

SANTÉ

THE MAGAZINE FOR RESTAURANT PROFESSIONALS

VOLUME 8.3
MAY 2004



winespirits+foodreview

in this issue cheese: market newcomers | nut & seed oils |
dry creek valley | G7 wines from portugal | santé selections

NUT & SEED OILS

Reviewed by Andrew Hunter.

ARGAN

Jean Marc Montegottero /
France
Virgin

Medium bodied with light
amber-rust color; elusive
nutty essence and a rich, long
floral finish. — Scallops.

Millissime, Ltd.,
oliver@millissime.com,
\$28.50/17 oz

HAZELNUT

Jean Marc Montegottero /
France
Virgin

Light to medium bodied with
sunny color; delicate but
unmistakable roasted-nut
flavor. — Roasted butter-
nut squash soup.

Millissime, Ltd.,
oliver@millissime.com,
\$15.50/17 oz

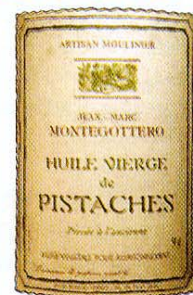
PINE NUT

Jean Marc Montegottero /
France
Virgin

Light to medium bodied with
bright lemony color; earthy
pine nut flavor is irresistible.
— Shellfish.

Millissime, Ltd.,
oliver@millissime.com,
\$34/17 oz

PISTACHIO



Jean Marc Montegottero /
France
Virgin

Medium to full bodied with
olive hues; fleeting pistachio
flavor with buttery finish.

— Balsamic vinaigrettes.
Millissime, Ltd.,
oliver@millissime.com,
\$35/17 oz