



WINE & SPIRITS

## Having Shellfish?

PICK A SHELLFISH, THEN A COOKING METHOD; WE'VE GOT THE PERFECT WINE PAIRING BY BARONESS SHERI DE BORCHGRAVE

	NAKED	FRIED/SAUTEED	GRILLED	STUFFED & BAKED	SAUCED
 <p>clam</p>	<p><b>ON THE HALF SHELL</b> From Rias Baixas, Spain, <b>Robalño Albariño</b> is intensely aromatic, displaying floral, almond, peach and grapefruit in its bouquet and an elegant minerality and freshness. This lovely 100-percent Albariño can complement raw clams with its lemony finish. \$18</p>	<p><b>SPAGHETTI ALLA VONGOLE WITH OLIVE OIL, GARLIC, PARSLEY</b> Made from old vine Grenache and Syrah in the Rhône Valley, <b>Chêne Bleu Rosé</b> is an outstanding fragrant rosé with flavors of strawberry, red currant, mandarin and grapefruit. Crisp with a long finish, it stands up to spice. \$28</p>	<p><b>BREADCRUMBS, PARSLEY, TOMATO PURÉE</b> From estate-grown grapes in O Rosal in Rias Baixas, comes <b>Santiago Ruiz Albariño's</b> unique palate of aromas, among them pear, mint, balsamic and laurel. It's an ideal partner for shellfish and can accent dishes prepared with vegetables. \$20</p>	<p><b>CASINO WITH BACON, PEPPERS, PARMESAN CHEESE</b> From vineyards in Südtirol-Alto Adige, <b>St. Michael-Eppan Pinot Nero</b> presents savory aromas and flavor notes of tobacco, dried flowers and smoke. Its medium-bodied silky texture works well with clams, and its smoky notes with bacon and cheese. \$17</p>	<p><b>CHOWDER WITH CHORIZO SAUSAGE, POTATOES, ONIONS, CILANTRO</b> At the Galician mansion of Pazo Señoráns in Rias Baixas, pioneering winemaker Marisol Bueno makes <b>Pazo de Señoráns Albariño</b>, which has seductive aromas of honeysuckle, white peach, currants and apricot. \$18</p>
 <p>oyster</p>	<p><b>ON THE HALF SHELL</b> <b>Estate Argyros Atlantis</b> has layers of citrus notes created when vines grow in the volcanic rock. From the island of Santorini, this 90-percent Assyrtiko blend has a natural smokiness, making it especially good with oysters. \$16</p>	<p><b>PANKO WITH TARTAR SAUCE</b> With floral and ripe fruit aromas, displaying lovely pear, melon and mineral hints, <b>Peter Zemmer Pinot Grigio</b>, from grapes grown in stony chalky soil in Alto Adige, has the full body and lively acidity to match crustaceans to perfection. \$16</p>	<p><b>UNDER THE BROILER WITH BACON</b> A beautifully balanced Pinot from a single vineyard in Alsace, <b>Zind-Humbrecht, Pinot Gris Calcaire</b> has a gentle acidity that offsets the brininess of oysters and a smoky flavor, making it bacon's best friend. \$40</p>	<p><b>ROCKEFELLER WITH SPINACH</b> From grapes grown on a steep hillside estate in Alto Adige, <b>Elena Walch Sauvignon Castel Ringberg</b>, an elegant, exciting and crisp wine with notes of berries and herbs, even works well with green vegetables. \$24</p>	<p><b>BISQUE WITH CREAM AND WHITE WINE</b> A blend of Friulano, Chardonnay, Sauvignon and Pinot Grigio, <b>Zuani Collio Bianco Riserva</b> displays bright citrus fruit and hints of vanilla. From the Friuli Venezia-Giulia region, it has the body to match oysters with cream. \$37</p>
 <p>shrimp</p>	<p><b>CEVICHE WITH LIME, TOMATOES, ONIONS</b> A blend of three white varieties, <b>Terlano Terlaner Classico</b>, from vineyards near the peaks of the South Tyrol in Alto Adige, is predominantly Pinot Bianco. With its lively acidity, flavors of peach, green apple, lemon and a hint of mint, it pairs perfectly with ceviche and tomatoes. \$17</p>	<p><b>SCAMPI WITH GARLIC, VERMOUTH</b> Grown in granite soil, giving it great minerality, <b>Miudiño Albariño</b> from Rias Baixas in Spain has floral and fruity aromas with lovely apricot and apple notes. With its bright acidity, this award-winning Albariño matches well with scampi. \$18</p>	<p><b>MARINATED WITH FRESH HERBS, LEMON, OLIVE OIL</b> From the Italian region of Collio and a vineyard planted at high elevation, <b>Zuani Vigne Collio Bianco</b> is a blend of white grapes. It has complex fruity aromas and a rich finish that stands up to shrimp marinated with basil, mint and thyme. \$24</p>	<p><b>CRABMEAT, BREADCRUMBS</b> From a family-owned estate going back to the 1600s in the mountainous region of Südtirol-Alto Adige, <b>Tiefenbrunner Pinot Bianco</b> has a beautiful bouquet of apples and tropical fruit, freshness and minerality that create a harmony with shellfish. \$15</p>	<p><b>RED PEPPER AND LEEK RISOTTO</b> From Sauvignon Blanc and Assyrtiko grapes grown in Greece's northern wine region, <b>Ktima Pavlidis Thema White</b> has lovely aromatics—grassy, gooseberry, lime zest and grapefruit. Its earthiness and body marry well with shrimp and red pepper. \$18</p>
 <p>lobster</p>	<p><b>STEAMED WITH LEMON</b> With its vibrant acidity, complexity and long finish, <b>Trimbach Riesling</b> (from a twelfth-generation winery in Alsace) is a great seafood wine. It is dry, with hints of ginger, quince, white peach and lemon. \$20</p>	<p><b>SWEET CORN, LEMON JUICE WITH ROSEMARY-GINGER VINAIGRETTE</b> From a high altitude vineyard in Greece, <b>Gai'A 14-18h Rosé</b> has refreshing cherry and gooseberry flavors. It balances the sweeter notes of this dish while cleansing the palate. \$16</p>	<p><b>LOBSTER TAIL WITH SPICY CAJUN BUTTER</b> From vineyards planted at high altitude in the southern Tyrol, <b>St. Michael-Eppan Lagrein</b> is aromatic, with violet in the nose and savory notes of black cherry, blackberry and coffee. The Lagrein's fine tannins work with spicy shellfish. \$15</p>	<p><b>BREADCRUMBS, TARRAGON, PARSLEY, SCALLIONS</b> <b>Domaine Paul Blanck Pinot Blanc</b> from Alsace has a delicate herbal quality that echoes the herbs in this dish. With an elegant bouquet and silky texture, it matches many dishes, especially white cheeses. \$15</p>	<p><b>LOBSTER ROLL WITH MAYONNAISE, CHIVES</b> A top Alsace sparkling wine, <b>Lucien Albrecht Crémant d'Alsace</b> is the perfect complement for lobster. Aged in the Champenoise method with a balanced berry flavor, the bubbles keep the palate fresh against the creaminess of this dish. \$22</p>

ILLUSTRATIONS BY JESSICA ALLEN