



COOPER'S HAWK™
WINERY & RESTAURANTS

OCTOBER 2019 | VOLUME 14 | ISSUE 10



OCTOBER WINE OF THE MONTH

ANNIVERSARY COLLABORATION *with* LVE *by* John Legend

Grammy, Emmy, Golden Globe, Tony and Oscar-winning singer, songwriter, humanitarian and philanthropist John Legend has brought joy to people around the world with his incredible talents. Now Cooper's Hawk Wine Club Members are invited to celebrate an exclusive anniversary collaboration with Legend Vineyard Exclusives (LVE) by John Legend that brings the magic of his influence to the table.

A MUSIC MAN'S DREAM

John Legend has won 33 major musical awards from 88 nominations — everyone recognizes his soulful sound. Now word is getting out that Legend is as passionate about wine as he is about music.

Through the benefit of this collaboration with LVE by John Legend, Cooper's Hawk Wine Club Members are treated to the realization of yet another of Legend's dreams: his own wine label.

Music and wine have always shared an energetic harmony, as two of life's pleasures that bring people together and enhance shared moments. As Legend told *USA Today*, "It just felt like the right kind of chemistry between me, my music, and the wine — it just felt like the right thing."

Legend says his experiences traveling the world and tasting the best food and wine available have made him an enthusiast, and now a creator, of beautiful wines. As he told *Wine Enthusiast*, wine "puts me in a good mood. It kind of settles me, relaxes me, and it's a big part of my life and I'm excited to finally have one with my name on it."



John Legend and
Founder Tim McEnery

A HARMONIOUS COLLABORATION

We at Cooper's Hawk are thrilled by this collaboration and are proud to introduce LVE by John Legend to our Wine Club Members. Creating this wine with someone who shares our passion for forging lasting connections was a magical experience.

Cooper's Hawk Founder and CEO Tim McEnery and John Legend met for a tasting and blending session, where together they came up with an incredible wine. This collaborative bottle comes from California vineyards, blending a range of varieties that contribute — like notes peppering a song — to the overall composition of the final release. In many ways, this bottle reflects the tone of Legend's music: full-bodied with great intensity and power, yet perfectly balanced.

Legend has been known to refer to wine as romantic, especially when shared with a loved one as part of a fabulous meal. While you need to bring along your own romantic partner, we have the food element covered! This wine would be elevated by pairing with our Trio of Medallions, Filet Mignon, or The Leonard Burger.



ANNIVERSARY COLLABORATION *with* LVE by John Legend

TASTING NOTES

Rob Warren WINEMAKER



Emily Wines MASTER SOMMELIER



NOSE

Loaded with aromas of cherry, blackberry, blueberry, strawberry, vanilla, and nutmeg

TASTE

Full-bodied with great intensity and power, with perfectly balanced acidity. The finish is equally compelling, with flavors of anise, raisin, plum, and baking spices

PAIRING

Cooper's Hawk Trio of Medallions, Filet Mignon, or my personal favorite, The Leonard Burger

BEGINNER

Our collaboration with LVE by John Legend celebrates all of the best that California has to offer in terms of climate and varietals. The wine is a great balance of very dark fruit with tangy, fresh acidity. It is loaded with black fruit — blackberry, cherry, plum, and black currant. The silky tannins lead to a lingering finish of dark chocolate and coffee bean.

INTERMEDIATE

California has an extreme diversity of climates for grapes, and this blend comes from several well-known growing regions. The hot climate of Lodi and Paso Robles gives great body and richness. The North Coast of California, which includes Mendocino, Sonoma, and Napa, is cooler, which gives great acidity and freshness in this blend. By blending grapes from these regions, we get incredible balance.

ADVANCED

Drinking wine from a single varietal is like listening to a solo from a single instrument; a blend is like listening to the whole band. In this case, the Cabernet Sauvignon is still the strongest voice at 59%, but the deep tones are added with Petite Sirah and Petit Verdot. Additionally, lush fruit flavors from Merlot, Malbec, Zinfandel, and Pinot Noir are matched with savory herbal flavors from Cabernet Franc, making for a complex and ultimately delicious wine!

APPELLATION *California*

WINEMAKER'S NOTES

Most of us are familiar with John Legend. He is an incredibly talented singer, songwriter, musician, and all-around gracious man. What many people may not know about John is that he is as passionate about wine as he is about music. Cooper's Hawk has been fortunate enough to work with Legend Vineyard Exclusive (LVE) by John Legend to produce this outstanding anniversary wine.

WINE CLUB MEMBERSHIP HAS ITS BENEFITS.

Wine Club Members are invited to purchase additional bottles for \$19.99 during the month of October. Prices will increase to \$29.99 per bottle on November 1. Pre-charged October pickup bottle prices will not change.



DEAR WINE CLUB MEMBERS,

It's been another amazing year for the books! October marks our 14th Anniversary as a Cooper's Hawk family. We are completely blown away by your loyalty and commitment to Cooper's Hawk and are so excited to celebrate together.

This anniversary is a special one. Not only are we celebrating all we have accomplished so far this year, but also new partnerships - the October Wine of the Month being a prime example of that. We wanted to bring you a premium wine to celebrate another year together, and we are completely honored to have partnered with LVE by John Legend for an exclusive blend.

Throughout the year, we also brought other special partnerships to our Members through Wine Enthusiast and Allen Brothers. In addition to those partnerships, we celebrated with our new friends The Potash Twins and are hosting an event with Amanda Freitag on October 22 in Florida.

More adventures from this year include the opening of four locations - Rockville, MD, Kentwood, MI, Fort Lauderdale, FL, and Centerville, OH - in an eight-week period. Our Downers Grove, IL location officially opened on September 23, and the team is gearing up for Cooper's Hawk Esquire Chicago, opening on November 11. It is surreal to think of how we have grown together in such a short time!

We can't thank you enough for your continued support over the past 14 years, and your belief in us to deliver memorable moments. As always, we are dedicated to working diligently to create new benefits and experiences for you to enjoy and we cannot wait to share everything we have coming up with you all. Stay tuned for more incredible information coming your way soon!

With our heartfelt gratitude, cheers to you!

TIM MCENERY

Founder

CHEERS TO 14 YEARS!



Our first location in Orland Park, Illinois celebrates its anniversary with brand new renovations! We will also have special Wine Club perks and prizes and an exclusive Throwback Menu featuring past favorites that can be enjoyed during the month of October.

OCTOBER RECIPE OF THE MONTH

Parmesan-Crusted Filet Mignon

This month we are celebrating not only our anniversary but the opportunity to collaborate with singer/songwriter John Legend on a unique blend from Legend Vineyard Exclusive (LVE). This red blend is delicious to drink by itself but even better paired with Cooper's Hawk Parmesan Crusted Filet Mignon. This dish has been a staple on our menu over the years and is a perfect partner for this very special anniversary month and collaboration with an equally great person, our friend, John Legend.

-Chef Brett McMillin

INGREDIENTS

FILET

2 ea. 6 oz filets, preferably center cut
½ tsp kosher salt
¼ tsp freshly cracked pepper
2 Tbsp vegetable or grapeseed oil

PARMESAN CRUST

4 oz unsalted butter, room temperature
½ tsp kosher salt
2 oz ground Parmigiano-Reggiano
½ cup panko bread crumbs
1 tsp garlic, chopped
1 Tbsp shallots, minced
½ tsp fresh thyme, chopped
1 tsp parsley, chopped fine

DIRECTIONS

Begin preparing the Parmesan crust. Place all ingredients in a food processor and pulse until mixture is consistent in texture and all the ingredients have blended well. Remove and place in the refrigerator while you begin to prepare your steaks; this crust is best when it is chilled before using.

Begin preparing steaks by removing from refrigerator and let sit at room temperature for at least a half an hour before proceeding. Pat dry with paper towels and season steaks on all sides with kosher salt and freshly cracked pepper. In a preheated cast iron pan, add your oil and place steaks in carefully. Try not to move the steaks around too much to help develop a deep crust. This will take 3 to 4 minutes per side. After steaks have a deep crust on both sides, remove from skillet and let rest on a sheet tray to prepare for adding your crust. The steaks will be medium rare at this point.

Remove your crust from the refrigerator and divide in two. Flatten each half to fully cover the steaks. The crust should be approximately a quarter-inch in thickness. Preheat your oven to broil, and once preheated place steaks underneath until nice golden-brown color is achieved. Let the steaks rest for 4 to 5 minutes and enjoy!!



OCTOBER CHEF RECOMMENDATIONS

LUNCH

PRIME CARNE ASADA TACOS & TORTILLA SOUP

Aged White Cheddar, Lime-Pickled Vegetables, Ancho Cream, Avocado, Pico de Gallo, Tomatillo Salsa

“These tacos are packed with flavor and freshness. We marinate our prime skirt steak in chimichurri, grill it and top it with lime-pickled vegetables, avocado, Ancho cream, radish, and pico de gallo. They are great with a squeeze of lime. Served with our tomatillo salsa and a cup of tortilla soup.”

— NOTES FROM CHEF MATT McMILLIN



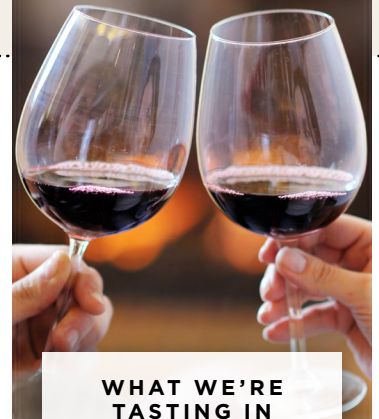
DINNER

GRILLED ANGUS RIBEYE

Spinach and Roasted Butternut Squash Gratin, Crispy Kennebec Frites, Roasted Garlic Aioli, Cooper's Hawk Steak Glaze

“We wanted to bring another steak into the mix so we chose a super trim Angus Ribeye, just like the strip on the menu. We rub the steak with kosher salt, black pepper, garlic, and ancho and finish it with a house-made steak sauce of red wine, Nightjar, balsamic, Worcestershire, and a touch of coffee. We serve this with fresh creamed spinach and roasted butternut squash gratin and house-made Crispy Kennebec Frites! Classic Steakhouse! Kennebec potatoes are well known for making the best french fries and potato chips!!”

— NOTES FROM CHEF MATT McMILLIN



WHAT WE'RE TASTING IN
OCTOBER

Almond Sparkling

Viognier

Cooper's Hawk White

Riesling

Merlot

Cooper's Hawk Red

Zonda

LVE by John Legend

Collaboration



OCTOBER'S TRUFFLE OF THE MONTH

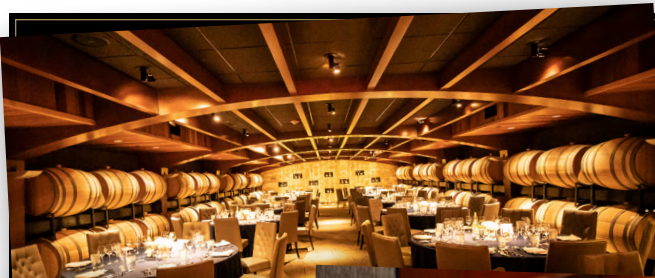
Chocolate Caramel Apple

Caramel, sautéed apples, dark chocolate, and peanut butter are mixed together and enrobed in a dark chocolate shell. We then top this truffle off with cashews.

BOOK YOUR PRIVATE EVENT AND EARN POINTS

Make your event special at Cooper's Hawk.

We believe that great wine and food bring people together, and that spirit of celebration is at the center of every great event. Plan your next event and receive **ONE POINT FOR EVERY \$1 SPENT!**





TICKETS ON SALE
NOW

Friends of Cooper's Hawk presents

Amanda Freitag

WEST PALM BEACH LAKE PAVILION
101 S. Flagler Dr., West Palm Beach, FL 33401
TUESDAY, OCTOBER 22 • \$125 PER PERSON

"The Chef Next Door," Amanda Freitag will be joining us for our next Friends of Cooper's Hawk Event! You may know her as a judge on *Chopped*, for battling Bobby Flay on *Iron Chef America*, or for competing for the title of America's Next Iron Chef, but Amanda has carved an incredible way for herself in the culinary industry and we are so excited to have her at our event. Wine Club Members will have the chance to watch Amanda through a *Chopped*-style cooking demonstration while trying delicious foods and wines. After the event, Guests will meet with Amanda and will go home with her cookbook, *The Chef Next Door: A Pro Chef's Recipes for Fun, Fearless Home Cooking*. We hope you can join us!

Maximum of four tickets per Wine Club Member. Reserve your seat by calling 708.215.5674 or buy your tickets online at chwinery.com/Amanda.

UPCOMING WINE CLUB DINNERS



OUR FOUNDER

Tim McEnery's Favorite Recipes

TUESDAY, OCTOBER 15 • 7-10 PM • \$65 PER PERSON

In honor of 14 years of Cooper's Hawk, we are taking CEO and Founder Tim McEnery's storied dishes and bringing them to you for this exclusive event! Tim has a true passion for the food and wine world. We cannot wait to take you on an amazing culinary journey with him.



Friendsgiving

TUESDAY, NOVEMBER 19 • 7-10 PM • \$65 PER PERSON

Friendsgiving is an occasion for close friends to get together and mark the start of the holiday season. Chef Matt McMillin and his team will be creating inventive renditions of classic dishes, designed to be paired with Cooper's Hawk wines and great friends.



SNEAK PEEK

November's
WINE OF THE MONTH

GEWÜRZTRAMINER/ SAUVIGNON BLANC BLEND

Gathering around the table is the world's most time-honored tradition for making and sharing connections. While it's the people that really stir the moment, food and wine elevate the experience. With versatility and crowd-pleasing flavors as our motivation, we've created Cooper's Hawk Gewürztraminer and Sauvignon Blanc blend: a wine with plentiful aromatics and just a touch of acidity-balanced sweetness, crafted to pair beautifully with all the flavors on the Thanksgiving table.



TICKETS ON SALE
October 1

Pre-New Year's Eve

MONDAY, DECEMBER 30 • 7-10 PM • \$100 PER PERSON

Join us as we give a final toast to 2019 and welcome 2020 Cooper's Hawk style! On our first ever Monday event, a delicious multicourse dinner and the perfect Cooper's Hawk wine pairings await; What a fabulous way to end the year. Cheers to a happy New Year!

Events are group seating. Wine Club guests must be 21+. To view the event menu and make your reservations, visit chwinery.com/events.



CULINARY CREATIONS

VEGETABLE RISOTTO

Making great risotto has become part of the culinary fabric of Cooper's Hawk. We have had short rib risotto on the menu for many years, and a few years ago we added the shrimp and scallop risotto and it quickly became a guest favorite. We finally felt it was time for risotto to take center stage and get its own section and added two new ones this past year!! We have also gotten requests for more vegetarian and vegan dishes over the years and really wanted to create something amazing for everyone. In this case, we pack so much love and flavor in this dish, it's hard for anyone to pass it up. We start with the same great base of slowly sautéed sweet onion with Italian carnaroli rice, then simmer in white wine and vegetable stock. The array of garden vegetables we use each add something to the symphony of flavors. Sautéed shiitake mushrooms give an earthy base, then sweet corn is the real hero as it lends texture and natural sweetness! Roasted peppers and tomatoes intensify the flavor and sweetness, so every bite has a surprising balance of texture and flavor! Spinach adds some lightness and color, and the dish is finally finished with garlic butter and a dollop of rich stracciatella cheese and fried basil for crunch. This dish can also be made vegan by our chefs removing the cheeses and butter and adding a touch more extra virgin olive oil and a sprinkle of our tomato basil relish on top!



MIXOLOGY 101

LAVENDER MOSCATO BEES KNEES

INGREDIENTS

- ½ oz honey syrup
- 1½ oz gin
- ½ oz lemon juice
- 2 dashes lavender bitters
- 2 oz Moscato

DIRECTIONS

- Slightly melt honey by warming it in the microwave
- Shake all ingredients except Moscato and strain into a coupe
- Top with the Moscato
- Garnish with lavender sprig

OCTOBER PRODUCT OF THE MONTH

WINE CLUB MEMBERS GET 10% OFF

HALLOWEEN DRINKWARE



COMING SOON!

12 NIGHTS OF CHRISTMAS

Available in all restaurants
NOVEMBER 1

12 NIGHTS OF CHRISTMAS
All 12 wine bottles are available for \$49.99 (plus tax and shipping).

As part of our Orland Park Anniversary Celebration,
12 Nights will be available exclusively in Orland Park starting on October 22