



## December 2024

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### Raise a Glass Holiday Wines

**Valdeorite Cava NV** **\$17**  
**Special Reorder Price – \$14.45 (15% discount)**  
**Valdeorras, Spain**

The Valdeorite Cava is a delightful sparkling wine with a pale straw yellow color and persistent fine bubbles; it offers enticing aromas of ripe citrus fruits, green apple, and delicate florals. On the palate, it combines citrus notes, stone fruits, and a creamy texture, leading to a refreshing, minerally finish. *90 points Wine Enthusiast.*

**Skylark Red Belly 2019** **\$25**  
**Special Reorder Price – \$21.25 (15% discount)**  
**Mendocino, California**

Red Belly is Skylark's ode to the South of France where blending varietals to create a unique synergy is the way of life. The 2019 Red Belly is comprised of 45% Ashurst Vineyard Syrah, 32% Niemi Vineyard Carignane, and 23% Sawyer Vineyard Grenache. 1000 cases produced.

Ruby red. Ripe fruit aromas of plum, red raspberry and black cherry with a violet floral top note. The medium-bodied palate is ripe and creamy, with the plum and wild berry fruit complimented by warm brown spice and sweet, firm tannin. The textural palate impression leads into a long fruit-imbued finish with tannin and fruit in perfect harmony. *90 points Jeb Dunnuck.*

#### **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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# STEAK TIPS WITH GARLIC BUTTER

## Ingredients

- 2 pounds beef strip steak (1-inch thick), cut into 1-inch pieces
- 2 teaspoons kosher salt, divided
- 1 teaspoon black pepper, divided
- 2 tablespoons vegetable oil
- 5 medium garlic cloves, finely chopped (3 tablespoons)
- 1/3 cup dry vermouth
- 4 tablespoons unsalted butter, cubed
- 2 teaspoons Worcestershire sauce
- 1 tablespoon finely chopped fresh flat-leaf parsley

## Cooking Instructions

1. Heat a large cast-iron skillet over medium-high. Sprinkle steak all over with 1 1/2 teaspoons of the salt and 1/2 teaspoon of the pepper. Add oil to skillet and heat until shimmering. Add half of the steak pieces to skillet, keeping space between each piece. Cook, undisturbed, until browned and crispy on bottoms, about 1 minute. Flip steak pieces and continue cooking until browned on other side, about 1 minute. Flip pieces again and cook, turning occasionally, until most sides are browned and crispy and steak is almost medium-rare, 1 to 2 minutes. Transfer steak to a large bowl. Repeat cooking process with remaining steak pieces, transferring cooked steak to bowl with first batch; set aside. Do not wipe the skillet clean.
2. Reduce heat under skillet to medium; add garlic and cook, stirring constantly, until golden brown, about 30 seconds.
3. Add vermouth and scrape up browned bits from bottom of skillet.
4. Cook, stirring occasionally, until liquid is reduced to about 3 tablespoons, about 1 minute.
5. Remove from heat; add butter and stir until melted and creamy.
6. Add Worcestershire sauce and the remaining 1/2 teaspoon each salt and pepper.
7. Pour mixture over steak pieces in bowl and toss to coat.
8. Transfer steak with butter sauce to a platter and sprinkle with parsley. Serve immediately.

**\*\*Pair with Skylark Red Belly 2019**