

Turkey	2004 Brassfield Monte Sereno Zinfandel	High Valley, California	Zin is absolutely new world fruit	\$15
	2006 Château Thivin	Côte de Brouilly, France	Break old world rules with Beaujolais	\$30
	2006 Casa Torres Pinot Noir	Santa Barbara, California	Burgundy and wild game pair well	\$33
	2002 J.L. Vergnon Blanc de Blancs "Mesnil" Grand Cru "Confidence" Brut Nature	Champagne, France	Champagne anytime	\$79
Lamb	Paso A Paso Tempranillo	Jumilla, Spain		\$11
	2007 Beckmen Cuvée Le Bec Rhône blend	Santa Ynez Valley, California		\$19
	2006 Bernard Baudry Le Clos Guillot	Chinon, Loire Valley, France		\$23
	1999 John Kerr Bien Nacido Syrah	Santa Maria Valley, California		\$29
	Fine mature red wines and their nuances work great with the gamey complexity of lamb.			
Tamales	2008 Mount Nelson Sauvignon Blanc	Marlborough, New Zealand		\$16
	2008 Calzada Ridge, Viognier	Santa Ynez Valley, California		\$20
	2007 Foxen Chardonnay Block UU Bien Nacido Vineyard	Santa Maria Valley, California		\$35
	The spice of the ingredients and sweet taste and delicate texture of lobster meat pair well with a fresh chilled white wine that won't overpower but rather cools the overloaded taste buds from the spice sensation. Southern hemisphere meets Latin California.			
Brisket	2008 Astica Malbec	Cuyo, Argentina	Big meat meets big wine in Malbec	\$7
	2007 Woodstock Ridge Sangiovese	Santa Ynez Valley, California	New world Cal-Ital loves pot roast	\$16
	2005 Muga Rioja Tempranillo	Rioja, Spain	Old world depth of character: Rioja, meet roast	\$30
	2004 Twomey Merlot	Napa Valley, California	Merlot with purity of fruit and spice	\$67