



FOR IMMEDIATE RELEASE  
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## 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](http://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.

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