

AN ALL AMERICAN WINE LIST

As with our food, the Plaza Café's wine policy is a simple one; we try to support and promote the finest of American viticulture. Each wine on the list has a special, interesting quality or character and there is a selection to compliment every dish we serve.

For those who wish to order by the glass, the Plaza Cafe employs a state-of-the-art wine preservation system which ensures that each glass we serve is of the same quality and freshness as that of a freshly opened bottle.

If you have questions, Chef Gulija always welcomes the opportunity to discuss the list or to make suggestions.

SELECTIONS BY THE GLASS:

WHITES & SPARKLING:

Gruet 'Method Champenoise' Sparkling Wine NV (Albuquerque, NM)	10.
Bonny Doon 'Pacific Rim' Riesling 2005 (WA, CA, & Germany)	8.
Pomelo Sauvignon Blanc 2005 <i>by Mason Cellars</i> (Lake County, CA)	9.
Navarro Gewurztraminer 2005 (CA)	12.
Pellegrini Vineyards Chardonnay 2005 (North Fork, L.I. NY)	10.
Grayson Cellars Chardonnay 2005 (Sonoma, CA)	9.
Syncline Viognier 2005 (Columbia Valley, WA)	15.

REDS & ROSE:

Lucy Rose of Pinot Noir <i>by Gary Pisoni</i> 2005 (Santa Lucia Highlands, CA)	10.
Macari Merlot 2003 (North Fork, L.I. NY)	9.
Poppy Pinot Noir 2005 (Monterey, CA)	13.
Van Ruiten 'Old Vine' Zinfandel 2002 (Lodi, CA)	12.
Copain 'L'hiver' Syrah 2005 (Mendocino, CA)	13.
Powers Cabernet Sauvignon 2003 (Columbia Valley, WA)	11.

FEATURED WINE:

Tablas Creek Vineyard Roussanne 2004 (Paso Robles, CA)	15.
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One of the very interesting wines of our recent Vintner Dinner with Mr. Robert Haas of Tablas Creek was this traditional grape varietal of the Rhone Valley. This wine has no influence of oak and has rich notes of honey and pear. Just a great food wine.