


# Suggested Wine Pairings

## Pairing Wine and Food

Fortunately the old rule of white wine with seafood and red wines with red meat has been cast aside and none too soon. The new rules are much simpler and more rewarding. First of all drink what you like, be it white, red or blush. Secondly match the fullness of the wine with the richness of the dish. For example a delicate Pinot Noir would go as well with simply prepared seafood as a crisp white wine. Be adventurous; try something new, you will be rewarded!!! All wines on this page available by the glass

## Starters

### Potato and Wild Mushroom Chowder

Charles Smith, Kung Fu Girl, Riesling, Columbia Valley, Washington 13.25 

### Roasted Brussels Sprouts

Corvo, Sweet Moscato, Italy 13.25 

### Oysters

Domain de la Fruitiere, "Gneiss de Bel Abord", Muscadet de Sèvre et Maine Sur Lie, France 13.25 


### Bacon Wrapped VT Cavendish Quail

Erath, Pinot Gris, Oregon 12.75 

### Rabbit Tartlet

Foris, Pinot Blanc, Rogue Valley, Oregon 14.5 

### Foie Gras

Chateau Haut Charmes, Sauternes, Bordeaux, France (3oz) 13 


### Jamón 100% Ibérico de Bellota


Emilio Lustau, Fino Sherry, Jerez, "Jarana Reserva", Andalucía, Spain 7 

Salads can be a challenge for pairing with wine. The acid and vinegar in the dressings can detract from the wines flavors. A crisp dry sparkler or Rose' complements the freshness of the greens and balances the acidity as well as cleansing the palate for the upcoming entree

## Entrées

### Toasted Ricotta Gnocchi

Charles Smith, Kung Fu Girl, Riesling, Columbia Valley, Washington 13.25 


Jam Jar, Sweet Shiraz, Western Cape, South Africa 10.75 


### Maine Sea Scallops

Domain de la Fruitiere, "Gneiss de Bel Abord", Muscadet de Sèvre et Maine Sur Lie, France 13.25 

Herencia Altés, Garnatxa Negra, (Grenache) Terra Alta, Catalonia, Spain 11.75 

### New England Style Bouillabaisse

Claude Riffault, 'Les Boucauds' Sancerre (Sauvignon Blanc), Loire, France 18 

Chateau Saint-Pierre, Tradition", Rosé d'Anjou, Cotes de Provence, France 11.75 

### Citrus Marinated Red Snapper

Drouet Freres, Comte de la Boisserie, Vouvray, Demi Sec, (Chenin Blanc), Loire Valley, France 13.25 

Willamette Valley Vineyards, Pinot Noir, "Whole Cluster" Willamette Valley, Oregon 16 

### Grilled Misty Knoll Chicken Breast

Willamette Valley Vineyards, Rose, "Whole Cluster" Willamette Valley, Oregon 14 


Cambria, "Benchbreak", Pinot Noir, Santa Maria Valley, California 16.75 


### Rye Crusted Savor Lamb Racks

Piero Broglia, "La Meirana", Gavi di Gavi, (Cortese), Piedmont, Italy 16.75 


Carol Shelton, "Wild Thing, Old Vine Zinfandel", Mendocino County, California 16.75 


### Savor Beef Tenderloin

Nielson by Byon, Chardonnay, Santa Barbara, California 13 

Mollydooker, "The Boxer", Shiraz, Australia 18.75 

### Beef Short Ribs

Dr. Konstantin Frank, Dry Riesling, Finger Lakes, New York 14 

Bodega Catena Zapata, Vista Flores, Malbec, Argentina 12.75 

### Mustard and Fennel Spiced Durham Ranch Venison Chop

Iron Horse, "Unoaked", Chardonnay, Green Valley of Russian River Valley, California 17 

Parducci, "Small Lot" Petite Sirah, Mendocino County, California 12.75 