

# FRESH ~ LOCAL ~ SUSTAINABLE

At FireLake, you and your guests will enjoy the best local meats, freshwater fish, produce and dairy our chefs can source. Focused on bringing out the natural goodness of the food, you will find familiar Midwestern ingredients kissed by the flavor of the flame of a real wood fire and lightly touched with the straightforward style and taste of our Minnesota heritage. Welcome to Minnesota, Bloomington and FireLake Grill House & Cocktail Bar. Enjoy the best the region has to offer. Whether you join us for breakfast, lunch or dinner, or a bite and a drink in the bar, we want you to know it is our pleasure to serve you.

## TO SHARE OR NOT

<b>Hand-Cut Chips &amp; Designer Dips</b>	<b>9</b>
<b>Dirty Fries</b> <i>Hand-cut fries, Pinot Noir reduction, Eichten's cheese curds, oven roasted mushrooms, truffle salt</i>	<b>11</b>
<b>Ciabatta Bruschetta</b> ~ some assembly required <i>Three spreads</i>	<b>12</b>
 <b>Smoked Dry Rub Wings</b> <i>Fire &amp; Ice pickles, rooftop honey apricot sauce</i>	<b>14</b>
<b>Beer Battered Rock Shrimp</b> <i>Sherry scallion sauce</i>	<b>15</b>
<b>Eichten's Beer Battered Cheese Curds</b> <i>Smoked ketchup, spicy buttermilk ranch</i>	<b>10</b>
<b>Five Layer Spinach Fondue</b> <i>Asiago flatbread</i>	<b>13</b>
<b>Broccoli Tots</b> <i>Boursin, white cheddar, bacon, potato crust, spicy buttermilk ranch</i>	<b>10</b>

## TASTE OF PLACE ~ A MINNESOTA RESTAURANT

Our philosophy is simple; source the very best regional products, prepare these ingredients over real burning wood, and serve this delicious food in a pure and un-contrived manner. Our name says who we are; a restaurant about the complex flavors of real burning wood (FIRE) from the land of 10,000 lakes (LAKE).

<b>Charcuterie Platter</b>	<b>19</b>
<i>Venison summer sausage, jowl bacon, Duroc back bacon, house-cured &amp; smoked rope sausage, Fire &amp; Ice pickles, grain mustard, sweet cherry chutney, grilled ciabatta bread</i>	
<b>Cheese Board</b>	<b>19</b>
<i>Minnesota AmaBlu, Alemar Blue Earth, band-aged cheddar, Montamore, dried fruit, nuts, house jam, wild rice melba</i>	
<b>Half &amp; Half Board</b>	<b>26</b>
<i>Duroc back bacon, house-cured &amp; smoked rope sausage, jowl bacon, band-aged cheddar, Montamore, Alemar Blue Earth, house jam, grilled ciabatta bread</i>	

## SIMMERED & TOSSED

<b>Chicken &amp; Minnesota Wild Rice Soup</b> <i>Leek &amp; mushroom</i>	<b>side 7/meal 10</b>
<b>Seasonal Soup</b>	<b>side 7/meal 10</b>
<b>Roasted Tomato Soup &amp; Hook's Grilled Cheese</b> <i>Hook's 2-year aged Wisconsin cheddar cheese, brioche</i>	<b>11</b>
<b>Black &amp; Blu Salad</b> <b>Flat Iron Steak, Alaskan Salmon or Rock Shrimp</b> <i>Amablu cheese, cherry tomatoes, grilled broccolini, fingerlings, peppery greens, red wine herb vinaigrette</i>	<b>19</b>
<b>Gathered Greens</b> <i>Minnesota Amablu cheese, apple, cranberries, candied walnuts, sherry-walnut vinaigrette</i>	<b>side 8/meal 10/family 17</b>
<b>Caesar Salad</b> <i>Hand torn baby romaine, bacon, capers, egg white, egg yolk, tomato, Parmigiano Reggiano, homemade caesar dressing</i>	<b>side 9/meal 13</b>
 <b>FireLake Petite Kale Salad</b> <i>Future Farm red and velvet kale, pickled beets, ash coated goat cheese, toasted pistachio, rooftop honey rosemary vinaigrette</i>	<b>side 8/meal 10/family 17</b>
<b>Add to any salad</b>	
<b>Rotisserie Chicken</b>	<b>side 5 / meal 7</b>
<b>Wild Acres Duck Confit</b>	<b>side 6 / meal 8</b>
<b>Rock Shrimp</b>	<b>side 6 / meal 8</b>
<b>Alaskan Salmon</b>	<b>10</b>
<b>Flat Iron Steak</b>	<b>10</b>

## SMALL PLATES

<b>Bison Bone Marrow</b> <i>Toasted ciabatta, braised lamb, balsamic maple reduction, fennel arugula caper salad</i>	<b>16</b>
<b>Bacon Wrapped Quail Legs</b> <i>Duck sausage stuffed, sweet cherry chutney</i>	<b>13</b>
<b>Butternut Squash Risotto</b> ~ gluten free & vegetarian <i>Butternut squash, roasted wild mushrooms, toasted pumpkin seeds, Parmigiano Reggiano</i>	<b>12</b>
<b>Walleye Cakes</b> <i>Red Lake Nation Minnesota walleye, lemon-tarragon remoulade</i>	<b>12</b>
<b>Lamb Fritter</b> <i>Smoked &amp; braised lamb shoulder, hunter crust, sherry scallion sauce, Fire &amp; Ice pickles</i>	<b>11</b>

## OVEN

<b>Simple Cheese Fire Bread</b> <i>Marinated tomato, basil, garlic, E.V.O.O.</i>	<b>12</b>
<b>Rotisserie Chicken &amp; Goat Cheese Fire Bread</b> <i>Green olives, peppadew, arugula</i>	<b>13</b>
<b>Eichten's Mac and Cheese</b> <i>Eichten's white cheddar, herb bread crumbs, eggless noodle</i>	<b>12</b>
 <b>Popover</b> ~ two popovers <i>Blu's Bee's honey butter</i>	<b>6</b>

## ROTISSERIE ~ HICKORY

<b>FireLake Rotisserie Chicken</b> <i>Minnesota raised chicken, white cheddar-herb mashed, natural jus</i>	<b>23</b>
 <b>Spicy Honey Glazed Chicken</b> <i>Rotisserie breast, roast cider carrots &amp; fennel, rooftop honey glaze</i>	<b>24</b>
<b>Wild Acres Rotisserie Duck</b> <i>Sweet potato spaetzle, caramelized brussels sprouts, apple, sweet cherry chutney</i>	<b>29</b>

<b>Spit Roasted Prime Rib</b>	<b>14oz 38</b>
<i>Hand carved Olivia all natural Minnesota beef</i>	<b>20oz 45</b>
<i>fresh grated horseradish sauce, fingerling potatoes, Amablu chese crème fraîche, Cattleman's jus</i>	

<b>Apple Pecan Smoked Pork Chop</b> <i>Thyme-rosemary root vegetables, caramelized brussels sprouts, apple, sweet cherry chutney</i>	<b>28</b>
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## LOCALLY GROWN

We are indebted to our local growers for their commitment to excellence in helping us provide a real Taste of Place for you. We want you to experience the wealth and depth of real Midwestern food – the best ingredients, lovingly grown, prepared and served in a warm and timeless environment.

## FROM THE GARDEN

<b>Herb Roasted Fingerling Potatoes</b> <i>Sea salt, Amablu cheese crème fraîche, scallions</i>	<b>8</b>
<b>Grilled Broccolini</b> <i>White cheddar cheese sauce, tomato relish</i>	<b>8</b>
<b>Caramelized Brussels Sprouts</b> <i>Pancetta, white balsamic, cracked hazelnuts</i>	<b>8</b>
 <b>Roasted Cider Carrots &amp; Fennel</b> <i>Rooftop honey glaze</i>	<b>8</b>
<b>Thyme-Rosemary Root Vegetables</b> <i>Red Garnet yam, carrots, turnips, parsnip, celery root, garlic</i>	<b>9</b>

## GRILL ~ MESQUITE

<b>Flat Iron Steak Frites</b> <i>Olivia all natural Minnesota beef, Northwoods grilling spice, hand-cut fries, gem romaine</i>	<b>29</b>
 <b>Wood Fire Grilled Alaskan Salmon</b> <i>Wood fire grilled Alaskan salmon, butternut squash risotto, roasted wild mushroom, toasted pumpkin seeds, star anise, soursop honey glaze</i>	<b>29</b>
<b>Bacon Wrapped Eichten's Buffalo Ribeye</b> <i>Minnesota bison, FireLake steak sauce, fingerling potatoes, Amablu cheese, crème fraîche, scallions</i>	<b>36</b>
<b>Mesquite Grilled Filet</b> <i>Olivia all natural Minnesota beef, white cheddar-herb mashed, pinot-mushroom reduction</i>	<b>39</b>
<b>Lamb Duet</b> <i>Smoked &amp; braised lamb shoulder fritter &amp; grilled lamb chops, roast cider carrots &amp; fennel, balsamic maple reduction</i>	<b>38</b>

<b>Bone in Filet Mignon ~ 10 oz</b> <i>Olivia all natural Minnesota beef, petite kale, tricolor roasted potatoes, hickory smoked salt, pinot noir reduction</i>	<b>44</b>
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<b>Backyard Cheeseburger</b> <i>Olivia all natural Minnesota beef, white cheddar, lettuce, tomato, pickles, mustard-mayo, hand-cut fries</i>	<b>15</b>
<b>Wild Acres Turkey Burger</b> <i>Wild Acres freshly ground turkey, Brie cheese, roasted mushrooms, caramelized onions, lettuce, tomato, sherry scallion sauce, hand-cut fries</i>	<b>15</b>
<b>High Plains Buffalo Burger</b> <i>Caramelized onions, smokehouse bacon, Amablu cheese, lettuce, tomato, mustard-mayo, hand-cut fries</i>	<b>16</b>
<b>Elk Burger</b> <i>Provolone cheese, caramelized onion, lettuce, sweet cherry chutney</i>	<b>16</b>

## BLU'S BEES ~

As part of our commitment to the environment, we have partnered with the University of Minnesota's Bee Squad to have colonies of honey bees live as permanent guests on our roof. These bees help pollinate 35% of the global food supply and 80% of flowering plants. Please enjoy this excess honey and unique gift from our rooftop guests.

## PLANCHA & SKILLET

<b>Mushroom Gnudi</b> <i>Woodland mushrooms, hazelnuts, oven dried tomatoes, brussels sprouts, white balsamic vinegar, mushroom stock</i>	<b>Vegetarian 19</b>
	<b>Salmon 23</b>
	<b>Duck Confit 23</b>
<b>Heirloom Corn Crusted Walleye</b> <i>Red Lake Nation Minnesota walleye, hand-cut fries, lemon-tarragon remoulade</i>	<b>29</b>
<b>Lake Fish 'n' Chips</b> <i>Freshwater lake perch, beer batter, homestead slaw, fried pickles, lemon-tarragon remoulade, hand-cut fries</i>	<b>19</b>
<b>Minnesota Walleye Burger</b> <i>Red Lake Nation Minnesota Walleye, homestead slaw, lemon-tarragon remoulade, hand-cut fries</i>	<b>16</b>
<b>Open-Faced Alaskan Salmon Sandwich</b> <i>Avocado, tomato, grapefruit, brioche, hand-cut fries</i>	<b>16</b>

## TEMPTATIONS

<b>Amish Malted Chocolate Peanut Butter Pie</b>	<b>9</b>
<b>Apple Tarte Tatin</b> <i>Minnesota Harlson apples, caramelized pistachio, vanilla-bourbon ice cream</i>	<b>9</b>
<b>Chocolate Bombe</b> <i>Cocoa dusted dark chocolate genoise cake, raspberry coulis</i>	<b>9</b>
<b>White Chocolate Banana Cream Pie</b> <i>Salted caramel</i>	<b>9</b>
 <b>Honey Cashew Tart</b> ~ gluten free <i>Honey lace tuile</i>	<b>9</b>
<b>Seasonal Feature</b>	<b>9</b>

## OUR PARTNER RANCHERS, FARMERS & ARTISAN PRODUCERS

Stickney Hill Dairy ~ Eichten Farms ~ Homestead Mills ~ Belgioso ~ Wild Acres ~ Schell's Brewing Co. ~ Minnestalgia ~ Bushel Boy ~ New French Bakery ~ Grain Belt Simply Essential Natural Meats ~ South Eastern Food Network ~ Jack Sprouts ~ Arneson Distributing ~ Old Home ~ Minnesota Malted ~ Pahl Farms ~ Gold n' Plump Anderson's Maple Syrup ~ Faribault Dairy ~ Axdahl Farms ~ Red Lake Nation ~ James Lake ~ Johnsonville ~ Killebrew Soda ~ Pariseau Farm ~ Grass Land Butte ~ Santori Stony Creek Dairy ~ Montchevre ~ MRS Pork Producers ~ Surly Brewing Co. ~ Pepin Heights Apple Orchards ~ Singerhouse Farms ~ Hooks Cheese ~ Future Farm Alemar Cheese Company ~ Spring Grove Soda Pop ~ University of Minnesota Bee Squad

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have medical conditions.

<b>Chardonnay, Paul Hobbs “Russian River”, Sonoma</b>	<b>80</b>		
<i>Lustrous golden hue with lively aromas of yellow flowers, custard, mandarin oil and stone fruit. The richly textured, seamlessly structured palate is layered with stone fruits, lemon zest, melon and apple.</i>			
<b>Chardonnay, Bevan Cellars, Ritchie Vinyard, Russian River Valley</b>	<b>118</b>		
<i>An amazing mid-palate texture that lingers on and on. Flavors of, stone fruits, minerality and a kiss of freshly caramelized Crème Brulee. With each sip it gains power and length.</i>			

## ROSÉ WINES

	<b>Glass</b>	<b>500ml</b>	<b>Bottle</b>
<b>Rosé, Sauvion, Produutt, France</b>	<b>9</b>	<b>21</b>	<b>33</b>
<i>Expressive, with red cherry and mint aromas. Medium bodied the palate is off dry, balanced by bright acidity and a dry finish.</i>			
<b>Rosé, Antinori, Guado al Tasso Scalabrone, Bolgheri, Italy</b>	<b>48</b>		
<i>A brilliant, light, peony pink in color, the wine shows rich and intense aromas of cherries, raspberries and flowers. The palate is fresh and balanced with a long and fruity aftertaste</i>			

## RED WINES

	<b>Glass</b>	<b>500ml</b>	<b>Bottle</b>
<b>Merlot, Skyfall, Columbia Valley, Washington</b>	<b>9</b>	<b>21</b>	<b>33</b>
<i>Wonderfully developed plum, vanilla and leather aromas swirl in the glass. Juicy flavors of cherry candy coupled with hints of cocoa powder weave through the palate.</i>			
<b>Carignano del Sulcis, Santadi DOC, Sardegna, Italy</b>	<b>9</b>	<b>21</b>	<b>33</b>
<i>Delicate violet notes on the nose followed by attractive, violet fruit. Toffee smells on the nose and a pleasant palate with slightly ageing fruit and interesting flavour of mushroom on the finish. Complex, deep and delicious blend of tarry blackcurrant fruit with underlying richness of dried fig.</i>			

<b>Red Blend, Treo, Hess Select, California</b>	<b>10</b>	<b>23</b>	<b>36</b>
<i>A blend of merlot, syrah and petite sirah has aromas of wild berry, plum, vanilla and black currant jam. It enters the palate with juicy flavors of cranberry, pomegranate and black cherry, while the finish is long and soft.</i>			
<b>Zinfandel, Artezay, Mendocino County</b>	<b>10</b>	<b>23</b>	<b>36</b>
<i>Bright aroma, showing fresh raspberry, boysenberry and pomegranate, followed by notes of nutmeg, cinnamon and black pepper. The texture is round and rich for easy drinking and the tannins add to the lush mouthfeel.</i>			
<b>Shiraz, Layer Cake, South Australia</b>	<b>10</b>	<b>23</b>	<b>36</b>
<i>The aromas of cocoa, warm spice and dark fruit are very powerful from the first whiff. In the mouth, the wine is layered with rich blackberry, dark cherries and hints of dark, creamy chocolate ganache.</i>			

<b>Malbec, Catena “Vista Flores”, Mendoza, Argentina</b>	<b>11</b>	<b>26</b>	<b>38</b>
<i>Dark violet color; rich and explosive, with dark fruit aromas intermingled with delicate floral notes and a touch of anise. Ripe black cherry and black raspberry fruit flavors layered with notes of spice cake and tobacco.</i>			
<b>Cotes–du–Rhone, Delas Freres, Rhone Valley, France</b>	<b>11</b>	<b>26</b>	<b>38</b>
<i>The Saint-Espirit’s deep color has a dark, plum-like hues. The nose is classical syrah, with berry fruit, violet and licorice. It has a full palate with delicate tannins, making it a unique wine in the Cotes-du-Rhone appellation.</i>			
<b>Aglianico, Feudi di San Gregorio “Rubrato”, Irpinia DOC, Italy</b>	<b>11</b>	<b>26</b>	<b>38</b>
<i>Intense and lucid ruby red. On the nose, it recalls wild black fruit and licorice. This wine has an overall sensation of freshness. It is soft and balanced, with flavors of cherries and strawberries leading into a smooth finish.</i>			

<b>Pinot Noir, Erath, Oregon</b>	<b>12</b>	<b>29</b>	<b>40</b>
<i>Pure wafts of red plum and raspberry intertwine with spice, soft sage and an intriguing hint of cracked pepper. The palate features flavors of juicy Bing cherry, cranberry cocktail and a late kiss of vanilla spice.</i>			
<b>Cabernet Sauvignon, Joel Gott “815”, California</b>	<b>12</b>	<b>29</b>	<b>40</b>
<i>Aromas of plum, raspberry and cherry cola with hints of anise, cocoa, leather and dried herbs. Bright acidity on the front of the palate leads to a complex mid-palate and soft tannins on the finish.</i>			
<b>Tempranillo, Torres Altos Ibericos Crianza, Rioja, Spain</b>	<b>13</b>	<b>32</b>	<b>45</b>
<i>Opaque cherry red color. Floral and fruit aromas with spicy and smoky notes imparted by oak again. Velvety, smooth, with fine, juicy tannins.</i>			
<b>Malbec, Colomé, Salta, Argentina</b>	<b>13</b>	<b>32</b>	<b>45</b>
<i>Intense almost black in color with violet hues, the nose highlights elegant spices and fresh floral aromas that lead to bright acidity and rich flavors of black and red fruits in the mouth.</i>			

<b>Pinot Noir, Roessler, Black Pine, Sonoma, California</b>	<b>14</b>	<b>34</b>	<b>49</b>
<i>Aromas of earth kissed fresh raspberry, rose petal and baking spices. Flavors of cherry, candied red fruit and clove give way to the bright natural acidity and fine tannins.</i>			
<b>Grenache, Shatter, Maury, France</b>	<b>15</b>	<b>37</b>	<b>52</b>
<i>Aromas of toasted French oak and brioche mingle with fresh cut strawberry and candied cherries. The entry of the wine is rich, offering a melange of kirsch and dark stone fruits leading into a soft and lingering finish.</i>			
<b>Cabernet Sauvignon, Round Pond Napa Valley</b>	<b>15</b>	<b>37</b>	<b>52</b>
<i>The supple entry teases the mouth with bing cherry, plum, and rhubarb. Adding complexity, the palate rounds out into a creamy cherry pie a la mode with notes of violets, thyme, and nutmeg.</i>			
<b>Merlot, Northstar, Columbia Valley, Washington</b>	<b>16</b>	<b>39</b>	<b>55</b>
<i>Rich concentrated aromas of cherry, raspberry and chocolate that lead into flavors of cedar and vanilla with a lingering toasted oak finish.</i>			

<b>Cabernet Franc, Gamling &amp; McDuck, Napa Valley</b>	<b>17</b>	<b>40</b>	<b>58</b>
<i>Lilac and spice on the nose. Round and opulent cassis and blueberry fruit on the palate with driving acidity. Bright, textured and polished finish.</i>			
<b>Red Blend, Black Bird “Arise”, Napa Valley</b>	<b>18</b>	<b>42</b>	<b>62</b>
<i>Entices with aromas of black currant, freshly-picked summer blackberries, cedar stick, and roasted clove. Flavors of licorice, pipe tobacco, Bing cherry, and nutty fig. This wine has a richly layered mid-palate that is complimented by sot texture, good density and a long, lingering finish.</i>			
<b>Mountain Cuvée, Chappellet, Pritchard Hill</b>	<b>18</b>	<b>42</b>	<b>62</b>

<b>Bordeaux Blend, Ontogeny, Bevan Cellars, Napa Valley</b>	<b>18</b>	<b>36</b>	<b>180</b>
<i>Exhibiting new oak, it is still sexy and opulent, with voluptuous texture, low acidity and oodles of juicy, succulent black and red fruits, licorice, underbrush and a touch of vanilla. Open and incredibly forward, an irresistible beauty.</i>			
<b>Pinot Noir, Domaine Faiveley, 1er Cru “Clos de l’ecu”, Burgundy, France</b>	<b>18</b>	<b>36</b>	<b>180</b>
<i>Alluring cassis with subtle undercurrents of woodland and granite against a backdrop of silky tannins.</i>			
<b>Cabernet Sauvignon, Odette Estate, Napa Valley</b>	<b>23</b>	<b>46</b>	<b>230</b>
<i>Possess sweet crème de cassis and black raspberry notes revealing mineral undertones and spring flowers. Full-bodied, majestically concentrated, multidimensional and sensationally rich and pure. This is a singular, stunning effort from this new producer.</i>			
<b>Bordeaux Blend, Pahlmeyer, Napa Valley</b>	<b>23</b>	<b>46</b>	<b>230</b>
<i>Aromas of juicy ripe black cherry and floral raspberry marry with fresh citrus blossom, pencil lead and a hint of marzipan. Smooth, sweet tannins frame the unctuous mouthfeel, dazzling with a balance of rich complexity and fresh acidity.</i>			

<b>Cabernet Sauvignon, Ulysses, Napa Valley</b>	<b>25</b>	<b>50</b>	<b>250</b>
<i>Subtle aromas of crushed berries and tile, mushrooms, almost dusty. Full to medium body, powdery tannins and mouthfeel. Bright acidity that gives the wine beautiful and enticing freshness. The first vintage of this new wine from the owners of Dominus.</i>			
<b>Malbec, Bodega Catena Zapata, Nicasia Vineyard, Mendoza, Argentina</b>	<b>25</b>	<b>50</b>	<b>250</b>
<i>Ripe black fruits, sweet spices and thyme are some of the aromas that we can appreciate from this special malbec. Very complex and expressive palate with lovely violet flavors, dark berries, licorice, bitter chocolate and spicecake.</i>			
<b>Cabernet Sauvignon, Far Niente, Napa Valley</b>	<b>27</b>	<b>54</b>	<b>270</b>
<i>The experience opens with aromas of mixed berry fruit, boysenberry, chocolate covered cherries, layered with hints of graphite and toasted oak. This wine is focused and silky through the midpalate, building to a finish with broad tannins and notes of cedar and toasted oak.</i>			
<b>Bordeaux Blend, Continuum, Napa Valley</b>	<b>30</b>	<b>59</b>	<b>295</b>

<b>Cabernet Sauvignon, Ferrari Carano, Sonoma</b>	<b>68</b>		
<i>Layered, lush and blackberry-driven, this wine is a beautiful example of Napa Valley cabernet. Classic black currant, black cherry and plum flavors with interwoven notes of black pepper, licorice, caramel and chocolate.</i>			
<b>Pinot Noir, Belle Glos “Dairyman”, Russian River Valley</b>	<b>72</b>		
<i>Dark in hue, rich and dense, this offers a potent mix of berry pie flavors that are lively, complex and well-oaked. Quite harmonious, with the fruit and creamy wood scents in sync.</i>			
<b>Super Tuscan, Gaja Ca’marcanda “Promis”, Bolgheri, Tuscany</b>	<b>78</b>		
<i>Balanced, almost musical, this amazing ‘Super Tuscan’ combines the elegance and suppleness of merlot and syrah with the austerity and spice of sangiovese.</i>			
<b>Bandol Rouge, Domaine Tempier, France</b>	<b>72</b>		
<i>Offering a dense core of plum, cassis and cherry fruit. With rosemary and bay accents. All of which unfurl wonderfully through the rich yet fresh finish.</i>			
<b>Pinot Noir, Twomey, Russian River</b>	<b>85</b>		
<i>With flavors of licorice, pipe tobacco, Bing cherry, and nutty fig, this wine has a richly layered mid-palate that is complimented by soft texture, good density and a long, lingering finish.</i>			

<b>Cabernet Sauvignon, Jordan, Alexander Valley</b>	<b>91</b>		
<i>Delicate aromas of fresh cranberry and red cherry mingle with enticing notes of cassis, chocolate and tobacco. The wine is round, soft and refined with elegant flavors of red currant, freshly cut herbs, vanilla bean and allspice.</i>			
<b>Merlot, Pride Mountain Vineyards, Napa Valley</b>	<b>92</b>		
<i>A sumptuous nose of bright plum, cherry, rose petal, mulberry and walnut introduces an enticing wine that sets the taste buds firing. The palate is layered and lush, expressing undulating waves of red fruit woven together by a rich mid-palate and vibrant acidity.</i>			
<b>Cabernet Sauvignon, Hess Collection, Mount Veeder</b>	<b>96</b>		
<i>Vibrant red fruit, with aromas and flavors of cherry and raspberry counter-balanced with anise, black pepper spice and cedary notes from oak aging. A pleasant, medium-body with appealing tannins. Hints of cherry and cola spice on the finish.</i>			
<b>Cabernet Sauvignon, Silver Oak, Alexander Valley</b>	<b>108</b>		
<i>A lovely garnet color that opens with aromas of black currant, orange zest and raspberry. The attack is rich and gives way to a mid-palate with breadth and depth, supported with refreshing acidity and integrated, dusty tannins. This wine has power with an unusual vitality and structural balance.</i>			

<b>Brunello di Montalcino, Altesino, DOCG, Tuscany, Italy</b>	<b>110</b>		
<i>The bouquet displays ample aromas of violet, wild berries, tobacco, chocolate and vanilla. On the palate, this Brunello offers a rich, full-bodied experience.</i>			
<b>Cabernet Sauvignon, Caymus, Napa Valley (1 L)</b>	<b>120</b>		
<i>Dark, scarlet red color, with powerful aromas of sweet ripe cabernet grapes. Initial impressions are fantastically appealing, brooding to expansive textural sensations of finely grained cacao tannins.</i>			
<b>Amarone, Tommasi, Veneto, Italy</b>	<b>118</b>		
<i>Aromas of vanilla bean, coffee bean, and mocha introduce this classic merlot. Dark chocolate covered cherries, caramel and nutmeg flavors.</i>			
<b>Pinot Noir, Domaine Serene “Evenstad Reserve”, Williamette Valley</b>	<b>130</b>		
<i>Rich red fruit, caramel, baking spice and vanilla are showcased in a harmonious balance of structure, richness and acidity with a clean, lingering finish.</i>			
<b>Grand Cru Classé, Chateau Batailley, Pauillac, France</b>	<b>145</b>		
<i>A silky texture buoys the cherry, raspberry and mineral flavors, while bright acidity keeps them focused. This is balanced and long, with a spicy, stony finish.</i>			

<b>Cabernet Sauvignon, Ferrari Carano, Sonoma</b>	<b>68</b>		
<i>Layered, lush and blackberry-driven, this wine is a beautiful example of Napa Valley cabernet. Classic black currant, black cherry and plum flavors with interwoven notes of black pepper, licorice, caramel and chocolate.</i>			
<b>Pinot Noir, Belle Glos “Dairyman”, Russian River Valley</b>	<b>72</b>		
<i>Dark in hue, rich and dense, this offers a potent mix of berry pie flavors that are lively, complex and well-oaked. Quite harmonious, with the fruit and creamy wood scents in sync.</i>			
<b>Super Tuscan, Gaja Ca’marcanda “Promis”, Bolgheri, Tuscany</b>	<b>78</b>		
<i>Balanced, almost musical, this amazing ‘Super Tuscan’ combines the elegance and suppleness of merlot and syrah with the austerity and spice of sangiovese.</i>			
<b>Bandol Rouge, Domaine Tempier, France</b>	<b>72</b>		
<i>Offering a dense core of plum, cassis and cherry fruit. With rosemary and bay accents. All of which unfurl wonderfully through the rich yet fresh finish.</i>			
<b>Pinot Noir, Twomey, Russian River</b>	<b>85</b>		
<i>With flavors of licorice, pipe tobacco, Bing cherry, and nutty fig, this wine has a richly layered mid-palate that is complimented by soft texture, good density and a long, lingering finish.</i>			

<b>Cabernet Sauvignon, Jordan, Alexander Valley</b>	<b>91</b>		
<i>Delicate aromas of fresh cranberry and red cherry mingle with enticing notes of cassis, chocolate and tobacco. The wine is round, soft and refined with elegant flavors of red currant, freshly cut herbs, vanilla bean and allspice.</i>			
<b>Merlot, Pride Mountain Vineyards, Napa Valley</b>	<b>92</b>		
<i>A sumptuous nose of bright plum, cherry, rose petal, mulberry and walnut introduces an enticing wine that sets the taste buds firing. The palate is layered and lush, expressing undulating waves of red fruit woven together by a rich mid-palate and vibrant acidity.</i>			
<b>Cabernet Sauvignon, Hess Collection, Mount Veeder</b>	<b>96</b>		
<i>Vibrant red fruit, with aromas and flavors of cherry and raspberry counter-balanced with anise, black pepper spice and cedary notes from oak aging. A pleasant, medium-body with appealing tannins. Hints of cherry and cola spice on the finish.</i>			
<b>Cabernet Sauvignon, Silver Oak, Alexander Valley</b>	<b>108</b>		
<i>A lovely garnet color that opens with aromas of black currant, orange zest and raspberry. The attack is rich and gives way to a mid-palate with breadth and depth, supported with refreshing acidity and integrated, dusty tannins. This wine has power with an unusual vitality and structural balance.</i>			

<b>Brunello di Montalcino, Altesino, DOCG, Tuscany, Italy</b>	<b>110</b>		
<i>The bouquet displays ample aromas of violet, wild berries, tobacco, chocolate and vanilla. On the palate, this Brunello offers a rich, full-bodied experience.</i>			
<b>Cabernet Sauvignon, Caymus, Napa Valley (1 L)</b>	<b>120</b>		
<i>Dark, scarlet red color, with powerful aromas of sweet ripe cabernet grapes. Initial impressions are fantastically appealing, brooding to expansive textural sensations of finely grained cacao tannins.</i>			
<b>Amarone, Tommasi, Veneto, Italy</b>	<b>118</b>		
<i>Aromas of vanilla bean, coffee bean, and mocha introduce this classic merlot. Dark chocolate covered cherries, caramel and nutmeg flavors.</i>			
<b>Pinot Noir, Domaine Serene “Evenstad Reserve”, Williamette Valley</b>	<b>130</b>		
<i>Rich red fruit, caramel, baking spice and vanilla are showcased in a harmonious balance of structure, richness and acidity with a clean, lingering finish.</i>			
<b>Grand Cru Classé, Chateau Batailley, Pauillac, France</b>	<b>145</b>		
<i>A silky texture buoys the cherry, raspberry and mineral flavors, while bright acidity keeps them focused. This is balanced and long, with a spicy, stony finish.</i>			

### CORAVIN RESERVE

<b>The Coravin system keeps the cork in the bottle while you explore the finest wines by the glass. The wine that remains in the bottle will continue to evolve naturally.</b>			
	<b>2.5 OZ</b>	<b>5 OZ</b>	<b>Bottle</b>
<b>Tignanello, Antinori, Toscana, Italy</b>	<b>16</b>	<b>32</b>	<b>160</b>
<i>A wine that impresses for its sublime elegance and precision. Understated layers of fruit caress the palate like cashmere in this impeccable, soft wine. Cedar, graphite, sweet herbs, licorice and leather add complexity to a core of highly expressive red fruits.</i>			
<b>Bordeaux Blend, Ontogeny, Bevan Cellars, Napa Valley</b>	<b>18</b>	<b>36</b>	<b>180</b>
<i>Exhibiting new oak, it is still sexy and opulent, with voluptuous texture, low acidity and oodles of juicy, succulent black and red fruits, licorice, underbrush and a touch of vanilla. Open and incredibly forward, an irresistible beauty.</i>			
<b>Pinot Noir, Domaine Faiveley, 1er Cru “Clos de l’ecu”, Burgundy, France</b>	<b>18</b>	<b>36</b>	<b>180</b>
<i>Alluring cassis with subtle undercurrents of woodland and granite against a backdrop of silky tannins.</i>			
<b>Cabernet Sauvignon, Odette Estate, Napa Valley</b>	<b>23</b>	<b>46</b>	<b>230</b>
<i>Possess sweet crème de cassis and black raspberry notes revealing mineral undertones and spring flowers. Full-bodied, majestically concentrated, multidimensional and sensationally rich and pure. This is a singular, stunning effort from this new producer.</i>			
<b>Bordeaux Blend, Pahlmeyer, Napa Valley</b>	<b>23</b>	<b>46</b>	<b>230</b>
<i>Aromas of juicy ripe black cherry and floral raspberry marry with fresh citrus blossom, pencil lead and a hint of marzipan. Smooth, sweet tannins frame the unctuous mouthfeel, dazzling with a balance of rich complexity and fresh acidity.</i>			

<b>Cabernet Sauvignon, Ulysses, Napa Valley</b>	<b>25</b>	<b>50</b>	<b>250</b>
<i>Subtle aromas of crushed berries and tile, mushrooms, almost dusty. Full to medium body, powdery tannins and mouthfeel. Bright acidity that gives the wine beautiful and enticing freshness. The first vintage of this new wine from the owners of Dominus.</i>			
<b>Malbec, Bodega Catena Zapata, Nicasia Vineyard, Mendoza, Argentina</b>	<b>25</b>	<b>50</b>	<b>250</b>
<i>Ripe black fruits, sweet spices and thyme are some of the aromas that we can appreciate from this special malbec. Very complex and expressive palate with lovely violet flavors, dark berries, licorice, bitter chocolate and spicecake.</i>			
<b>Cabernet Sauvignon, Far Niente, Napa Valley</b>	<b>27</b>	<b>54</b>	<b>270</b>
<i>The experience opens with aromas of mixed berry fruit, boysenberry, chocolate covered cherries, layered with hints of graphite and toasted oak. This wine is focused and silky through the midpalate, building to a finish with broad tannins and notes of cedar and toasted oak.</i>			
<b>Bordeaux Blend, Continuum, Napa Valley</b>	<b>30</b>	<b>59</b>	<b>295</b>

<b>Cabernet Sauvignon, Ferrari Carano, Sonoma</b>	<b>68</b>		
<i>Layered, lush and blackberry-driven, this wine is a beautiful example of Napa Valley cabernet. Classic black currant, black cherry and plum flavors with interwoven notes of black pepper, licorice, caramel and chocolate.</i>			
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