



FEBRUARY SPECIALS

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Have you tried our
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SPECIAL TEA

1.⁹⁵

LEMON LAVENDER

A unique organic black tea blend that combines the tart, zesty flavors of organic lemon myrtle with the complementary essence of organic lavender

APPETIZER

9.⁹⁵

TRUFFLED LOBSTER MAC 'N' CHEESE

Made to order... Our beloved truffle mac 'n' cheese is made even more decadent by chunks of lobster!

SOUP

Gluten Free

5.⁴⁵

INDIAN SPICED CHICKEN CHOWDER

Celery, onions, carrots, garlic, grilled chicken breast, potatoes, coconut milk, curry spices, roasted mushrooms, risotto, roasted corn, sriracha, scallions

SALAD

Gluten Free, Vegetarian

5.⁴⁵ | 9.⁹⁵

FARMERS SALAD

Mixed baby greens, sauteed green beans, crispy potatoes, local tomatoes, red onion, goat cheese, shaved toasted almonds, dijon vinaigrette

BISTRO

SANDWICH

17.⁹⁵

LOBSTER ROLL

Lobster claw meat tossed with fresh dill dressing, with lettuce, local tomato and fresh lemon, on a freshly baked garlic buttered bun, served with our housemade chips

PIZZA

Option: Gluten Free

10.⁹⁵ | 18.⁹⁵

ROMA

Marinara, prosciutto, fresh local tomatoes, house cheese blend, finished with balsamic reduction and fresh basil

PASTA

19.⁹⁵

SPICY LOBSTER RAVIOLI

Lobster tomato cream sauce, crushed red pepper, roasted mushrooms and fresh spinach, finished with shredded parmesan, fresh basil and fresh lemon

ENTRÉE

19.⁹⁵

STEAK FRITES WITH SAUTEED KALE

Housemade peppercorn sauce with sauteed mushrooms, accompanied by crispy potatoes and sauteed kale

DESSERT

5.⁹⁵

APPLE CRUMBLE PIE

warmed and accompanied by housemade vanilla whipped cream

dine-in customers

Welcome! Please order and pay at the counter, and we will bring your food out to you. Because preparation times vary, some items might come out faster than others. Our goal is to bring each item out as soon as it's ready. Thank you for dining with us!

appetizers & house specialties

premium wings	<i>please allow 15 minutes for preparation</i>	7. ⁹⁵
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six of the largest, freshest wings available, hand-breaded to order, tossed in our housemade apricot sriracha wing sauce, served with fresh celery and creamy gorgonzola dressing

rosemary garlic breadsticks and hummus	<i>vegetarian</i>	7. ⁹⁵
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freshly baked breadsticks, brushed with garlic butter and sprinkled with fresh rosemary and grated parmesan, served with hummus for dipping

truffle mac 'n' cheese	<i>vegetarian</i>	7. ⁹⁵
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12 ounces of rich, creamy heaven, made to order

soup

Made fresh from scratch daily. A seasonal soup option is also available.

roasted tomato bisque	<i>vegetarian</i>	<i>option: gluten free</i>	12oz 5. ⁴⁵	qt 15. ⁹⁵
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slow roasted local tomatoes simmered with garlic, onions and fresh basil, finished with housemade croutons

salads

*All dressings are served on the side, except for the Caprese. **Add a salad builder, and make it a meal!** Sliced **grilled chicken breast**, served chilled, \$2.95, sliced **grilled shrimp**, served chilled, \$3.95, **crispy chicken**, \$3.95, **grilled salmon** or **grilled steak**, \$8.95*

caesar	<i>vegetarian</i>	<i>options: gluten free, vegan</i>	half 5. ⁴⁵	full 8. ⁹⁵
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freshly chopped romaine, red onion, housemade croutons, freshly shredded parmesan, creamy caesar dressing

caprese (<i>cap • ray • say</i>)	<i>gluten free, vegetarian</i>	<i>option: vegan</i>	half 5. ⁴⁵	full 9. ⁹⁵
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baby arugula, local tomatoes, fresh mozzarella, avocado, red onion, candied walnuts, gorgonzola, extra virgin olive oil, balsamic reduction

classic	<i>gluten free, vegetarian</i>	<i>option: vegan</i>	half 5. ⁴⁵	full 9. ⁹⁵
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mixed baby greens, seasonal apple, local strawberries, grapes, candied walnuts, gorgonzola, balsamic vinaigrette

cobb	<i>gluten free</i>	<i>options: vegetarian, vegan</i>	half 5. ⁴⁵	full 8. ⁹⁵
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freshly chopped romaine, avocado, local tomatoes, gorgonzola, premium cherrywood smoked bacon, dijon vinaigrette

greek	<i>vegetarian</i>	<i>options: gluten free, vegan</i>	half 5. ⁴⁵	full 8. ⁹⁵
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freshly chopped romaine, local tomatoes, local cucumbers, kalamata olives, red onion, local red peppers, housemade croutons, feta, greek vinaigrette

house	<i>options: gluten free, vegan</i>	half 5. ⁴⁵	full 8. ⁹⁵
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freshly chopped romaine, local tomatoes, local cucumbers, local red peppers, red onion, premium cherrywood smoked bacon, housemade croutons, creamy gorgonzola dressing

spinach	<i>gluten free, vegetarian</i>	<i>option: vegan</i>	half 5. ⁴⁵	full 8. ⁹⁵
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fresh spinach, baby arugula, seasonal apple, golden raisins, montrachet goat cheese, toasted almonds, dijon vinaigrette

deli sandwiches

Served on your choice of a freshly baked focaccia roll or multigrain bread with our housemade russet potato chips. Substitute fresh fruit or orzo pasta salad for \$2.50.

bavarian	half 5. ⁴⁵	full 9. ⁴⁵
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all natural roast beef, premium cherrywood smoked bacon, lettuce, local tomatoes, spicy horseradish aioli

blt	half 5. ⁴⁵	full 9. ⁴⁵
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premium cherrywood smoked bacon, montrachet goat cheese, lettuce, local tomatoes, local orange blossom honey

cali	half 5. ⁴⁵	full 9. ⁴⁵
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roast turkey, premium cherrywood smoked bacon, lettuce, tomatoes, avocado, honey dijon

rustico	half 5. ⁴⁵	full 9. ⁴⁵
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sliced grilled chicken breast, prosciutto, local tomatoes, fresh mozzarella, fresh pesto, balsamic

soho	half 5. ⁴⁵	full 9. ⁴⁵
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roast turkey, lettuce, local tomatoes, housemade onion jam, herb aioli

veggie	<i>vegetarian</i>	half 5. ⁴⁵	full 9. ⁴⁵
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roasted mushrooms, local red peppers, local tomatoes, fresh mozzarella, fresh pesto, balsamic

bistro sandwiches

Served with our housemade russet potato chips. Substitute fresh fruit or orzo pasta salad for \$2.50. All burgers are grilled to a temperature of medium well only. We regret that we cannot accommodate requests for other temperatures.

backyard burger	11. ⁹⁵
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certified angus beef, thick-cut cherrywood smoked bacon, monterey jack, ketchup, lettuce, local tomato, red onion, challah bun

doormét burger	11. ⁹⁵
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certified angus beef, housemade onion jam, gorgonzola, thick-cut cherrywood smoked bacon, provolone, lettuce, local tomato, red onion, challah bun

grilled chicken club	11. ⁹⁵
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grilled chicken breast, thick-cut cherrywood smoked bacon, monterey jack, honey dijon, lettuce, local tomato, red onion, challah bun

grilled salmon sandwich	13. ⁹⁵
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cajun spices, horseradish aioli, lettuce, tomato, red onion, challah bun

meatball parm	9. ⁹⁵
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housemade meatballs, marinara, provolone, freshly shredded parmesan, freshly baked focaccia roll

kids menu

kids chicken tenders	<i>antibiotic free</i>	7. ⁹⁵
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with choice of housemade sauces: honey chipotle bbq or honey mustard

kids grilled cheese	5. ⁹⁵
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served with our housemade chips

kids linguine	<i>in butter sauce or red sauce</i>	4. ⁹⁵
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kids mac 'n' cheese	<i>same as adult size, without truffle oil</i>	6. ⁹⁵
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kids spaghetti & meatballs	6. ⁹⁵
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hand tossed pizzas

*Enjoy any of our pizzas on a 10" **gluten free** crust. (add \$3) Substitute **vegan cheese** on any of our pizzas. (add \$2)*

athens	<i>vegetarian</i>	<i>options: gluten free, vegan</i>	10" 10. ⁹⁵	16" 18. ⁹⁵
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pesto, house cheese blend, spinach, tomatoes, roasted peppers, feta, oregano

bbq	<i>options: gluten free, vegan</i>	10" 10. ⁹⁵	16" 18. ⁹⁵
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housemade bbq sauce, house cheese blend, chicken, bacon, roasted peppers

brooklyn	<i>options: gluten free, vegan</i>	10" 10. ⁹⁵	16" 19. ⁹⁵
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housemade marinara, house cheese blend, pepperoni, grilled italian sausage, cherrywood smoked bacon, roasted mushrooms, fresh oregano

cheese	<i>vegetarian</i>	<i>options: gluten free, vegan</i>	10" 8. ⁹⁵	16" 14. ⁹⁵
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housemade marinara, house cheese blend

fumoso	<i>options: gluten free, vegan</i>	10" 10. ⁹⁵	16" 18. ⁹⁵
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house cheese blend, caramelized onions, roasted mushrooms, premium cherrywood smoked bacon, gorgonzola, fresh oregano

quattro	<i>vegetarian</i>	<i>options: gluten free, vegan</i>	10" 10. ⁹⁵	16" 18. ⁹⁵
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mozzarella, freshly shredded parmesan, montrachet goat cheese, gorgonzola, fresh spinach, local tomatoes, fresh pesto, balsamic

salsiccia (<i>sol • see • cha</i>)	<i>options: gluten free, vegan</i>	10" 10. ⁹⁵	16" 18. ⁹⁵
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housemade marinara, house cheese blend, grilled italian sausage, roasted red peppers, caramelized onions, fresh oregano

spartan	<i>options: gluten free, vegan</i>	10" 11. ⁹⁵	16" 21. ⁹⁵
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fresh pesto, house cheese blend, shrimp, spinach, tomatoes, feta, oregano

fitness bowls

Available with your choice of: grilled bbq chicken, sesame citrus glazed grilled salmon, or roasted tomato chimichurri grilled steak. Vegan if prepared without meat.

brown rice	<i>gluten and dairy free</i>	<i>with chicken</i> 14. ⁹⁵	<i>with salmon</i> 16. ⁹⁵	<i>with steak</i> 16. ⁹⁵
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sauteed onions, garlic, peppers, brown rice and black beans, finished with fresh mango pico and fresh lemon

quinoa & kale	<i>gluten and dairy free</i>	<i>with chicken</i> 15. ⁹⁵	<i>with salmon</i> 17. ⁹⁵	<i>with steak</i> 17. ⁹⁵
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sauteed quinoa, kale, roasted tomatoes, red peppers, zucchini, and mushrooms, fresh herbs, finished with fresh mango pico and fresh lemon

pastas

marsala	<i>option: vegetarian</i>	15. ⁹⁵
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rigatoni, garlic, chicken, caramelized onions, spinach, parmesan, roasted mushroom marsala sauce

scampi	<i>options: vegetarian, vegan</i>	16. ⁹⁵
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linguine, garlic, shrimp, tomatoes, parmesan, lemon, classic scampi sauce

spaghetti & meatballs	<i>options: vegetarian, vegan</i>	14. ⁹⁵
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linguine, housemade meatballs, parmesan, basil, zesty marinara sauce

toscano	<i>option: vegetarian</i>	15. ⁹⁵
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rigatoni, garlic, grilled italian sausage, grilled chicken, roasted mushrooms, fresh spinach, freshly shredded parmesan, spicy tomato cream sauce

italian chicken classics

francesca *gluten free* 16.⁹⁵
 grilled rosemary chicken medallions topped with a roasted mushroom marsala sauce, sauteed with crispy potatoes and green beans

giacomo (*jah • ko • mo*) *gluten free* 16.⁹⁵
 grilled rosemary chicken medallions, oven-roasted tomatoes, spanish capers and roasted mushrooms sauteed in a lemon shallot butter sauce with crispy potatoes and green beans, finished with fresh basil, montrachet goat cheese, and fresh lemon

parmesan 16.⁹⁵
 hand-breaded all natural chicken medallions, prosciutto, melted provolone, freshly shredded parmesan, fresh basil, housemade marinara sauce, served over linguine

piccata 16.⁹⁵
 hand-breaded all natural chicken medallions, spanish capers, freshly shredded parmesan, fresh lemon, fresh basil, lemon shallot butter sauce, served over linguine

saltimbocca 16.⁹⁵
 hand-breaded all natural chicken medallions, prosciutto, melted provolone, freshly shredded parmesan, fresh basil, roasted mushroom marsala sauce, served over linguine

sides

fresh fruit side 3.⁹⁵ quart 14.⁹⁵
 fuji apples, local strawberries and red grapes, cut fresh to order

housemade potato chips side 2.⁰⁰ box 6.⁹⁵

orzo pasta salad side 3.⁹⁵ quart 14.⁹⁵
 local red peppers, red onion, garlic, roasted local corn, golden raisins, toasted almonds, fresh herbs, extra virgin olive oil, balsamic

desserts

cookies *baked fresh daily* per 1.⁰⁰ dozen 10.⁹⁵
 chocolate chip, oatmeal raisin, peanut butter or white chocolate macadamia nut

fountain drinks & other beverages

Fountain drinks are not available for delivery.

fountain drink 1.⁹⁵
freshly brewed iced tea *sweet or unsweet* 1.⁹⁵
freshly squeezed lemonade 2.⁹⁵

bottled beverages

coke, diet coke, sprite 20oz 2.⁵⁰ 2 Liter 5.⁹⁵
saratoga bottled water *still or sparkling* 12oz 2.⁵⁰

coffee & espresso

black coffee or espresso shot 2.⁰⁰
iced latte 2.⁹⁵

catering menu & family-size items

starters & hors d'oeuvres

breadsticks & hummus half platter (15) (*feeds 5-8*) 24.⁹⁵ full platter (30) (*feeds 10-15*) 49.⁹⁵

chicken tenders half pan (25) (*feeds 4-5*) 39.⁹⁵ full pan (50) (*feeds 8-10*) 69.⁹⁵

meatballs in marinara half pan (50) (*feeds 5-8*) 49.⁹⁵ full pan (100) (*feeds 10-16*) 99.⁹⁵

premium wings half pan (25) (*feeds 4-5*) 39.⁹⁵ full pan (50) (*feeds 8-10*) 69.⁹⁵

soups, salads & sandwiches

large container of soup 32oz (*feeds 3-4*) 15.⁹⁵

salad bowl half bowl (*feeds 3-5*) 26.⁹⁵ full bowl (*feeds 6-10*) 49.⁹⁵

sandwich platter half platter (*feeds 3-5*) 26.⁹⁵ full platter (*feeds 6-10*) 54.⁹⁵

half platter: up to 3 different types of deli sandwiches, cut into quarters
 full platter: up to 3 different types of deli sandwiches (2 of each type), cut into quarters

main courses

16" pizza (*feeds 3-4*) *See separate pizza section*

half pan (*feeds 5-8*) 59.⁹⁵ full pan (*feeds 10-16*) 109.⁹⁵

half pan (*feeds 5-8*) 59.⁹⁵ full pan (*feeds 10-16*) 119.⁹⁵

half pan (*feeds 5-8*) 59.⁹⁵ full pan (*feeds 10-16*) 119.⁹⁵

half pan (*feeds 5-8*) 59.⁹⁵ full pan (*feeds 10-16*) 119.⁹⁵

half pan (*feeds 5-8*) 64.⁹⁵ full pan (*feeds 10-16*) 129.⁹⁵

half pan (*feeds 5-8*) 64.⁹⁵ full pan (*feeds 10-16*) 129.⁹⁵

half pan (*feeds 5-8*) 59.⁹⁵ full pan (*feeds 10-16*) 109.⁹⁵

half pan: 10 4oz cutlets, served over linguine | full pan: 20 4oz cutlets, served over linguine

pasta pan half pan (*feeds 5-8*) 59.⁹⁵ full pan (*feeds 10-16*) 109.⁹⁵

sides

half pan (*feeds 8-10*) 24.⁹⁵ full pan (*feeds 16-20*) 44.⁹⁵

half bowl (*feeds 8-10*) 34.⁹⁵ full bowl (*feeds 16-20*) 59.⁹⁵

half bowl (*feeds 4-5*) 14.⁹⁵ full bowl (*feeds 8-10*) 29.⁹⁵

half bowl (*feeds 8-10*) 34.⁹⁵ full bowl (*feeds 16-20*) 59.⁹⁵

half pan (*feeds 8-10*) 29.⁹⁵ full pan (*feeds 16-20*) 59.⁹⁵

half pan (*feeds 8-10*) 59.⁹⁵ full pan (*feeds 16-20*) 109.⁹⁵

desserts

cookie box *dozen assorted* 10.⁹⁵

whole pie 36.⁹⁵

beverages

coke, diet coke, sprite 2 Liter 5.⁹⁵

gallon of freshly brewed iced tea *sweet, unsweet or special (add \$3)* 12.⁹⁵

gallon of freshly squeezed lemonade 19.⁹⁵

miscellaneous

ice *10 pound bag (serves 10-15)* 5.⁰⁰

paper goods *cups, plates, napkins and/or utensils, as needed* per person 0.⁵⁰

gift cards & sending food

There are times in life when we have too much on our plate, to worry about what's going to be on our plate! If a friend or loved one is going through a difficult time, send them the gift of a freshly prepared meal. Call or e-mail and let us know how we can help!



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33602, 33606, 33607, 33609, 33611, 33616, 33629

\$3 Fee, Minimum Order \$15, Recommended Minimum Gratuity \$5 (for orders under \$50) or 10%

33603, 33604, 33605, 33610, 33614, 33615, 33619, 33634

\$15 Fee, Minimum Order \$100, Required Minimum Gratuity \$15 (will be automatically added if less)

33508, 33509, 33510, 33511, 33612, 33613, 33617

33618, 33620, 33624, 33625, 33626, 33635, 33637

\$25 Fee, Minimum Order \$100, Required Minimum Gratuity \$25 (will be automatically added if less)

Our minimum recommended gratuity for all orders over \$50 is 10% of the order total

Hotel Delivery Policy: Credit Card Only

All delivery orders to hotels must be paid for with a credit card. Our standard 10% gratuity will be added for our driver.

Delivery Fees & Gratuity Policy

The delivery fee is a fixed cost based on the driving distance involved. It covers our costs to provide delivery service, and is not a gratuity for the driver. Our drivers rely on tips, so a gratuity for the driver is greatly appreciated. For customers that do not add a gratuity, or add a gratuity that is deemed to be egregious relative to the order total, we reserve the right to take action on behalf of our drivers, such as refusing to accept future orders, or requiring that a gratuity be added at the time any future orders are placed. In short, please take care of our drivers. All we ask is that they receive fair and reasonable consideration for the service they provide. Thank you!

If Planning To Eat Later . . .

Per food safety guidelines, customers planning to consume their food later should cool it to a temperature below 40°F within four hours of receiving their order.

Please Make Us Aware Of Any Food Allergies

Our kitchen contains known allergens such as tree nuts, dairy, soy, wheat, shellfish, etc. Please make us aware of any food allergies and we will do our best to accommodate you, however please be advised that we do not warrant and cannot guarantee that any of our menu items will be completely allergen-free when served.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

About Our Gluten Free Options

Our gluten free options are not intended for customers with Celiac's disease, those that are allergic to gluten or have a gluten intolerance. Rather, our gluten free options are intended for customers that are making a dietary choice to limit the amount of gluten they consume.

Because some of the ingredients we use in our kitchen contain gluten, please be aware that our gluten free items may contain traces of gluten.



WE DELIVER Beer & Wine



BEERS	2.95 per 12.95 six pack (mix and match)	Description	Type	Brewed In
Ballast Point Grapefruit Sculpin IPA		<i>Award-winning IPA with the tart freshness of grapefruit</i>	American India Pale Ale	San Diego, California
Cigar City Invasion Tropical Pale Ale		<i>A citrusy, tropical and low-alcohol session beer</i>	American Pale Ale	Tampa
Darwin Pirata Pils		<i>Crisp, easy drinking pilsner, a great pairing with food</i>	German-Style Pilsner	Bradenton, Florida
Founders Centennial IPA		<i>Used as a benchmark IPA by judges at beer competitions</i>	American India Pale Ale	Grand Rapids, Michigan
Funky Buddha Floridian		<i>Unfiltered, refreshing German-style wheat beer</i>	German-Style Hefeweizen	Oakland Park, Florida
Green Bench Sunshine City IPA		<i>Tremendous local IPA with intense tropical flavors</i>	American India Pale Ale	St. Petersburg, Florida
Proof Mango Wit		<i>Full bodied, creamy Belgian Wit brewed with mangoes</i>	Belgian-Style Witbier	Tallahassee, Florida
Southern Tier Nu Skool IPA		<i>Graduate to the next level of hop flavors, this IPA has it all</i>	American India Pale Ale	Lakewood, New York
Stella Artois		<i>Crisp, classic European lager loved the world over</i>	Pale Lager	Belgium
Victory Sour Monkey		<i>A tart and tangy twist on Victory's iconic tripel ale</i>	American Wild (Sour) Ale	Downingtown, Pennsylvania

WHITE WINES	22.95 per 59.95 three pack white sampler (choose three different white wines)	Varietal(s)	Provenance	Vintage
Jim Barry Watervale Riesling Clare Valley		Riesling	Australia	2016
<i>"This bright, fruit-powered wine offers hints of peach, tropical fruit and citrus, but there's also a compelling note of ginger that adds complexity to the nose and mouthwatering finish. Not surprising that this Riesling has won so many awards."</i>				
Loveblock Pinot Gris		Pinot Gris	New Zealand	2014
<i>"Delicate aromas of melon, green tea and lime yield to additional layers of pear and Turkish delight. The palate displays beautiful melon and tropical fruit sweetness, with lingering texture, mouthfeel and linear acidity."</i>				
Sclavus Robola		Robola	Greece	2014
<i>"An exceedingly mineral and high-toned white with a toffee aroma, a creamy mouthfeel, and some spritz that provides freshness. Hints of mountain herbs gradually arise from the palate, with wild oranges and toasted almonds on the finish."</i>				
The Roost Chardonnay Blue Heron Vineyard		Chardonnay	Mendocino County, California, USA	2012
<i>"A classic Burgundian style Chardonnay. Essence of lemon, baked apple and crème brulee aromas that are mirrored on the palate. Attractive and sophisticated, it finishes with a touch of toffee and nutmeg from barrel aging."</i>				
Weingut Frank Grüner Veltliner Reserve "Hoher Weg"		Grüner Veltliner	Austria	2015
<i>"A friendly, ripe and appetizing tone of yellow pear dominates the nose and palate of this wine. It's fluid in its flavors, with a yeasty edge that adds some texture and a touch of saltiness that lasts all the way through the finish."</i>				

RED WINES	26.95 per 69.95 three pack mixed sampler (choose three different red or white wines)	Varietal(s)	Provenance	Vintage
Becker Family Pinot Noir NEW		Pinot Noir	Germany	2013
<i>"Spicy and fresh on the palate with notes of candied strawberry, rose petals, baking spice, fresh soil and bright red cherry. A wine that punches way above its weight class, and a must for those who enjoy bright, lively Pinot Noirs."</i>				
Comte d'Aiguilhe		Merlot, Cabernet Franc	France	2015
<i>"Ripe, fragrant aromatics of violets and spring flowers. On the palate, waves of currant and plum preserves, with gorgeous notes of black raspberries and blue fruits. Power but opulence and finesse as well. A beautiful Côtes de Castillon."</i>				
Qupé Grenache Sawyer Lundquist Vineyard		Grenache	Edna Valley, California, USA	2012
<i>"Calling all cool climate Grenache fans! Aromas of lilies, violets, wild cherries and peppercorns, with a palate offering spicy exuberant fruit and great acidity. Full-bodied without being heavy, this is a deliciously fruity wine that goes down easy."</i>				
Silvio Grasso Barbera d'Alba		Barbera	Italy	2015
<i>"Intense aromas of red berries and black cherries. This darker, bolder expression of Barbera d'Alba offers tons of black cherry fruit and baking spices, with bright, fresh acidity. Dry, soft, and full-bodied, this is a delicious, versatile wine."</i>				