



FEATURED COCKTAILS

A Danish Special! **Gløgg** (hot mulled wine)

A Scandinavian winter classic of red wine, port, fresh oranges, and spices. Served hot garnished with almonds & raisins 10

Holiday Special! **Grinch's Grin**

Zubrowka vodka, green Chartreuse, St. Germain, fresh lemon juice, fresh mint, garnished with whole fresh cranberries. A martini guaranteed to make you smile! 13

FEATURED WINE BY THE GLASS

Birgitte's Favorite! **Allegrini Palazzo Della Torre "Ripasso"**

This is one of the wines that has made Allegrini famous. Aromas of ripe, black-skinned fruit and exotic spice are front and center on this delicious red. On the palate, tightly knit, polished tannins carry mouthwatering black cherry, blackberry compote, mocha and cinnamon. 13 / 47

SEASONAL SPECIALS

Seasonal Favorite! **Acorn Squash "Fondue"**

A sharable appetizer of roasted acorn squash stuffed with leeks, jalapenos, mascarpone and tres queso cheeses. Oven-baked and garnished with toasted almonds and cranberries. Served with housemade focaccia bread and local tortilla chips 16**

Warm Butternut Squash Salad

Mixed greens, dates, spicy pecans, bacon, coriander-lime vinaigrette, apple, cambozola cheese 15*
(Add chicken breast +6; salmon or bistro beef tender+7)°

Chef Recommends! **Wild Mushroom Truffle Tagliatelle**

Fresh tagliatelle pasta and organic local gourmet mixed mushrooms, truffled mascarpone cream, porcini mushroom stock, arugula, shaved parmesan 25
(Add chicken breast +6; salmon or bistro beef tender+7)°

Recommended Wine Pairing: Allegrini Palazzo

Seasonal Favorite! **Alaskan Halibut**

Butternut squash-potato-poblano-onion-bacon hash, pomegranate-chipotle beurre blanc sauce, pine nuts, today's roasted vegetable 34*

Chef Recommends! **Cider-Brined Bone-In Pork Chop**

A 10-ounce Gold Canyon pork chop brined in apple cider and spices, served over butternut squash & yukon gold potato puree, topped with ancho chile apple cider sauce, apples, almonds & cranberries 32*°

Recommended Wine Pairing: J Vineyards Pinot Noir

Chef Recommends! **Cowboy Ribeye**

14-ounce Gold Canyon ribeye, butternut squash & yukon gold puree, organic local gourmet mixed mushrooms, Chimayo herb butter, roasted vegetable of the day 38* °

Recommended Wine Pairing: Hess Collection Allomi or Treana Cabernet

*gluten free **gluten free optional

CELLAR FEATURED WINES

Treveri Cellars

Blanc de Blancs Brut

\$35

Made with 100% Chardonnay and not sweet. The most well-known of sparkling wines, our Blanc de Blancs captures hints of green apple and brioche, balanced out by a cool, crisp finish.

Paco and Lola

Albarino

\$40

Straw yellow color with greenish tones, clean and bright. Medium-high intensity on the nose, aromatic herbs, balsamic, citrus, grapefruit, lemon, tropical, pineapple, lychees and white flowers. The palate is fresh, very fruity, balanced and persistent.

J. Lohr "Arroyo Vista" Chardonnay, Arroyo Seco, California \$42

The Arroyo Vista 100% Chardonnay is J. Medium straw yellow in color, it exhibits intriguing aromas of lemon cream, white peach, caramel, crème brûlée and toasted hazelnuts. The texture is balanced by fresh flavors of stone, citrus fruit, and baked apple, with a long, sweet oak finish. (92 points Wine Enthusiast)

Michael's Favorite! Bennett Valley Cellars Chardonnay Sonoma County \$54

The wine is perfectly balanced with moderate alcohol and crisp acidity accentuating the bright fruit flavors. This Chardonnay shows aromas of ripe peach, white nectarine, and citrus blossom. It is dry on the palate, with refreshing flavors of pear and tropical fruit and finishes with light, toasty notes and crisp acidity.

Feixa Negra

2015

Priorat

Spain

\$39

This is a classic Priorat blend of 50% Garnacha and 50% Carineña. It sees six months in oak barrels. The color is a dark, ruby red and transparent. Red and black fruits on the nose, with hints of oak, vanilla and caramel. On the palate the wine has brisk tannins and good balance.

F4

French Red Wine

California

\$44

A blend Grenache, Syrah and assorted Bordeaux varietals from winemaker Dave Phinney. A dominant nose of raspberry, rhubarb, and wild strawberry are complemented by savory aromas of humid tobacco, lavender and rose petal. An immediate entry of cranberry and other red fruit leads to a touch of savoriness. The wine is fresh and lively with great acidity and approachable tannins.

Birgitte's Favorite! J Lohr Tower Road 2014 Petite Sirah CA \$53

This Paso Robles, 2014 vintage offers inviting aromas of blackberry and a bouquet of brown butter and toasted hazelnut from French oak aging, followed by rich, juicy flavors of ripe blackberry on the palate. This vintage exemplifies the bold, juicy flavors characteristic of Petite Sirahs.

Coup de Grace

2015

Red Blend

Lodi, CA

\$56

Aromas of freshly smashed summer berry, violet, chocolate ganache, leather, clove and spice. The 2015 Coup de Grace has a big, rich, mouthfeel with balanced acidity and nicely integrated tannins. Blackberry, candied blueberry, earth, spice and toasted oak flavors come forward over a lasting finish. 47% Old Vine Zinfandel, 29% Petite Sirah, 15% Petit Verdot, 9% Cabernet Franc

Hess Collection 2016 Cabernet Sauvignon Napa Valley \$75

Allomi Cabernet is known to deliver moderate, well-integrated tannins and a round, plush mouthfeel making it one of our most popular Napa offerings. A wonderful brightness of raspberry and red plum delight the mid-palate, and these flavors are supported by a subtle oak spice that adds to the personality of the wine. 85% Cabernet Sauvignon, 7% Petite Sirah, 4% Malbec, 2% Petite Verdot, 2% Merlot