

## WINTER Wine Week.

### American Cabernet Sauvignon Sommelier Selections

### Winter Wine Week

|        |   |      |      |     |
|--------|---|------|------|-----|
| 561-0  | Abreu, Madrona Ranch, Napa                      | 2000 | 525  | 263 |
| 576-3  | Araujo, Eisele Vineyard, Napa                   | 1993 | 600  | 300 |
| 500    | Behrens & Hitchcock, Ink Grade, Napa            | 2000 | 280  | 140 |
| 525-4  | Blankiet Estate, Paradise Hills Vineyard, Napa  | 2004 | 290  | 145 |
| 550-3  | Bryant Family, Napa                             | 2003 | 700  | 350 |
| 577-8  | Caymus Special Selection, Napa                  | 1988 | 430  | 215 |
| 523    | Chateau Montelena, Napa                         | 1999 | 250  | 125 |
| 558    | Dalla Valle, Napa                               | 1996 | 290  | 145 |
| 559    | Dalla Valle, Napa                               | 1999 | 260  | 130 |
| 400    | Cru "Vineyard 29," Napa                         | 2005 | 120  | 60  |
| 563-1  | Dominus, Napa                                   | 2001 | 220  | 110 |
| 1506   | Far Niente, Napa                                | 1997 | 844  | 422 |
| 420    | Forman, Napa                                    | 2002 | 135  | 68  |
| 458    | Girard "Artistry", Napa                         | 2006 | 72   | 36  |
| 583    | Harlan Estate, Napa                             | 1994 | 1650 | 825 |
| 590    | Hartwell, Stags Leap District, Napa             | 1997 | 290  | 145 |
| 507-3  | La Sirena, Napa                                 | 2003 | 210  | 105 |
| 508    | Lail Vineyards, J. Daniel Cuvee, Napa           | 1998 | 168  | 84  |
| 502    | Lindstrom, Stags Leap District, Napa            | 2005 | 185  | 93  |
| 594    | Lokoya, Mount Veeder, Napa                      | 1995 | 264  | 132 |
| 596-8  | Merryvalle, Profile, Napa                       | 1998 | 235  | 118 |
| 548    | Merus, Napa                                     | 2005 | 353  | 177 |
| 544    | Moraga, Bel Air, California                     | 2001 | 250  | 125 |
| 587-5  | Opus One, Napa                                  | 2005 | 350  | 175 |
| 566-13 | Pahlmeyer, Napa                                 | 2003 | 400  | 200 |
| 580-3  | Paul Hobbs, Beckstoffer-Tokalon, Napa           | 2003 | 432  | 216 |
| 565-3  | Peter Michael, Les Pavots, Napa                 | 2003 | 300  | 150 |
| 546-5  | Phelp's, Insignia, Napa                         | 2005 | 350  | 175 |
| 521    | Quilceda Creek, Washington State                | 2005 | 350  | 175 |
| 514-4  | Quintessa, Rutherford, Napa                     | 2004 | 280  | 140 |
| 569    | Ridge, Monte Bello, Santa Cruz Mountain         | 1990 | 410  | 205 |
| 599    | Robert Foley, Napa                              | 1999 | 375  | 188 |
| 595-3  | Rudd, Estate Grown, Napa                        | 2003 | 210  | 105 |
| 545-4  | Shafer Hillside Select, Napa                    | 2004 | 340  | 170 |
| 564-3  | Spottswoode, Napa                               | 2003 | 250  | 125 |
| 535    | Spring Mountain, Napa                           | 1999 | 195  | 98  |
| 573-1  | Stag's Leap Wine Cellars, Cask 23, Napa         | 2001 | 370  | 185 |
| 518    | Sterling Vineyards Reserve, Napa                | 1999 | 195  | 98  |
| 575    | Stonestreet, Legacy, Alexander Valley           | 1997 | 160  | 80  |
| 496    | Von Strasser, Post Vineyard, Diamond Mountain   | 2002 | 145  | 73  |
| 409    | Von Strasser, Rainin Vineyard, Diamond Mountain | 2004 | 140  | 70  |

# RMI Wine Week Menu

< Monday, March 15th – Friday, March 19th. >

## Tellers®

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### First Course

#### Yellowfin Tuna Tartar

Avocado, Cucumber and Ginger-Soy Dressing \$16

*Wine Pairing: : Riesling Kabinet, Dr. Weins-Prum, Wehlener Sonnenuhr, Mosel \$12*

#### Pepper-coriander crusted Sea Scallops

Arugula, Pickled Red Onion and Lemon Dressing \$14

*Wine Pairing: Gruner Veltliner, Martin Arndorfer, Kamptal, Austria \$14*

### Main Course

#### Braised Osso Bucco

Crushed Red Bliss Potato, Carrots, Parsnip, Port Wine Sauce \$32

*Wine Pairing: Syrah/Garnacha, Salia, Finca Sandoval, Manchuela, Spain \$13*

#### Steamed Halibut

Slow Roasted Tomato, Fennel and Spicy Tomato Broth \$32

*Wine Pairing: Gruner Veltliner, Martin Arndorfer, Kamptal, Austria \$14*

### Dessert

#### Flourless Chocolate Cake

Dark Chocolate Ice Cream, Raspberries and White Chocolate Sauce \$8

*Wine Pairing: Late Harvest Tannat, Alcyone, Uruguay*

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