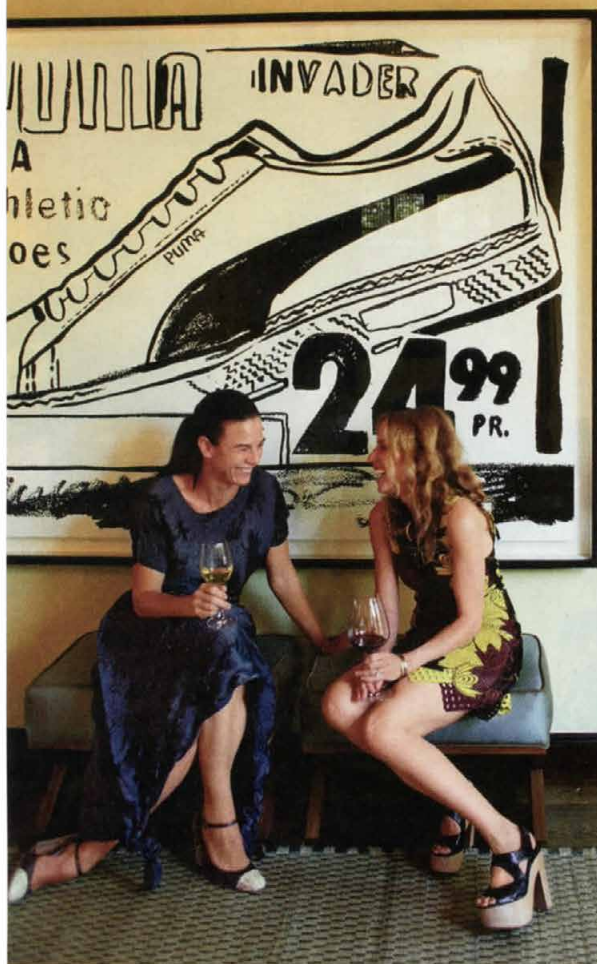


"Ode to Zuni"

Roast Chicken with Fennel
Panzanella paired with
Lang & Reed Cabernet Franc!



Chef Suzanne Goin, left, and wine director Caroline Styne sample wines in front of a Warhol at Styne's house.

The Drama of Family-Style Food & Wine Pairings

Recipes that come to the table on big platters, with reds and whites to match, from the duo behind Los Angeles's A.O.C.

BY KATE KRADER PHOTOGRAPHS BY PEGGY WONG

WHEN SUZANNE GOIN launched A.O.C. in Los Angeles 10 years ago, she wrote the menu template while traveling on a plane—lists of cheeses and cured meats, plus a handful of small plates. There were no entrées in the skinny, three-page booklet that Goin created, though in the end there were about 250 bottles of wine, mostly from California and Europe, selected by co-owner and wine director

Caroline Styne. "A.O.C. was a little ahead of its time," says Styne. "No one was doing small plates. We thought, How are we ever going to move all this cheese, all this charcuterie, all this wine? We were sold out in days."

Earlier this year, Goin and Styne relocated A.O.C. from its original site in an unremarkable, warehouse-esque building to a new address with a tree-dotted outdoor space and the feel of a Mediterranean villa. The change prompted the

pair to tweak both the menu and wine list. Goin, an F&W Best New Chef 1999, introduced an array of family-style dishes. (Many of them can be found in *The A.O.C. Cookbook*, out this fall with copious wine notes from Styne.) "The initial idea behind small plates was to be able to share lots of things," says Goin. "It was fun to do one-hit tastes. But now I like the drama of a large platter. It's good to go, 'Wow! Look at that whole chicken!'" In her ode to the iconic bird at San Francisco's Zuni Café, Goin bastes her roast chicken in duck fat, then serves it with a bread salad of torn croutons and tangy Meyer lemon salsa (recipe, p. 130).

For Styne, family-style dishes offer a chance to pair multiple wines with one dish, since invariably one person at the table will want a dry white and another a rich red. With the chicken, for instance, she pours two Napa Valley bottles in her own homage to Zuni and the famous wine region nearby. She opts for the Cade Sauvignon Blanc, which is more full-bodied than the average Sauvignon Blanc; it's a great match for the bright-flavored lemon salsa. For red, Styne goes with a Lang & Reed Cabernet Franc: It's medium-bodied and not hedonistically fruit-driven, so it's terrific with the savory roast chicken.

At the new A.O.C., Styne's list is half as long and all the bottles are organic, biodynamic or sustainably farmed. But even with a smaller selection, she claims it's easy to find pairings. "Suzanne's dishes have lots of textures, lots of flavor pops, lots of directions you can go in. Take the pork," she says, referring to the cilantro-and-garlic-rubbed grilled tenderloins Goin serves with a piquant lemongrass-and-chile *sambal* and coconut rice (recipe, p. 172). "The spicy Asian accents scream Riesling, like the Max Ferd Richter Estate from Germany," says Styne. "But a rich, structured red, like the Holus Bolus Syrah from Santa Barbara, works well too, because the chiles won't trample all over it." Read on to find more of Goin's crowd-pleasing recipes and Styne's super-versatile wine pairings.

"From A.O.C., Lucques and Tavern in Los Angeles, Chef Suzanne Goin offers an homage to San Francisco's Zuni Cafe"

"Ode to Zuni" Roast Chicken with Fennel Panzanella

ACTIVE: 1 HR; TOTAL: 2 HR PLUS

2 HR MARINATING • 4 SERVINGS

When Goin makes this homage to the legendary chicken at Zuni Café in San Francisco, she confits the whole chicken in duck fat. For this simplified version, she brushes the bird with the duck fat before roasting. With this delicious dish, Styne likes to play on San Francisco's proximity to wine country and pour wines from the Napa Valley; both the 2012 Cade Sauvignon Blanc and the 2010 Lang & Reed Cabernet Franc work well.

- 1 tablespoon chopped rosemary, plus 1 rosemary sprig
- 1 tablespoon chopped sage
- 2 tablespoons thyme leaves

Kosher salt

One 4-pound chicken

- ½ pound country white bread, torn into 1½-inch pieces (4 cups)
- 1 cup plus 3 tablespoons extra-virgin olive oil
- 2 tablespoons duck fat or olive oil
- 2 tablespoons minced shallot
- 2 tablespoons fresh lemon juice
- 1 Meyer lemon (optional)
- ½ cup pitted and coarsely chopped Castelvetrano olives (3 ounces)
- 2 tablespoons chopped flat-leaf parsley

Freshly ground pepper

- 2 árbol chiles, crumbled
- 1 large fennel bulb, cored and cut into ½-inch dice
- 1 small red onion, cut into ½-inch dice
- ¼ cup thinly sliced garlic
- 1 tablespoon white wine vinegar
- ¼ cup low-sodium chicken broth
- 1 small head of escarole, leaves torn

1. In a small bowl, combine the chopped rosemary and sage with 1 tablespoon of the thyme and 1½ tablespoons of salt. Rub the herb mixture all over the chicken and let stand at room temperature for 2 hours.
2. Preheat the oven to 375°. On a baking sheet, toss the bread with 3 tablespoons of the olive oil and spread it out in a single layer.



RED + WHITE PAIRINGS

The wine picks for this "Ode to Zuni" Roast Chicken—Cade Sauvignon Blanc and Lang & Reed Cabernet Franc, both from Napa—exemplify the idea of terroir-based matches.

Toast for 12 to 15 minutes, until lightly golden. Transfer to a large bowl and let cool.

3. Increase the oven temperature to 450°. Brush most of the herb mixture off the chicken. Set the chicken on a rack set over a baking sheet and rub all over with the duck fat. Roast for about 50 minutes, until golden and an instant-read thermometer inserted in the thickest part of the thigh registers 165°. Let the chicken rest for 15 minutes, then cut into pieces.

4. Meanwhile, in a medium bowl, combine the shallot with the lemon juice and a pinch of salt and let stand for 5 minutes. Trim the ends from the Meyer lemon and slice ⅛ inch thick. Stack the slices and cut into ⅛-inch-thick matchsticks, then cut into ⅛-inch dice; you should have ¼ cup. Add the diced Meyer lemon to the shallot mixture and stir in the chopped olives, flat-leaf parsley and 6 tablespoons of the olive oil. Season the salsa with salt and pepper.

5. In a large skillet, heat ½ cup of the olive oil. Add the rosemary sprig and crumbled chiles and cook over moderate heat, stirring, until fragrant, about 1 minute. Add the fennel, red onion, garlic, the remaining 1 tablespoon of thyme and 1 teaspoon of salt and cook, stirring occasionally, until the vegetables are softened and lightly golden in spots, about 5 minutes. Stir in the white wine vinegar and cook for 1 minute. Add the chicken broth and bring to a boil. Pour the onion-fennel mixture over the croutons and mix well.

6. Heat the remaining 2 tablespoons of olive oil in the skillet. Add the escarole and season with salt and black pepper. Cook over moderate heat, stirring, just until wilted, about 2 minutes.

7. Spread half of the panzanella on a large serving platter and top with half of the escarole; repeat with the remaining panzanella and escarole. Arrange the chicken on the salad and spoon the lemon salsa on top.