KAMEN
ESTATE WINES



KAMEN RECIPE

Wood-Grilled Tuna Au Poivre

WITH 2022 KAMEN CABERNET SAUVIGNON

Earlier this year, we welcomed Dead Letter to our downtown neighborhood! The culinary creatives behind The Girl & The Fig have brought new life to the historic 1896 post office, transforming it into a vibrant gathering place where guests can connect over thoughtful cuisine and a glass of wine. At Dead Letter, conversations flow between tables much as letters passed through the building more than a century ago.

Executive Chef Jeremy Zimmerman has crafted a distinctly Northern California menu rooted in exceptional ingredients and seasonal sourcing. Blending coastal influences with wine country sensibility, the menu showcases the Josper Mangal charcoal grill, where familiar flavors meet unexpected influences.

For this year's guest-chef recipe, Chef Zimmerman has created a West Coast–inspired dish that celebrates the versatility of Kamen Estate Cabernet Sauvignon. We invite you to bring a taste of Dead Letter into your own kitchen. Enjoy!



Jeremy Zimmerman
Executive Chef at Dead Letter

dead letter
SONOMA, CALIFORNIA

Executive Chef Jeremy Zimmerman brings more than 25 years of restaurant experience to his role leading the culinary direction of The Girl & The Fig restaurant group. Nearly 15 years ago, he joined The Girl & The Fig, the acclaimed Sonoma Wine Country restaurant, and today oversees The Girl & The Fig, The Girl & The Fig CATERS!, Suite D, Poppy, and its newest concept, Dead Letter. His cooking is grounded in seasonality, strong relationships with local farmers and purveyors, and a respect for classic technique, while continuing to evolve through the bold flavors, live-fire cooking, and coastal influences at the heart of Dead Letter.

Serves 4

BACON & HEN OF THE WOODS

- 6 oz. thick-cut bacon, cut into ¼-inch lardons
- 1 lb. hen of the woods mushrooms, cleaned and torn into large clusters
- 2 medium shallots, thinly sliced
- 6 garlic cloves, thinly sliced
- 6 sprigs thyme
- 1 tbsp unsalted butter
- Kosher salt
- Freshly cracked black pepper

DASHI AU POIVRE

- 1 tbsp. black peppercorns, coarsely cracked
- 1 tbsp. green Szechuan peppercorns, coarsely cracked
- 2 tbsp. finely minced shallot
- 2 oz. Cognac
- 4 oz. dry red wine
- 16 oz. dashi broth, or fish stock
- 2 tbsp. green peppercorns in brine, drained
- 4 oz. heavy cream
- 3 tbsp. cold unsalted butter, diced
- 1 tsp. sherry vinegar, as needed
- Kosher salt

TUNA

- 2 lbs. red tuna, cut into 1 ½-inch-thick steaks
- Kosher salt
- Freshly cracked black pepper
- Olive oil

TO FINISH

- Flat-leaf parsley, roughly chopped
- Chives, thinly sliced
- Flaky sea salt

Directions

1. BUILD THE FIRE

Prepare a wood or hardwood-charcoal grill with two distinct cooking zones. One side should be ripping hot with concentrated direct heat for searing; leave the other side cooler for indirect cooking. If the grill has an adjustable grate, plan to raise the tuna away from the fire after searing. Allow the fire to burn until you have a strong bed of glowing coals with active flame available for the initial sear.

2. PREPARE THE TUNA

Pat the tuna completely dry. Lightly coat with olive oil and season generously with kosher salt and cracked black pepper.

3. BACON & HEN OF THE WOODS

Place a large cast-iron skillet over the hot side of the grill. Add the bacon and cook until the fat has rendered and the bacon is beginning to crisp. Add the hen of the woods in large torn clusters. Cook undisturbed until deeply browned and crisp around the edges before turning. Add shallots, garlic and thyme; cook until softened and aromatic. Add butter, toss and season lightly. Transfer to a bowl and keep warm. Do not clean the skillet.

4. GRILL THE TUNA

Place the tuna directly over the hottest portion of the fire. Sear aggressively until the first side develops a dark, smoky crust. Turn once and sear the second side until equally charred, leaving the exterior edges untouched and visibly red. Move to the cooler side—or raise the grate—and cook gently until warmed through. For rosy tuna, remove at 115–120°F internal temperature. Rest 5 minutes.

5. DASHI AU POIVRE

Return the cast-iron skillet to medium-high heat. Add the cracked black and Szechuan peppercorns to the bacon and mushroom fond and toast until aromatic. Add minced shallot and cook until softened, adding a touch of olive oil if needed. Carefully add Cognac and cook off the alcohol. Add red wine and reduce until nearly dry and syrupy. Add dashi and green peppercorns; reduce by approximately half, until the sauce lightly coats a spoon. Add cream and simmer briefly. Remove from direct heat and swirl in cold butter. Taste; add up to 1 tsp. sherry vinegar if needed and adjust salt.

6. SERVE

Arrange the warm bacon and hen of the woods across a warm platter. Slice the rested tuna into ½-inch-thick pieces and arrange over the mushrooms. Spoon the warm dashi au poivre generously over and around the tuna. Finish with parsley, chives and flaky sea salt. Serve immediately with Kamen Estate 2022 Cabernet Sauvignon.

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*If using a gas grill, preheat one side on high until blazing hot, leaving the opposite side on low or off. Sear the tuna over the hottest side, turning only once to develop a deep crust, then move to the cooler side-or raise it away from the heat-to finish gently. Keep the grill lid open throughout cooking to prevent the tuna from overcooking.

THE NON-NEGOTIABLE

Do not close the grill lid at any point or the tuna will overcook. Over direct heat, sear hard and turn only once, allowing a deep crust to develop on each side. When finishing over indirect heat, turn only once again to promote even cooking while keeping the center rosy.
