

STEAK HACHÉ WITH SAUCE BÉARNAISE

by Christopher Lee

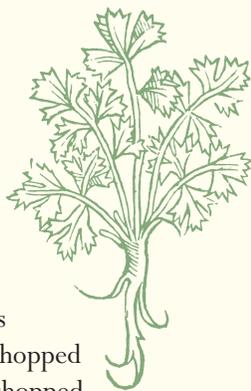
Many French bistros feature steak haché, usually with a choice of pommes frites or sautéed green beans. Sauce béarnaise is de rigueur. Béarnaise can be tricky to make, but don't be scared off—it's the perfect accompaniment for this dish. The wine to drink is Chignard's lovely 2018 Fleurie Les Moriers.

STEAK

4 tablespoons shallots,
peeled, cored, chopped
2 tablespoons unsalted butter
1¾ pounds chopped beef,
75–80% lean
1 tablespoon sea salt
1 teaspoon cracked black pepper
2 teaspoons fresh or
1 teaspoon dried thyme
4 tablespoons all-purpose flour
2 tablespoons grapeseed oil

BÉARNAISE

5 ounces unsalted butter,
cut into ¾-inch cubes
3 ounces white wine
3 ounces white wine vinegar
1 shallot, finely diced
4 egg yolks
Pinch of sea salt
1 bunch fresh tarragon,
finely chopped; save stems
1 tablespoon parsley, finely chopped
1 tablespoon chervil, finely chopped



Cook the chopped shallots in butter over low heat until soft and not browned, about 5 minutes. Cool to room temperature. In a bowl, mix cooked shallots, beef, salt, pepper, and thyme. Form into 4 patties, place on a parchment-lined sheet pan, and refrigerate for 2 hours.

Melt butter in a saucepan. Ladle butterfat off milk solids at bottom of pan and hold butterfat warm; a little of the milk solids can remain in the butterfat. In a separate pan, combine wine, vinegar, shallots, and tarragon stems and reduce to 2 tablespoons; remove tarragon stems. Whisk vinegar reduction into egg yolks. Warm yolks gently in a double boiler while continuously whisking until yolks begin to thicken. Do not heat quickly, or yolks will scramble. Whisk warm butterfat into yolks a tablespoon at a time. Remove pan from heat and continue to whisk in rest of butterfat. The yolks will set gently. Stir in salt and chopped herbs. Set aside in a warm spot.

Dust beef in flour and fry in grapeseed oil over medium-low heat, turning once until steak reads 145°F/63°C internal temperature. Rest steaks for 5 minutes before serving. Serve béarnaise on the side.

Serves 4



Christopher Lee is a former head chef of Chez Panisse and Eccolo restaurants in Berkeley and co-founder of Pop-Up General Store in Oakland. Visit his website: oldfashionedbutcher.com.



ROUGE
APRIL 2020

2018 FLEURIE “LES MORIERS”
DOMAINE CHIGNARD

IF VELVET HAD A SCENT, it would smell like Cédric Chignard’s Fleurie. This gorgeous *rouge* comes from one of Fleurie’s most respected sites, Les Moriers, and the Beaujolais family with whom we have worked the longest, the Chignards. The perennial health and ripeness of the grapes that go into this bottling result primarily from two factors. First, the *lieu-dit* Les Moriers—which means “mulberry trees”—is a sloped crescent protected from the most robust winds faced by other sites in Fleurie. Its natural sheltering allows the grapes there to mature as evenly as possible. Second, the vines that produce this wine are more than seventy years old. The older the vine, the deeper its roots have dug into the soil, and the more access to water it has. This, in turn, leads to more stability and consistency from vintage to vintage. Chignard’s Fleurie is sublime and one of the best values in all of the Beaujolais. It pairs perfectly with anything off the grill or out of the frying pan, especially Chris Lee’s steak haché with potatoes and mushrooms. —Tom Wolf



\$27.00 PER BOTTLE ■ \$291.60 PER CASE

					
2018 Fleurie “Les Moriers” <i>Domaine Chignard</i>	Gamay	70-year-old-plus vines Granite	Serve <i>slightly cool</i> 58–62° F Decant optional	Violets, blackberries, stones Floral, plush, mineral	Drink now through 2025
2017 Savigny-lès- Beaune “Vieilles Vignes” <i>Domaine Pierre Guillemot</i>	Pinot Noir	55-year-old vines Marl, limestone, gravel, clay	Serve <i>slightly cool</i> 58–62° F Decant optional	Cherries, strawberries, spices Bright, elegant, refined	Drink now through 2030

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2017 SAVIGNY-LÈS-BEAUNE “VIEILLES VIGNES”
DOMAINE PIERRE GUILLEMOT

MOST COLLECTORS of fine Burgundy must zoom north along the D974 right past Savigny-lès-Beaune to get to the *grand cru* villages, because if they gave this small commune just north of Beaune its proper due, prices for red Burgundy as good as Guillemot’s Vieilles Vignes would be significantly higher. The Guillemots do bottle one *grand cru* in Corton, but the family’s bread and butter is Savigny-lès-Beaune—*lès* means “near to”—where they have tended vines for eight generations. Today, they vinify four Savigny *premiers crus* and make a few village wines as well as a top-notch Bourgogne *rouge*. The Vieilles Vignes is sourced from old vines across three parcels from opposite sides of the village. The parcel Les Planchots de la Champagne lies southeast of Savigny on largely flat land closest to Beaune. Dessus les Gollardes and Les Vermots—considered by Burgundy expert Clive Coates to be the parcels that produce the best village Savigny—lie just northwest of Savigny and are more secluded and sloped. Because this bottling draws from a wide range of soil types—marl, limestone, gravel, clay—location, and exposure, it is perhaps the Guillemots’ *cuvée* that is most representative of Savigny-lès-Beaune as a whole. Bearing Guillemot’s distinctive woody, spicy notes encircling an elegant red-fruit core, the Vieilles Vignes is begging to be paired with duck, roast chicken, or mushroom risotto. —Tom Wolf

\$42.00 PER BOTTLE ■ \$453.60 PER CASE



ABOVE Vincent Guillemot. © Clark Z. Terry

COVER Fleurie’s Les Moriers vineyard. © Dixon Brooke