

# KULETO'S



## ITALIAN RESTAURANT

### KULETO'S PRIVATE DINING BAR & BEER LIST 2012

#### Full Bar Options

##### Ultra Premium Bar

Grey Goose Vodka  
Bombay Sapphire  
El Dorado Rum  
Don Julio Blanco Tequila  
Makers Mark Whiskey  
Organic Highland Scotch  
\$14 per drink

##### Premium Cocktails

Ketle One Vodka  
Tanqueray Gin  
Bacardi Rum  
Hornitos Tequila  
Bulleit Whiskey  
Jonny Walker Red  
\$12 per drink

*\$125 Bar Set Up Fee will apply to Full Bar*

#### Bottled Beer Options

Sierra Nevada Pale Ale  
Anchor Steam  
Heineken Beer  
Blue Moon  
\$7.00 Per Bottle

Bud  
Bud Light  
Amstel Light  
St Pauli Girl (non-alcoholic)  
\$6.00 per bottle

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ITALIAN RESTAURANT

## KULETO'S PRIVATE DINING WINE LIST 2012

### NAPA VALLEY REDS

#### Cabernet Sauvignon

**Conn Creek '07** 56  
*The nose begins with rich, dark fruit and subtle hints of chocolate and toasted oak.* **Bin #120**

**Mario Perelli Minetti '07** 58  
*Like a fresh baked chocolate berry pie, followed by hints of sweet baking spices cinnamon, clove and nutmeg rich with concentration*

**Frog's Leap '07** 96  
*Flavors of cassis, plum and black berries which are complemented by the essence of truffle, cedar and tobacco* **Bin #155**

#### Merlot

**Franciscan '07** 44  
*Rich, lively flavors of cherries, black berry and spice, with hints of toasted oak*

**Keenan '07** 57  
*Hints of tremendous richness and intensity as well as abundant notes of cocoa, wood spice, and red and black fruits* **Bin #217**

**Robert Sinskey '07** 72  
*Full bodied displaying flavors of cherries, blackberries and a hint of dried herb* **Bin #216**

## Zinfandel

**Neal '09** 45

*Aromas of raspberry liqueur, sweet vanilla oak and spices, the wine is full of cherry candy, pomegranate with hints of pepper* **Bin #320**

**Frog's Leap '08** 65

*Lush layers of wild raspberry with a touch of cinnamon and white pepper*  
**Bin #330**

## SONOMA VALLEY REDS

### Merlot

**Selby '07** 46

*Opulent yet elegant with dark cherry flavors, intense nutmeg and clove aromatics* **Bin #210**

### Pinot Noir

**Freestone, 'Fog Dog' '08** 71

*Harmonious aromas of black and red currants, sour cherries, black tea and nuances of Asian spices* **Bin #260**

## RUSSIAN RIVER RED

### Pinot Noir

**J Vineyard '08** 67

*A luxurious wine bursting with concentrated aromas of strawberries, cherries and blueberries* **Bin #255**

## NAPA VALLEY WHITES

### Chardonnay

**Monticello '09** 43

*Aromas of pears, apricot, figs vanilla and light butterscotch balanced by lightly toasted creamy oak tones* **Bin #623**

**Frog's Leap '09** 63  
*Vivid flavors of green apple, citrus and peach are delicately touched with hints of vanilla and toast.* **Bin #633**

## **Sauvignon Blanc**

**Mason '09** 36  
*Full and round in the mouth with crisp, bright acidity and flavors of grapefruit, fig and peach* **Bin #690**

**Frog's Leap '10** 43  
*Classic aromas of lemongrass, white flowers and subtle mineral notes connect to the flavors of grapefruit, lemon zest and white peaches* **Bin #700**

## **SONOMA VALLEY WHITE**

### **Chardonnay**

**Arrowood '09** 48  
*The palate is rich and velvety with lush tropical fruit flavors, hints of pear and bright acid notes that lead into a long and unhurried finish* **Bin #625**

## **RUSSIAN RIVER WHITES**

### **Chardonnay**

**Ferrari Carono, 'Tré Terre' '09** 56  
*Aromas of lychee, lemon, pear, green apple, peach mineral and fig. Flavors of nutmeg, brown sugar and oak spices linger on the finish*

### **Pinot Gris**

**J Vineyards '10** 40  
*Bright tropical fruit and delicate notes of pear, apple and honeysuckle*

## **ITALIAN REDS**

### **Chianti Classico**

**Rocca delle Macie, Tuscany '08** 44  
*Ruby red with dark aromas of black berry and ripe cherry mingle with seductive black liquorices* **Bin #350**

## **Rosso di Montalcino**

**Banfi, Tuscany '08**

**54**

*Rich with spicy strawberry aromas fading into rich flavors of wild black tart fruit*

**Bin #398**

## **ITALIAN WHITES**

### **Pinot Grigio**

**Montesor, Veneto '09**

**40**

*A classically crisp light bodied wine with citrus fruit and aromas of Cantaloupe*

**Santa Margherita, Alto Adige '09**

**59**

*Cascades of green apples and tart lemon zest finishing dry with hints of tropical fruit*

**Bin #560**

### **Verdicchio di Metalica**

**Cole Stefano, Marche '09**

**40**

*Aromas of Acacia and wild flowers linger crisp on the palate* **Bin #565**

## **SPARKLING AND CHAMPAGNES**

**Prosecco, Soligo, NV Veneto**

**46**

**Sparkling, Shramsberg, Blanc de Blanc, Napa Valley '06**

**74**

**Champagne, Veuve Cliquot, Ponsardin, Reims, NV Brut**

**116**



**VINTAGES SUBJECT TO CHANGE**  
**WINE DIRECTOR: RONALD SIRAGUSA**