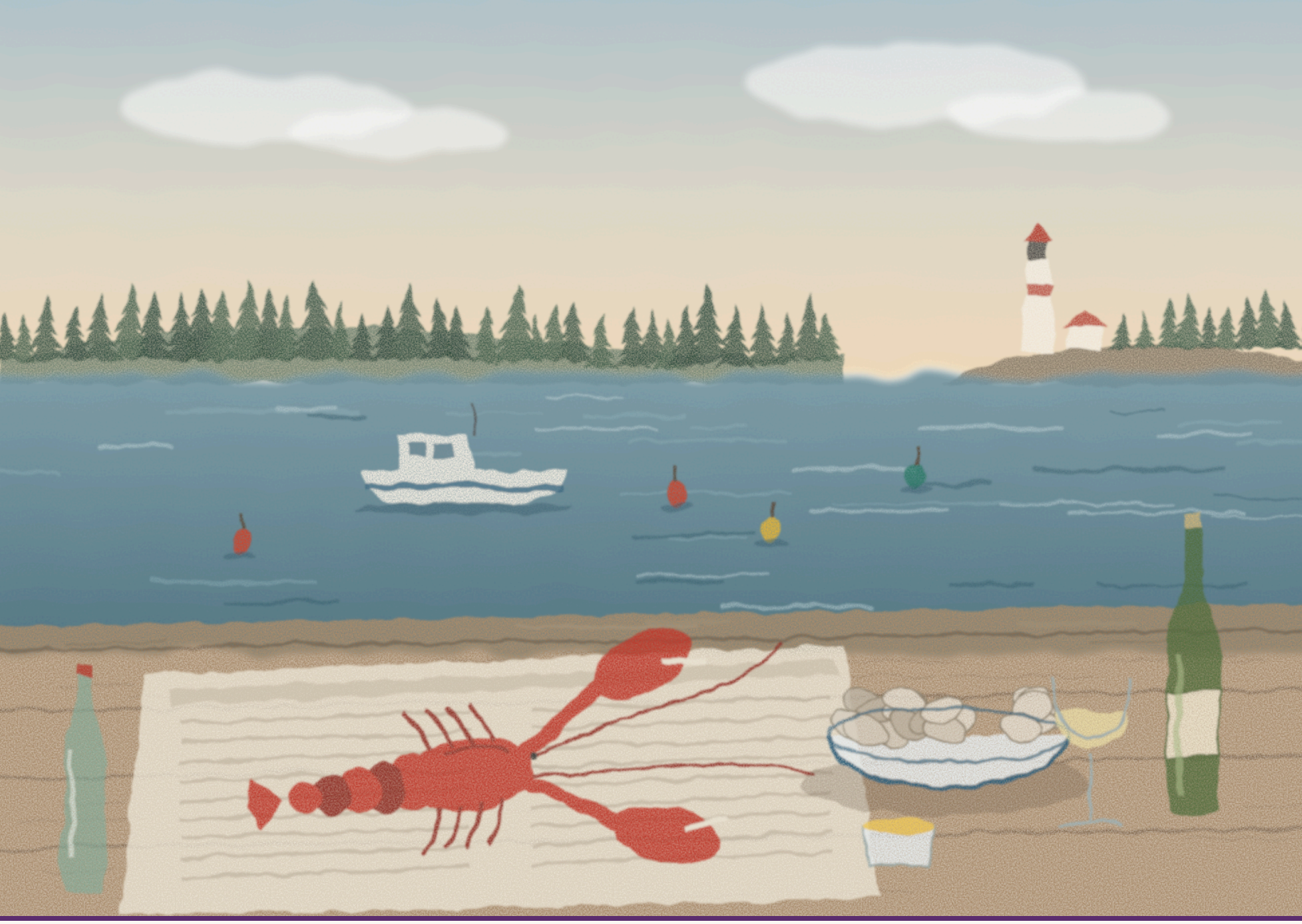


VIANARRA WINE & TRAVEL

The One Bone

Twelve Maine seafood recipes and the wine I'd open for each

Patrick R. Dunn

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THE PAIRINGS

What to pour

Dish	The bottle I'd open	At the shop
Salmon pie with peas	Bacigalupi Pinot Noir 2024	Russian River Valley Pinot Noir
Baked haddock	Château des Rontets Pouilly-Fuissé "Pierrefolle" 2023	Pouilly-Fuissé or Mâcon-Villages
Boiled lobster	Bacigalupi Paris Tasting Block Chardonnay 2023	Russian River Valley Chardonnay with a little oak
Steamers	Famille Savary Petit Chablis 2023	Muscadet Sèvre et Maine *sur lie*
Oysters	Régis Minet Pouilly-Fumé 2024	Loire Sauvignon Blanc
Whole-belly fried clams	Lancelot-Pienne Blanc de Blancs Champagne	Brut Prosecco
Fish and chips	Sieur d'Arques Crémant de Limoux	Crémant or Vinho Verde
Lobster roll	Grgich Hills Fumé Blanc	Sancerre
Clam chowder	Hans Wirsching Silvaner Grosses Gewächs 2015	Dry Riesling
Pan-fried flounder	Smith Story Pinot Gris 2025	Pinot Gris or Pinot Grigio
Seared scallops	Croix Estate El Diablo Chardonnay 2024	Russian River Valley Chardonnay
Bluefish, someday	Domaine Tempier Bandol Rosé 2025	Provence rosé

Every bottle comes from my own cellar except the Grgich Hills, made by Ivo Jeramaz, who I interviewed for Meet the Winemakers. Back then: water or iced tea for my parents, a Coke for me, and once in a while a Moxie.

Salmon pie with fresh peas

Serves 6 · Active 40 min · Total 1 hr 30 min

- 1½ pounds Atlantic salmon fillet, skin on
- 4 medium potatoes, peeled and quartered
- 3 tablespoons butter
- ¼ cup milk
- 1 small onion, finely chopped
- Salt and pepper
- Pastry for a double-crust 9-inch pie
- 1 egg, beaten
- 2 cups fresh or frozen peas, with butter, to serve

1. Lay the salmon in a wide pan, cover it with salted water, and simmer gently 8 to 10 minutes, until it flakes. Lift it out and let it cool.
2. Boil the potatoes until tender, drain, and mash with 2 tablespoons of the butter and the milk.
3. Soften the onion in the last tablespoon of butter and stir it into the potatoes.
4. Peel off the salmon skin and flake the fish with your fingers, feeling for every bone. Fold the fish into the potatoes with a few spoonfuls of the poaching liquid to keep the filling moist, and season well.
5. Heat the oven to 400°F. Line the pie plate with the bottom crust, fill it, lay on the top crust, crimp the edges and cut a few vents. Brush with the egg.
6. Bake 35 to 40 minutes, until the crust is golden. Let it sit 10 minutes, and serve with buttered peas.

Pour: Bacigalupi Pinot Noir 2024, from my cellar

At the shop: Ask for a Russian River Valley Pinot Noir.

Baked haddock with cracker crumbs

Serves 4 · Active 15 min · Total 35 min

- 1½ pounds haddock fillets
- 1 cup crushed common crackers or saltines
- 4 tablespoons butter, melted
- ¼ cup milk
- Salt and pepper
- 1 lemon
- Scalloped potatoes and peas to serve

1. Heat the oven to 400°F and butter a baking dish.
2. Lay the fillets in one layer, season them, and pour the milk around them.
3. Toss the crumbs with the melted butter and pack them over the fish.
4. Bake 15 to 20 minutes, until the crumbs are golden and the fish flakes. Serve with lemon, scalloped potatoes and peas.

Pour: Château des Rontets Pouilly-Fuissé "Pierrefolle" 2023, from my cellar

At the shop: Ask for a Pouilly-Fuissé, or a Mâcon-Villages for less.

Boiled lobster with drawn butter

Serves 4 · Active 15 min · Total 35 min

- 4 live lobsters, about 1¼ pounds each
- ¼ cup salt for the pot
- ½ pound butter
- Lemon wedges

1. Bring a large pot of water to a hard boil and add the salt.
2. Put the lobsters in head first, cover, and bring it back to a boil.
3. Cook about 12 minutes for a 1¼-pound lobster, counting from when the water returns to a boil. The shells turn bright red and a small leg pulls off easily when they're done.
4. While they cook, melt the butter slowly and skim off the white foam.
5. Drain the lobsters and serve with the butter, lemon, crackers, picks and bibs.

Pour: Bacigalupi Paris Tasting Block Chardonnay 2023, from my cellar

At the shop: Ask for a Russian River Valley Chardonnay with a little oak, not a heavy one.

Steamers

Serves 4 · Active 15 min · Total 1 hr (with soaking)

- 4 pounds soft-shell clams
- 1 cup water
- ½ pound butter, melted

1. Soak the clams in cold salted water for 30 minutes so they spit out sand. Lift them out and rinse.
2. Put the water in a large pot, add the clams, cover, and steam over high heat 6 to 8 minutes, until the shells open. Throw away any that don't open.
3. Pour the broth from the pot into cups, leaving the sand behind in the bottom.
4. Serve the clams with the broth and melted butter. Pull each clam out by the neck, peel off the skin, rinse it in the broth, and dip it in the butter.

Pour: Famille Savary Petit Chablis 2023, from my cellar

At the shop: Ask for a Muscadet Sèvre et Maine. The ones marked *sur lie* have more texture.

Oysters on the half shell

Serves 4 · Active 20 min · Total 20 min

- 2 dozen live oysters, scrubbed
- Crushed ice
- Lemon wedges
- Mignonette: ¼ cup red wine vinegar, 1 small shallot minced fine, and cracked pepper

1. Keep the oysters cold until the moment you open them. Throw away any that are open and won't close when tapped.
2. Fold a dish towel over your hand and hold the oyster cup side down, hinge toward you.
3. Work the tip of an oyster knife into the hinge and twist until it pops. Run the blade along the top shell to cut the muscle and lift the lid off.
4. Slide the knife under the oyster to free it, keeping as much of the liquor in the shell as you can.
5. Set them on crushed ice and serve with lemon and the mignonette.

Pour: Régis Minet Pouilly-Fumé 2024, from my cellar

At the shop: Ask for a crisp, unoaked Sauvignon Blanc from the Loire.

Whole-belly fried clams

Serves 4 · Active 30 min · Total 30 min

- 1 quart shucked whole-belly clams, drained
- 1 can (12 ounces) evaporated milk
- 1 cup corn flour
- ½ cup all-purpose flour
- 1 teaspoon salt
- Vegetable oil for frying
- Tartar sauce and lemon to serve

1. Heat 3 inches of oil in a heavy pot to 375°F.
2. Mix the corn flour, flour and salt in a paper bag.
3. Dip a handful of clams in the evaporated milk, let the extra drip off, then shake them in the bag to coat.
4. Fry in small batches 1 to 2 minutes, until golden. Don't crowd the pot.
5. Drain on brown paper and serve hot with tartar sauce and lemon.

Pour: Champagne Lancelot-Pienne Blanc de Blancs, Cramant Grand Cru, from my cellar

At the shop: Ask for a Prosecco labeled Brut.

Fish and chips

Serves 4 · Active 40 min · Total 45 min

- 1½ pounds cod fillets, cut in pieces
- 1 cup flour, plus more for dusting
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 cup cold beer or seltzer
- 4 large russet potatoes, cut in thick fries
- Vegetable oil for frying
- Malt vinegar, tartar sauce and lemon to serve

1. Heat 3 inches of oil to 325°F and fry the potatoes 5 to 6 minutes, until soft but not browned. Drain them.
2. Raise the oil to 375°F.
3. Whisk the flour, baking powder and salt with the cold beer until just smooth.
4. Pat the cod dry, dust it with flour, dip it in the batter, and fry 4 to 5 minutes, until golden. Drain.
5. Fry the potatoes again 2 to 3 minutes, until crisp. Salt them and serve with the fish.

Pour: Sieur d'Arques Crémant de Limoux, from my cellar

At the shop: Ask for a Crémant, or a Vinho Verde with a little spritz.

Maine lobster roll

Serves 4 · Active 20 min · Total 20 min (with cooked lobster)

- 1 pound cooked lobster meat, from about four 1¼-pound lobsters
- 2 to 3 tablespoons mayonnaise
- Salt and pepper
- 4 split-top hot dog buns
- 2 tablespoons butter

1. Cut the lobster into big pieces and keep the claws whole.
2. Toss it with just enough mayonnaise to coat. It should taste like lobster, not mayonnaise. Season lightly.
3. Butter the outsides of the buns and toast them in a skillet until golden on both sides.
4. Pile the lobster into the buns and serve right away. For a roll like Red's, skip the mayonnaise and serve melted butter on the side.

Pour: Grgich Hills Fumé Blanc, made by Ivo Jeramaz, who I interviewed for Meet the Winemakers

At the shop: Grgich Hills is easy to find. If it's gone, ask for a Sancerre.

Clam chowder

Serves 6 · Active 30 min · Total 1 hr

- 3 pounds steamer clams, or 2 cups chopped clams with their juice
- ¼ pound salt pork, diced
- 1 onion, chopped
- 4 medium potatoes, peeled and diced
- 2 cups clam broth
- 2 cups whole milk
- 1 can (12 ounces) evaporated milk
- 2 tablespoons butter
- Salt and pepper
- Common crackers to serve

1. If you're using steamers, steam them as in the steamers recipe, then shuck and chop them, and save the broth with the sand left behind.
2. Cook the salt pork slowly in a heavy pot until the fat runs and the bits are crisp. Lift out the bits and keep them.
3. Soften the onion in the fat. Add the potatoes and clam broth and simmer 12 to 15 minutes, until the potatoes are just tender.
4. Add the clams, milk and evaporated milk, and heat gently without letting it boil. Stir in the butter and season.
5. Let it sit off the heat for half an hour, then reheat gently. Serve with the pork bits and common crackers.

Pour: Hans Wirsching Iphofer Silvaner Grosses Gewächs 2015, from my cellar

At the shop: Ask for a dry Riesling, and check that the label says dry or trocken.

Pan-fried flounder in butter

Serves 2 · Active 15 min · Total 15 min

- 4 small flounder fillets
- ½ cup flour
- Salt and pepper
- 3 tablespoons butter
- 1 lemon

1. Pat the fillets dry, season them, and dredge lightly in flour. Shake off the extra.
2. Melt the butter in a large skillet over medium heat until it foams.
3. Cook the fillets 2 minutes a side, until golden and just opaque. They're thin, so don't walk away.
4. Squeeze lemon into the pan, spoon the butter over the fish, and serve.

Pour: Smith Story Pinot Gris 2025, Filigreen Farm, from my cellar

At the shop: Ask for a Pinot Gris from Oregon or the Anderson Valley, or an Italian Pinot Grigio.

Seared sea scallops

Serves 2 · Active 10 min · Total 10 min

- ¾ pound dry sea scallops
- Salt and pepper
- 1 tablespoon oil
- 2 tablespoons butter
- 1 lemon

1. Pull off the small side muscle from each scallop and pat them very dry. Season them.
2. Heat the oil in a heavy skillet over high heat until it shimmers.
3. Lay in the scallops without crowding and leave them alone 2 minutes, until a brown crust forms.
4. Turn them, add the butter, and cook 1 to 2 minutes more, spooning the butter over. Finish with lemon.

Pour: Croix Estate El Diablo Vineyard Chardonnay 2024, from my cellar

At the shop: Ask for a Russian River Valley Chardonnay.

Broiled bluefish with mustard and mayonnaise

Serves 4 · Active 10 min · Total 20 min

The classic New England way to cook it, and the one I plan to make the day I finally get my hands on one.

- 1½ pounds bluefish fillets, skin on, as fresh as you can get them
- 3 tablespoons mayonnaise
- 1 tablespoon Dijon mustard
- 1 tablespoon lemon juice
- Salt and pepper
- 1 lemon, cut in wedges

1. Heat the broiler with the rack about 6 inches from the heat.
2. Trim off the dark strip of meat that runs down the middle of each fillet. That's where the strong flavor lives, so take off as much or as little as you like.
3. Lay the fillets skin side down on a foil-lined sheet and season them.
4. Stir the mayonnaise, mustard and lemon juice together and spread it in a thin coat over the fish.
5. Broil 8 to 10 minutes, until the top is browned in spots and the fish flakes at the thickest part. Serve with lemon.

Pour: Domaine Tempier Bandol Rosé 2025, from my cellar

At the shop: Ask for a dry rosé from Provence, or Bedrock's Ode to Lulu, a California rosé made in the Bandol style.

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