Following a family tradition, we have created Café Seville. We would like to provide you with a superb dining experience. We appreciate your patience, as all dishes are cooked to order. Relax and feel comfortable as you enjoy our delicious food prepared with a touch of Spain.

**HOURS**

<table>
<thead>
<tr>
<th>Days</th>
<th>Lunch</th>
<th>Dinner</th>
</tr>
</thead>
<tbody>
<tr>
<td>Monday</td>
<td>5:00pm – Closing</td>
<td>5:00pm – Closing</td>
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<tr>
<td>Tuesday</td>
<td>11:30am – 2:00pm</td>
<td>5:00pm – Closing</td>
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<tr>
<td>Wednesday</td>
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<td>Friday</td>
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<td>Saturday</td>
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<tr>
<td>Sunday</td>
<td></td>
<td>5:00pm – Closing</td>
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**AWARDS AND ACCOLADES**

- Sun Sentinel ****
- Miami Herald ***
- South Florida Magazine ***
- Florida’s Top 100
- Critic’s Choice Dining Award
- Florida Trend Magazine, Top 200
- XS Magazine Award
- Epicurean Rendezvous Award
- Travel Holiday, Good Value Dining Award
- Wine Spectator’s Award for Excellence ‘93-’99
- Zagat’s South Florida Survey
- Zagat’s National Survey “Excellent” ’99

2768 East Oakland Park Blvd.
Fort Lauderdale, Florida

(954) 565-1148
www.cafeseville.com
Dinner Menu

Tapas (Appetizers)

Mejillones a la Navarra
A casserole of hot mussels simmered with tomato, garlic, wine, and red pepper

Butifarra a la Parrilla
Grilled slices of Spanish pork sausage

Gambas as Ajillo
Large shrimp sautéed in olive oil, garlic, wine, and crushed red pepper

Cazuelita de Scallops
Scallops and mushrooms sautéed with garlic, sherry and saffron

Pollo al Ajillo
Chunks of chicken breast sautéed in olive oil, garlic and sherry wine

Caracoles Riojana
Escargots sautéed with garlic, tomato, basil, mushrooms and white wine

Chorizo al Jerez
Spanish Sausage sautéed with sherry wine

Calmaris Rellenos
Calamari stuffed with crab meat, scallops, shrimp, blended with garlic, saffron and sherry

Entremes Sevillano
A cold platter of Spanish Serrano ham, manchego cheese, chorizo and stuffed olives

Scallops and Shrimp Malaga
Scallops and shrimp with fresh tomato, heart of palm, and sherry wine

Sopas (Soups)

Gazpacho Andaluz
Spain’s famous andalusian cold soup

Sopa de Día
Freshly made soup of the day

Ensaladas (Salads)

House Salad
House mixed green salad with our balsamic vinaigrette dressing

Caesar Salad
“The Classic”, romaine lettuce, Caesar dressing and parmesan cheese

Ensalada Seville
Spanish, radicchio, Bermuda onions and mushrooms, basic - vinaigrette dressing

Ensalada Maite
Watercress, hearts of palm, almonds and mushrooms served with balsamic vinegar olive oil and basil dressing
**Aves (Poultry)**

**Pollo Mediterráneo**
Breast of chicken topped with shrimp, scallops, crab meat and lemon butter

**Pollo Granada**
Baked breast of chicken stuffed with spinach and cheese, topped with tomato, basil sauce

**Pollo Buena Vista**
Boneless breast of chicken sautéed with mushrooms, white wine and brown sauce

**Pollo a la Sevillana**
Breast of chicken topped with imported Serrano ham, red pimento, sliced olives, and brandy

**Conejo en Cazuela San Mateo**
Rabbit in tomato casserole of red wine, garlic and rosemary sauce

**Pato Rostizado a la Frambuesa o al Romero**
One half roasted Long Island duck served with raspberry or rosemary sauce

Entrees include fresh vegetable and rice or potatoes
All Breads and desserts are baked on our premise daily
Sharing charge $5.00

**Seafood**

**Salmón Mallorca**
Layers of puff pastry, fresh salmon, mushroom puree and spinach baked and topped with a light white wine

**Grouper Santa Fé**
Sautéed grouper with tomato, basil, jalapeño sauce

**Fillet of Red Snapper Olé**
Red snapper, sautéed with artichokes, mushrooms, leeks, lemon juice, garlic and white wine

**Yellowtail Snapper Costa Brava**
Fillet butterfly with fresh diced tomato, scallions, garlic and white wine

**Corvina a la Salsa Verde (Green Sauce)**
Fillet of Corvina with olive oil, garlic, parsley, lemon juice and white wine

**Shrimp and Scallops Costa Brava**
Shrimp and scallops sautéed with fresh tomato, scallions, garlic and white wine

**Gambas Pablo Picasso**
Steamed with large shrimp over yellow rice topped with salsa verde (green sauce)

**Cazuela de Mariscos**
A casserole of seafood featuring red snapper, shrimp, scallops, clams, mussels, and calamari in garlic, tomato, green peas and white wine

**Paella – “The National Dish of Spain”** (Serves two)
Our specialty – A combination of fresh fish, shrimp, scallops, calamari, mussels, clams, boneless chunks of chicken, chorizo, pork, and Spanish saffron rice

**Paella Marinera (Seafood)** (Serves two)
A combination of fresh fish, shrimp, scallops, calamari, mussels, clams and Spanish saffron rice. Cooked and served in the traditional “Paellera”. This dish is intended to satisfy the hearty appetites of two people.
**Carnes (Meats)**

*New York Strip Sirloin a la Pimienta Verde*
Grilled sirloin steak with green peppercorn, brandy and light cream sauce

*Filete Seville*
Tenderloin of beef stuffed with fresh herbs, cheese, garlic, and basil
topped with wild and white mushroom sauce

*Temera Venezia*
Veal Scallopini over sliced eggplant with tomato sauce and melted
mozzarella

*Temera Costa del Sol*
Veal Scallopini sautéed with artichokes, mushrooms, tomato and brown
sauce

*Temera San Jacobo*
Veal cutlet stuffed with imported Serrano ham and manchego cheese
topped with mushrooms, red wine and tarragon sauce

*Temera El Cid*
Veal Scallopini sautéed with green peppercorn sauce

*12 Ounce Stuff Pork Chop*
12 ounce pork chop, stuff with fresh herbs, cheese, garlic, and basil
topped with lemon juice, garlic, oregano and white wine

*Solomillo de Puerco a la Naranja*
Pork tenderloin over roasted with olive oil, garlic, orange juice and
rosemary sauce

*Baby Lamb Chops*
Baby lamb chops with garlic, white wine, rosemary and brown sauce
Lunch Menu

**Tapas (Appetizers)**

**Mejillones a la Gaditana**
A casserole of hot mussels simmered with garlic, white wine, parsley and bay leaf

**Butifarra a la Parrilla**
Grilled slices of Spanish pork sausage

**Pollo al Ajillo**
Diced breast of chicken sautéed in olive oil, garlic, sherry wine and crusted red pepper

**Caracoles Riojana**
Escargots sautéed with garlic, tomato, basil, mushrooms and white wine

**Chorizo al Jerez**
Spanish red sausage lightly sautéed with sherry wine

**Entremes Sevillano**
A cold platter of Spanish Serrano ham, manchego cheese, chorizo and stuffed olives

**Seafood**

**Corvina a la Salsa Verde (Green Sauce)**
Corvina with olive oil, garlic, parsley and white wine

**Trucha Con Caracoles Riojana**
Trout topped with escargots, sautéed with tomato, basil, garlic, wine and red pepper

**Shrimp and Scallops Costa Brava**
Shrimp and scallops sautéed with fresh tomato, scallions, garlic and white wine

**Paella – “The National Dish of Spain”**
Our specialty - A combination of fresh fish, shrimp, scallops, calamari, mussels, clams, boneless chunks of chicken, chorizo, pork, and Spanish saffron rice

(Serves two)

Lunches include house salad or soup of the day, fresh vegetable and potato or rice.

After lunch, please try our selection of fresh desserts.

**Sopas (Soups)**

**Gazpacho Andaluz**
Andalusian gazpacho - Spain’s famous cold soup

**Sopa de Día**
Freshly made soup of the day

**Ensaladas (Salads)**

**Caesar Salad**
“The Classic”; romaine lettuce, Caesar dressing and parmesan cheese

**Ensalada Seville**
Spinach, radicchio, Bermuda onions and mushrooms, basic - vinaigrette dressing

**Ensalada Maite**
Watercress, hearts of palm, almonds and mushrooms served with balsamic vinegar olive oil and basil dressing

**Ensalada Marbella**
Mixed greens, stir fried vegetables, slices of roasted breast of chicken with our own house dressing

**From our Parrilla (Grill)**

**Petit Sirloin**
6.5 ounce sirloin steak grilled with green peppercorn, brandy, and light cream sauce

**Pollo a la Pimienta Verde**
Breast of chicken sautéed with green peppercorn, brandy and Seville sauce

**Pollo Don Quixote**
Diced breast of chicken with garlic, lemon juice, olive oil and brown sauce

**Puerco a la Naranja**
Pork tenderloin over roasted with olive oil, garlic, orange - rosemary sauce

**Veal Venezio**
Veal scallopini over eggplant a tomato basil sauce and melted mozzarella

**Veal El Cid**
Veal scallopini with green peppercorn sauce

**Arroz Con Pollo**
Chicken and rice with saffron, tomatoes, garlic and green pepper.

(Serves two)
## WINE LIST

### SPANISH WHITE

<table>
<thead>
<tr>
<th>Vineyard and Year</th>
<th>Year</th>
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</thead>
<tbody>
<tr>
<td>Albarino, Abadia San Campio</td>
<td>2005</td>
</tr>
<tr>
<td>Blanco, Solaz, Osborne</td>
<td>2003</td>
</tr>
<tr>
<td>Chardonnay, Raimat, Costers Del Segre</td>
<td>2003</td>
</tr>
<tr>
<td>Montecillo, Rioja</td>
<td>2004</td>
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### SPANISH RED

<table>
<thead>
<tr>
<th>Vineyard and Year</th>
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<tbody>
<tr>
<td>Cabernet/Tempranillo, Solaz</td>
<td>2003</td>
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<tr>
<td>Legaris, Crianza, Ribera Del Duero</td>
<td>2002</td>
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<tr>
<td>Dominio de Malpica, Osborne</td>
<td>2001</td>
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<tr>
<td>Montecillo, Reserva</td>
<td>2000</td>
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<tr>
<td>Vina Pomal, Reserva, Rioja</td>
<td>1998</td>
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### CALIFORNIA & ITALIAN WHITE

<table>
<thead>
<tr>
<th>Vineyard and Year</th>
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<tbody>
<tr>
<td>Chardonnay, Chateau St. Jean</td>
<td>Sonoma, 2001</td>
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<tr>
<td>Chardonnay, Two Tone</td>
<td>Napa, 2004</td>
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<tr>
<td>Pinot Grigio, Campanile</td>
<td>Friuli, Italy, 2004</td>
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<td>Pinot Grigio, Santa Margherita</td>
<td>Italy, 2004</td>
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<tr>
<td>Sauvignon Blanc, Montevina</td>
<td>California, 2005</td>
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<tr>
<td>Chardonnay, Chateau St. Jean</td>
<td>Sonoma, 2001</td>
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### CALIFORNIA & ITALIAN RED

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<thead>
<tr>
<th>Vineyard and Year</th>
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<tbody>
<tr>
<td>Cabernet, Geyser Peak</td>
<td>Alexander Valley, 2003</td>
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<tr>
<td>Piccini, Chianti, Classico “Solco” Tuscany</td>
<td>2004</td>
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<tr>
<td>Merlot, Trinchero Family</td>
<td>California, 2003</td>
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<tr>
<td>Merlot, Two Tone</td>
<td>Napa, 2003</td>
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<td>Cabernet, Geyser Peak</td>
<td>Alexander Valley, 2003</td>
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Felix's Sangria

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<td>½ Pitcher</td>
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### CHAMPAGNES AND SPARKLING WINES

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<tr>
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<tbody>
<tr>
<td>Dom Perignon</td>
<td>France, 1998</td>
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<tr>
<td>Codorniu Cava</td>
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<tr>
<td>Perrier Jouet, Flower Bottle</td>
<td>1996, Reims</td>
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<tr>
<td>Perrier Jouet, Grand Brut, N.V. Half Bottle</td>
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<td>Perrier Jouet, Grand Brut, N.V. Full Bottle</td>
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<td>Pommery, Brut Royale</td>
<td>Reims, France, NV</td>
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<td>Louis Roederer, “Cristal,” France</td>
<td>1999</td>
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<td>Veuve Clicquot, Yellow Label</td>
<td>Brut, Reims</td>
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<td>Albarino, Bodegas Laxas</td>
<td>Rias Baixas, 2004</td>
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<td>Albarino, Pazo Pondal</td>
<td>Rias Baixas, 2002</td>
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<td>Basa</td>
<td>Sauvignon Blanc, 2004</td>
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<tr>
<td>Bodegas Ochoa Viura/Chardonnay</td>
<td>Navarra, 2004</td>
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<td>Naia</td>
<td>2004</td>
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<tr>
<td>Odysseus White Garnacha</td>
<td>Priorat, 2004</td>
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<tr>
<td>Torres, “Gran Vina Sol” Penedes</td>
<td>2001</td>
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<tr>
<td>Torres, “Green Label” Fransola</td>
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<td>Verdejo, Aura, Rueda</td>
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<td>Verdejo, Aura, Rueda</td>
<td>2003</td>
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**The Wine Spectator Award of Excellence**

CALIFORNIA WHITE

Vineyard and Year
Chardonnay, Far Niente, Napa Valley, 2004
Chardonnay, Jordan, Russian River Valley, 2004
Chardonnay, Kistler, Sonoma Coast, 2004
Chardonnay, Clos Du Bois, “Calcaire Vineyard,” Sonoma, 2005
Chardonnay, Cuaison, Cameros, 2005,
Chardonnay, Mondavi, Napa Valley, 2005
Chardonnay, Sanford, Santa Barbara, 2005
Chardonnay, Simi Reserve, Sonoma, 2005,
Chardonnay, Stags’ Leap Winery, Napa Valley, 2005
Chardonnay, St. Clement “Abbott’s Vineyard”, Napa, 2005
Chardonnay, Trincher, Vista Montone , Unfiltered, 2005
Chardonnay, Vine Cliff, Napa Valley, 2005
Chardonnay, Wente, “Riva Ranch”, Arroya Secco, 2005
Fume Blanc, Dry Creek, “DCV 3 Estate”, Sonoma, 2005
Fume Blanc, Ferrari-Carano, Alexander Valley, 2005
Sauvignon Blanc, Beringer, Napa Valley, 2005
Sauvignon Blanc, Geyser Peak, Sonoma, 2004
Sauvignon Blanc, Hanna, Russian River Valley, 2005
Sauvignon Blanc, Vineo, Napa Valley, 2005
Whiteblend, Conundrum, 2004

ITALIAN WHITE

Gavi, La Scolca, 2004
Gavi, La Scolca, “Black Label”, 2004
Pinot Grigio, Jeremmann, 2001
Pinot Grigio, Ca”Montivi L”Aristocratico, 2005
Pinot Grigio, Santa Margherita, 2004

ITALIAN RED

Amarone, Bertani, 1964
Amarone, Bertani, 1998
Chianti Classico, Gabbiano, 2000
Chianti Classico, Riserva-Ducale,”Gold Label” Ruffino, 2001

AUSTRALIAN / NEW ZEALAND

Vineyard and Year
Cabernet/ Merlot, Greg Norman, Limestone Coast, 2000
Chardonnay, Annie’s Lane, Claire Valley, 2002
Riesling, Wolf Blass “Gold Label,” Southeast Australia, 2001
Sauvignon Blanc, Matua, New Zealand, 2005
Shiraz, Wolf Blass “President Select,” South Australia, 2000

SPANISH RED

Allende, Estate, Rioja, 2003
Borsao, Crianza, 2002
BurgosSeleccionada, Navarra, 2002
Campo Viejo, Gran Reserva, Rioja, 1998
Chivite Reserva, Navarra, 2001
Codice, Rioja, 2003
El Coto, Crianza, Rioja, 2002
El Puntido, Rioja, 2002
Faustino I, Gran Reserva, Rioja, 1995
Faustino V, Reserva, 1998
Finca Valpiedra, Reserva, Rioja, 1999
Galena, Priorat, 2002,
Gran Feudo, Navarra, 2002
Juan Gil, Monastrell, Jumilla, 2003
La Vicanlada, Reserva, 1999
Marques De Riscal, Reserva, Rioja, 2000
Montecillo, Crianza, Rioja, 1998
Montecillo, Reserva, Rioja, 2000
Morlanda, Priorat, Crianca, 2001
Muga, Prado Enea - Gran Reserva, Rioja, 1995
Muga, Reserva,”Seleccion Especial” Rioja, 2000
Muga, Reserva,”Unfiltered” Rioja, 2000
Raimat, Cabernet Sauvignon, 1999
Rotllan Torro Priorat Reserva, 2000
Sangre de Toro, Torres, Penedes, 2002
Senorio DeL Cid, Osborne, Crianza, 2000
Chianti Classico, Riserva-Ducale, “Tan Label”, Ruffino, 2002
Coldisole Rosso di Montalcino, 2000
Coldisole Brunello di Montalcino, 1999

Tarsus Vendimia, Seleccionada, Ribero del Duero, 1999
Torres, “Gran Coronas” Reserva, Penedes, 1999
Tres Picos, Garnacha, 2003
Vina Mayor, Reserva, Ribera Del Duero, 2000
Vina Mayor, Gran Reserva, Ribera Del Duero, 1996
**CALIFORNIA REDS**

**Vineyard and Year**
- Cabernet Sauvignon, Charles Krug, Napa Valley, 2003
- Cabernet Sauvignon, Chateau Souv, Dry Creek Valley, 2001
- Cabernet Sauvignon, Clos Dubois “Briarcrest”, 2003
- Cabernet Sauvignon, Clos Du Bois, “Marlstone,” 2002
- Cabernet Sauvignon, Faust, Napa Valley, 2002
- Cabernet Sauvignon, Ferrari Carano, Alexander Valley, 2003
- Cabernet Sauvignon, Franciscan, Napa Valley, 2003
- Cabernet Sauvignon, Jordan, Alexander Valley, 2002
- Cabernet Sauvignon, Kunde Estates, 2000
- Cabernet Sauvignon, Robert Mondavi, Napa Valley, 2003
- Cabernet Sauvignon, Rodney Strong, Alex. Valley, 2001
- Cabernet Sauvignon, Simi, Napa, 2003
- Cabernet Sauvignon, Stags’ Leap Winery, Napa, 2002
- Cabernet Sauvignon, Trinchero, “Main Street” Reserve, 2003
- Cabernet Sauvignon, Mt. Veeder, Napa Valley, 2003
- Meritage, Trinchero, Marcos Reserve, Napa Valley, 2004
- Meritage, Vinoce, Mt. Veeder, Napa Valley, 2002
- Merlot, Artesa, Napa, 2000
- Merlot, Dry Creek, Alexander Valley, 2002
- Merlot, Chateau Souverain, Alexander Valley, 2002
- Merlot, Chateau St. Jean, Sonoma, 2002
- Merlot, Chateau St. Michelle, “Canoe Ridge” Wash 2002
- Merlot, Clos Du Bois, Sonoma, 2003
- Merlot, Ferrari Carano, Alexander Valley, 2003
- Merlot, Francis Coppola, Diamond Series, 2003
- Merlot, Geyser Peak, Sonoma, 2002
- Merlot, Markham, Napa Valley, 2003
- Merlot, Stags’ Leap Winery, Stag’s Leap District, 2002
- Merlot, Trinchero, “Chicken Ranch” Rutherford, 2002
- Pinot Noir, Beringer, Stanley Ranch, Napa Valley, 1999
- Pinot Noir, Rodney Strong, Russian River Valley, 2003
- Pinot Noir, Trinchero, “Vista Montone”, Napa Valley, 2005
- Pinot Noir, Francis Coppola, Diamond Collection, 2004
- Pinot Noir, Mueller,” Emily’s Cuvee,” Russian River, 2002

**ESPECIAL RESERVA – CALIFORNIA RED**

**Vineyard and Year**
- Cabernet Franc, Beringer, Howell Mountain, Napa, 1997
- Cabernet Franc, Ch. St. Jean Estate Vineyard Sonoma, 1997
- Cabernet Reserve, Whitehall, Napa Valley, 2000
- Cabernet Sauvignon, A. Rafafelli, Dry Creek Valley, 2002
- Cabernet Sauvignon, Andrew Geoffrey, Napa, 2002
- Cabernet Sauvignon, Beringer; “Private Reserve”, Napa 2000
- Cabernet Sauvignon, Beringer; “Private Reserve”, Napa 2002
- Cabernet Sauvignon, Private Reserve Beringer, Napa, 1997
- Cabernet Sauvignon, Far Niente, Napa Valley, 1999
- Cabernet Sauvignon, Haywood, Sonoma, 1987
- Cabernet Sauvignon, Jordan, 1992 Magnum
- Cabernet Sauvignon, Beringer, Montagia, Napa Valley, 2000
- Ilona, Howell Mountain, Napa Valley, 1999
- Insignia, Joseph Phelps, Napa Valley, 2002
- Insignia, Joseph Phelps, Napa Valley, 2002 Magnum
- Meritage, Flora Springs; “Trilogy” Napa, 2002
- Meritage, Col Solare, Washington, 1998
- Merlot, Duckhorn, Napa, 2003
- Merlot, Markam, Napa, 1998 Magnum
- Merlot, Joseph Phelps, Napa Valley, 1997
- Merlot, Northstar, 1999
- Opus-One, Mondavi-Rothschild, Napa, 2000
- Symmetry, Alexander Valley, 1999
- Zinfandel, A. Rafanelli, Dry Creek Valley, 1999
- Zinfandel, Castle Rock, Sonoma, 1997
- Zinfandel, Edizione Pennino, Napa, 1999
Pinot Noir, Seasmoke, Santa Rita Hills, 2004
Pinot Noir, Etude “Heirloom”, Cameros, 2002
Petite Syrah, Stags’ Leap Winery, 2001
Syrah, Deerfield Ranch, Sonoma, 2000
Zinfandel, Beringer, Clear Lake, Napa, 1999
Zinfandel, Cellar 78, North Coast, 2000
Zinfandel, Chateau Souverain, Dry Creek Valley, 2000
Zinfandel, Terra d’oro, Deaver Vineyard Old Vines, 2001
ESPECIAL RESERVA – SPAIN - TINTO

Vineyard and Year
Alion, Bodegas Y Vinedos, Ribera Del Duero, 2002
Alidis, Expresion, Ribera Del Duero, 2003
Amadis, Rotllan Torra, D.O.Q. Priorat, 2002
Faustino I Gran Reserva, Rioja, 1964
Faustino I Gran Reserva, Rioja, 1970
Faustino I Gran Reserva, Rioja, 1982
Glorioso Gran Reserva, Rioja, 1978
Hiru 3, Racimos, Bodegas Luis Canas, 2002
Jean Leon, Cabernet Sauvignon Gran Reserva, 1979
Les Ones Priorat, 2002
Marques de Caceres Reserva, Rioja, 1994
Marques De Riscal, “Baron de Chirel” 1996
Montecillo, Gran Reserva, Selection Especial, Rioja, 1981
Montecillo, Gran Reserva, Selection Especial, Rioja, 1982
Montecillo, Gran Reserva, Selection Especial, Rioja, 1985
Montecillo, Gran Reserva, Selection Especial, Rioja, 1991
Muga, Gran Reserva, Rioja, 1989 Magnum
Muga, Reserva, Rioja, 1996
Muga, Reserva Selección Especial, 1994
Nvmanthia, Eguren, D.O. Toro, 2004
Pesquera, Ribera Del Duero, 1997 / 1999
Primus, Veramonte, Chile, 1999
Sena, Mondavi, Chile, 1998
Torre Muga Reserva Especial, Rioja, 1995
Torres Gran Coronas, Reserva, Penedes, 1995
Vega Sicilia, “Unico” Ribera Del Duero, 1975
Vega Sicilia, “Unico” Ribera Del Duero, 1987
Vina Tondonia, Gran Reserva, 1981
Vina Valoria, Cosecha, 1968
Vitis Terrarum, Tempranillo, 2001
Zacarias De Bivlan, Reserva, Rioja, 1994

Your Hosts
Joseph Esposito & Sallie Rembisz

The Wine Spectator Award of Excellence

Executive Chef
Israel Fuentes

Chef/Owner
Joseph Esposito

Servers
Felix Fuentes, Pepe Portugal, Aldo D’Amrosio, Tim Lamb, and
Juan Gonzalez

Wine Consultants
Mindy Wierzbicki & Rick Wierzbicki