

ISSUE N°8
WINTER
2019
2ND
ANNIVERSARY
EDITION

Orange C^o. California

Sauté

TASTE
the GOOD
LIFE

+

FOUR
WINTER
RECIPES

IL BARONE
AND THE FAMILY EMPIRE

WINE DOWN
WITH FABIO VIVIANI AND
SIMON MAJUMDAR

A TOAST TO O.C.'S
TASTEMAKERS AND
CALIFORNIA WINERIES



A close-up photograph of a hand holding a large, elegant wine glass filled with red wine. The glass is held at the stem, and the wine is dark and clear. The background is dark, making the glass and the hand stand out.

The Tastemakers

Meet the chefs and sommeliers who make up some of O.C.'s best pairings.

Written by Crawford McCarthy

Photography by Ryan Haack and Aaron Shintaku, Foxes & Wolves

Food and wine is the most diverse, classic and delicious pairing in human history. When enjoyed together, they push flavors, elevate tastes and entice the senses. But it takes a skilled chef and a savvy sommelier to make it all come together. Finding dishes and bottles that work

together throughout a meal is like expertly crafting a great love story — and these are some of the best talents around. Here, the teams best adept at creating those experiences. Discover what makes each pair so uniquely qualified.



A Winning Combination

Selanne Steak Tavern's Chef Josh Severson and Sommelier Vito Pasquale think like teammates when pairing culinary creations with spectacular wines.

At Laguna Beach's Selanne Steak Tavern, it all begins with the food. Chef Josh Severson takes great care in choosing every ingredient that goes into a dish, ensuring the melding of flavors achieve a perfect balance on the plate. And that makes the task of wine selection effortless for Sommelier Vito Pasquale, a respected authority in his own right. A key step in the process, Pasquale says, is respecting the ingredients and understanding how the dish is crafted. Then he draws from a massive reservoir of options to choose just the right wine. The general assumption is that a steakhouse will lend itself heavily to red wines, and that rings true here. The restaurant boasts a list of more than 270 various reds. Another key step: Severson and Pasquale taste everything together, so they develop a shared comprehension of how the flavors play off of each other and can communicate that to their guests. If you find yourself particularly hungry, we suggest ordering the Lord Stanley. (The name is a nod to owner and former Ducks hockey star Teemu Selanne.) This tomahawk ribeye comes adorned with foie gras butter and scores big points when paired with Ca Cult Cabernet, delivering the flavor equivalent of hoisting the Stanley Cup for yourself. selannesteaktavern.com



The 2014 Ovid Red Wine from Napa Valley sips brilliantly with the Lord Stanley.

Order the 2015 Ken Wright Pinot Noir for your wedge salad. It's from Oregon's Willamette Valley.



Food photography courtesy of Selanne Steak Tavern