OUR 2014 DINING GUIDE: 3,700+ RESTAURANTS FOR WINE LOVERS

Wine Spectator www.winespectator.com

Eric Ripert

ERIC RIPERT

NEW YORK'S SEAFOOD MASTER

AUSTRALIA: CABERNET COMES INTO FOCUS

PERFECT MATCH: LAMB CHOPS WITH AUSSIE SYRAH

MORE THAN 650 WINES REVIEWED

OF 2014

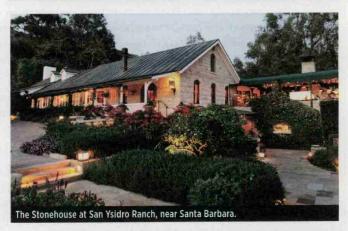
FROM CONCISE TO EPIC,
3,748 RESTAURANT
WINE LISTS EARN
WINE SPECTATOR AWARDS

BY GILLIAN SCIARETTA

GRAND AWARD HONOR ROLL 9
2014 AWARDS ANALYSIS 68
NEW GRAND AWARD PROFILES 75
DIRECTORY BY STATE & COUNTRY 85



Wine director Troy Smith of Studio, in Laguna Beach, Calif.





THE 2014 RESTAURANT AWARDS

IN THE 70 PAGES THAT FOLLOW. YOU'LL FIND LISTINGS FOR ALL THE RESTAURANTS THAT EARNED A WINE SPECTATOR AWARD FOR THEIR WINE PROGRAM IN 2014. WE HOPE YOU'LL GIVE THEM A TRY.

87 UNITED STATES • 139 INTERNATIONAL

ABOUT THE AWARD LEVELS To qualify for an award, a wine list must present complete, accurate information, including vintages and appellations for all selections. Complete producer names and correct spellings are mandatory, and the overall presentation of the list is also considered. Lists that meet these requirements are judged for one of our three awards.

? AWARD OF EXCELLENCE

2,791 winners

Our basic award, for lists that offer a well-chosen selection of quality producers, along with a thematic match to the menu in both price and style. Typically these lists offer at least 90 selections.

BEST OF AWARD OF EXCELLENCE 883 winners

Our second-tier award, created to give special recognition to restaurants that clearly exceed the requirements of the Award of Excellence; many are close to the Grand Award level. These lists display either vintage depth, with vertical offerings of several top producers from major regions, or excellent breadth spread over several winegrowing regions. These wine lists typically offer 400 or more selections, along with superior presentation; some offer more than 1,000 selections.

TIT GRAND AWARD

74 winners

Our highest award, given to restaurants that show an uncompromising, passionate devotion to the quality of their wine program. These restaurants typically offer 1,500 selections or more, and feature serious breadth of top producers, outstanding depth in mature vintages, a selection of large-format bottles, excellent harmony with the menu, and superior organization, presentation and wine service. Grand Award winners are denoted by red type in the listings.

HOW TO READ THE GUIDE In the following pages, abbreviated listings comprising location and basic contact information are given for Award of Excellence winners; listings for Best of Award of Excellence and Grand Award winners include more detailed information, such as the restaurant's wine strengths and type of cuisine. Below are explanations of the different categories of information given.

WINE DIRECTOR/SOMMELIER: This information, provided by the restaurant, indicates the people responsible for managing the wine list and assisting diners with their wine selections.

WINE STRENGTHS: Determined by our judges, this indicates the emphasis of the list, not all the regions from which wines are offered. Wine strengths are listed in descending order of prominence.

WINE SELECTIONS: This indicates the number of selections on the restaurant's list at the time the award was conferred. For Grand Award winners, this information is followed by the total number of bottles in the restaurant's inventory.

WINE PRICES: Determined by our judges, this describes the overall pricing of the wine list, taking into account both the general markup of wines offered and the number of wines at high and low price points. Inexpensive lists offer many bottles for less than \$50, while also exhibiting a below-normal markup (generally considered to be two to two-anda-half times the wholesale bottle price). These lists offer uncommon value, and the restaurants are indicated in green. Moderate lists employ the industry norm for markup, with a range of both less expensive and

WINESPECTATOR.COM

FREE ACCESS to the complete 2014 Dining Guide, with full listings for all of this year's 3,748 award-winning restaurants, is available in our Restaurant Search, at www.winespectator.com/restaurants, which allows users to select by location, award level, wine strengths, cuisine type and other criteria. WineSpectator.com members can also post their own personal ratings and share comments about the quality of their experience at these restaurants.

expensive offerings. Expensive lists offer wines priced with a greaterthan-normal markup, along with many selections for more than \$100 a bottle. Pricing is not a judging criterion, it is merely provided as a guide

CORKAGE: Provided by the restaurant, this figure reflects the corkage fee charged per bottle to customers. Corkage fees, which can range greatly, are typically charged per 750ml bottle; expect to pay more if you bring a magnum. Some restaurants do not permit diners to bring their own wine; others are prohibited by state or local regulations. Some readers report discrepancies between our listings and actual practices at the restaurants. If you plan to bring wine to a restaurant, always call ahead to confirm its corkage policy.

CUISINE TYPE AND MENU PRICES: Provided by the restaurant, these descriptors indicate the style of food served and the price range for dinner entrées, respectively. Restaurants that offer a prix fixe menu are indicated accordingly, with the price (or range of prices) per menu.

NOTE: Our awards program evaluates wine lists, not restaurants as a whole. While we assume that the level of food and service will be commensurate with the quality of the wine lists submitted by award winners, this unfortunately is not always true. We cannot visit every award-winning restaurant (although all Grand Award winners and many others are inspected by Wine Spectator editors), so we encourage you to alert us to disparities or disappointments. If you have comments regarding your experience at one of our award-winning restaurants, contact us at restaurantawards@ mshanken.com.

California

NORTH/OTHER CITIES

continued

FORBES MILL STEAKHOUSE

206 N. Santa Cruz Ave., Los Gatos; (408) 395-6434 Wine director Patrick Mullane Wine strengths California Wine selections 561 Wine prices Moderate Corkage \$20 Cuisine Steak house/seafood Menu prices \$28-\$82

THE FRENCH LAUNDRY

6640 Washington St., Yountville; (707) 944-2380 Wine director Dennis Kelly Sommeliers Aubrey Bailey, Erik Johnson, Bryan Lipa Wine strengths California,



Burgundy, Bordeaux, Rhône Wine selections 2,250 Number of bottles 17,500 Wine prices Expensive Corkage \$150 Cuisine American/French Menu prices Prix fixe \$295 Grand Award since 2007

FRIAR TUCK'S RESTAURANT

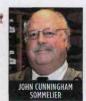
111 N. Pine St., Nevada City; (530) 265-9093 **GRANGE RESTAURANT & BAR**

Citizen Hotel, 926 J St., Sacramento; (916) 492-4450

GRASING'S

Sixth and Mission Streets, Carmel; (831) 624-6562 Wine strengths California Wine selections 1,000 Wine prices Moderate Corkage \$25 Cuisine Seafood/steak house Menu prices \$24-\$60

HENRY'S STEAKHOUSE Red Hawk Casino, 1 Red Hawk Parkway, Placerville; (530) 672-4137



HIGH STEAKS

Thunder Valley Casino and Resort, 1200 Athens Ave., Lincoln; (916) 408-7777

IL FORNAIO CUCINA ITALIANA The Pine Inn. Ocean Avenue at Monte Verde. Carmel; (831) 622-5100

IL FORNAIO CUCINA ITALIANA 223 Corte Madera Town Center, Corte Madera; (415) 927-4400

IL FORNAIO CUCINA ITALIANA 520 Cowper St., Palo Alto; (650) 853-3888

IL FORNAIO CUCINA ITALIANA 1179 Galleria Blvd., Roseville; (916) 788-1200

IL FORNAIO CUCINA ITALIANA Sainte Claire, 302 S. Market St., San Jose; (408) 271-3366

IL FORNAIO CUCINA ITALIANA 1430 Mount Diablo Blvd., Walnut Creek; (925) 296-0100

IL FORNO CLASSICO 2121 Golden Centre Lane, No. 10, Gold River; (916) 858-0651

▶JACKS RESTAURANT & LOUNGE 🧵 Portola Hotel and Spa, 2 Portola Plaza, Monterey; (831) 649-2698

4104 Lakeshore Blvd., South Lake Tahoe: (530) 600-3501

JOHN ASH & CO.

Vintners Inn. 4330 Barnes Road, Santa Rosa:

JOHN BENTLEY'S 2915 El Camino Real, Redwood City; (650) 365-7777

LA PASTAIA

233 W. Santa Clara St., San Jose; (408) 286-8686

ALA TOQUE The Westin Verasa Napa, 1314 McKinstry St., Napa; (707) 257 5157 Wine director

Richard Matuszczak Sommelier Zoe Hankins Wine strengths California, France Wine selection 1.850 Number of



bottles 23,418 Wine prices Expensive Corkage \$25 Cuisine French Menu prices Prix fixe \$74-\$135

Grand Award since 2014

LADERA GRILL 17305 Monterey Road, Morgan Hill; (408) 201-9200



LARK CREEK BLUE

378 Santana Row, San Jose; (408) 244-1244

LARK CREEK WALNUT CREEK 1360 Locust St., Walnut Creek; (925) 256-1234

LB STEAK

334 Santana Row, San Jose; (408) 244-1180

LEWMARNELS RESTAURANT Best Western Station House Inn. 901 Park Ave., South Lake Tahoe; (530) 542-1072

LONGBOARDS BAR & GRILL Plumas Pines Golf Resort, 402 Poplar Valley Road, Graeagle: (530) 836-1111

LUCY RESTAURANT & BAR Bardessono, 6526 Yount St., Yountville; (707) 204-6030

MADERA

Rosewood Sand Hill, 2825 Sand Hill Road, Menlo Park; (650) 561-1500 Wine director Paul Mekis Wine strengths California, Burgundy, Bordeaux Wine selections 1,930 Wine prices Expensive Corkage \$25 Cuisine Contemporary American Menu prices \$33-\$41

MANKAS STEAKHOUSE 2522 Mankas Corner Road, Fairfield; (707) 425-3207

MANRESA

320 Village Lane, Los Gatos; (408) 354-4330 Wine director Esteban Garibay Wine strengths California, France Wine selections 795 Wine prices Expensive Corkage \$75 Cuisine French/Catalan Menu prices Prix fixe

THE MELTING POT

125 F. Sir Francis Drake Blvd. Larkspur: (415) 461-6358

THE MELTING POT 814 15th St., Sacramento; (916) 443-2347

MENDOCINO HOTEL

& RESTAURANT Mendocino Hotel & Garden Suites, 45080 Main St., Mendocino; (707) 937-0511

MERITAGE AT THE CLAREMONT Claremont Hotel, Club & Spa, 41 Tunnel

Road, Berkeley; (450) 549-8510 MORIMOTO NAPA

610 Main St., Napa; (707) 252-1600

MURRAY CIRCLE

Cavallo Point, 602 Murray Circle, Fort Baker, Sausalito; (415) 339-4750 Wine director Jamie Harding Wine strengths California France, Italy, Spain Wine selections 2,238 Wine prices Moderate Corkage \$25 Cuisine Regional Menu prices \$24-\$34

NAPKINS BAR + GRILL

1001 Second St., Napa; (707) 927-5333

1425 First St., Napa; (707) 252-1022 Wine director Daniel McCullough Wine strengths Italy, California Wine selections 793 Wine prices Moderate Corkage \$15 Cuisine Italian Menu prices \$24-\$29

OLD FISHERMAN'S GROTTO

39 Old Fisherman's Wharf, Monterey; (831) 375-4604



DOLIVE AND VINE

14301 Arnold Drive, Glen Ellen; (707) 996-9152

PACIFIC'S EDGE

Hyatt Carmel Highlands, 120 Highlands Drive, Carmel; (831) 622-5445 Wine director Paul Fried Wine strengths California, Burgundy, Italy Wine selections 975 Wine prices Moderate Corkage \$40 Cuisine Californian Menu prices \$24-\$58

PAOLO'S

333 W. San Carlos St., San Jose; (408) 294-2558 Wine director Jalil Samavarchian Wine strengths California, Italy, Bordeaux Wine selections 450 Wine prices Moderate Corkage \$20 Cuisine Contemporary Italian Menu prices \$18-\$35

THE PARK BISTRO & BAR Lafayette Park Hotel & Spa. 3287 Mount Diablo Blvd., Lafayette; (925) 283-7108



PÈPPOLI

The Inn at Spanish Bay Resort, 2700 17 Mile Drive, Pebble Beach; (831) 647-7490 Wine director Wendy Heilmann Wine strengths California, Burgundy, Bordeaux, Italy Wine selections 1,000 Wine prices Moderate Corkage \$35 Cuisine Italian Menu prices \$20-\$47

PILOTHOUSE RESTAURANT Delta King Hotel, 1000 Front St., Sacramento; (916) 441-4440

THE PLUMED HORSE

14555 Big Basin Way, Saratoga; (408) 867-4711 Wine director Jeffrey Perisho Wine strengths Champagne, Burgundy, Bordeaux, California, Madeira Wine selections 2,100 Wine prices Expensive Corkage \$35 Cuisine Californian Menu prices \$36-\$55

PLUMPJACK CAFÉ

Squaw Valley Inn, 1920 Squaw Valley Road, Olympic Valley; (530) 583-1578 Wine director Peter Fain Wine strengths California, France Wine selections 600 Wine prices Moderate Corkage \$20 Cuisine Contemporary American Menu prices

POGGIO TRATTORIA Casa Madrona Hotel & Spa, 777 Bridgew

587 S. St. Helena Highway, St. Helena (707) 967-0550 Sommeliers Scott Brenner, Kelli White, Angela Stem Wine strengths California Wine selections 1,300 Wine prices Moderate Corkage \$25 Cuisine Steak house Menu prices \$25-\$90

1522 N. Main St., Walnut Creek; (925) 935-7780 Wine director John Rittmaster Wine strengths California, France, Italy, Germany, Australia Wine selections 1,100 Wine prices Moderate Corkage \$25 Cuisine Italian Menu prices \$18-\$42

III Grand Award New Winner

II Best of Award of Excellence

Award of Excellence

▲ Upgrade

Restaurants in GREEN feature inexpensive wine pricing