

ARTISANAL

FROMAGERIE BISTRO WINE BAR

SUNDAY WINE SOCIAL

*Join Us for Artisanal's Weekly Wine Social
on Sunday Evenings and Be Part of the Conversation.
All Our Wines Are 30 % Off.*

AMERICAN WINE FRONTIERS

WHITES

GRUET 'BEIGE LABEL' NV

New Mexico

\$11 glass / 44 bottle

CHARDONNAY PELLEGRINI 07

North Fork Long Island, NY

\$10 glass / 40 bottle

RIESLING 'INGLE VINEYARD' HERON HILL 06

Finger Lakes, NY

\$12 glass / 48 bottle

REDS

CAB. FRANC 'T23' LAMOREAUX LANDING 07

Finger Lakes, NY

\$14 glass / 56 bottle

MERLOT HELIX 06

Columbia Valley, WA

\$15 glass / 60 bottle

DESSERT

VIDAL BLANC LATE HARVEST HERON HILL 07

\$13 glass / 70 bottle (375 mL)

This November, Artisanal salutes the intrepid winemakers who work in America's wine frontiers, such as New Mexico, Washington State, and New York.

Gruet Beige Label, a sparkling Blanc des Noirs from New Mexico, is a great aperitif and partner for seafood and cheeses. Heron Hill Ingle Vineyard Riesling from Finger Lakes and Pellegrini Chardonnay from North Fork of Long Island are refreshing and balanced. Helix Merlot from Columbia Valley, WA is an elegant Bordeaux-style red that works beautifully with Cheddars, blue cheeses, and rich winter dishes.

Our Frontier Flight pairs some of these wines with adventurous cheeses. We especially recognize the wineries from our home state of New York, and Artisanal's second home in Washington State. Join us in celebrating the modern pioneers of the wine world this Thanksgiving season!

FRONTIER FLIGHT

*Flight Of 3 Cheeses...14.50 / *Cheeses with Paired Wines...29.50*

HOJA SANTA (Goat, TX)

*GRUET 'BEIGE LABEL' NV

FIORE SARDO (Sheep, Sardinia)

*RIESLING 'INGLE VINEYARD' HERON HILL 06

ROARING FORTIES BLUE (Cow, Tasmania)

*MERLOT HELIX 06

SERVED WITH HAZELNUT BRITTLE