



October 2026

**The Road
Less Traveled**

**Lustig Gruner Vetliner
Rohrendorf, Austria**

Bright and light in color with intensive aromas of apple and pear. Softer acidity, yet round and well-balanced at the finish. Peppery notes characteristic of Grüner Veltliner.

**Croix D'Or Pinot Noir
Pays d'Oc**

Medium-bodied and elegant. Flavors of blackberry, plum, and dark fruit with hints of black pepper and vanilla. 100% Pinot Noir.

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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ITALIAN WEDDING PASTA BOWL

Ingredients

1/4 cup water
1 large egg
1/2 cup panko
3 large garlic cloves, minced
1 cup fresh parsley leaves, plus 1/4 cup finely chopped parsley, divided
1/2 cup finely grated Parmesan cheese (about 2 ounces), divided, plus more for garnish
2 1/2 teaspoons kosher salt, divided
1 1/2 teaspoons black pepper, divided
1/2 pound ground pork

1/2 pound 85% lean ground beef
4 carrots, scrubbed and sliced on an angle into 1-inch pieces
1/4 cup extra-virgin olive oil, divided, plus more for greasing
3 cups chicken stock
1 1/2 cups pastina or orzo
4 cups fresh baby spinach (about 4 ounces)
2 tablespoons fresh lemon juice
1 large shallot, thinly sliced (about 1/3 cup)

Cooking Instructions

1. Preheat oven to 425°F with rack in top third position. Grease a large, rimmed baking sheet with oil. Whisk together 1/4 cup water and egg in a large bowl until combined. Stir in panko, garlic, 1/4 cup finely chopped parsley, 1/4 cup Parmesan, 2 teaspoons salt, and 1 teaspoon pepper until just combined. Let stand for 5 minutes. Add pork and beef and mix gently until just combined.
2. Shape meat mixture into 24 meatballs (about 1 heaping tablespoon each); arrange on 1 side of prepared baking sheet. Toss carrots with 1 tablespoon oil, 1/4 teaspoon salt, and 1/4 teaspoon pepper on opposite side of baking sheet. Bake until a thermometer inserted into center of meatballs registers 165°F and carrots are tender, 20 to 22 minutes.
3. Meanwhile, bring chicken stock to a boil in a medium saucepan over medium-high. Add pastina; cook over medium-low, stirring occasionally, until pastina is tender and stock is mostly absorbed, about 6 minutes. Stir in 2 tablespoons oil and remaining 1/4 cup Parmesan. Fold in spinach until just wilted, about 1 minute.
4. Toss together lemon juice, shallot, remaining 1 cup parsley leaves, remaining 1 tablespoon olive oil, remaining 1/4 teaspoon salt, and remaining 1/4 teaspoon pepper in a small bowl. Divide pastina evenly among 4 bowls; top with meatballs, carrots, and parsley salad. Garnish with additional Parmesan and serve immediately.

Pair with Croix D'Or Pinot Noir