



FOR IMMEDIATE RELEASE
October 26, 2009
Contact: 206.669.0959 or
julie@portaliswines.com

SETTING THE BAR FOR WINE IN SEATTLE

PORTALIS WINE BAR EXPANDS MENU

Wine is our gig, but food increases the pleasure of the experience manifold and so by popular demand we've expanded our menu to include a larger selection of entrées. Chef Tracey Stoner has put together a seasonal, wine-friendly menu with about a third of the items rotating weekly. Examples of recent food & wine pairings include:

NEW YORK STRIP STEAK with marsala mushrooms & arugula, stilton, pickled red onion salad paired with Isenhower 2007 Cabernet Franc
food/wine \$16 / \$9.25

WIENERSCHNITZEL with warm German potato salad paired with Weingut Graf von Schönborn 2008 Sylvaner Kabinett
food/wine \$18 / \$9

SHEPHERD'S PIE with lamb, parsnip, carrot & peas topped with duchesse potato paired with Château Cardinal-Villemaurine 2004 Saint-Emilion Grand Cru
food/wine \$13.50 / \$9

MANILA CLAMS with bacon, caramelized onion & butter paired with Nessa 2008 Albariño
food/wine \$13 / \$7.75

The menu still has our **HOUSE FAVORITES** section with a rotating tart, gratin, cheese plate, charcuterie plate, salad, soup & more as well as desserts.

"When wine and food are well paired, it's a crazy-good experience", says Portalis owner & German native, Jens Strecker, "Stop by and check it out!"

Current menu available online: www.portaliswines.com

Portalis Wine Shop + Wine Bar features a wine shop with 450 notable world wines including an excellent selection from the Northwest, a cozy wine bar featuring a delicious, seasonal menu to pair with your choice of 45 wines by the glass, 30 artisan beers or a bottle from shop. Portalis is for people who are into great wine and delicious food and want a knowledgeable local wine merchant to use as a resource when making their wine selections.

#