

## Grape Expectations

Shab Row Bistro and Wine Bar  
Masters Both Plate and Cup

By Daniel Traster | Photography by Grace Gladhill

At Shab Row Bistro and Wine Bar, co-owner and wine director Michael King has a way with providing outstanding beverages. Now, thanks to a new menu and kitchen renovation, guests have a chance to experience King's equally inspired talent with food.

King, with his business partners Jack and Lindsay Clark, opened Shab Row Bistro in June of this year only to close soon after to expand the kitchen and the menu. The resulting food is worth the wait. King shares, "Everything is made in-house—the desserts, stocks, ketchup, mayonnaise." Add pâté and duck confit to that house-made list as well.

King's culinary training and time in France inform the menu. Served in a cast-iron miniature Dutch oven, the cassoulet arrives packed with succulent meats, including salt pork and sausages made from scratch, amid creamy beans topped with bread crumbs. The frites are extra rich from the duck fat-filled fryer, and they earn a boost from large salt crystals and homemade ketchup. Other dishes, such as the lamb chops, reflect more of King's playfulness than strict French tradition. These thick rib chops melt tenderly in the mouth, and they share billing with chick pea frites warmed by a healthy dose of Moroccan spices.



Succulent mussels, simmered in white wine, tomato, garlic and parsley, are served with fries.





**Above, left:** A tender rack of lamb is paired with Moroccan-spiced crispy chick pea frites and a creamy aubergine-and-tomato gratin. **Top:** Scallops, shrimp, mussels and clams swim in a light sauce of herbs and extra virgin olive oil. **Above:** Diners can select a wine from the restaurant's standard list or any bottle from its huge retail selection to enjoy at their table.

The menu highlights some of its local sourcing—pork and chicken from Rettland Farm in Gettysburg, Pa., and highland beef from Sheppard Mansion Farms in Hanover, Pa. While mentioning that much of his produce comes from Waynesboro, Pa., King notes, “Things taste better when they come from local farmers and in season. It’s best to support local farmers as well.”

Not every visit requires a full entrée, though, as Shab Row Bistro offers exceptional charcuterie plates with rich pâté and slices of cured meats. The cheese selections are outstanding and come partnered with marcona almonds, agave nectar, lingonberry jam and tarragon Dijon. In the mood for dessert? The pear tarte tatin provides a savory-sweet option paired with fromage blanc that goes well with wines. The chocolate mousse with its intense chocolate flavor and creamy texture merits making room for, no matter how many courses it follows.

Of course, sampling the food is only half the experience at Shab Row Bistro. The wine list is extensive, but non-wine drinkers will find bountiful options for their beverage of choice. Beer drinkers have up to 60 selections from which to choose, including names like Chimay, Samuel Smith, Pinkus and Flying Fish. “The cocktails are handcrafted. We make our

own mixes,” says King. “We use liquors and spirits not used in other places.” While the cocktail list is changing for the season, King notes that The Ice Age, which uses both vodka and ice wine, and the Chocolate Raspberry Martini will stay on the list.

Wine lovers will appreciate the 2-ounce and 6-ounce pour options, as well as the rare finds. “At least 20 of the wines we



Shab Row Bistro and Wine Bar’s outdoor dining space is casual and relaxed, despite the fine-dining menu. Diners are encouraged to linger over their meals and enjoy the atmosphere.

carry can only be found here in the region,” beams King. The list boasts wines from vineyards in Maryland and Virginia, as well as those halfway around the world. Glassware is tailored beyond the typical red and white options; for example, cabernet blends and pinot noirs are poured into different glasses to highlight their distinct flavors. Guests may order from the wine list or simply select from the displays in the retail section of the business. Diners may have any bottle from the shop poured at the table for only \$9 above the retail price.

There is a side entrance to the restaurant that opens directly into the retail beverage space. The wine shop advertises 10 percent off case purchases, including mixed cases, for those who wish to stock up on some finds they discover over dinner. For a special treat, try the Château Haut-Selve or Château Cadillac; King helped to make the 2008 vintage personally.

Even the non-alcoholic drinks earn attentive care at Shab Row Bistro. Local Dublin Roasters coffee gets the French press treatment as does loose-leaf tea. Fans of espresso beverages can have their cravings met, too.

The long zinc bar and black-and-white décor suggest a fine establishment, but the atmosphere is eminently approachable and comfortable. Jeans are as welcome as suits. “We want people to come and have great food and great wine without pretension,” says King. “We provide an unhurried, unrushed experience. People can linger. We welcome that.” With the relaxed-yet-refined experience that Shab Row Bistro and Wine Bar offers, fans may find themselves returning to linger, enjoy and indulge over and over again.

## Roquefort Soufflé

### Ingredients:

- 3 tablespoons (1 tablespoon melted) of unsalted butter
- 3 tablespoons of finely chopped walnuts
- 1/2 cup of whole milk
- 2 tablespoons of all purpose flour
- 2 large eggs, yolks and whites separated
- 1/2 cup of crumbled Roquefort cheese

Adjust oven rack to middle position and preheat oven to 400 degrees. Brush ramekins/soufflé molds with melted butter. Coat ramekins with nuts, shaking out excess.

Bring milk and remaining butter to a boil in a one-quart heavy saucepan. Whisk in flour until smooth and return to a boil over moderate heat. Remove from heat and vigorously whisk for one minute. Then whisk into egg yolks in a large bowl.

In a separate bowl, beat egg whites to stiff peaks.

Stir half of cheese into yolk mixture and fold in 1/3 of whites to lighten. Then, fold in remaining whites gently but thoroughly. Divide among molds and bake in a hot water bath until puffed and browned, about 30 minutes. Remove molds from water bath and cool on a rack for five minutes.

Run a thin knife around the edge of the molds to loosen the soufflés.

The recipe serves two to four diners, depending on the size of ramekin. It is recommended as an appetizer or as part of a cheese course.

Visit the Shab Row Bistro and Wine Bar Web site ([www.shabrowwine.com](http://www.shabrowwine.com)) for information on upcoming special events, including a seven-course pork and pinot noir event. The Web site also offers a bridal registry for wine lovers to create a wish list of their favorite wines. Brunch, portable heaters for the patio and cigars (also for the patio) are all coming soon for this new but rapidly blossoming restaurant. ❖