i> wine to drink with red meat.
<b>MERLOT</b> <i>full bodied</i>	These fruity wines are low in tannin and have a smooth, sweet flavor with hints of black currant, cherry, and mint; often described as "Cabernet without the pain" (referring to its lack of tannic bite).	Pork, turkey, grilled meats, and tuna.	Merlots from northern Italy have a lighter body (and should be drunk young) than those from Washington state, Chile, and Bulgaria—which have a fuller, plummier flavor.
<b>SYRAH</b> <i>full bodied</i>	These richly flavored wines contain hints of black pepper, raspberries, and blackberries.	Rich foods such as goose, duck, pork, game, sausage, and hard cheese.	Syrah grapes are called Shiraz in Australia.
<b>ZINFANDEL</b> <i>full bodied</i>	Hints of blackberry, cherry, and black pepper are often detected in this versatile wine.	Italian, Asian, Mexican, spicy Indian, and barbecued foods.	Be careful not to confuse the robust red Zinfandel with white Zinfandel, a sweetish rosé that is not well suited to drinking with food.

## WINEGLASSES

Clear crystal wineglasses are best for tasting wines; cut or colored glasses prevent you from enjoying the wine's color and clarity. Wineglasses should be round with a rim that curves in slightly. This shape allows you to swirl the wine to release the fragrance while capturing the aroma within the rim. Traditionally, white wine is served in glasses that are smaller than those for red. Smaller glasses allow white wine to stay chilled longer, while the larger bowls of red-wine glasses give the fuller-bodied reds more room to breathe.

## WINE TEMPERATURES

Before serving, chill white wines for 30 minutes to an hour, to a temperature of 45° to 50°; if the wine is too cold, its taste will be dulled. Serving it much warmer than recommended can also dull its flavor while emphasizing the taste of the alcohol.

## DECANTING

For young red wines that haven't had a chance to fully mature in the bottle, decanting allows the wine to release its flavors by exposing it to air. Allow the wine to sit for up to one hour in the decanter before serving, depending on the age of the wine (i.e., longer for younger wines.)

Red wines that are 8 years or older may contain a bit of sediment in the bottom of the bottle; decanting allows you to pour off just the wine into the decanter, leaving the sediment behind (let the bottle sit upright for at least a day beforehand to allow all the sediment to collect at the bottom). Since older wines are more fragile, and their flavors dissipate more quickly when exposed to air, it is a good idea to serve these wines soon after decanting.

## SERVING AND DRINKING

It is good practice to fill wine glasses slightly less than half full. This gives the wine room enough to breathe, and makes swirling the wine in the glass less hazardous to your clean tablecloth.

When taking a sip of wine, let a little bit of air into your mouth; this allows the flavors of the wine to fully develop on your palate.

When determining how much wine to buy for a party, the standard estimate of half a bottle per guest is a good place to start. If you're having a cocktail party focused on wine that will run longer than three hours, however, you may need to plan for more—besides, it never hurts to have more bottles than you need.

## WINE TEMPERATURES

Before serving, chill white wines for 30 minutes to an hour, to a temperature of 45° to 50°; if the wine is too cold, its taste will be dulled. Serving it much warmer than recommended can also dull its flavor while emphasizing the taste of the alcohol.

## STORING

The perfect conditions for storing wine are a cool temperature, dampness, and darkness. Basements are ideal. The temperature should be between 55° and 58°. If the wine is stored at warmer than 70°, it will age too quickly and may not develop the complexity it would in the proper atmosphere, while temperatures below 50° will prevent the wine from maturing at all. Humidity levels of 60 percent to 70 percent will keep the corks from contracting and drying out; if this happens, unwanted oxygen can seep into the bottle, altering its flavor. To further prevent the corks from drying out, store the wine bottles on their sides; the wine will keep the corks moist. Because ultraviolet rays can damage wine, it is imperative that the bottles are kept away from sunlight. For the best results, use incandescent light bulbs, rather than fluorescent, where wine is stored.

.....  
CLIP-ART CRAFT: WINEGLASS TAGS  
.....

Here's a charming way to help guests at your party keep track of their wine glasses: Give each a name tag. You can make them out of colored construction paper with the templates on the next page.



WINEGLASS TAG HOW-TO

1. Print out templates on the following page; cut designs out with scissors.
2. Write names on tags, and use a 1/8-inch hole punch to make small holes. Thread waxed twine through holes; knot around glass stems.

# TEMPLATE

