

265 WINES RATED 90 POINTS OR HIGHER IN THIS ISSUE



# WINE ENTHUSIAST<sup>®</sup>

MAGAZINE

AUGUST 2011

*America's*

WEALTHY  
MISSIONARY  
COCKTAIL  
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# 100 Best

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*Wine Restaurants of 2011*

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**WINE ENTHUSIAST**  
MAGAZINE

*America's*

**100**  
*Best*

*Wine Restaurants  
of 2011*

**W**

hat makes a wine restaurant the best in the nation? Our list of the 100 Best Wine Restaurants of 2011 represents the best and the brightest in wine-focused hotspots across the country, hand-chosen by our team of editors and tasters for excellence in fine dining, visionary selections and of course, exceptional wine service. But it's not just a list of storied favorites. Our goal is to offer surprising discoveries too: those innovative, outstanding—even quirky—wine destinations that may have been overlooked and need to be on the radar of any wine lover. Add to that a few lively picks for spirits, saké and beer lovers, and you have the definitive dining-out guide for this year. Enjoy!

—The Editors of *Wine Enthusiast Magazine*  
with additional research by Janet Forman

PHOTO JOHN RUSSO

 Karen and Quinn Hatfield of  
Hatfield's, Los Angeles, CA



# America's 100 Best

Wine Restaurants  
of 2011

## SEATTLE

Canlis ▶

## WOODINVILLE

The Herbfarm



▲ Chef's Table

Washington

## PORTLAND

BEAST

Portland City Grill

Montana

▶ Rainbow Ranch Lodge, Big Sky

Oregon

## LAS VEGAS

Andre's

Aureole ▶

B&B Ristorante

L'Atelier de Joël Robuchon

and Joël Robuchon

Sage



Wyoming

## DENVER

Frasca Food and Wine

## ASPEN

▶ Montagna at the Little Nell

Nevada

Utah

Colorado

California

Arizona

▶ The Anasazi Restaurant,  
Santa Fe

▶ Deseo, Scottsdale

New Mexico

## BEVERLY HILLS

Culina

Cut by Wolfgang Puck ▶

Spago Beverly Hills

## CARMEL VALLEY

Marinus

## HEALDSBURG

Cyrus

## LOS ANGELES

Hatfield's

The Bazaar by José Andrés

WP24

## NAPA

La Toque

## OAKLAND

Commis

## RUTHERFORD

Auberge de Soleil

## SAN DIEGO

Addison at The Grand Del Mar

## SAN FRANCISCO

Gary Danko

Millennium Restaurant

Quince

RN74

The Slanted Door

Wayfare Tavern

## SANTA MONICA

Sonoma Wine Garden

Valentino's

## ST. HELENA

The Restaurant at Meadowood ▶

## YOUNTVILLE

étoile Restaurant

The French Laundry

Redd



Alaska

▶ Crush Wine Bistro and Cellar, Anchorage

## AUSTIN

▶ Lake Austin Spa Resor

## DALLAS

Al Biernat's

The Mansion Restaurant

Stephan Pyles

## HOUSTON

Pappas Bros. Steakhouse

Samba Grill



## Culina

Los Angeles, CA  
[culinarerestaurant.com](http://culinarerestaurant.com)

Culina features a live-action crudo bar, an exclusive olive oil blend, house-made pastas and modern Italian dining in an elegant garden setting on the terrace.

**Destination Bottles:**  
Abbazia di Novacella 2008 Kerner (Alto Adige)  
Danilo Thomain 2008 Enfer D'Arvier (Valle d'Aoste)  
Paolo Bea 2005 Pagliaro (Sagrantino di Montefalco)

Sommelier Brick Loomis' Italian-focused wine list highlights indigenous grapes, and many offerings are available by the carafe.

## A Voce

New York, NY  
[avocerestaurant.com](http://avocerestaurant.com)

Executive Chef Missy Robbins puts a contemporary twist on classic Italian specialties. Under her direction, A Voce Madison and A Voce Columbus each earned a prestigious Michelin star.

**Destination Bottles:**  
Cavallotto Bricco Boschis 2001 Vigna San Giuseppe Riserva (Barolo)  
Château d'Yquem 1900 Sauternes  
Bertani 1959 Amarone della Valpolicella

The cellar ranges from trophy bottles to carefully selected value wines, such as the 2007 Temuta Rappitalà from Sicily, listed at \$45.



Jesse Rodriguez



## Addison at The Grand Del Mar

San Diego, CA  
[addisondelmar.com](http://addisondelmar.com)

Addison presents contemporary French cuisine with a twist. Guests choose the dining format to be six or 10 courses (based on the availability of pristine ingredients). Patrons may opt to preview the menu upon arrival or decide to be surprised as the meal evolves. Wine pairings focus on a wide variety of grapes from a different country of the world per course.

**Destination Bottles:**  
Tarlant NV Oeuilly Brut (Champagne)  
Schloss Gobelsburg 2009 Allerheiligensteintung Grüner Veltliner (Austria)  
Kaizen 2008 Silacci Vineyard Pinot Noir (Monterey County)

There are 16 proprietary bottlings on the wine list, according to Wine Director Jesse Rodriguez, including the three above. Rodriguez himself crafted the Kaizen with Michael Saffidi and Emmanuel Kemiji, MS.

## B & B Ristorante

Las Vegas, NV  
[bandbristorante.com](http://bandbristorante.com)

Executive Chef Zach Allen creates Italian dishes with ingredients that take "the shortest distance from the ground to the plate." It's not only reflected in the fresh flavors and seasonality of the dishes, but the servers can tell you from what farm ingredients were sourced, and oftentimes the name of the farmer.

**Destination Bottles:**  
Angelo Gaja 1989 Sori Tildin (Barbaresco)  
Biondi-Santi 1997 Riserva (Brunello di Montalcino)  
Tenuta San Guido 1985 Sassicaia (Bolgheri)

The wine list represents most regions of Italy.