

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 Leek Soup

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

House Made Parisian Gnocchi

ERATH, Pinot Gris, Oregon 12.75 

Jamón Ibérico 100% de Bellota

EMILIO LUSTAU, Fino Sherry, Jerez, "Jarana Reserva", Andalucía, Spain 7 

Crispy Pork Belly

CORVO, Moscato, Italy 13.25 

Steak Tartare

CHATEAU SAINT-PIERRE, "Tradition", Rosé d'Anjou, Cotes de Provence, France 11.75 

Salads

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 entrée.

Entrées


Grilled Sweet Potato Steak

CHARLES SMITH, Kung Fu Girl, Riesling, Columbia Valley, Washington 13.25 


JAM JAR, Sweet Shiraz, Western Cape, South Africa 11.75 


*Pan Roasted Halibut

DR. KONSTANTIN FRANK, Dry Riesling, Finger Lakes, New York 16.75 

LOUIS LATOUR, Bourgogne, (Pinot Noir) Burgundy, France 15.5 


*New Bedford Scallops

CLAUDE RIFFAULT, 'Les Boucauds' Sancerre (Sauvignon Blanc), Loire, France 18 


WILLAMETTE VALLEY VINEYARDS, "Whole Cluster", (Pinot Noir) Willamette Valley, Oregon 16 


*Seafood Coconut Curry

DIATOM, "Bar-M", Chardonnay, Santa Rita Hills, California 19 


WILLAMETTE VALLEY VINEYARDS, "Whole Cluster", (Pinot Noir) Willamette Valley, Oregon 16 


Misty Knoll Chicken Breast

IRON HORSE, "Unoaked", Chardonnay, Green Valley of Russian River Valley, California 17 


CADRANS DE LASSEGUE, Chateau Lassegue, St.-Emilion Grand Cru, Bordeaux, France 19.75 


Cider Braised Pork Osso Bucco

PIERO BROGLIA, "La Meirana", Gavi di Gavi, (Cortese), Piedmont, Italy 16.75 

BODEGA CATENA ZAPATA, Malbec, Vista Flores, Argentina 12.75 

*Grilled Colorado Grass Fed Beef Tenderloin

LOUIS LATOUR, Pouilly-Fuisse, (Chardonnay) Burgundy, France 16.75 

KLINKER BRICK, Old Vine Zinfandel, Lodi, California 18 

Millbrook Farm Venison Chop

HARBOR TOWN, Sauvignon Blanc, Marlborough, New Zealand 11.75 

MOLLYDOOKER, "The Boxer", Shiraz, Australia 18.75 