

MENU : DACOR BACON HOUSE



Renee Nicolo Photography



Robert Moore

Executive Chef

Robert BJ Moore has been involved in the culinary arts for over 20 years. He believes that as a Chef you should never limit yourself, and that's why he has worked in various sectors within the culinary field ranging from senior living to fine dining. He started his culinary journey at a B&B in Virginia where he obtained a Four Diamond rating for the establishment. He has had the privilege of sharing his craft and receiving accolades with people from around the world, but his biggest accomplishment is his family.



Alba Molina

Front of House and Beverage Manager

Alba has been in the DACOR Kitchen as the Assistant Chef since 1996. In 2016, she took on the new role of Front of House Manager. Instead of staying in the kitchen, she is now in charge of making sure everything is setup when needed, manages event staff and maintains the appearance of the DACOR House. Alba is also responsible for the bar stock and training the bartenders. She is always ready to talk to guests about their needs and help bring something special to events at DACOR.

CONTACT:

Meg Sharley — Director of Operations — msharley@dacorbacon.org

Sylvia Whitaker — Events Assistant — events@dacorbacon.org

MENU : BREAKFAST

RISE & SHINE \$15.00pp

Buttermilk Pancakes, Grand Mariner French Toast or Waffles

Scrambled Eggs or Vegetable Quiche

Rustic Potatoes with Peppers, Onions and Mushrooms

Applewood Smoked Bacon or Pork Sausage

Maple Turkey Sausage

BREAKFAST SANDWICHES \$12.00pp

Fried Egg, Applewood Smoked Bacon, Cheddar Cheese on a Buttery Croissant

Fried Egg, Turkey or Pork Sausage and Smoked Gouda on a Toasted Bagel

Fried Egg, Country Ham, Sharp Cheddar on Buttermilk Biscuit

Scrambled Eggs, Spinach, Heirloom Tomatoes, Cremini Mushrooms and Goat Cheese on a Toasted English Muffin

CONTINENTAL BREAKFAST \$10.00pp

Fruit & Yogurt Parfait ~ *Vanilla Yogurt, Fresh Berries and Granola*

Fresh Fruit ~ *Fresh Seasonal Fruit*

Pastry Bar ~ *Assortment of Muffins, Croissants, Bagels and Danish Pastries*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

SET MENU : OPTION ONE

\$65.00pp

Choose up to three appetizers, one first course and two entrees from this page, two sides from page 12, and one dessert (individual) from page 13.

APPETIZERS

Mini Quiche ~ *Petite Pastry Filled with Medley of Vegetables and Cheddar Cheese*

Chicken Satay ~ *Marinated Chicken Breast, City Sweet and Sour Sauce, and Scallions*

Smoked Salmon Crostini ~ *Smoked Salmon Mousse, French Baguette, Capers, and Dill Creme*

Apple & Brie Toast ~ *Crisp Apples and Brie Cheese*

Bacon Wrapped Fig with Goat Cheese ~ *Sweet Figs, Bacon, Goat Cheese, and Balsamic Reduction*

FIRST COURSE

Caesar Salad ~ *Romaine Hearts, Garlic Croutons, and Parmesan Cheese*

Dacor House Salad ~ *Spinach, Bermuda Onions, Candied Bacon, Cucumber, and Maple Vinaigrette*

Tomato & Basil Bisque ~ *Creamy Tomato and Basil*

ENTRÉE

Grilled Flank Steak ~ *Roasted Garlic, Mushrooms, and Caramelized Onions*

Tuscan Salmon ~ *Creamy Sauce with Sundried Tomato, Spinach, and Parmesan Cheese*

Honey Balsamic Chicken ~ *Airline Chicken Breast, Local Sourced Honey, and Balsamic Reduction*

Mushroom Ravioli ~ *Wild Mushrooms and Ricotta Cheese*

MENU : OPTION TWO

\$75.00pp

Choose up to three appetizers, one first course and two entrees from this page, two sides from page 12, and one dessert (individual) from page 13.

APPETIZERS

Petite Shrimp & Polenta ~ *Old Bay Spiced Shrimp, Grilled Polenta Cake and Tomato relish*

Buffalo Chicken Wonton ~ *Buffalo Chicken Served on a Crispy Wonton*

Asian Steak Satay ~ *Marinated Flank Steak and Sweet Chilli Sauce*

Mushroom Profiterole ~ *Wild Mushrooms and Choux Pastry*

Vegetable Spring Role ~ *With Soy Ginger Aioli*

Spanakopita ~ *Spinach, Feta Cheese and Filo Dough*

FIRST COURSE

Caesar Salad ~ *Romaine Hearts, Garlic Croutons and Parmesan Cheese*

DACOR House Salad ~ *Spinach, Bermuda Onions, Candied Bacon, Cucumbers, Tomato and Maple Vinaigrette*

Mediterranean Salad ~ *Mixed Greens, Kalamata Olives, Cucumbers, Cherry Tomatoes and Feta Cheese*

Smoked Gruyere and Cauliflower Soup ~ *Roasted Cauliflower, Gruyere Cheese and Thyme*

ENTRÉE

Bourbon Braised Beef Short Ribs ~ *Slow Cooked Short Ribs with Bourbon Sauce*

Crab Cakes ~ *With Creole Lemon Butter*

Miso Glazed Cod ~ *Roasted Cod with Miso Glaze*

Maple Glazed Bacon Wrapped Chicken ~ *Airline Chicken Breast, Bacon and Maple reduction*

Grilled Duck Breast ~ *With Orange Reduction*

Marinated Tofu Steak ~ *Fried Oyster Mushrooms, Caramelized Onions and Ginger Sauce*

MENU : OPTION THREE

\$85.00pp

Choose up to three appetizers, one first course and two entrees from this page, two sides from page 12, and one dessert (individual) from page 13.

APPETIZERS

Jerk Duck Tuile ~ *Jerk Spiced Duck and Cheese Tuile*

Petite Crab Cakes ~ *With Roasted Garlic Aioli*

Bacon Wrapped Scallops ~ *Scallops, Bacon and Mustard Crème*

Shrimp and Crab Cheesecake ~ *Shrimp and Crab Baked Cheesecake*

Petite Beef Wellington ~ *Tender Beef Wrapped in Puff Pastry*

Goat Cheese Mousseline Tartlet ~ *Goat Cheese Mousse and Flaky Pastry*

Garlic Thyme Chicken Toast ~ *Roasted Garlic, Thyme, Chicken, French Baguette, and Smoked Paprika Crème*

FIRST COURSE

Caesar Salad ~ *Romaine Hearts, Garlic Croutons and Parmesan Cheese*

Dacor House Salad ~ *Spinach, Bermuda Onions, candied Bacon, shaved Eggs, Cucumbers, and Maple Vinaigrette*

Mediterranean Salad ~ *Mixed Greens, Kalamata Olives, Cherry Tomatoes, Cucumbers and Feta Cheese*

Beet Salad ~ *Golden and Red Beets, Red Onions and Balsamic Vinaigrette*

Mushroom with Truffle Essence Soup ~ *Wild Mushrooms and Truffle*

ENTRÉE

Butter Poached Lobster Medallions ~ *With Lobster Sauce*

Beef Tenderloin ~ *Boursin Butter and Red Wine Reduction*

Saffron Risotto ~ *Wild Mushroom Ragout and Truffle Essence*

Seared Chilian Sea Bass ~ *Citrus Beurre Blanc*

Braised Lamb Chops ~ *Savoury Mint Jus*

Cashew Lemongrass Chicken ~ *Airline Chicken Breast with Lemon Grass Cashew Crème*

Stuffed Chicken Breast ~ *Sundried Tomatoes, Artichokes, Spinach, and Goat Cheese*

MENU— A LA CARTE

HORS D'OEUVRES

AIR

Mumbo Chicken Satay ~ \$3.60 ~ *Garlic Marinated Chicken, City Sweet and Sour Sauce, and Scallions*

Buffalo Chicken Wonton ~ \$3.65 ~ *Buttery Buffalo Chicken Served on a Wonton with Blue Cheese Crème*

Thyme Chicken Toast ~ \$3.65 ~ *Minced Chicken, Toasted Brioche and Thyme Butter*

Bacon Wrapped Maple Chicken ~ \$3.70 ~ *Maple Glazed Chicken Breast Wrapped in Applewood Smoked Bacon*

Jerked Duck Fromage Wafer ~ \$4.25 ~ *Marinated Jerk Duck Served on a Cheese Wafer with Grilled Pineapple*

LAND

Petite Beef Tartlet ~ \$3.70 ~ *Slow Cooked Beef, Caramelized Onion, Peppers, and Red Sauce*

Steak Bruschetta ~ \$3.65 ~ *Grilled Steak with Mushrooms and Balsamic Drizzle*

Petite Beef Wellington ~ \$3.80 ~ *Beef Tenderloin and Mushroom Duxelles in Puff Pastry*

Lamb Lollipop ~ \$5.40 ~ *Curry Crème and Fresh Mint*

FOREST

Caramelized Onion and Feta Tart ~ \$2.29 ~ *Slow Cooked Onions and Brie Cheese in a Flaky Pastry*

Caprese Skewer ~ \$2.25 ~ *Cherry Tomatoes, Mozzarella, Fresh Basil and Balsamic Reduction*

Grilled Garden Flatbread ~ \$3.00 ~ *Spinach, Zucchini, Peppers, Onions and Goat Cheese*

Mushroom Profiterole ~ \$3.20 ~ *Wild Mushroom Ragout Served in Pate a Choux*

Apple & Brie Toast ~ \$3.25 ~ *Roasted Granny Smith Apples, Cinnamon, Brie Cheese on Toasted Brioche*

SEA

Petite Crab Cakes ~ \$3.90 ~ *Lump Crab Meat, Signature Spice Blend, Old Bay Aioli*

Bacon Wrapped Shrimp ~ \$3.60 ~ *Shrimp Wrapped in Applewood Smoked Bacon with Honey BBQ Sauce*

Smoked Salmon Bruschetta ~ \$3.70 ~ *Smoked Salmon, Tomato Relish on Toasted Baguette*

Shrimp & Polenta ~ \$3.75 ~ *Sauteed Shrimp, Polenta Cake, and Cajun Red Sauce*

Butter Poached Lobster Tartlet ~ \$4.25 ~ *Butter Poached Lobster and Sea Crème Served in Flaky Pastry*

MENU - A LA CARTE

SOUP SHOOTERS

Forest Mushroom and Truffle Bisque ~\$2.30 ~ *Creamy Blend of Wild Mushrooms, Truffle and Cream*

Tomato and Basil Bisque ~\$2.25 ~ *Roasted Tomatoes, Basil and Cream*

French Pea ~ \$2.25 ~ *Fresh French Peas and Signature Blend of Herbs and Spices*

Apple Tarragon ~\$2.25~ *A blend of Granny Smith Apples and Tarragon Served Chilled*

Cucumber & Mint ~\$2.20 ~ *A blend of Cucumbers, Mint and Onions Served Chilled*

PLATTERS (each platter feeds approximately 20 people)

Vegetable Crudit  ~\$75.00 ~ *Malibu Carrots, Celery, Cherry Tomato, Medley of Peppers*

Roasted Vegetable ~\$85.00 ~ *Portabella Mushrooms, Asparagus, Red Bell Pepper, Zucchini, Squash*

Classic Cheese Board ~\$110.00 ~ *Smoked Gouda Cheese, Brie, Boursin, Herb Goat Cheese with Crackers*

Hummus Display ~\$75.00 ~ *Creamy Hummus, Kalamata Olives, Cucumbers, Carrots with Pita Bread*

Brie En Croute ~\$60.00~ *French Brie Cheese and Raspberry Preserves Wrapped and Baked in Puff Pastry*

Chesapeake Crab Dip ~ \$105 ~ *Creamy Lump Crab Served with Homemade Flour Tortilla Chips*

MENU - A LA CARTE

ENTREES

AIR

Lemongrass Chicken ~\$28~ *Airline Chicken Breast and Lemongrass*

Balsamic Glazed Chicken ~\$26~ *Airline Chicken and Balsamic Reduction*

Bacon Wrapped Maple Chicken ~\$28~ *Chicken Breast, Applewood Smoked Bacon and Maple glaze*

Roasted Duck ~\$38~ *Slow roasted Duck and Wild Berry Beurre Blanc*

LAND

Bourbon Braised Beef Short Ribs ~\$33~ *Slow Cooked Bourbon Beef Short Ribs with Bourbon Sauce*

Grilled Flank Steak ~\$30~ *Red Wine Reduction and Caramelized Shallots*

Cashew Crusted Lamb Chops ~\$35~ *Lamb Chops Crusted with Cashews, Grain Mustard*

Filet Mignon ~\$35~ *Beef Tenderloin, Drunken Mushrooms and Truffle Crème*

Stuffed Pork Tenderloin ~\$32~ *Spinach, Cremini Mushrooms, Sundried Tomatoes and Port Sauce*

FOREST

Saffron Risotto ~\$27~ *Wild Mushrooms and Truffle Essence*

Asian Tofu Stir Fry ~\$25~ *Teriyaki Tofu, Carrots, Green Onions, Broccoli and Pad Thai Noodles*

Stuffed Portabella Ratatouille ~\$25~ *Mushroom, Zucchini, Eggplant, Peppers and Tomato sauce*

Cauliflower Steak Diane ~\$27~ *Cauliflower Crown with Mushroom Cognac Sauce*

Vegetable Polenta Neapolitan ~\$25~ *Creamy Polenta, Roasted Peppers, Zucchini, Eggplant, Spinach and Tomato*

SEA

Drunken Salmon ~\$32~ *Salmon with Rum Butter Sauce*

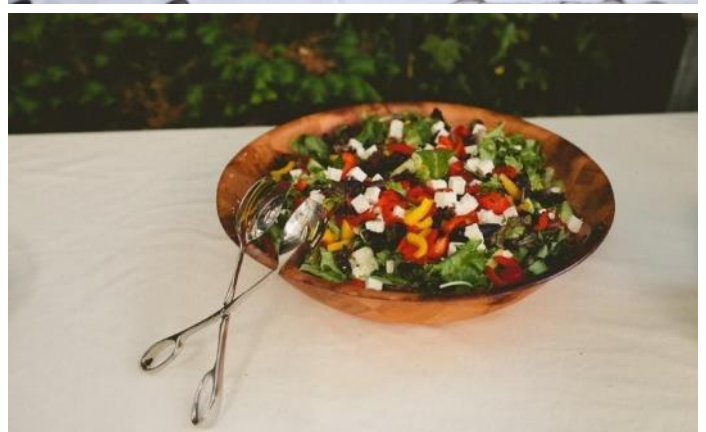
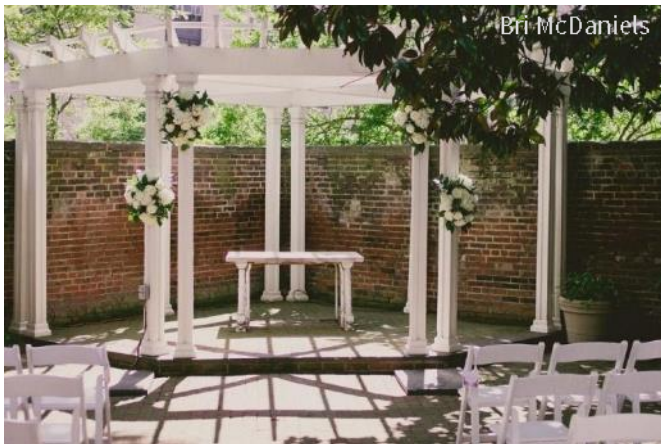
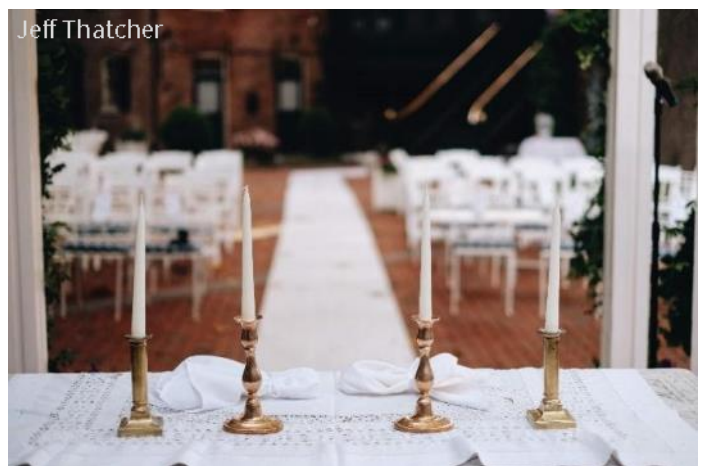
DACOR Crab Cakes ~\$38~ *Lump Crab Meat with Lemon aioli*

Miso Glazed Cod ~\$32~ *Seared Cod with Miso Glaze*

Seared Sea Scallops ~\$35~ *Sea Scallops, Garlic and Ginger*

Chilean Sea Bass ~\$42~ *Lemon Crème*

Lobster Macaroni and Cheese ~\$45~ *Lobster, Creamy Macaroni and Cheese and Truffle Cream*





Bri McDaniels



Bri McDaniels



Bri McDaniels



Anthony Poff



dg photography



House of Xan



Jon Miller

SIDES

Select two to accompany your entrée.

Caramelized Onion and Roasted Garlic Quinoa

Yukon Gold Potato Puree

Rice Pilaf

Sweet Potato Puree

Au Gratin Potatoes with Roasted Tomatoes

Orzo with Goat Cheese and Spinach

Sautéed Asparagus

Garlic Butter Haricot Verts

Honey Glazed Carrots

Wild Mushroom Ragout

Sautéed Swiss Chard

SALADS \$6

DACOR Caesar Salad

Romaine Hearts, Garlic Butter Croutons, Parmesan, and Caesar Dressing

DACOR House Salad

Spinach, Bermuda Onions, Candied Bacon, Cucumbers, and Maple Vinaigrette

Garden Salad

Artisan Mesclun Lettuce, Cherry Tomatoes, Shaved Carrots, and Cucumbers

Mediterranean

Artisan Mesclun Lettuce, Feta Cheese, Grape Tomatoes, Red onions, and Cucumbers

Salad Additions

Salmon + \$13

Shrimp + \$14

Chicken + \$11

Steak + \$15

Marinated Tofu + \$10

DESSERTS

INDIVIDUAL \$4.25 each

Pistachio Gateau ~ *Pistachio Sponge with a Vanilla Mousse and Salted Pistachio Brittle*

Flourless Chocolate Torte ~ *Flourless Chocolate Cake with Chantilly Cream*

Apple Galette ~ *Sliced Granny Smith Apples Baked in a Buttery Pastry Shell Served with Vanilla Ice-Cream*

Lemon Basil Tart ~ *Lemon Curd with Basil Essence Served in a Sable Crust with Chantilly Cream*

Poached Pear ~ *D'Anjou Pear Poached in a Citrus Cognac*

Tiramisu ~ *Lady Fingers Marinated in Espresso and Layered with Mascarpone Custard*

Strawberry Shortcake ~ *Vanilla Chiffon Topped with Mint Infused Cream and Strawberry Compote*

Hazelnut Gateau ~ *Hazelnut Sponge Layered with Ganache and Whipped Chocolate Cream*

Rum Banana Cheesecake ~ *Banana Cheesecake Served with Flambe Bananas and a Rum Sauce*

Fresh Fruit Cup ~ *Mixed Fruit*

PLATTERS (each platter feeds approx. 20 people)

Fresh Fruit Display ~ \$150 ~ *Chef's Selection Featuring Seasonal Melons, Berries and Grapes*

Chocolate Covered Strawberries ~ \$65 ~ *Hand-dipped in Milk Chocolate*

Classic Cookie Display ~ \$65 ~ *Chef's Selection Featuring Freshly Baked Chocolate Chip, Macadamia or Sugar Cookies*

Chocolate Truffle Display ~ \$80 ~ *Pick Two from Cocoa, Pistachio, or Walnut; Option of Alcohol Added*

Rum Banana Cheesecake ~ *Banana Cheesecake Served with Flambe Bananas and a Rum Sauce*

SOFT DRINKS

Please ask for pricing of individual servings, pitchers, and drink packages.

SODA

Please inquire about selection available.

LEMONADE, ETC.

Agua de Jamaica (Hibiscus)

Lavender Lemonade

Pomegranate Lemonade

Arnold Palmer (Tea & Lemonade)

Lemonade

Iced Tea

ICED TEA & COFFEE PITCHERS

English Breakfast Iced Tea (*unsweetened*)

Super Fruit Iced Tea (*unsweetened*)

Black Iced Coffee

Cardamum Iced Coffee

Caramel Iced Coffee

*(creamer and sugar served on the side with
coffee pitchers)*

COLD BREW TEAS ~ CUP

Peach and Mango

Cucumber and Apple

Lychee and Rose

HOT TEAS ~ CUP

English breakfast

Darjeeling Earl Grey Tea

Honeybush Rooibos Tea

Rhubarb Ginger Tea

Lemongrass Tea

Green Tea with Mint

Peppermint

Chai Tea

HOT COFFEE ~ CUP

MENU : BEVERAGES

BEER

Please ask for availability and pricing.

Light / Lager

Stella Artois
Bud Light
Spaten
Rogue Honey Kolsch

IPA / Pale Ale

Troegs Perpetual IPA
Rogue Batsquatch Hazy IPA
Victory Brotherly Love Hazy IPA
Heavy Seas Loose Cannon IPA

Brown Ale

Smuttynose Old Brown Dog
Rogue Hazelnut Brown Ale

Dark / Stout

Troegs Troegator Doppelbock
Connor Nitro Odis Irish Stout
Dragon Stout 'Jamican'
Heavy Seas Peg Leg Stout
Smuttynose Robust Porter

Specials - Spring/ Summer/Winter

Victory Summer Love
Rogue Raspberry Tartlandia 'Spring Sour'
Troegs First Cut 'Spring Seasonal IPA'
-Troegs Field Study IPA 'Summer'
Rogue Dead Guy 'Halloween, but year round'
Mad Elf 'Winter'

SIGNATURE COCKTAILS

Please ask for pricing of individual servings, pitchers, and drink packages.

Blueberry Mojito (Rum)
Strawberry Margarita (Tequila)
Pomegranate Lemonade Cocktail (Vodka or Gin)
Mango Mule (Ginger Beer)

MENU : WINE LIST

Our wine list changes regularly. Please ask for availability and pricing.

SPARKLING



Lanson Black Label Brut N/V

Champagne, France

Founded in 1760, Lanson is one of the oldest Champagne Houses. Black Label's brilliant color recalls the characteristic straw tones of the Pinot Noir, with glints of amber. It is lively in the flute, with a fine stream of persistent bubbles. Its fresh aromas combine the impression of vitality and spring-time scents, together with hints of toast and honey. On the palate, bouquets of ripe fruits and citrus create a sensation of opulence yet lightness.



Lanson White Label

Champagne, France

Founded in 1760, Lanson is one of the oldest Champagne Houses. White Label provides a straw yellow color with lively fine bubbles. Aromas of white flowers and summer pear are punctuated by mineral notes. The impact is soft and delicate. Flavors of white fruit develop grow and contribute to the persistent sensation. The finish, with a soft chalk-minerality and freshness, gives the seal of the Lanson signature.



Laurent-Perrier La Cuvée Brut (187 ml)

Champagne, France

The wine comes from the purest grape juice and it alone allows Laurent-Perrier to craft 'La Cuvée', a champagne of great finesse and a beautiful freshness obtained after a long ageing process in our cellars. Pale gold in color. Fine bubbles feed a persistent mousse. A delicate nose with hints of fresh citrus and white flowers. The wine's complexity is expressed in successive notes like vine peach and white fruits notes. A perfect balance between freshness and delicacy with fruity flavors very present on the finish. This fresh and pure wine is perfect for an apéritif. Its citrus and white fruits notes and its remarkable balance supported by a subtle effervescence, make it an ideal accompaniment to poultry and the finest fish.



Marsuret Prosecco Extra Dry

Veneto, Italy

Prosecco, made from Glera grapes, is the sparkling wine of the Veneto region of Italy. A perfect everyday bubbly, you don't need a special occasion to enjoy this refreshing beverage. You'll find notes of peach and honey in this certified Valdobbiadene DOCG sparkler.



Argyle Brut

Willamette Valley, Oregon

Taking root (literally!) in the Willamette Valley in the 1980's, this winery was intent on making delicious quality domestic sparkling wine; quite a contrast to many producers in the area who focus heavily on their Pinot Noir. This Brut is comprised of Chardonnay, Pinot Noir, and some Pinot Meunier, and shows flavors and aromas of apricot, spicy ginger and toasted almond.

MENU : WINE LIST



Gusbourne Brut Reserve

Kent, England

Served at Buckingham Palace for the arrival of the Colombian president in 2016, it's clear that this English sparkling is special AND delicious. A blend of Chardonnay, Pinot Noir and Pinot Meunier, it displays bright red fruit aromas and a palate rich with notes of cinnamon spice, citrus and stone fruit.

WHITE



Pike Road Pinot Gris

Willamette Valley, Oregon

The cooler weather of the Pacific Northwest lends itself easily to cool climate grape varieties like Pinot Gris. A spinoff of Elk Cove, Pike Road was created due to the success and subsequent high demand of its sister winery. This Pinot Gris is refreshing, light and easy drinking, with notes of pear, green apple and minerality.



Tiefenbrunner Pinot Grigio

Alto-Adige, Germany

Housed in a historic castle, which has been home to vines for over 300 years, the Tiefenbrunner family has been producing in Alto Adige for over a century and a half, and multiple generations. This selection offers a rich alternative to what one might think of Pinot Grigio; instead of subdued and unassuming, this wine offers a rich citrusy palate with hints of white flowers that delivers a long finish and plenty of interest.



Cantele Teresamanara Salento Chardonnay

Puglia, Italy

Having been selected from the best vineyards, then expertly oaked to achieve perfect balance, this Chardonnay just might change the minds of those who think the grape simply isn't for them. Notes of white flowers, sweet spices and exotic fruit play nicely on a long, velvety finish.



Annabella Chardonnay

Napa, California

A no fuss, no muss California Chardonnay that gives you classic buttery profile, without being overbearing. Named after Michael Pozzan's grandmother, Annabella wines are hand selected from Napa & Sonoma vineyards. This white will give off aromas of lemon and cream soda, and present orange & yellow fruit on the palate accented with a hint of toasted marshmallow.

MENU : WINE LIST



Dr Loosen Kabinett “Urziger Wurzgarten”

Mosel, Germany

From the famed “Urziger Wurzgarten” (“Spice Garden”) vineyard in the Mosel, this wine has layers of stone fruit on the nose and palate, with an underlying hint of stoniness due to slate soils. This soil composition, in addition to the steep vineyards that slope down to the river, is essential in the survival of the vines in such a cold area of the world.

ROSE



Cove Rose

Willamette Valley, Oregon

Though the Campbell family planted their first vines in 1974, a connection with the earth runs deep in their family; Pat’s parents were farmers, her great-grandfather a grape-grower and vintner, and the couple even met while they were picking strawberries together! This rose is comprised of 100% Pinot Noir grapes, but a small dose of extra Pinot Noir juice later in the process creates a striking bright pink hue, and flavors of ripe watermelon and guava.

RED



Tortoise Creek Pinot Noir

Lodi, California

Named after a creek on their California property that was home to a family of tortoises, this is but one of the Masters family’s many projects. Their production currently spans France, Italy, California, Washington and Oregon! Enjoy this Pinot Noir with a big cut of juicy steak, or some crumbly cheese, as its light red fruit notes and uplifting fruit aromas play beautifully with a large range of cuisines.



GD Vajra Barbera

Piedmont, Italy

The Vajra family is very much the embodiment of struggle leading to triumph, and a visionary becoming a trailblazer. Fraught with struggles in the early days, the family is now one of the pioneers of Barolo, having an deep understanding of what the land gives them, and a profound respect for it through organic and sustainable farming. Their Barolo is exceptional, but their other wines are just as beautiful, such as this Barbera d’Alba, packed with sweet spice and red & black fruits.



Hahn Merlot

Central Coast, California

Nick & Gabby Hahn hailed from Switzerland, but saw great potential in the Santa Lucia Highlands of California. They scoured the California countryside and came upon two properties, the Smith and Hook ranches. The Hahns were crucial in putting this AVA on the map, and they continue to produce crowd-pleasing wines such as this one: a soft and jammy Merlot swimming with flavors of cherry, plum, vanilla and spices.

MENU : WINE LIST



Tasca D'Almerita Lamuri

Sicily, Italy

The Tasca family has produced wine for 8 generations on the Island of Sicily, and takes a serious approach to conservation and sustainable agriculture. Derived from the Italian word for love, "l'amore", Lamuri really is like a warm hug in a glass. Complex without being too austere, it has an undertone of balsamic reduction, macerated seedy berries, and a dusty cocoa tannin finish.



Sean Minor Four Bears Cabernet Sauvignon

Paso Robles, California

"Four Bears" was originally the name of this family winery, as the parents and their two children sat around the table tirelessly sampling their wines and blend to get everything "juuuust right." Now sold under the name of Sean Minor, they still value the perfect balance in their products, at an incredible price point. This Cabernet shows up strong and fruit-driven, with raspberry and redcurrant leading, and sweet oak and cedar bringing it all together.



Kanonkop Pinotage

Stellenbosch, South Africa

The name "Kanonkop" comes from the tradition of firing a cannon atop a hill as ships would come into port at Table Bay, alerting farmers who would rush to the docks to conduct their business. Pinotage is South Africa's trademark grape, being a cross between the thin-skinned Pinot Noir and the more hardy Cinsault (AKA Hermitage). This one is an elegantly-executed example, with aromas of cherries and spice, a mouthful of ripe black and blue fruit, and a silky tannin finish.



Carlos Serres Gran Reserva Rioja

Haro (Rioja), Spain

Carlos Serres utilized the hotspot of Haro to be one of the first to distribute Rioja wines to the world, and the Carlos Serres winery is now one of the few 100+ year old wineries in the region. Their Gran Reserva is an incredible value that is released from the winery when it is ready to drink, so it's absolutely singing with notes of red fruits, Turkish coffee, and a mild savoriness that will stand up to some of the heftiest cuisines.



Lapostolle Cuvee Alexandre

Colchagua Valley, Chile

A fine example of women in wine, the Lapostolle estate was founded by Alexandra Marnier Lapostolle, a member of the well-known family that produces Grand Marnier and other fine wines and spirits. This Cabernet exhibits the incredible potential of this grape in South America. The nose is full of blackcurrant and cassis, while the palate shows fresh cherry, white pepper, plum and black olives. Open and decant for maximum enjoyment!



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