OUR 2015 DINING GUIDE: 3,600+ Restaurants for Wine Lovers

Wine Spectator

THE WORLD'S GREATEST WINE LISTS

HERE'S WHERE TO DRINK WELL:
Award-winning restaurants in all 50 states and more than 75 countries

AUSTRALIA: WHAT TO BUY NOW

GIN'S NEW FLAVORS

ODD COUPLE: DELICIOUS CHEESE GELATO
THE 2015 RESTAURANT AWARDS

IN THE 60+ PAGES THAT FOLLOW, YOU'LL FIND LISTINGS FOR ALL THE RESTAURANTS THAT EARNED A WINE SPECTATOR AWARD FOR THEIR WINE PROGRAM IN 2015. WE HOPE YOU'LL GIVE THEM A TRY.

81 UNITED STATES • 129 INTERNATIONAL

ABOUT THE AWARD LEVELS

To qualify for an award, a wine list must present complete, accurate information, including vintages and appellations 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.

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

Best of Award of Excellence

Our second-tier 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 winegrowing regions.

These wine lists typically offer 400 or more selections, along with superior presentation; some offer more than 1,000 selections.

GRAND AWARD

Our highest award, given to restaurants that show an 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; listings 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 person 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. Inexpensive lists offer many bottles for less than $50, while also exhibiting a 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 provided as a guide for the reader.

CORKAGE: Provided by the restaurant, this figure reflects the corkage fee 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 entrées, 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. Although 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), 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@mshanken.com.
MASSACHUSETTS

GOLDEN TEMPLE
160 Beacon St., Brookline; (617) 277-9722

GRILL 23 & BAR
161 Berkeley St., Boston; (617) 542-2255

HARVEST
44 Brattle St., Cambridge; (617) 868-2255

LA FAMIGLIA GIORGIO
112 Salem St., Boston; (617) 267-6711

LEGAL SEA FOODS
100 Huntington Ave., Boston; (617) 266-7775

LEGAL SEA FOODS
255 State St., Boston; (617) 227-3115

LEGAL SEA FOODS
26 Park Plaza, Boston; (617) 426-4444

LEONARD'S
town, Santa Barbara, CA 93101

LUFKIN'S
5 Cambridge Center, Kendall Square, Cambridge; (617) 876-1800

LEGAL SEA FOODS
20 University Road, Cambridge; (617) 491-9400

LEGAL TEST KITCHEN
225 Northern Ave., Boston; (617) 330-7450

LUCCA BACK BAY
116 Huntington Ave., Boston; (617) 247-2400

LUCCA NORTHEAST
226 Harvard St., Boston; (617) 742-0200

MOO RESTAURANT
Fifteen Beacon, 15 Beacon St., Boston; (617) 679-8075

MOO RESTAURANT
1125 Northern Ave., Boston; (617) 330-7450

NEPTUNE OYSTER
63 North street, Cambridge; (617) 742-3474

THE PALM
1 International Place, Boston; (617) 662-2500

PAPA RAZZI
159 Newbury St., Boston; (617) 536-9200

POST 390
406 Stuart St., Boston; (617) 399-0015

RUTH'S CHRIS STEAK HOUSE
45 School St., Old City Hall, Boston; (617) 742-8400

SCAMPO
The Liberty Hotel, 16 Charles St., Boston; (617) 536-2100

SEASONS 52
290 Boylston St., Chestnut Hill; (617) 558-1152

SMITH & WOLLENS
Armory Castle, 101 Arlington St., Boston; (617) 423-1112

SMITH & WOLLENS
294 Congress St., Atlantic Wharf, Boston; (617) 689-2200

SORELINA
1 Huntington Ave., Boston; (617) 412-4600

uards, Washington, D.C.; (202) 347-2100

nique Italian menu prices $52-$147

The beverage selection is extensive, with an emphasis on wines from California, Italy, and France. Wine prices range from $50 to $250 per bottle.

The wine list includes many options that complement the restaurant's Italian-inspired cuisine. The selection of wines by the glass is also noteworthy, offering a variety of options for those who prefer to sample before committing to a larger bottle.