

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®

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

[Click here to](#)
Reserve Online