

By Tammy Buchanan



# Sommelier David Gordon

**DAVID GORDON IS ONE OF CONTINENTAL AIRLINES'** two Celebrity Sommeliers, noted wine professionals who, along with our corporate chefs and the beverage committee, assist in the wine selection process. He is the wine director at Nobu, Next Door Nobu, and the Tribeca Grill and is credited with making the Tribeca a famed wine destination with nearly 2,000 handpicked selections and a 20,000-bottle list. The Tribeca is also one of only seven New York City restaurants to receive the Grand Award from *Wine Spectator*. A frequent guest lecturer for Crystal Cruise Lines and a writer for the *New York Times'* wine panel, he has created or consulted on wine programs for 24 restaurants. Gordon also produces and distributes his own wines under the Jeanne Marie, Bacchus, and Sandy Cove labels. We asked our expert to pair a wine with one of our new BusinessFirst entrées, and he chose Chateau LaGrange Lussac 2006.

**Q: What is your favorite wine region?**

**A:** My favorite is Chateauneuf-du-Pape in France's southern Rhône region. I love the flavor profile of these typically full-bodied wines, which are primarily made from Grenache, Syrah, and Mourvèdre grapes. They offer ripe kirsch flavors, Provençale spices, and an aroma of minerals.

**Q: What is the best aspect of your job?**

**A:** Having the ability to travel to various wine regions. But moreover, it's a true pleasure to work in a field you love. It would be my hobby if I weren't in the business, as I continually read, taste, and learn about wine every day.

**Q: Can you tell us about participating as a guest sommelier for 19 consecutive years in *Wine Spectator's* Wine Experience?**

**A:** Along with 25 other chosen sommeliers, we pretaste thousands of bottles of wine before they are served as well as remove corked or flawed bottles and decant where necessary. It is quite educational, since we taste approximately 60 bottles of the same wine — there is more bottle variation than you would think.

**Q: If you weren't a sommelier, what profession would you have chosen?**

**A:** I would like to be the starting point guard for the New York Knicks and will consider all offers!



## Braised Beef Short Ribs in a Bordelaise Sauce with Aji Amarillo Mashed Potatoes

**Ingredients**

- ½ cup mushrooms, fresh
- 8 tbsp. butter
- 3 tbsp. cornstarch
- 2 cups beef stock
- 2 tbsp. lemon juice
- 4 tbsp. red wine
- 1¼ tsp. pepper
- 4 beef short ribs
- 1 tbsp. olive oil
- 1 tsp. salt
- 16 oz. red potatoes, peeled
- 3 oz. cream or half & half
- 1 tbsp. aji amarillo paste

**Instructions**

1. For Bordelaise sauce, cook mushrooms in 2 tbsp. butter until tender. Mix cornstarch with beef stock and stir into the mushrooms; cook and stir until boiling. Add lemon juice, red wine, 1 tsp. pepper, and simmer for 8 minutes. Set aside.
2. For ribs, sear ribs in a sauté pan with 1 tbsp. olive oil until lightly brown on all sides and crispy. Remove ribs from the pan and pat them dry. Season with 1 tsp. salt and remaining pepper.
3. In a deep baking dish, coat ribs with Bordelaise sauce. Tightly wrap dish in foil and cook for 2½ hours in an oven set to 350°F until tender and sauce has thickened.
4. Boil potatoes until they are fork-tender. Drain and mash with cream, 6 tbsp. butter, and aji amarillo paste.
5. Garnish with sautéed baby carrots, green beans, and cherry tomatoes. Serves 4.

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Number of wine bottles boarded annually on Continental flights.