OUR 2014 DINING GUIDE: 3,700+ RESTAURANTS FOR WINE LOVERS

Wine Spectator

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ERIC RIPERT
NEW YORK'S SEAFOOD MASTER

AUSTRALIA:
CABERNET COMES INTO FOCUS

PERFECT MATCH:
LAMB CHOPS WITH AUSSIE SYRAH

MORE THAN 650 WINES REVIEWED

AUG. 31, 2014
THE 2014 RESTAURANT AWARDS

IN THE 70 PAGES THAT FOLLOW, YOU'LL FIND LISTINGS FOR ALL THE RESTAURANTS THAT EARNED A WINE SPECTATOR AWARD FOR THEIR WINE PROGRAM IN 2014. WE HOPE YOU'LL GIVE THEM A TRY.

87 UNITED STATES • 139 INTERNATIONAL

ABOUT THE AWARD LEVELS

To qualify for an award, a wine list must present complete, accurate information, including vineyard and appellation for all selections. Complete producer names and correct spellings are mandatory, and the overall presentation of the list is also considered. Lists that meet these requirements are judged for one of our three awards.

AWARD OF EXCELLENCE 2,791 winners

Our basic award, for lists that offer a well-chosen selection of quality producers, along with a thematic match to the menu both in price and style. Typically these lists offer at least 90 selections.

BEST OF AWARD OF EXCELLENCE 883 winners

Our second-highest award, created to give special recognition to restaurants that clearly exceed the requirements of the Award of Excellence, many are close to the Grand Award level. These lists display either vintage depth, with vertical offerings of several top producers from major regions, or excellent breadth spread over several growing regions.

GRAND AWARD 74 winners

Our highest award, given to restaurants that show uncompromising, passionate devotion to the quality of their wine program. These restaurants typically offer 1,500 selections or more, and feature serious breadth of top producers, outstanding depth in mature vintages, a selection of large-format bottles, excellent harmony with the menu, and superior organization, presentation, and wine service. Grand Award winners are denoted by red type in the listings.

HOW TO READ THE GUIDE

In the following pages, abbreviated listings comprising location and basic contact information are given for Award of Excellence winners, listing for Best of Award of Excellence and Grand Award winners include more detailed information, such as the restaurant’s wine strengths and type of cuisine. Below are explanations of the different categories of information given.

WINE DIRECTOR/SOMMELIER: This information, provided by the restaurant, indicates the people responsible for managing the wine list and assisting diners with their wine selections.

WINE STRENGTHS: Determined by our judges, this indicates the emphasis of the list, not all the regions from which wines are offered. Wine strengths are listed in descending order of prominence.

WINE SELECTIONS: This indicates the number of selections on the restaurant’s list at the time the award was conferred. For Grand Award winners, this information is followed by the total number of bottles in the restaurant’s inventory.

WINE PRICES: Determined by our judges, this describes the overall pricing of the wine list, taking into account both the general markup of wines offered and the number of wines at high and low price points. Expensive lists offer many bottles for less than $50, while also exhibiting below-normal markup (generally considered to be two to two-and-a-half times the wholesale bottle price). These lists offer uncommon value, and the restaurants are indicated in green. Moderate lists employ the industry norm for markup, with a range of both less expensive and expensive offerings. Expensive lists offer wines priced with a greater-than-normal markup, along with many selections for more than $100 a bottle. Pricing is not a judging criterion, it is merely presented as a guide for the reader.

CORKAGE: Provided by the restaurant, this figure reflects the corkage fees charged per bottle to customers. Corkage fees, which can range greatly, are typically charged per 750ml bottle; expect to pay more if you bring a magnum. Some restaurants do not permit diners to bring their own wine; others are prohibited by state or local regulations. Some readers report discrepancies between our listings and actual practices at the restaurants, if you plan to bring wine to a restaurant, always call ahead to confirm its corkage policy.

CUISINE TYPE AND MENU PRICES: Provided by the restaurant, these descriptors indicate the style of food served and the price range for dinner entries, respectively. Restaurants that offer a prix fixe menu are indicated accordingly, with the price (or range of prices) per menu.

NOTE: Our awards program evaluates wine lists, not restaurants as a whole. While we assume that the level of food and service will be commensurate with the quality of the wine lists submitted by award winners, this unfortunately is not always true. We cannot visit every award-winning restaurant (although all Grand Award winners and many others are inspected by Wine Spectator editors), so we encourage you to alert us to disparities or disappointments. If you have comments regarding your experience at one of our award-winning restaurants, contact us at restaurantawards@mohonk.com.

WINESPECTATOR.COM

FREE ACCESS to the complete 2014 Dining Guide, with full listings for all of this year’s 3,748 award-winning restaurants, is available in our Restaurant Search, at www.winespectator.com/restaurants, which allows users to select by location, award level, wine strengths, cuisine type and other criteria. WineSpectator.com members can also post their own personal ratings and share comments about the quality of their experience at these restaurants.