

JULY, WHITE WINE MONTH

Dinner Pairing suggestions:

Save at least 10% on all Pairing Selections when ordering Entrée and Bottle

Selection 1: Sauvignon Blanc – Rutherford Ranch, Napa Valley, CA, 2015

Vibrant aromas of grapefruit, fig, lemongrass and mango leap from the glass. This wine delivers fresh flavors of grapefruit, fig and mango with crisp and clean acidity and long, a lingering finish.

By the glass – \$9

By the bottle – \$25

Jack's Amazing Scallops – \$26

Pairing selection: Jack's Amazing Scallops with bottle of Rutherford Ranch \$45 (Normal Price is \$51)

Selection 2: Chardonnay – Cline Cellars, Sonoma Coast, CA, 2014

This crisp, delicious and fruity wine is judiciously oaked, with just three months spent in 25% new oak. Malo is blocked, to keep the juicy fresh, citrus notes.

By the glass – \$10

By the bottle – \$29

Key West Cilantro Lime Chicken – \$19

Pairing selection: Key West Cilantro Lime Chicken Entree with bottle of Cline Cellars \$43 (Normal Price is \$48)

Selection 3: Pinot Grigio - Barone Fini, Valdadige, Italy, 2015

Soft, round fruit fill the mouth with ripe, juicy flavors. A long finish glides into flavors of ripe apples & lychee.

By the glass - \$8

By the bottle - \$21

Shrimp con Mojo: \$25

Pairing Selection: Shrimp con Mojo with bottle of Barone Fini - \$40 (Normal price is \$46)

Selection 4: La Marca Prosecco, Veneto, Italy

Fresh sparkling wine with a vibrant bouquet of apple, white peach and honeysuckle

By the glass - \$8

By the bottle - \$24

Paradise Salad - \$12

Pairing Selection: Refreshing Paradise Salad with a bottle of La Marca \$32 (Normal Price is \$36)

I enjoy a glass of wine every day for its health benefits. The other glasses are for my witty comebacks and flawless dance moves.