



March 2025

Lodi, California

Old Soul Chardonnay 2022 **\$18**
Special Reorder Price – \$15.30 (15% discount)
Lodi, California

Crisp and lively with tropical fruit, ripe Golden Delicious apple, caramel apple and brûléed orange. These come together with vanilla from the toasted oak, Grade B maple syrup, Key lime cream, cardamom and a dry finish.

Maggio Family Vineyards Cabernet Sauvignon 2022 **\$17**
Special Reorder Price – \$14.45 (15% discount)
Lodi, California

Nice aromas of dark cherries and roasted nuts. Good spice and dark fruits on the palate with notes of vanilla, black currant and black berries. A nicely balanced wine with a soft lingering finish

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.

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MUSHROOM & BRIE TOASTS

Ingredients

- 16 tablespoons olive oil
- 1 LB mixed fresh wild mushrooms cut into 1-inch pieces
- 9 thyme sprigs
- 6 large garlic cloves, crushed
- 1 1/4 teaspoon kosher salt
- 1 teaspoon black pepper
- 5 tablespoons unsalted butter, softened
- 3 tablespoons finely chopped fresh flat-leaf parsley, plus more for garnish
- 1 tablespoon sherry vinegar
- 6 (1/2-inch-thick) brioche slices, halved
- 8 ounces Délice de Bourgogne or other triple-cream cheese, at room temperature
- Pickled pearl onions, thinly sliced
- Chopped frisée (white and light green parts only), for garnish
- Snipped fresh chives, for garnish
- Fresh lemon juice, for drizzling
- Extra-virgin olive oil, for drizzling

Cooking Instructions

1. Heat 2 tablespoons oil in a large cast-iron skillet over high just until smoking. Add one-third of the mushrooms in a single layer, and cook, without stirring, until golden brown, about 3 minutes. Stir in 3 thyme sprigs, 2 crushed garlic cloves, 1/4 teaspoon salt, and 1/4 teaspoon pepper. Reduce heat to medium-high, and cook, stirring occasionally, until mushrooms are tender and browned all over, about 3 minutes. Add 1 tablespoon butter, 1 tablespoon parsley, and 1 teaspoon vinegar. Cook, stirring occasionally, until mushrooms are coated in butter, about 1 minute. Transfer mushroom mixture to paper towels to drain; discard cooked garlic and thyme.
2. Wipe skillet clean, and repeat process 2 times with remaining oil, remaining mushrooms, remaining thyme, remaining garlic, 1/2 teaspoon salt, 1/2 teaspoon pepper, 2 tablespoons butter, remaining parsley, and remaining vinegar. Place all mushrooms in a large bowl, and season with remaining 1/2 teaspoon salt and remaining 1/4 teaspoon pepper. Keep warm or cool to room temperature.
3. Preheat oven to 350°F. Place brioche slices in a single layer on a wire rack set inside a baking sheet. Bake in preheated oven until lightly toasted, about 8 minutes per side. Brush with 2 remaining tablespoons softened butter.
4. Spread cheese evenly over brioche toasts. Spoon mushroom mixture evenly over toasts; garnish with parsley, pickled onion slices, frisée, and chives. Drizzle with lemon juice and extra-virgin olive oil.

**** Pair with Maggio Family Cabernet Sauvignon 2022**