



March 2022

**Wines of the Andes
Mountains – Argentina &
Chile**

Viña Las Perdices Pinot Grigio 2021

\$18

Special Reorder Price \$15.30 (15% off)

Mendoza, Argentina - Greenish-yellow color, subtle citrus aromas with floral edges. On the palate it has balanced acidity and a long finish. Excellent as an aperitif, and perfect with seafood and appetizers with fish.

Banner Day Carmenere 2019

\$18

Special Reorder Price \$15.30 (15% off)

Central Valley, Chile - Carmenere, the signature grape of Chile, is known for soft tannins and spice. Notes of cinnamon, clove and allspice mingle with dark red fruit. Try it with anything off the grill.

Wine Club Policy:

Wine Club Selections are guaranteed for 2 months; after that time substitutions of equal value may be made based on inventory.

Club wines are intended and priced for you to enjoy at home. However, members are encouraged to take advantage of special discounts on wine and food in the restaurant during pick-up days.

311 Mill Street
Occoquan, VA 22125
703.494.1622

www.bottlestopva.com · ekwigode@msn.com

GLAZED MANGO CHUTNEY SALMON W/ BRAISED FENNEL

For Fish:

4 6-ounce Fillets of Salmon
4 Tablespoons Mango Chutney (Heaping Tablespoons)
3 Teaspoons Fennel Seeds
1 teaspoon Water
Salt
Pepper

For Braised Fennel:

2 Large Fennel Bulbs, Cut Into ½ inch Thick Strips, Fennel Fronds Reserved and Coarsely Chopped.
1 tablespoon Olive Oil
1/2 teaspoon Salt
1/4 teaspoon Pepper
1/2 cup low sodium vegetable broth
3 Tablespoons Water

Cooking Instructions

Preheat oven to 400°.

Place the chutney, fennel seeds and water in a small saucepan over low heat until the chutney mixture is heated and more liquid.

Sprinkle the salmon with salt and pepper to taste, then divide the chutney mixture among the salmon fillets and spread the mixture over the top of each.

Place glazed salmon in the oven and cook until opaque in the center, about 10-12 minutes.

While the salmon cooks, make the braised fennel.

Heat the olive oil in a non-stick pan until hot and add the fennel. Sprinkle with Salt and pepper. Cook the fennel, stirring every couple of minutes, until it is browned in several places, 3-5 minutes. Add the broth and water, cover and cook about 10 minutes until the fennel is tender.

Divide the fennel and mound it in the center of four plates, place one salmon fillet on each mound of fennel and sprinkle with reserved fennel fronds.

*Pair with **Viña Las Perdices Pinot Grigio 2021**