



Upgrade yourself...

AND YOUR WINE



SELECTIONS

SPARKLING

Veuve Clicquot Brut Yellow Label | **Champagne** | France | **140**

Moët & Chandon Brut Imperial | **Champagne** | France | **120**

Chandon Brut Classic | **Sparkling** | California | **65**

Marquis de la Tour Brut | **Sparkling** | France | **55**

WHITE

Cakebread Cellars **Chardonnay** | Napa California | **110**

Craggy Range **Sauvignon Blanc** | New Zealand | **56**

Cosme St. Chateau **Cotes Du Rhone Blanc** | France | **75**

Louis Jadot **White Burgundy** Chassagne-Montrachet Blanc | **190**

Michel Redde Sancerre **Sauvignon Blanc** | France | **95**

Paul Hobbs **Chardonnay** | California | **90**

Piattelli Vineyards Premium Reserve **Torrontes** | Argentina | **56**

Sonoma Cutrer **Chardonnay** | Russian River Valley California | **80**

Starmont **Chardonnay** | California Napa | **85**

Zenato **Pinot Grigio** | Italy | **57**

RED

Cakebread **Cabernet Sauvignon** | California Napa | **180**

Catena **Malbec** | Mendoza Argentina | **65**

Chateau Montelena **Cabernet Sauvignon** | Napa California | **160**

Chateau Mont Redon **Cotes Du Rhone** | **57**

Duckhorn Decoy **Cabernet** | Sonoma County California | **80**

Dutton Goldfield Dutton Ranch **Pinot Noir** | California Russian River Valley | **108**

Primusthe **Blend** | Colchagua Valley | Chile | **75**

Saldo Prisoner **Zinfandel** | Northern Coast California | **95**

Sequoia Grove **Cabernet Sauvignon** | California Napa | **97**

The Four Graces Willamette Valley **Pinot Noir** | Oregon | **90**

Trefethen Estate **Cabernet Sauvignon** | California Napa | **110**

Additional wines and pairings are available by the case; upon request

ENTRÉE PAIRINGS



The Four Graces Willamette Valley **Pinot Noir** | Oregon | **90**

Medium-bodied and swarming with aromas of Rainier Cherry, white pepper, and pine. The palate is juicy with flavors of espresso, cherry pie, and sweet sandalwood on the finish. This medium-bodied wine is well paired with the **Roasted Chicken Breast with Mushroom Duxelle, Truffle Polenta and Red Pepper Béchamel**. Score: 90



Starmont **Chardonnay** | Napa California | **85**

This Napa-side-of-Carneros Chardonnay is resplendent in crisp yet hearty aromas of apple, pear and flowery jasmine. On the finish is a hint of tarte tatin, a tiny seasoning of cinnamon and nutmeg on top. Well put-together, it offers electric acidity and enough rounded texture to pair magnificently with the **Sustainable Fish of the Season, Roasted Sweet Corn Risotto in Lobster Broth**. Score: 90



Saldo Prisoner **Zinfandel** | Northern Coast California | **95**

The wine displays a dark ruby color with bold aromas of blackberry, plum and clove. The entry is rich and full, with juicy acidity encircled in flavors of Mexican chocolate, cherry and vanilla extract. There is a voluptuous and persistent finish with smooth tannins. This rich wine pairs wonderfully with the **Grilled Filet of Beef with Roasted Crimini Mushrooms, Creamed Leeks and Rosemary Demi**. Score: 88



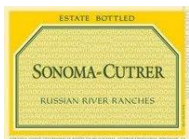
Dutton Goldfield **Pinot Noir** | California Russian River Valley | **108**

The wine shows black cherry fruit and nuances of strawberry, raspberry and nutmeg in the nose. In the mouth, the first impression is fresh berry fruit then the soft, broad tannins carry notes of cranberry, nutmeg and coriander through a lingering finish. Although lends to a broad range of pairings, it is best paired with the **Sautéed Chicken Breast with Herbed Orzo, Roasted Patty Pan and Whole Mustard Veloute**. Score: 94



Duckhorn Decoy **Cabernet** | Sonoma County California | **80**

A lush and appealing expression of Decoy Cabernet with alluring black cherry and raspberry jam aromas, as well as more subtle notes of nutmeg, spice and chocolate. On the palate, lovely layers of raspberry and plum are supported by excellent structure and seamlessly integrated oak. A spectacular compliment to the **“Duo” Braised Short Rib & Fish of the Season, Butternut Squash Puree with Pearl Onions and Bordelaise**. Score: 90



Sonoma Cutrer **Chardonnay** | Russian River Valley California | **80**

Aromas of Golden Delicious Apple, white peach, and nectarine are accented with nougat, honeydew, and brown sugar. Flavors of peach, apple and crème brulee meld with hints of butterscotch, caramel, warm pie crust, and baked apple. An outstanding compliment to the **Butternut Squash Gnocchi with Wilted Arugula, Jalapeno Brown Butter and Preserved Lemon**. Score: 87

DINNER BUFFET PAIRINGS



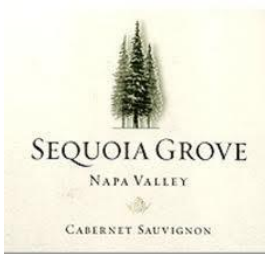
The following wines will pair well with any of the entrée selections and accompaniments of our **Dinner Buffet** menu.

PAUL HOBBS WINERY

Paul Hobbs **Chardonnay** | Russian River Valley California | **90**

Bold, plush, ripe and peachy with buttered toast character. The palate is full-bodied with complex yeast, buttery and stone fruit flavors. Finishes dry and clean.

Score: 90



Sequoia Grove **Cabernet Sauvignon** | California Napa | **97**

Dark red in color, this wine has notes of blackberry and mocha with hints of plum and sage. On the palate, the impeccably balanced wine is dark, fleshy and supple, with notes of espresso and bittersweet chocolate and a touch of black cherry on the finish.

Score: 93

swissôtel CHICAGO