

ESTTA Tracking number: **ESTTA988747**

Filing date: **07/18/2019**

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE  
BEFORE THE TRADEMARK TRIAL AND APPEAL BOARD

Proceeding	91241804
Party	Plaintiff Jean Leon, S.L.
Correspondence Address	J SCOTT GERIEN DICKENSON PEATMAN & FOGARTY 1455 FIRST STREET, STE 301 NAPA, CA 94559 UNITED STATES tmltg@dpf-law.com, jdurand@dpf-law.com, jkilgore@dpf-law.com 707-252-7122
Submission	Plaintiff's Notice of Reliance
Filer's Name	Joy Durand
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Date	07/18/2019
Attachments	7 Exhs S Part 2 through V to Opposers Notice of Reliance.pdf(5546480 bytes ) 8 Exhs W through AA Part 1 to Opposers Notice of Reliance.pdf(5691630 bytes ) 9 Exhs AA Part 2 through FF Part 1 to Opposers Notice of Reliance.pdf(5700865 bytes ) 10 Exhs FF Part 2 through II Part 1 to Opposers Notice of Reliance.pdf(5631592 bytes ) 11 Exhs II Part 2 through MM Part 1 to Opposers Notice of Reliance.pdf(5647997 bytes ) 12 Exhs MM Part 2 through QQ to Opposers Notice of Reliance.pdf(2719760 bytes )



*Jean Leon, S.L. v. La Scala Restaurants Corp.*

Opposition No. 91241804

Opposer's Notice of Reliance

# **EXHIBIT S**

(PART 2)

Opposer Jean Leon, S.L.'s Notice of Reliance



# Firebirds Wood Fired Grill | Leesburg

Menu

us **Dinner**  
Viewing

: Dinner

Menu Taste the difference.

— Firebirds' 21-day aged  
Lunch

steaks, cut in-house, our  
Menu

hand-filleted sustainable  
(/menus

seafood, and hand-pattied,  
/lunch)

— USDA Choice burgers are

Kids grilled over a hardwood

Menu flame. Bold, natural flavors

(/menus also shine in our inspired

/kids- seasonal fare, chef-curated

menu) daily soups, freshly crafted

Firebirds shareables, and housemade

App sauces and dressings - all

Menu prepared in our 100%

(/seats kitchen.

/firebar).

Wine

Menu

(/menus

/wine).

Dessert **Shareables**





Menu

([/menus](#)) Perfect for sharing (serves

[/menus](#)  
[/dinner](#)

[/dinner](#)

**LOBSTER  
SPINACH  
QUESO**  
: Dinner

Menu Lobster, baby  
— spinach,  
Lunch tomatoes,

Menu pepper jack  
([/menus](#)) cheese, tortilla  
chips  
([/lunch](#)).

Kids

**RANCH  
RINGS**

([/menus](#)) Panko-breaded  
([/kids](#)) onions, roasted  
menu) garlic ranch

dressing  
**FIREB**

**AR®**

Menu

([/menus](#)) **SMOKED  
CHICKEN  
WINGS**  
([/firebar](#))

Wine Buffalo hot

Menu sauce, bleu

([/menus](#)) cheese, celery  
([/wine](#)).

Dessert

**JALAPEÑO  
DEVEILED  
EGGS**

Housemade  
candied bacon

**SEARED AHI  
TUNA\***

Mixed greens,  
San Saba Farms  
spiced pecans,  
spicy mustard  
sauce

**COCONUT  
SHRIMP**

Tortilla slaw,  
mango

haba​ero  
chutney





Menu **PHILLY  
CHEESESTE**

(/menu) **AK EGG  
ROLLS**

(/menu) **Thai chili and  
hot mustard**

(/menu) **sauce  
Viewing**

**: Dinner**

**Menu +**

Menu **Lunch**

(/menu) **Soups**

(/menu)

(/menu) **Made daily from a bounty of  
fresh ingredients.**

(/menu) **Kids**

(/menu) **Menu**

(/menu) **CLASSIC SALADS**

(/menu) **/kids-**

(/menu) **CHICKEN  
TORTILLA**

**CHEF'S  
DAILY SOUP**

(/menu) **SOUP  
FIREB**

(/menu) **AR®**

(/menu) **Menu**

(/menu)

(/menu) **Greens**

(/menu) **Wine**

(/menu) **Menu**

(/menu) **From hand-chopped greens**

(/menu) **wine-reipened tomatoes,**

(/menu) **Firebirds' salads are made-  
Dessert**





to-order from the freshest  
Menu ingredients, sourced locally  
(/menus when possible, and served  
with housemade dressings.

## Viewing SIGNATURE SALADS

: Dinner

### Menu COLORADO CHICKEN SALAD CHOPPED COBB SALAD

Menu Wood grilled  
(/menus chicken, mixed  
(/lunch), bleu  
cheese, San  
Kids Saba Farms  
Menu spiced pecans,  
(/menus cranberries,  
(/kids Granny Smith  
menu apples,  
FIREBERRY Raspberry  
ARIZONA Chipotle  
Menu vinaigrette  
(/menus  
(/firebar).

Menu

(/menus

(/firebar).

Wine

Menu

(/menus SEARED TUNA  
(/wine) SUPERFOODS SALAD\*

Dessert

GRILLED SALMON SALAD\*

Wood grilled





<u>Menu</u> Seared and (/menus <del>Menu</del> tuna served over a bed of spinach, organic ancient grains, cucumbers, avocado, grilled corn, edamame and radish, tossed with avocado green dressing Kids Menu (/menus GRILLED TENDERLOI N SALAD* menu). Mixed greens, bleu cheese crumbles, Menu diced tomatoes, balsamic vinaigrette Wine Menu (/menus CLASSIC SALADS (/wine) SPINACH Dessert	<u>Menu</u> salmon, mixed greens, tomatoes, San Saba Farms spiced pecans, jicama, cilantro- lime vinaigrette Menu GRILLED SHRIMP & STRAWBERR Y SALAD Mixed greens, goat cheese, jicama, San Saba Farms spiced pecans, balsamic vinaigrette Menu CLASSIC SALADS MIXED GREENS
--	--





Menu  
Applewood-  
smoked bacon,  
rooms,  
tomatoes, egg,  
balsamic  
vinaigrette  
**Viewing**

**SALAD**  
Tomatoes, San  
Saba Farms  
spiced pecans,  
jicama, cilantro-  
lime vinaigrette

**: Dinner**  
Menu  
Applewood-  
smoked bacon,  
rooms,  
roasted garlic  
ranch dressing  
**Kids**

**CAESAR SALAD**  
Shaved  
Parmesan, chile  
dusted croutons

Menu  
**ADD TO ANY CLASSIC SALAD**

menu  
**WOOD GRILLED CHICKEN +**  
**WOOD GRILLED SHRIMP +**  
**PORTABELL MUSHROOM**  
**WOOD GRILLED TENDERLOIN\* +**

Wine  
Menu  
**SEARED TUNA\***  
**WOOD GRILLED SALMON\* +**

Dessert





Menu

/menus

~~Menu~~  
~~Entrees~~

Our 21-day-aged steaks are  
**Viewing**  
cut in-house and hardwood  
: **Dinner**  
grilled along with our hand-  
**Menu**  
— filleted sustainable seafood,  
**Lunch**  
and hand-pattied, USDA  
**Menu**  
Choice burgers. Firebirds’  
(/menus  
signature specialties and  
(/lunch)  
handheld offerings also

**Kids** reflect our commitment to  
**Menu** seasonality and scratch  
(/preps) preparation.

/kids-

menu)

**WOOD FIRED STEAKS**

**FILET** entrees are served with your choice  
of broccoli, loaded baked potato,  
**AR**® parmesan mashed potatoes or seasoned  
steak fries. Add a small Classic Side  
**Menu** or a cup of soup to any entree.

(/menus

**FILET**  
**MIGNON\***

**BLEU**  
**CHEESE**

**Wine**

**FILET\***

**Menu**

(/menus  
Center-cut,  
wrapped in  
(/wine)  
applewood-

Bacon-wrapped,  
bleu cheese  
sauce, port  
mushrooms.

**Dessert** — drenched bacon





choice of side

## BEEF FILET

**KABOB\***

Vegetables,  
balsamic ancho  
chile drizzle

**SURF &  
TURF\***

Half pound  
lobster tail and  
7 oz. bacon-  
wrapped filet

NEW YORK  
STRIP\*

Classic strip  
steak

**CENTER CUT  
SIRLOIN\***

Lean, tender

160

JLEON000731

8/18

<https://firebirdsrestaurants.com/menus/dinner/>

JLEON000731

8/18

<https://firebirdsrestaurants.com/menus/dinner/>

JLEON000731

8/18

<https://firebirdsrestaurants.com/menus/dinner/>

JLEON000731

8/18





[Menu](#) sliced wood  
grilled sirloin,  
[menus](#) brandy  
[Menu](#) peppercorn  
sauce, choice  
of side

Viewing  
: Dinner  
ENHANCE YOUR  
Menu +  
ENTRÉE

[Lunch](#)  
[Menu](#) 1/2 POUND WOOD  
LOBSTER GRILLED  
[menus](#) SHRIMP  
[/lunch](#)) Shrimp served  
with tortilla  
slaw, pineapple  
salsa and  
avocado green  
goddess  
dressing

[Menu](#) SPECIALTIES  
Where noted, served with choice of side  
(120-920 cal.)  
[Menu](#)  
[menus](#) WOOD GRILLED SESAME  
[firebirds](#) GRILLED ENCRUSTED  
SALMON\* SALMON\*  
[Wine](#) Ginger mustard  
[Menu](#) aioli, fried  
[menus](#) Basted with spinach, choice  
[/wine](#) Key lime of side  
butter, fresh  
[Dessert](#)ables.





Menu choice of side

(/menus

Menu  
**AMERICAN  
KOBÉ BEEF  
MEATLOAF**

Viewing  
Portabella  
mushroom  
: **Dinner**  
sauce, spiced  
**Menu** +  
pecan green

Lunch  
beans, choice  
of side  
**Menu**

(/menus

(/lunch)  
**FIREBIRDS  
KID'S  
PASTA**  
**Menu**

(/menus  
Spicy Asiago  
cream sauce,  
(/kids-  
applewood-  
menu)  
smoked bacon,

FIREB  
green onions,  
AR®  
tomatoes

Menu

(/menus

/firebar).

Wine  
**BABY BACK  
RIBS**  
**Menu**

(/menus  
Java BBQ  
sauce, fresh  
/wine).  
fruit, choice of

Dessert

**CILANTRO-  
GRILLED  
CHICKEN  
BREAST**

Crisp ranch  
rings and  
smoked tomato  
jack cheese  
sauce, choice of  
side

**PINEAPPLE  
CHICKEN**

Citrus seasoned  
kabob, grilled  
and basted with  
pineapple honey  
chile glaze,  
served with  
pineapple,  
vegetables, and  
choice of side

**SLOW  
ROASTED  
PRIME RIB\***





<u>Menu</u>	(Limited availability)
<del>(/menus</del>	Encrusted with
<del>Menu</del>	fresh herbs and
<del>dessert</del>	pepper, hand-
<del>as</del>	carved and
<b>Viewing</b>	served with
<b>: Dinner</b>	homemade au
<b>Menu +</b>	jus and creamy
	horseradish
<u>Lunch</u>	sauce

Menu  
~~(/menus~~  
**HANDHELDS**  
~~(/lunch)~~

All served with your choice of seasoned  
steak fries, tater tots, fresh fruit or cider  
Kids w.

<u>Menu</u>	<b>DURANGO</b>	<b>CHEESEBUR</b>
<del>(/menus</del>	<b>BURGER*</b>	<b>GER*</b>
<del>/kids-</del>	Chile spiced,	Tillamook sharp
<del>menu)</del>	pepper jack	cheddar,
<u>Menu</u>	cheese, pickles,	lettuce, tomato,
<b>FIREB</b>	fried onions,	red onion,
<b>AR®</b>	roasted garlic	brioche bun
<u>Menu</u>	ranch dressing,	
<del>(/menus</del>	brioche bun	
<u>/firebar).</u>		

<u>Wine</u>		
<u>Menu</u>		
<del>(/menus</del>	<b>PORTABELL</b>	<b>GRILLED</b>
<del>A</del>	<b>SANDWICH</b>	<b>CHICKEN</b>
<u>/w/sa.</u>		<b>SANDWICH</b>
<u>Dessert</u>	Roasted red	Pepper jack





[Menu](#) pepper, cheese, lettuce, tomato, red onion, crisp pickle, brioche bun  
[Menus](#)  
[Menu](#) herb goat cheese, balsamic

[Viewing](#) drink, toasted  
: [Dinner](#) baguette

[Menu](#) +

[Lunch](#)

[Menu](#)

[Menus](#) *Complements*  
[/lunch](#)

[Kids](#) Freshly prepared and locally sourced when possible.

[Menu](#)  
[Menus](#)

[/kids](#) PARMESAN LOADED  
[menu](#) MASHED RUSSET  
POTATOES BAKED  
FIREB POTATO  
AR®  
Menu SOUTHWES SEASONED  
PAU STEAK FRIES

[Menus](#) GRATIN  
[/firebar](#) POTATOES

[Wine](#) TATER TOTS BROCCOLI

[Menu](#)  
[Menus](#) CIDER FRESH  
[/wine](#) SLAW VEGETABLES

[Dessert](#) [Menu](#) FRESH





[SPICED](#)  
[Menu](#) [PECAN](#)  
[GREEN](#)  
[/menus](#) [BEANS](#)  
[/dessert](#)

FRESH  
FRUIT

[MS](#)  
[Viewing](#)  
[: Dinner](#)  
[Menu +](#)

[Lunch](#)  
[Menu](#)  
[/menus](#)  
[/lunch](#)

Perfect for sharing (serves  
2-3)

[Kids](#)

[Menu](#)  
[/menus](#) [CREME](#)  
[/kids](#) [BRULÉE](#)  
[menu](#) [CHEESECAKE](#)

WARM  
CHOCOLAT  
E BROWNIE

Brûled to  
FIREB, fresh  
AR, fruit, raspberry  
coulis  
[Menu](#)

Vanilla bean ice  
cream, salted  
caramel sauce,  
dark chocolate  
sauce

[/menus](#)  
[/firebird](#) [BIG DADDY](#)  
[Wine](#) [CHOCOLAT](#)  
[Wine](#) [CAKE](#)

CARROT  
CAKE

[Menu](#)  
[/menus](#) [Vanilla bean ice](#)  
[/wine](#) [cream,](#)  
[raspberry](#)

Salted caramel  
sauce, served  
warm

[Dessert](#)





Menu

[\(/menus](#)  
**KEY LIME**  
[/dessert](#)

**US** Homemade  
vanilla whipped

**Viewing** cream, graham  
cracker

**: Dinner**  
Menu crumbs, white  
chocolate

Lunch

Menu

[\(/menus](#)  
[/lunch\).](#)

**Kid's**  
**Menu**  
*Beverages*

[\(/menus](#)  
**ALEX'S**  
**FRESH**  
**SQUEEZED**  
**LEMONADE**  
**FIREB**

For every  
**AR**®  
Alex's  
**Menu**  
Lemonade

[\(/menus](#)  
**base,**  
**/firebar).**  
\$125 will be  
donated to

**Wine**,  
Alex's

Menu

[\(/menus](#)  
**Lemonade**  
**Stand**  
**/wine).**  
Foundation to

**Dessert**  
**Assort**





<a href="#">Menu</a>	childhood	
<a href="#">Menus</a>	cancer. Thanks	
<a href="#">Menu</a>	to your	
<a href="#">Menu</a>	generosity,	
<a href="#">Menu</a>	we've donated	
<a href="#">Viewing</a>	more than 1.2	
<a href="#">: Dinner</a>	million dollars	
<a href="#">Menu</a>	2012!	
<a href="#">Menu</a>	Visit +	
<a href="#">Lunch</a>	AlexsLemonad	
<a href="#">Menu</a>	e.org for more	
<a href="#">Menu</a>	formation.	
<a href="#">(/menus</a>		
<a href="#">/lunch)</a>		
<a href="#">Kids</a>	STRAWBER	GRAPEFRUIT
<a href="#">Menu</a>	RY BASIL	GINGER
<a href="#">Menu</a>	COOLER	CRAFT
<a href="#">(/menus</a>		SODA
<a href="#">/kids-</a>	DASANI®	SAN
<a href="#">menu)</a>	SPARKLING	PELLEGRIN
<a href="#">Menu</a>	WATER	O
<a href="#">Menu</a>	FIRED	SPARKLING
<a href="#">Menu</a>	Tropical	WATER
<a href="#">Menu</a>	Pineapple or	
<a href="#">Menu</a>	black cherry	
<a href="#">(/menus</a>		
<a href="#">/firebar).</a>	RED	RED BULL
<a href="#">Menu</a>	NATURAL	
<a href="#">Menu</a>	ARTESIAN	Original (110
<a href="#">Menu</a>	WATER	cal.), Tropical
<a href="#">(/menus</a>		(120 cal.), Sugar
<a href="#">/wine).</a>		Free (0 cal.)
<a href="#">Menu</a>	COCA-	TROPICAL
<a href="#">Menu</a>	Dessert,	DASSION





[Menu](#) **COLE** **PRODUCTS** **PASSION** **FRUIT TEA**  
[/menus](#)  
[Menu](#) **TEA** **COFFEE**  
[Menu](#) **EUROPEAN**  
**ROAST**

**Viewing**  
**: 2,000** calories a day is used  
**Menu** for general nutrition advice,  
**Lunch** but calorie needs vary.  
**Menu** Additional nutrition  
**/menus** information available upon  
**/lunch** request.  
**/lunch**

**Kids** IF YOU HAVE CERTAIN  
**Menu** FOOD ALLERGIES,  
**/menus** (/**menus**) THEN SENSITIVE OR  
**/kids** OTHER DIETARY  
**menu** NEEDS, PLEASE ASK TO  
**SEE** A MANAGER

**AR**®  
**Menu** Indicates items that can be  
**/menus** prepared for those sensitive  
**/firebar** to gluten.

**Wine**  
**Menu**  
**/menus** (\***Den**)otes items that are  
**/wine** served raw or undercooked,  
**Dessert** and contain (or may





CORPORATE

- [Inner Circle \(/e-club\)](#)
  - [Gift Cards \(/gift-cards\)](#)
  - [Promotions \(/promotions\)](#)
  - [Accessibility Help \(/help\)](#)
  - [Privacy Policy \(https://firebirdsinternational.com/disclosures/privacy-policy/\)](#)
- [Firebirds International \(https://firebirdsinternational.com/\)](#)
  - [Careers \(https://firebirdsinternational.com/jobs\)](#)
  - [Alex's Lemonade Stand Foundation \(https://firebirdsinternational.com/about/the-story-](#)

contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Lunch

[Menu \(/menus /lunch\).](#)

[Kids Menu \(/menus /kids-menu\).](#)

[FIREBAR® Menu \(/menus /firebar\).](#)

[Wine Menu \(/menus /wine\).](#)

Dessert



(<https://www.youtube.com/channel/UC8X0tTj6F0vYkXUW3B3333w>)



# Firebirds Wood Fired Grill | Leesburg

'Men

us

Wine

Viewing

: Wine

Menu

Menu

Lunch

Menu pricing and item

(/menus), please choose your

(/firebirds) Location.

Dinner

Menu Ask your server for wine and

(/menus) food pairing

(/dinner) recommendations. Our wine

list is organized by varietal,

Kids and progresses from lightest

Menu to fullest body. These wine

(/menus) offerings include exceptional

(/kids-) selections that are certified

menu) organic, biodynamic or

FIREB sustainable.

AR®

Menu

(/menus

/firebar).

Firebirds

Desert



DessertMenu(/menusMenuThese limited allocationWines

are not included in our

Wine Down Monday

**Viewing**

promotion. Available only by

**: Wine**

full bottle. (590-640 cal.)

**Menu +**Lunch**MOET &****CHANDON****IMPÉRIAL**(/menusFrance(/lunch).**CAKEBREAD****CELLARS****CHARDONN****AY**

Napa Valley

DinnerMenu**FAR NIENTE****CHARDON****NAY**(/dinner).Napa ValleyKids**BELLE GLOS****PINOT NOIR**

Las Alturas

Vineyard, Santa

Lucia Highlands

Menu(/menus**ARTEMIS BY****STAG'S****FAIR WINE****CELLARS****FIREB****CABERNET****SAUVIGNO****AR**Menu(/menus(/firebar).**FAUST BY****QUINTESSA****CABERNET****SAUVIGNON**

Rutherford,

Napa Valley

**SEQUOIA**Dessert**TAKEN RED**





## Napa Valley

515

## Napa Valley

Italy





## Dessert

### Menu

(/menus  
/lunch  
**RUFFINO**  
**SPARKLING**  
**ROSE**

Italy

### **Viewing**

**: Wine**

**Menu +**

Lunch  
*Distinctive*  
*Whites And*  
*Rosé*

### Dinner

120-130 calories per 5oz.

### Menu

glass | 190-210 calories per

(/menus

8oz. glass | 590-620

/dinner

— calories per bottle

### Kids

### Menu

(/menus  
**CAPOSALD**

/kids  
**MOSCATO**

**IGT**

menu

— Italy —

### FIREB

### AR®

### Menu

(/menus  
**CHATEAU**  
**STE**

/firebar  
**MICHELLE**  
**RIESLING**

Dessert

**CANYON**  
**ROAD**

**WHITE**  
**ZINFANDEL**

California

**PIGHIN**  
**PINOT**  
**GRIGIO**

Friuli, Italy





~~Dessert~~

Columbia

~~Menu~~

~~(/menus~~

~~Menu~~

~~GRIGIO~~

~~Italy~~

Italy

**Viewing**

**: Wine**

**Menu +**

~~Lunch~~

MOHUA

~~SAUVIGNO~~

~~Menu~~

BLANC

~~(/menus~~

Sealand

~~/lunch).~~

~~Dinner~~

~~Menu~~

~~(/menus~~

~~/dinner).~~

Chardonnay

~~Kids~~

120-130 calories per 5oz.

~~Menu~~

glass | 190-210 calories per

~~(/menus~~

5oz. glass | 610-620 calories

~~/kids-~~

per bottle

~~menu).~~

~~FIREB~~

~~AR®~~

~~Menu~~

LOUIS

~~(/menus~~

JADO

~~/firebar)~~

MÂCON-

VILLAGES

~~Dessert~~

**FAMILLE  
PERRIN  
ROSÉ**

Côtes-du-  
Rhône, France

**ST. SUPÉRY  
SAUVIGNON  
BLANC**

Napa Valley

**HESS  
SHIRTAIL  
RANCHES**

Monterey





Dessert  
Burgundy,  
Menu  
France

(/menus

Menu

RODNEY  
STRONG

Sonoma

Viewing,  
County,

: Wine California

Menu +

Lunch

Menu FIREBIRDS

(/menus PRIVATE

/lunch). LABEL

— Sonoma

Dinner County

Menu

(/menus

/dinner).

Kids Pinot Noir /  
Menu Merlot  
(/menus

/kids-

120-130 calories per 5oz.

FIREB | 190-220 calories per

AR®

Menu

(/menus 8oz. glass | 610-640

/firebar). calories per bottle

Dessert

CAMBRIA,  
"KATHERINE  
'S  
VINEYARD"

Santa Maria  
Valley,  
California



Dessert

Menu  
MIRASSOU  
PINOT

ACROBAT  
PINOT NOIR

Yours  
Menu  
Pinot  
Napa Valley

Oregon

US

Menu  
MEIOMI  
PINOT  
: Wine

B.R. COHN  
PINOT NOIR

North Coast

Menu  
California  
— Coastline  
Lunch

Menu

(/menus  
MURPHY-  
GOODE  
MERLOT

TANGLEY  
OAKS  
MERLOT

Dinner  
Alexander  
Valley  
Menu

Napa Valley

(/menus  
/dinner).

Kids

Menu  
Cabernet  
Sauvignon

menu).

— 120-130 calories per 5oz.

FIREB  
glass | 190-220 calories per  
AR®

Menu

(/menus  
8oz. glass | 610-640  
calories per bottle  
/firebar).

Dessert



Dessert

Menu **LOUIS M.  
MARTINI**

**DUCKHORN  
DECOY**

(/menus  
/dessert)  
California

Sonoma

Wine

**TWO  
HANDS  
SEX & BEAST**

**FRANCISCA  
N**

Napa Valley

: Wine  
McLaren Vale,  
Menu +  
Australia

Lunch

Menu **LOHR  
SEVEN  
OAKS**

**MOUNT  
VEEDER  
WINERY**

(/menus  
/lunch)  
Paso Robles

Napa Valley

Dinner

Menu **ORIN  
SMITH,  
"PALERMO"**

(/menus  
/dinner)  
Napa Valley,  
Kids California

Menu

(/menus

/kids-

menu).

FIREBARMenu

(/menus 120-130 calories per 5oz.

/glass 210-220 calories per

/firebar 8oz. glass | 630-640

Dessert

*Intriguing Reds  
And Blends*





Dessert  
calories per bottle

Menu

(/menus

MOONS  
RED BLEND

California

**TERRAZAS  
DE LOS  
ANDES  
MALBEC**

**Viewing**

**: Wine**

**Menu +**

Lunch  
ZENATO  
ALANERA  
ROSSO IGT  
RED BLEND  
(/menus

Veneto, Italy  
(/lunch).

**RUTHERFOR  
D HILL  
BARREL  
SELECT RED  
BLEND**

Napa Valley

Dinner

Menu  
PENFOLDS  
MAXS  
SHIRAZ  
(/dinner).

South Australia  
Kids

**FIREBIRDS  
PRIVATE  
LABEL RED**

Napa Valley

Menu

(/menus  
THE  
PRISONER  
RED BLEND  
(/kids

menu)  
Napa Valley

**PETITE PETIT  
SIRAH**

Lodi, California

FIREB

AR®

Menu  
THE SEVEN  
DEADLY  
ZINS OLD  
VINE  
(/firebar).

DOZIER  
ZINFANDEL





## Dessert

Menu, California

/menus

Menu

2,000 calories a day is used

Menu

for general nutrition advice,

but calorie needs vary.

**Viewing**

Additional nutrition

**: Wine**

information available upon

**Menu**

request.

Lunch

Menu YOU HAVE CERTAIN

/menus

FOOD ALLERGIES,

/lunch

TEN SENSITIVE OR

Dinner

OTHER DIETARY

Menu

NEEDS, PLEASE ASK TO

/menus

SEE A MANAGER

/dinner

Indicates items that can be

Kids

prepared for those sensitive

Menu

to gluten.

/menus

/kids

Denotes items that are

menu

served raw or undercooked,

Menu

contain (or may

Menu

contain) raw or undercooked

Menu

ingredients. Consuming raw

/menus

or undercooked meats,

/firebar

poultry, seafood, shellfish or

Dessert





## RESTAURANT

[Locations \(/#\)](#).

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[Dessert Menu \(/menus/dessert\)](#) eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

[Dessert Menu](#)

**Viewing**

**: Wine**

**Menu +**

[Lunch](#)

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[Menu](#)

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## Menu

U menus

Menu

els

## Viewing

**: Wine**

**Menu** 

Lunch

## Menu

(/menus

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## Dinner

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## Kids

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*Jean Leon, S.L. v. La Scala Restaurants Corp.*

Opposition No. 91241804

Opposer's Notice of Reliance

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HOURS| Sunday - Monday 11:30am - 9:00pm Tuesday - Thursday 11:30am - 10:00pm Friday - Saturday 11:30am - 12:00am |  
PHONE 847-382-1330

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*130 S. Hough St/Rte 59 Barrington  
(847) 382-1330 | [neotecainc.com](http://neotecainc.com)*

**neoteca**  
wine bar & pizzeria

Receive a **FREE \$25** gift certificate with purchase of \$100 or more in gift cards.\*



\*Restrictions Apply



## DAILY LUNCH SANDWICHES

### 11:30AM - 3:00PM

EGGPLANT PARMIGIANO | 10  
housemade, marinara, mozzarella

CHICKEN PARMIGIANO | 10  
housemade, marinara, mozzarella

GRILLED PORTOBELLO | 10  
mozzarella, roasted tomato,  
arugula, garlic aioli

CHICKEN PESTO | 10  
roasted peppers,  
fresh mozzarella, arugula

CAPRESE | 9  
vine tomato, fresh mozzarella, fresh basil,  
evoo, balsamic

\* ALL SANDWICHES SERVED ON CIABATTA  
WITH HOUSE SALAD. NO SUBSTITUTIONS

## HAPPY HOUR

### MONDAY THRU FRIDAY

### 3:00PM TO 6:00PM

\$3 PERONI & DOMESTIC BEER

\$4 GLASS SELECT WINE

\$6 CLASSIC MARTINIS

\$7 HOUSE MIX COCKTAILS

WARM OLIVES

**\$5**<sub>EA</sub>

SAUSAGE & PEPPERS

SPIZZICO SALUMERIA

PICK 2 BRUSCHETTA

## NEOTECA NEWS

[constantcontactapi formid="1"]



11 months ago

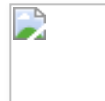
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Prosciutto Carpaccio



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### Timeline Photos

Prosciutto Carpaccio



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1 year ago

My name is Gina Maddi and I'm the Grubhub territory manager responsible for restaurants in Chicago suburbs.

We've had multiple customer requests to put your menu up on our platform, so I wanted to ... [See more](#)

0 0

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# AUTHENTICITY IS THE MOST IMPORTANT FOOD TREND

*Article Michael Beightol | Photography Stephen Neilson*

Wandering into Neoteca in Barrington one early morning the founder of this Hough Street restaurant was nowhere to be found while a pot of beets simmered away on a stove.

Then Guy Sorrentino, the force behind successful restaurants in the Fox Valley and now downtown Barrington, burst through the kitchen doors. "Hello, hello," he says, picking a table on Neoteca's spacious deck. "It's much too nice a day to not be outside."

Sorrentino focuses on the Neopolitan foods of the Campagna region of Italy. It's a place he knows well, having lived there during childhood. When discussing his menu Sorrentino emphasizes that he gives his "mom all the credit," adding that he planned to talk to her about preparing fresh octopus for a potential new dish. "Authenticity is an absolute must. We source as much as possible fresh locally and do a lot of importing from Italy." While Neoteca offers a variety of dishes – pastas, sandwiches, salads, appetizers and entrees – the restaurant's heart and soul is pizza, made from scratch and delivered bubbling hot from a wood-fired oven burning locally-cut cherry, hickory and oak.

 [Read More](#)








# HANDCRAFTED PIZZAS, MODERN WINE SYSTEM IMPRESS AT BARRINGTON'S NEOTECA

By Jennifer Billock  
Daily Herald Correspondent

Barrington's Neoteca is a wine and pizza bar, and stays faithful to that Italian denotation with their menu — offering a selection of pizzas (with red sauce or with olive oil sauce), three types of pasta, appetizers, salads and two other types of bar: bruschetta and salumi. A full bar, although with a wine focus, augments the food and list of traditional Italian desserts.



A selection of Neoteca's most expensive wines head into the Cuvenee System. It's essentially a wine chiller that, while keeping the wine cool, replaces oxygen in open bottles with nitrogen gas to stop the wines from oxidizing and going bad. Each wine in the Cuvenee System is marked by a corkscrew icon on the menu. The design aesthetic inside the restaurant is as modern as the wine system, with dark colors, velvet couches, large-scale art, unique light fixtures and house music pumping throughout the space.

 [Read More](#)

## BARRINGTON FINDS ITS GROOVE WITH NEOTECA

Barrington's Neoteca is a wine and pizza bar, and stays faithful to that Italian denotation with their menu — offering a selection of pizzas (with red sauce or with olive oil sauce), three types of pasta, appetizers, salads and two other types of bar: bruschetta and salumi. A full bar, although with a wine focus, augments the food and list of traditional Italian desserts.

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 [Read More](#)








## BARRINGTON FINDS ITS GROOVE WITH NEOTECA

Give me a 600-day aged prosciutto & roasted peppers salad, a wood-fired Bianco Neapolitan pizza and a big glass of Nero D'avola. Served in minutes and all for under \$35. Neoteca is my happy place when I don't want to cook and my fridge is bare.

You know the old adage when you drop by the home of an Italian. Nonna will say "Have you eaten? Let me fix you a little something", and out pops plates of wonderful cured meats, aged cheese, bruschetta, olives, marinated artichokes, fresh gnocchi with homemade sauce, and a pizza made with dough from last night. At least that is what my Mom would have served.

 [Read More](#)



# BARRINGTON WELCOMES NEOTECA PIZZA & WINE BAR

We're hearing rave reviews about Barrington's hottest new restaurant, Neoteca Pizza and Wine Bar! The Barrington Area Chamber of Commerce joined Village of Barrington officials in welcoming Neoteca with a ribbon cutting ceremony on July 26th. Guests were invited to sample Neoteca's menu and celebrate the latest restaurant to open at Barrington Village Center.

[READ MORE](#)



130 So. Hough Street  
Barrington, IL 60010  
847.382.1330

[www.neotecainc.com](http://www.neotecainc.com)

Just 2 blocks west of the Barrington Metra Stop. Located at the corner of Station St. & Hough St. in beautiful downtown Barrington, IL. Neoteca features wines, craft beers, brick oven pizzas, a salumi bar, and fresh pasta.



HOURS| Sunday - Monday 11:30am - 9:00pm Tuesday - Thursday 11:30am - 10:00pm Friday - Saturday 11:30am - 12:00am |  
PHONE 847-382-1330



## BRUSCHETTA BAR

Select 3 from below | 12

*\*Gluten free option served on bib lettuce.*

### “HOT”

#### PORTOBELLO MUSHROOM

portobello, garlic aioli, arugula

#### SALSICIA FUNGHI

sausage, mushrooms, marinara

#### ARTICHOKE HEARTS

artichokes, sundried tomato, parm

#### BROCCOLINI RABE

broccoli rabe, fennel sausage

#### EGGPLANT

baby eggplant, marinara, shaved parm



**SHRIMP**

pesto shrimp, roasted peppers, parm

**“COLD”****Traditional**

seasoned tomato and onion

**Roasted Peppers**

peppers, pesto, kalmata olives, evoo

**Burrata Bacon**

burrata, bacon, arugula, tomato

**Speck & Goat Cheese**

reduced balsamic, grape tomato

**Smoked Salmon**

salmon, pesto capers, red onions, feta

**Prosciutto**

prosciutto, arugula, sundried tomato, parm

**Whipped ricotta**

tomato, basil, honey

**PER LA TAVAOLA****ARUGULA | MP**

hand formed, vine ripe tomato

ADD: Prosciutto / 6

**PROSCIUTTO CARPACCIO | 16**

imported 600 day, roasted peppers, fresh mozzarella, sundried tomato

**NEAPOLITAN PIZZE****ROSSO**



san marzano tomato base**MARINARA | 11**

oregano, garlic, evoo

**MARGHERITA | 13**

fresh mozzarella, basil, evoo

**SPICY SOPPRESSATA | 14**

spicy soppressata, smoked provolone

**OLIVA | 15**

fresh mozzarella, calamata olives, salami

**CARNE | 16**

spicy soppressata, salami, speck, sausage

**BURRATA | 17**

arugula, speck, tomato

**BIANCO**evoo, parmigiano base**Bianco | 11**

fresh mozzarella, garlic, oregano,

**Speck | 16**

smoked provolone, speck, roasted tomato

**Pomodoro | 14**fresh mozzarella, oregano,  
roasted tomato, basil**Fennel Sausage | 15**sausage, caramelized onions,  
smoked provolone**Prosciutto Crudo | 16**arugula, shaved parm,  
prosciutto, fresh mozzarella**Tuscan Porchetta | 17**porchetta, pistachio, fresh mozzarella,  
red onions



## FRESH PASTA

**GNOCCHI MARINARA | 16**

house made potato gnocchi, shaved parm, marinara sauce

**SPAGHETTI WITH MEATBALLS | 16**

fresh spaghetti with meatballs

**IMPORTED CORN PASTA | 17**

marinara with italian sausage

**PASTA DEL GIORNO | MP**

market price

## ANTIPASTI

**POLPETTI CARNE | 11**

housemade meatballs, crostini

**POLPETTI VEGGIE | 11**

housemade vegetarian balls, crostini

**SAUSAGE & PEPPERS | 9**

sausage and roasted peppers, crostini

**WARM OLIVES | 8**

mixed olives in evoo

**CALAMARI FRITTO | 12**

freshly prepared, lightly battered, banana peppers

**ARRANCINI | 9**

housemade rice balls, beef, snap peas, whipped ricotta

**BAKED EGGPLANT PARMIGIANO | 10**

housemade marinara, mozerella

**WOOD FIRED RICOTTA | 10**

marinara, housemade bread

**PERSIAN FETA | 12**

creamy herb infused feta, crostini, evoo

**CRISPY BRUSSEL SPROUTS | 10**

balsamic, bacon, almonds



# INSALATE

**CLASSIC HOUSE | 7**

tuscan mixed greens, shaved parm, housemade lemon & oil dressing

**CAESAR SALAD | 8**

romaine, shaved parm, housemade dressing

**ITALIAN SALUMI SALAD | 9**

cured meats and cheeses, red onion, roasted peppers,  
housemade honey balsamic

**CAPRESE | 9**

fresh mozzarella, tomato, basil, reduce balsamic

**KALE | 9**

apples, goat cheese, candied nuts, poppy seed vinaigrette

**ARUGULA SALAD | 9**

goat cheese, red onions, toasted almonds, strawberries, housemade vinaigrette

## ADD

grilled chicken | 5

fried chicken | 5

salmon | 5

shrimp | 5

*\*Disclaimer: while we do offer gluten free options, we are not a gluten free kitchen or environment. Cross-contamination can occur, and we cannot guarantee items to be entirely free of allergens.*



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PHONE 847-382-1330



## WHITE WINE

### **Chardonnay, Neoteca**

*California*

| G 7 | Q 11 | B 28 |

### **Chardonnay, Deloach**

*California*

G 10 | Q 15 | B 40

### **Chardonnay, Rombauer**

*Carneros, CA*

G 16 | Q 24 | B 64

### **Chardonnay, Miner**

*Napa Valley, CA*

G 18 | Q 27 | B 72

### **Sauvignon Blanc, Neoteca**

*California*

8 12 32

### **Sauvignon Blanc, Otto's Constant Dream**

## RED WINES

### RED WINE ITALIAN

### **Chianti, Cetamura**

*Tuscany, Italy*

G 8 | Q 12 | B 32

### **Chianti, Querceto**

*Tuscany, Italy*

G 9 | Q 13 | B 36

### **Chianti Classico, Borgo**

*Tuscany, Italy*

B 40

### **Fermavento Sangiovese, Giovanna Madonia**

*Emilia-Romagna, Italy*

G 12 | Q 18 | B 48



**Marlborough, New Zealand**

11 16 44

**Sauvignon Blanc, Flora Springs***Oakville, CA*

13 19 52

**Fume Blanc, (Sauvignon Blanc) Ferrari  
Carano***Sonoma, California*

9 13 36

**Riesling, Blufeld***Mosel, Germany*

8 12 32

**Pinot Gris, Joel Gott***Oregon*

9 13 36

**Pinot Bianco, Kettmeir***Trentino, Italy*

11 16 44

**Pinot Grigio, Marco Felluga***Friuli-Venezia Giulia, Italy*

16 24 64

**Moscato, Borgo Maragliano***Piedmont, Italy*

9 13 36

## INTERESTING WHITES

**Domaine de Pajot***Cotes de Gascogne, France*

G 7 | Q 11 | B 28

**Riesling, (Feinherb) Seehof***Rheinhessen, Germany*

G 12 | Q 18 | B 48

**Super Tuscan, Rocca delle Macie****"Sasyr"***Tuscany, Italy*

G 13 | Q 19 | B 52

**Valpolicella Ripasso, Righetti***Veneto, Italy*

G 13 | Q 19 | B 52

**Montepulciano D'Abruzzo, Diubaldo  
Zauott***Abruzzo, Italy*

G 13 | Q 19 | B 52

**Baby Amarone, Tomassi "Rafael"***Valpolicella, Italy*

G 11 | Q 16 | B 44

**Barbaresco, Pertinance Cru "Nervo"***Piedmont, Italy*

G 18 | Q 27 | B 72

**Cannonau, (Grenache) Olinas***Sardinia, Italy*

B 44

**Nebbiolo, Pertinance***Langhe, Piedmont, Italy*

G 15 | Q 22 | B 60

**Nero D'avola, Cusumano***Sicily, Italy*

G 8 | Q 12 | B 32

## PINOT NOIR

**Pinot Noir, Deloach***California*

G 8 | Q 12 | B 32

**Pinot Noir, Meiomi***Coastal California*

G 12 | Q 18 | B 48



**Vermentino, Olianias***Sardinia, Italy*

G 10 | Q 15 | B 40

**Tenshen***Santa Barbara, CA*

G 14 | Q 21 | B 56

**Orin Swift Mannequin***Napa Valley, CA*

G 16 | Q 24 | B 64

**Pinot Noir, Owen Roe Sharecropper's***Willamette Valley, Oregon*

G 15 | Q 22 | B 60

**Pinot Noir, Emeritus***Russian River Valley, CA*

B 60

## SPARKLING

**Prosecco, Tiamo***Veneto, Italy*

187ml 9

**Champagne, Mum Cordon Rouge***Champagne, France*

187ml 15

**Champagne, Bollinger***Champagne, France*

110

**Prosecco, Bortolin***Veneto, Italy*

52

**Champagne, Moet & Chandon Brut***Champagne, France*

96

## ROSE

## CABERNET SAUVIGNON

**Cabernet Sauvignon, Balancing Act***Washington State*

G 11 | Q 16 | B 44

**Cabernet Sauvignon, Raymond****"Sommelier Select"***North Coast, CA*

G 12 | Q 18 | B 48

**Cabernet Sauvignon, Joeseeph Carr***Napa Valley, CA*

G 14 | Q 21 | B 56

**Cabernet Sauvignon, Ferrari Carano***Alexander Valley, CA*

G 20 | Q 30 | B 80

**Cabernet Sauvignon, Robert Foley***Napa Valley, CA*

G 22 | Q 33 | B 88

**Cabernet Sauvignon, Jordan***Alexander Valley, CA*



**Rose, Domaine Montrose**  
*Languedoc-Rousillion, France*  
 G 8 | Q 12 | B 32

## WINE FLIGHTS

Pick 3 or 4 from listing below

### SPARKLING

**Prosecco, Tiamo | \$5**  
*Veneto, Italy*

**Cava, Raventos | \$6**  
*Barcelona, Spain*

### SAUVIGNON BLANC

**Neoteca | \$4**  
*California*

**Otto's Constant Dream | \$6**  
*Marlborough, New Zealand*

### CHARDONNAY

**Neoteca | \$4**  
*California*

**Miner | \$8**  
*Napa Valley, California*

**Rombauer | \$9**  
*Carneros, California*

### PINOT GRIGIO

**Joel Gott, Pinot Gris | \$5**  
*Oregon*

**Alios Lagader | \$6**  
*Alto Adige, Italy*

### INTERESTING WHITES

B 115

**Cabernet Sauvignon, Chappellett**  
*Pritchard Hill, Napa Valley, CA*  
 B 80

**Cabernet Sauvignon, Hall**  
*Napa Valley, CA*  
 B 80

**Cabernet Sauvignon, Silver Oak**  
*Alexander Valley, CA*  
 B 125

## UNIQUE REDS

**Malbec, Santa Julia Reserva**  
*Uco Valley, Mendoza, Argentina*  
 G 10 | Q 15 | B 40

**Malbec, Laposta**  
*Mendoza, Argentina*  
 B 48

**Carmenere, Casa Silva**  
*Central Valley, Chile*  
 G 9 | Q 13 | B 36

**Merlot, Alexander Valley Vineyards**  
*Alexander Valley, CA*  
 G 10 | Q 15 | B 40

**Merlot, Swanson**  
*Oakville, Napa Valley, CA*  
 B 60

**Zinfandel, Alexander Valley Vineyards**  
**"Sin Zin"**  
*Alexander Valley, CA*

G 10 | Q 15 | B 40

**Zinfandel, BR Cohn**  
*Sonoma Valley, CA*  
 B 56



**Chenin Blanc M-A-N | \$4**

*Oregon*

**Albarino, Costelo De Mar | \$5**

*Rias Biaxas, Spain*

**Orin Swift Mannequin | \$8**

*(Chard-Sauv Blanc-Muscat) Napa Valley, California*

## ROSE

**Saint Roch | \$5**

*Cotes De Provence, France*

**Tenshen | \$6**

*Central Coast, California*

## PINOT NOIR

**Deloach | \$4**

*Santa Rosa, California*

**Sharecropper | \$6**

*Willamette, Oregon*

**Emeritus | \$8**

*Russian River Valley, California*

## ITALIAN REDS

**Cetamura Chianti | \$4**

*Tuscany, Italy*

**Montepulciano | \$5**

*Abruzzo, Italy*

**Barbara D'Alba, Querciola | \$5**

*Piedmont, Italy*

**Pertinace, Nebbiolo | \$8**

*Piedmont, Italy*

## CABERNET SAUVIGNON

**Raymond | \$6**

*North Coast, California*

**Grenache, Shatter**

*Cotes Catalanes, Languedoc-Roussillon, France*

G 15 | Q 22 | B 60

## INTERESTING REDS

**Neoteca**

*(Red Blend) California*

G 7 | Q 11 | B 28

**Antonelli, Montefalco Rosso**

*(Sangioves-Sagantino-Merlot) Umbria, Italy*

G 11 | Q 16 | B 44

**Tikal Mendoza**

*(Malbec-Bonarda) Mendoza, Argentina*

G 12 | Q 18 | B 48

**Brassfeld Estates, Eruption**

*(Syrah-Malbec-Mourvedre) High Valley, CA*

G 12 | Q 18 | B 48

**Ferrari Carono "Sienna"**

*(Sangiovese- Malbec-Syrah) Sonoma County, CA*

G 12 | Q 18 | B 48

**Crianza, Marques De Caceres Reserva**

*(Tempranillo-Garnacha-Graciano) Rioja, Spain*

G 13 | Q 19 | B 52

**Allegrini Palazzo Della Torre**

*(Corvina-Rondinella-Sangiovese) Verona, Italy*

G 13 | Q 19 | B 52



**Ferrari | \$10***Alexander Valley, California***Caymus | \$13***Howell Mountain – Napa Valley,  
California*

## WORLDY RED VARIETALS & BLENDS

**Catena Vista Flores | \$5***Mendoza, Argentina***Alexander Valley, Merlot | \$5***Alexander Valley, California***Sangiovese, Casa Smith | \$6***Wahluke Slope, Wahington***Tenshen | \$8***(Syrah -Grenache Merlot) Santa Barbara,  
California***Casadei “Sogno Mediterraneo”***(Garnache-Syrah-GSM) Tuscany, Italy*

G 16 | Q 24 | B 64

**Tenshen***( Syrah-Grenach-Petit Syrah-Merlot)**Santa Barbara, CA*

G 16 | Q 24 | B 56

**Antinori “Villa Rosso”***(Cabernet-Merlot-Sangiovese) Tuscany,**Italy*  
B 68**Te Prisoner***(Zinfandel-Cabernet-Syrah) Napa Valley*

G 20 | Q 30 | B 80

 **Download and print our Menu**[Click Here](#)



*Jean Leon, S.L. v. La Scala Restaurants Corp.*

Opposition No. 91241804

Opposer's Notice of Reliance

# EXHIBIT U

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530-583-1578

# PLUMPJACK CAFE AND BAR

Sure, we're biased but we're not alone: PlumpJack Cafe is widely regarded as Lake Tahoe's premier dining destination. Fine dining and exceptional wines are in our heritage, and we'd love to share our passion with you on your next visit.

Under the guidance of Executive Chef Jack Connell, our menu changes each season so that we can take advantage of the bounty of fresh produce available to us locally. Our award-winning wine list provides the perfect complement to your meal, and renowned winemakers join us throughout the year for wine dinners and special events

[LEARN MORE](#)

## MENU

### Sonoma Red Half Chicken - 30

lemon-thyme, grilled asparagus & carrots,  
artichoke potato salad






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### Contact Us

1920 Squaw Valley Road  
Post Office Box 2407  
Olympic Valley, CA 96146

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Post Office Box 2407 Olympic Valley, CA 96146  
530-583-1578  
[svi@plumpjack.com](mailto:svi@plumpjack.com)

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# MENUS

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Under the guidance of Executive Chef Jack Connell, our menu changes each season so that we can take advantage of the bounty of fresh produce available to us locally. Our award-winning wine list provides the perfect complement to your meal, and renowned winemakers join us throughout the year for wine dinners and special events.

[BAR & LUNCH MENU](#)[CAFE MENU](#)[DESSERT MENU](#)[COCKTAIL MENU](#)





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# WINE LIST

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**We believe wine is one of the great pleasures of life.**

When the first PlumpJack Cafe opened in 1994, they became the only top restaurant in San Francisco to sell wine at retail prices. Today, value continues to be a cornerstone of the PlumpJack wine program at all of our properties. Our extensive wine list and wines by-the-glass program are hand-selected by the chef and wine director for your enjoyment.

## Accolades





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[VIEW WINE LIST](#)

## Wines by The Glass

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## Dessert Wines

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*Jean Leon, S.L. v. La Scala Restaurants Corp.*

Opposition No. 91241804

Opposer's Notice of Reliance

# EXHIBIT V

Opposer Jean Leon, S.L.'s Notice of Reliance



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Because you want to unwind. Because Tulum is still eight months away. Because it might turn into a date. Because wine should be fun, not complicated. Because you don't need a reason at all. Great food and great wine go hand-in-hand, and at Sixty Vines we believe all of it tastes better together.

Come as you are and enjoy a new attitude about wine culture. It's time we focus on food first, with cuisine inspired by the wine country and an open kitchen that delights every sense. It's time to experience a better way to enjoy wine: on tap and perfectly selected to complement each dish. At Sixty Vines, we have the right pour for every palate. Because food tastes better with wine.



## WINE ON TAP



Enjoy wine the way the winemaker intended: by the glass and at the perfect temperature. Wine on tap offers a fresh-tasting glass with every pour.

(L)

## HOW IT WORKS

([HTTP://SIXTYVINES.COM/WINE-](http://sixtyvines.com/wine-on-tap/)



## WINE THEM, DINE THEM

Whatever the occasion, our relaxed atmosphere and shareable menus are perfect for your next celebration or gathering.

## BOOK YOURS NOW

([HTTP://SIXTYVINES.COM/PRIVATE-](http://sixtyvines.com/private-events/)



## JOIN THE CLUB

Does a glass half full mean it's time for more wine? We think so. Join the Vine Hugger Club to enjoy exclusive wine perks.



SEE THE PERKS

([HTTP://SIXTYVINES.COM/WINE-](http://sixtyvines.com/wine-club/)

#60VINES ~~ON~~ <sup>CLUB/</sup> INSTAGRAM





(L)



[\(//instagram.com/p/BzeBVEyHbAT/\)](https://www.instagram.com/p/BzeBVEyHbAT/)



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#### Pulled Pork Deviled Egg

Slow Roasted Pulled Pork, Deviled Egg, Caramelized Pineapple Smash  
Willakenzie Pinot Gris, Willamette Valley, Oregon

#### Prosciutto & Ricotta Crostini

Shaved Prosciutto, Ricotta Spread, Drizzled Honey, Arugula,  
Toasted Baguette  
La Crema Pinot Gris, Monterey California

#### Pork Belly Bite

Roasted Pork Belly, Red Wine & Brown Sugar Reduction  
Nielson Pinot Noir, Santa Barbara, California

#### Pork Cheek Tostada

Red Wine Sous Vide Pork Cheek,  
Crispy Tostada, Marinated Feta Cheese, Pickled Onion, Cilantro  
Siduri Pinot Noir, Willamette Valley, Oregon

#### Roasted Fig & Bacon

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(L)



(L)

## WORTH SHARING WITH FRIENDS



CHOOSE LOCATION

PLANO, TX

## Wine + Dine

Our menus are inspired by the seasonal cuisine of the wine country, made with local ingredients, and brought to you fresh from our open kitchen. You can watch, hear, and smell your meal being prepared before it even reaches your table. **Redefine your wine + dine and enjoy all wine, beer, and food to-go!**

Ingredients are thoughtfully sourced, uniquely prepared, and change with the season depending on the products available from local farmers and small growers. We choose flavors that complement the wine.

## LUNCH



## BRUNCH

## DINNER

## DESSERT

## TAPPY HOUR

# LUNCH

## Shared Extras

### ASPARAGUS

pecorino romano, lemon

### POTATOES

duck fat, garlic, lemon salt, parsley



## CARROTS

roasted tri-color carrots, sage brown butter, dill

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## POLENTA CAKES

tomato cream, pecorino romano, arugula

## SUCCOTASH

farro, squash, edamame, corn

## CAULIFLOWER RICE

turmeric roasted, curry leaves, mustard seeds, lime, fresno chili, micro cilantro, cashews

## BROCCOLI-AVOCADO SLAW

green goddess dressing, breakfast radishes, parsley, pickled red onion

## Boards



## SALAMI & CHEESE

selection of artisan cured meats, texas and california cheeses, seasonal accoutrement

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## CHEESE

artisanal texas & california cheeses, honeycomb, toasted nuts, marinated olives

## GARDEN VEGETABLES

fresh chilled vegetables, seasonal fruit, lettuces, green goddess

## Shared Plates

## WOOD-FIRED CAULIFLOWER

pesto crusted, parmesan, lemon dill yogurt

## CRISPY ZUCCHINI

tapioca dusted, peppadew & shishito peppers, cilantro, sweet chili vinaigrette



## HUMMUS<sup>2</sup>

red beet hummus & edamame hummus, crisped flatbread

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## MEATBALLS

pork & local wagyu, san marzano tomato sauce, pecorino romano

## WARM MARINATED OLIVES

citrus zest, toasted fennel seed

## LETTUCE WRAPS

miso glazed salmon, gem lettuce, cashews, cilantro, sambal aioli, broccoli-avocado slaw, pickled onions

## BRUSSELS

oven roasted, kung pao vinaigrette,  
scallions, cashews

## TOASTS

seasonally inspired trio served on toasted ciabatta



## Salads & Soups

(L)

### HOUSE

spring mix, candied walnuts, fresh strawberries, peppered pecorino, citrus-honey vinaigrette

### CRAB LOUIE

gulf jumbo lump crab, tender bibb, marinated tomatoes, cucumbers, breakfast radishes, chopped free range egg, asparagus, classic louie dressing

### ASIAN CHICKEN CHOP

wood-grilled ginger chicken, napa cabbage slaw, toasted cashews, fresnos, carrots, sesame sweet chili vinaigrette

### SHRIMP & GRAIN

wood-grilled jumbo gulf shrimp, whole grains, kale, edamame, squash, toasted walnuts, grapes, apples, feta, citrus champagne vinaigrette

### POKÉ

sushi grade ahi tuna & salmon, sticky rice, moscato ponzu, sweet chili aioli, avocado, seaweed salad, pickled red onion, furikake, micro cilantro



## CAESAR

pecorino polenta croutons, gem lettuce, baby kale, grated egg white, grated egg yolk  
(L)

## BEET & HERBED GOAT CHEESE

spring mix, roasted purple, candy striped & golden beets, seasonal fruit, baby mint, micro basil, extra virgin olive oil, white balsamic

## TOMATO BASIL SOUP

pecorino romano, micro basil, wood grilled ciabatta

## Sandwiches

### THE C.A.B. BURGER

cabernet smothered local akaushi patty, everything bun, raclette cheese, caramelized onions, worcestershire mayo, tomato. duck fat lemon potatoes

### DOUBLE STACK VINES BURGER

a bar n ranch wagyu, american cheese, fancy sauce, gem lettuce, pickles, potato bun. duck fat lemon potatoes



**SHORT RIB SOURDOUGH MELT**

(L) red wine braised short rib, fresh mozzarella, basil, sliced tomatoes, basil pesto, aioli, balsamic, sourdough, duck fat lemon potatoes

**CHICKEN AVOCADO SMASH**

wood-fire grilled, cherrywood bacon, pesto aioli, alfalfa sprouts, croissant bun. stone fruit & grape salad

**'THE' GRILLED CHEESE**

prosciutto, raclette, gruyere, pear and basil dijon spread, sourdough. tomato basil soup

**Pizza****FIG & PROSCIUTTO**

white sauce, mozzarella, local honey, arugula, sesame seeds

**BUTCHER**

san marzano tomato sauce, soppressata, capicola, calabrese, provolone, mozzarella



(L) MARGHERITA

basil pesto, fresh tomatoes, mozzarella, romano, micro basil

SPICY SAUSAGE

tomato sauce, house ground sausage, mozzarella, provolone, pickled fresno peppers, fennel, basil

THE S.V.P.

our chefs never stop creating

Pasta

TONNARELLI

coconut & cilantro infused noodle, gulf shrimp, spinach, basil, black pepper, pecorino romano

RIGATONI

vegan italian sausage, san marzano tomato sauce, pecorino romano, herbed goat cheese, micro basil



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## FREGOLA

risotto style, crispy wild mushrooms, pecorino romano

## ORECCHIETTE

bitter greens, housemade apple chicken sausage, pecorino romano

## FETTUCCINE

roasted chicken, spinach, artichoke, pecorino & chardonnay cream, lemon zest,  
ciabatta breadcrumbs

## Mains

## FILET

6oz. petite flet, duck fat butter, grilled focaccia and tomato salad, balsamic  
vinaigrette, basil pesto

## RIB PORK

roasted tri-color carrots, sage brown butter, pistachio & peppadew romesco



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## SCOTTISH SALMON

organic, farro, squash, edamame, corn, rosé butter

## HALF CHICKEN

oregano-chive rubbed, lemon-roasted, pecorino polenta cakes, brussels & vine  
huggers chardonnay jus

To view and download PDFs of our menus, please click on the links below:

[Dinner \(https://sixtyvines.com/wp-content/uploads/2019/03/DinnerMenu\\_PL.pdf\)](https://sixtyvines.com/wp-content/uploads/2019/03/DinnerMenu_PL.pdf)

[Lunch \(https://sixtyvines.com/wp-content/uploads/2019/03/LunchMenu\\_PL.pdf\)](https://sixtyvines.com/wp-content/uploads/2019/03/LunchMenu_PL.pdf)

[Brunch \(https://sixtyvines.com/wp-content/uploads/2019/03/BrunchMenu\\_PL.pdf\)](https://sixtyvines.com/wp-content/uploads/2019/03/BrunchMenu_PL.pdf)

[Dessert \(https://sixtyvines.com/wp-content/uploads/2018/10/DessertMenu.pdf\)](https://sixtyvines.com/wp-content/uploads/2018/10/DessertMenu.pdf)

[Cafe \(https://sixtyvines.com/wp-content/uploads/2018/10/CafeMenu.pdf\)](https://sixtyvines.com/wp-content/uploads/2018/10/CafeMenu.pdf)

[Tappy Hour \(https://sixtyvines.com/wp-content/uploads/2019/05/Sixty\\_Vines\\_Happy\\_Hour\\_Menu.pdf\)](https://sixtyvines.com/wp-content/uploads/2019/05/Sixty_Vines_Happy_Hour_Menu.pdf)

# WINE THEM, DINE THEM.



Whether it's a special occasion, an intimate gathering, or a much-needed break from your daily routine, we'll help you wine and dine in our wine-country inspired setting. We have the perfect space and menus to accommodate any occasion, because event planning should be fun, not complicated.

## BOOK YOUR EVENT

([HTTP://SIXTYVINES.COM/PRIVATE-  
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## WINE ON TAP



JOIN THE WINE CLUB

(HTTP://SIXTYVINES.COM/PRODUCT/WINE-

SUBSCRIPTION)  
**THERE'S A BETTER WAY TO ENJOY WINE BY THE GLASS.**

Wine on tap is an eco-friendly and wine lover-friendly way to serve and enjoy wine. From the ability to serve each glass at the perfect temperature to the promise that the last glass will taste just as fresh as the first, wine on tap is redefining how wine is served.

No oxidation, no corkage, and no spoilage means no waste. Wine on tap eliminates the hassles that come with bottled wine. In a bottle, wine begins oxidizing the minute it's opened. With wine on tap, the pressurized keg keeps it from spoiling. And it gets to your table faster because servers don't need to waste time pulling corks.

Each keg of wine is reused, eliminating waste and reducing the wine lover's carbon footprint. Each steel keg saves 26 bottles from going in a landfill. That's 2,340 lbs. of trash over its lifetime. Wine on tap makes it possible to enjoy glasses of the best premium wines without the waste.



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# THE NUMBER OF BOTTLES WE'VE SAVED FROM LANDFILLS

3 3 5 0 0

DON'T KEEP THINGS BOTTLED UP



Why you  
should... Try  
Wine On Tap!

from Try Wine On Tap

02:12



Learn more about our wine partner Free Flow Wines.  
(<http://trywineontap.com/>)



(L)



## GET TO KNOW THE VINE HUGGER FAMILY

Our own Vine Hugger label is a series of custom wines created by Bill Knuttel, a long time California winemaker who has concentrated on ultra-premium winemaking for the majority of his career. Bill has sourced single vineyard fruit to make beautiful, premium wines just for Sixty Vines. Bill brings his wealth of experience and adherence to traditional winemaking practices to create balanced, elegant wines that pair perfectly with our menu.

## WINES

# Vine Huggers Sauvignon Blanc



## Woods Vineyard, Dry Creek Valley, CA

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Aromas of pineapple, pear, white peaches and spicy herbs greet you from the glass.  
Smacks of grapefruit, tangerine and lemon zest. Crisp, fresh and, oh, so patio friendly.

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Opposition No. 91241804

Opposer's Notice of Reliance

# EXHIBIT W

Opposer Jean Leon, S.L.'s Notice of Reliance



## MENUS



(/room/menus/)

## UPCOMING EVENTS



(/room/news/)

## PHOTO GALLERY



(/room/gallery/)

## PRIVATE EVENTS



(/room/private-events/)



## **GET THE LATEST FROM THE SIGNATURE ROOM**

### **JOIN OUR MAILING LIST**





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# BRUNCH MENU

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## STARTERS BUFFET

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Our signature buffet features chilled seafood to include shrimp, crab legs, freshly shucked oysters and smoked salmon, in addition to fresh fruit, yogurt & granola parfaits, seasonal market salads, gourmet soups, assorted cheeses and charcuterie.

A chef will prepare made-to-order omelets.

Please choose from our selection of freshly prepared entrées. Guests may order more than one entrée per person.

## ENTRÉES

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### Cinnamon Swirl French Toast

vegetarian

vanilla crème anglaise |

choice of bacon or turkey sausage

### Fried Chicken & Waffles

bourbon bacon jam | whipped apple butter | maple syrup

### Avocado Toast

vegetarian

poached eggs | sourdough bread | arugula salad |

lemon vinaigrette

### Eggs Benedict

English muffin | poached eggs | tasso ham |

Signature crispy potatoes | smoked paprika hollandaise sauce | chives

### Steak & Eggs

gluten free

top sirloin steak | sunny-side up egg | cheddar & jalapeño grits |

grilled asparagus | tomato chimichurri

### Seasonal Vegetable Gemelli

vegetarian

gemelli pasta | fresh seasonal vegetables |

Parmesan cheese | roasted garlic cream sauce | asparagus pesto

### Chef's Selection of Fish

ginger coconut & lemongrass basmati rice |

mushroom dashi broth | petite salad



**Half Roasted Chicken**

gluten free

Amish chicken | polenta cake | market carrots |  
pearl onions | roasted summer squash & zucchini | natural jus

**Seared Baby Lamb Chops**

New Zealand lamb | gemelli pasta | lamb Bolognese |  
feta | fried kale | lamb jus

**Braised Short Rib**

gluten free

lemongrass infused parsnip purée | spring onion pesto | petite salad

## DESSERTS

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**Our dessert buffet features:**

Decadent sweets, freshly baked cookies, seasonal pastries and an action station where a chef will prepare a sweet indulgence just for you.

Freshly brewed coffee, assorted tea, milk and fruit juices are included.

PRICING IS \$60 FOR ADULTS AND \$25 FOR CHILDREN UNDER 12.

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES. CONSUMING RAW OR UNDER COOKED FOODS MAY INCREASE YOUR RISK OF FOOD RELATED ILLNESSES.

Menu items and prices are subject to change.





# WINE LIST

## CHAMPAGNE & SPARKLING WINE

Bin: 10	<b>*Brut, The Signature Room at the 95th, Lodi, California</b>	<b>54</b>
Bin: 12	<b>Blanc de Blancs, Ivy, France</b>	<b>60</b>
Bin: 14	<b>Brut, Steorra, Russian River Valley, California</b>	<b>60</b>
Bin: 20	<b>Brut Reserve, Nicolas Feuillatte, Blue Label, Epernay, France</b>	<b>64</b>
Bin: 22	<b>Brut, Étoile, Napa County, California</b>	<b>70</b>
Bin: 24	<b>Brut, Moët &amp; Chandon, "Imperial," Epernay, France</b>	<b>80</b>
Bin: 28	<b>Demi-Sec, Moët &amp; Chandon, "Nectar Imperial", Epernay, France</b>	<b>95</b>
Bin: 30	<b>Brut, Veuve Clicquot, "Yellow Label," Reims, France</b>	<b>125</b>
Bin: 32	<b>Brut, Dom Perignon, Epernay, France, 2009</b>	<b>335</b>

## ROSÉ

Bin: 50	<b>Rosé of Pinot Gris, Charles Smith, "Band of Roses", Washington, 2017</b>	<b>48</b>
Bin: 52	<b>Rosé of Pinot Noir, Erath, Oregon, 2017</b>	<b>52</b>
Bin: 000	<b>Rosé, Summer Water, Central Coast, 2017</b>	<b>58</b>
Bin: 16	<b>Sparkling Rosé, Chandon, Napa County, California</b>	<b>62</b>
Bin: 26	<b>Sparkling Rosé, Moët &amp; Chandon, "Imperial", Epernay, France</b>	<b>90</b>

## CHARDONNAY

Bin: 100	<b>Chardonnay, Balancing Act, Walla Walla, Washington, 2015</b>	<b>45</b>
Bin: 102	<b>Chardonnay, Fleur, North Coast, 2016</b>	<b>49</b>
Bin: 104	<b>Chardonnay, Sonoma Cutrer, Russian River Ranches, Sonoma County, 2016</b>	<b>50</b>
Bin: 106	<b>Chardonnay, Stainless, Chamisal, Central Coast, California, 2014</b>	<b>50</b>



Bin: 110	<b>Chardonnay, Landmark, "Overlook", Sonoma County, California, 2016</b>	<b>52</b>
Bin: 114	<b>Chardonnay, Chehalem, "Inox", Willamette Valley, Oregon, 2014</b>	<b>54</b>
Bin: 118	<b>Unoaked Chardonnay, Joel Gott, Monterrey, California, 2016</b>	<b>55</b>
Bin: 112	<b>Chardonnay, The Hess Collection, Napa Valley, California, 2016</b>	<b>60</b>
Bin: 122	<b>Chardonnay, Miner Family, Napa Valley, California, 2013</b>	<b>68</b>
Bin: 126	<b>Chardonnay, Stag's Leap Wine Cellars, "Karia", Napa Valley, California, 2015</b>	<b>75</b>
Bin: 124	<b>Chardonnay, Jordan, Russian River Valley, California, 2015</b>	<b>76</b>
Bin: 128	<b>Chardonnay, Rombauer Vineyards, Carneros, California, 2016</b>	<b>80</b>
Bin: 130	<b>Chardonnay, Cakebread Cellars, Napa Valley, California, 2016</b>	<b>80</b>
Bin: 132	<b>Chardonnay, Flowers, Sonoma Coast, California, 2015</b>	<b>80</b>
Bin: 134	<b>Chardonnay, Far Niente, Napa Valley, California, 2016</b>	<b>112</b>

## SAUVIGNON BLANC

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Bin: 200	<b>Sauvignon Blanc, Kunde, "Magnolia Lane", Sonoma Valley, California, 2016</b>	<b>45</b>
Bin: 202	<b>Sauvignon Blanc, Mantanzas Creek, Knights Valley, California, 2016</b>	<b>50</b>
Bin: 206	<b>Sauvignon Blanc, Yorkville Cellars, Mendocino County, California, 2017</b>	<b>55</b>
Bin: 208	<b>Sauvignon Blanc, Girard, Napa Valley, California, 2016</b>	<b>58</b>
Bin: 000	<b>Sauvignon Blanc, Joel Gott, California, 2017</b>	<b>58</b>
Bin: 000	<b>Sauvignon Blanc, Honig, Napa Valley, California, 2017</b>	<b>60</b>
Bin: 212	<b>Sauvignon Blanc, Cakebread, Napa Valley, California, 2016</b>	<b>80</b>
Bin: 215	<b>Fumé Blanc, Robert Mondavi, Napa Valley, California, 2014</b>	<b>90</b>

## PINOT GRIGIO/ PINOT GRIS

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Bin: 300	<b>Pinot Gris, Brassfield Winery, High Valley, California, 2016</b>	<b>45</b>
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Bin: 302	<b>Pinot Gris, Cristom, Willamette Valley, Oregon, 2015</b>	<b>50</b>
Bin: 304	<b>Pinot Grigio, Ferrari Carano, Sonoma County, California, 2017</b>	<b>58</b>
Bin: 306	<b>Pinot Gris, Solena, Willamette Valley, Oregon, 2013</b>	<b>58</b>
Bin: 308	<b>Pinot Gris, Sokol Blosser, Willamette Valley, Oregon, 2017</b>	<b>60</b>
Bin: 310	<b>Pinot Grigio, Swanson, Napa Valley, California, 2016</b>	<b>70</b>

## RIESLING

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Bin: 400	<b>Riesling, Fess Parker, Santa Barbara County, California, 2017</b>	<b>45</b>
Bin: 402	<b>Dry Riesling, Trefethen, Napa Valley, California, 2016</b>	<b>50</b>
Bin: 000	<b>Riesling, J. Lohr Estates, Monterey County, California, 2017</b>	<b>54</b>
Bin: 406	<b>Riesling, Chateau Ste. Michelle, "Eroica", Columbia Valley, Washington, 2015</b>	<b>70</b>

## NOTABLE WHITES / BLENDS

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Bin: 504	<b>Albariño, Tangent, Edna Valley, California, 2014</b>	<b>47</b>
Bin: 510	<b>Dry Chenin Blanc, Dry Creek Vineyards, Clarksburg, California, 2016</b>	<b>52</b>
Bin: 506	<b>Moscato, SIP, Woodbridge, California, 2017</b>	<b>54</b>
Bin: 514	<b>Grenache Blanc-Viognier, Tablas Creek Vineyard, "Patelin", Paso Robles, California, 2016</b>	<b>54</b>
Bin: 512	<b>Pinot Gris-Riesling--Gewürztraminer, Brassfield Winery, "Serenity", High Valley, California, 2015</b>	<b>54</b>
Bin: 516	<b>Chenin Blanc-Viognier, Pine Ridge, Napa Valley, California, 2016</b>	<b>56</b>
Bin: 518	<b>Arneis, Palmina, Honea Vineyard, Santa Ynez Valley, California, 2010</b>	<b>60</b>
Bin: 520	<b>Sauvignon Blanc-Chardonnay-Viognier, Murrieta's Well, "The Whip", Livermore Valley, California, 2016</b>	<b>60</b>
Bin: 521	<b>Edelzwicker, Big Table Farm, Willamette Valley, Oregon, 2014</b>	<b>68</b>
Bin: 522	<b>Albariño, Verdad, Edna Valley, California, 2013</b>	<b>69</b>



## PINOT NOIR

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Bin: 612	Pinot Noir, Rickshaw, California, 2016	50
Bin: 602	Pinot Noir, Brassfield Winery, High Valley, California, 2015	56
Bin: 600	Pinot Noir, Josh Cellars, Central Coast, California, 2016	58
Bin: 606	Pinot Noir, Vanduzer, Willamette Valley, Oregon, 2015	62
Bin: 622	Pinot Noir, Four Graces, Reserve, Willamette Valley, Oregon, 2016	64
Bin: 608	Pinot Noir, Sanford, Sta. Rita Hills, California, 2015	70
Bin: 614	Pinot Noir, Witness Tree, Willamette Valley, Oregon, 2015	75
Bin: 620	Pinot Noir, Cristom, Mt. Jefferson, Oregon, 2015	76
Bin: 616	Pinot Noir, Lemelson Vineyards, "Thea's Selection," Willamette Valley, Oregon, 2015	80
Bin: 618	Pinot Noir, Flowers, Sonoma Coast, California, 2016	85
Bin: 624	Pinot Noir, Belle Glos, "Las Alturas", Santa Lucia Highlands, California, 2016	92
Bin: 621	Pinot Noir, Failla, "Keefer Ranch", Russian River Valley, California, 2015	97
Bin: 626	Pinot Noir, Goldeneye, Anderson Valley, California, 2016	115

## MERLOT

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Bin: 702	Merlot, Hedges, "HIP", Columbia Valley, Washington, 2013	52
Bin: 700	Merlot, Ramsay, Napa Valley, California, 2016	54
Bin: 704	Merlot, Milbrandt, Wahluke Slope, Washington, 2012	56
Bin: 708	Merlot, Decoy, Sonoma County, California, 2016	65
Bin: 706	Merlot, Rombauer Vineyards, Carneros, California, 2014	76
Bin: 000	Merlot, Duckhorn, Napa Valley, California, 2015	82
Bin: 712	Merlot, Cakebread, Napa Valley, California, 2013	92
Bin: 710	Merlot, Nickel & Nickel, "Suscol Ranch", Napa Valley, California, 2014	108



Bin: 714	<b>Merlot, Keenan, Napa Valley, 2011</b>	<b>122</b>
Bin: 718	<b>Merlot, Duckhorn Vineyard, "Three Palms Vineyard", Napa Valley, California, 2015</b>	<b>165</b>

## CABERNET SAUVIGNON

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Bin: 800	<b>Cabernet Sauvignon, Sebastiani &amp; Sons, "The Crusher", Clarksburg, California, 2016</b>	<b>45</b>
Bin: 804	<b>Cabernet Sauvignon, Rickshaw, North Coast, California, 2016</b>	<b>45</b>
Bin: 806	<b>Cabernet Sauvignon, Silver Palm, North Coast, California, 2014</b>	<b>45</b>
Bin: 807	<b>Cabernet Sauvignon, Browne Family, " Heritage", Columbia Valley, Washington, 2016</b>	<b>50</b>
Bin: 808	<b>Cabernet Sauvignon, Mettler Family Vineyards, Lodi, California, 2015</b>	<b>54</b>
Bin: 810	<b>Cabernet Sauvignon, The Girls in the Vineyard, California, 2016</b>	<b>57</b>
Bin: 000	<b>Cabernet Sauvignon, Benziger Family Winery, Sonoma County, California, 2016</b>	<b>60</b>
Bin: 812	<b>Cabernet Sauvignon, Justin Winery, Paso Robles, California, 2016</b>	<b>65</b>
Bin: 814	<b>Cabernet Sauvignon, Hanna, Alexander Valley, Sonoma, California, 2014</b>	<b>66</b>
Bin: 828	<b>Cabernet Sauvignon, Mount Veeder, Napa Valley, California, 2015</b>	<b>70</b>
Bin: 816	<b>Cabernet Sauvignon, Hess, Allomi Vineyard, Napa Valley, California, 2016</b>	<b>70</b>
Bin: 818	<b>Cabernet Sauvignon, Freemark Abbey, Napa Valley, California, 2014</b>	<b>80</b>
Bin: 820	<b>Cabernet Sauvignon, Honig, Napa Valley, California, 2015</b>	<b>80</b>
Bin: 822	<b>Cabernet Sauvignon, Newton Vineyard, "Red Label", Napa Valley, California, 2016</b>	<b>84</b>
Bin: 824	<b>Cabernet Sauvignon, Amavi, Walla Walla Valley, Washington, 2014</b>	<b>85</b>
Bin: 826	<b>Cabernet Sauvignon, Sequoia Grove, Napa Valley, California, 2015</b>	<b>88</b>



Bin: 832	<b>Cabernet Sauvignon, Clos Du Val, Napa Valley, California, 2014</b>	<b>97</b>
Bin: 834	<b>Cabernet Sauvignon, Jordan Vineyards, Sonoma County, California, 2014</b>	<b>109</b>
Bin: 836	<b>Cabernet Sauvignon, Cakebread, Napa Valley, California, 2015</b>	<b>120</b>
Bin: 842	<b>Cabernet Sauvignon, Stag's Leap, "Artemis", Napa Valley, California, 2016</b>	<b>130</b>
Bin: 848	<b>Cabernet Sauvignon, Duckhorn Vineyard, Napa Valley, California, 2015</b>	<b>135</b>
Bin: 846	<b>Cabernet Sauvignon, Chimney Rock, Stags Leap District, Napa Valley, California, 2015</b>	<b>138</b>
Bin: 838	<b>Cabernet Sauvignon, Silver Oak, Alexander Valley, California, 2014</b>	<b>142</b>
Bin: 852	<b>Cabernet Sauvignon, Joseph Phelps, Napa Valley, California, 2015</b>	<b>155</b>
Bin: 850	<b>Cabernet Sauvignon, Shafer Vineyards, "One Point Five", Napa Valley, California, 2015</b>	<b>172</b>

## ZINFANDEL

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Bin: 000	<b>Zinfandel, Renwood, "Premier Old Vines", Amador County, California, 2014</b>	<b>60</b>
Bin: 900	<b>Zinfandel, Neyers, Del Barba Vineyard, Contra Costa County, California, 2016</b>	<b>68</b>
Bin: 902	<b>Zinfandel, Mauritsen, Dry Creek Valley, California, 2014</b>	<b>70</b>
Bin: 904	<b>Zinfandel, Hendry, "Block 7&amp;22", Napa Valley, California, 2014</b>	<b>75</b>
Bin: 906	<b>Zinfandel, Frog's Leap, Napa Valley, California, 2016</b>	<b>80</b>

## NOTABLE REDS / BLENDS

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Bin: 1000	<b>Grenache-Syrah, Ventana, "Rubystone," Monterey, California, 2014</b>	<b>45</b>
Bin: 1002	<b>Tempranillo-Zinfandel-Petite Syrah-Grenache, Skyline, Lodi, California, 2014</b>	<b>50</b>
Bin: 1004	<b>Merlot-Syrah, Hess Select, "Treo", Napa Valley, California, 2014</b>	<b>52</b>



Bin: 1006	<b>Tempranillo, Matchbook, Dunnigan Hills, California, 2012</b>	<b>54</b>
Bin: 1010	<b>Syrah-Cabernet Sauvignon, Jax Winery, "Y3", Napa Valley, California, 2015</b>	<b>56</b>
Bin: 1012	<b>Syrah- Malbec-Mourvèdre-Petite Sirah, Brassfield, "Eruption", High Valley, California, 2013</b>	<b>58</b>
Bin: 1014	<b>Sangiovese, Silverado Vineyards, Napa Valley, California, 2014</b>	<b>60</b>
Bin: 1018	<b>Malbec, Milbrandt Vineyards, Columbia Valley, Washington, 2014</b>	<b>64</b>
Bin: 1020	<b>Tempranillo, Verdad, Edna Valley, California, 2014</b>	<b>65</b>
Bin: 1022	<b>Merlot-Cabernet Sauvignon-Malbec-Petit Verdot, Chappellet, Mountain Cuvée, Napa Valley, California, 2016</b>	<b>68</b>
Bin: 1021	<b>Syrah-Grenache-Mourvèdre, Tablas Creek Vineyards, "Patelin de Tablas Rouge", Paso Robles, California, 2015</b>	<b>70</b>
Bin: 1028	<b>Malbec, Yorkville Cellars, Mendocino County, California, 2015</b>	<b>80</b>
Bin: 1030	<b>Syrah, L'Ecole, Columbia Valley, Washington, 2015</b>	<b>85</b>
Bin: 1032	<b>Petite Sirah, Artezín, Napa Valley, California, 2012</b>	<b>90</b>
Bin: 1036	<b>Zinfandel Blend, The Prisoner, Napa Valley, California, 2017</b>	<b>95</b>
Bin: 1040	<b>Sangiovese, Leonetti Cellars, Walla Walla, Washington, 2013</b>	<b>120</b>
Bin: 1041	<b>Cabernet Sauvignon-Cabernet Franc-Merlot, Justin Winery, "Isosceles", Paso Robles, California, 2015</b>	<b>140</b>
Bin: 1046	<b>Cabernet Sauvignon-Merlot-Cabernet Franc-Petit Verdot, Ridge Vineyards, "Monte Bello", Santa Cruz Mountains, California, 2014</b>	<b>315</b>
Bin: 1044	<b>Cabernet Sauvignon-Petit Verdot-Merlot, Joseph Phelps, "Insignia", Napa Valley, California, 2014</b>	<b>395</b>
Bin: 1042	<b>Cabernet Sauvignon -Cabernet Franc-Merlot-Petit Verdot-Malbec, Opus One, Napa Valley, California, 2014</b>	<b>430</b>





*Jean Leon, S.L. v. La Scala Restaurants Corp.*

Opposition No. 91241804

Opposer's Notice of Reliance

# EXHIBIT X

Opposer Jean Leon, S.L.'s Notice of Reliance



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# DINNER MENU

DINNER MENU SERVED DAILY 5:00p-10:00p

## FIRST COURSE

1/2 SHELL PACIFIC OYSTERS* lemon, nasturtium mignonette	\$4
GRASS-FED TENDERLOIN TARTARE* pickled mushroom, parmesan	\$20
SEARED FOIE GRAS brioche french toast, pistachio, cherry	\$22
CHILLED SHRIMP tamarind cocktail, hearts of palm, citrus	\$18
MARKET CAULIFLOWER SOUP	\$13





# URBAN FARMER®

PORTLAND'S STEAKHOUSE

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## FEATURED ITEM

### CHARCUTERIE

\$14

house-made and artisanal selections, pickled vegetables, preserves, tarragon mustard

..... \$14

..... \$22

### CHEESE

\$7

local and old world selections, seasonal accompaniments, house-made sea salt cracker

## SALADS

### LOCAL GREENS

\$12

shaved vegetables, summer fruit, quinoa, honey vinaigrette

### FARMER CHOP

\$14

summer vegetables, kale, farmer's cheese, banyuls dressing, finocchiona sausage

### CAESAR

\$14

parmesan, garlic-caper dressing, white anchovy

## STEAK\*

## NEW YORK STEAK TASTING

### NEW YORK STEAK TASTING\*

\$68

6 oz each: Oregon grass-fed, Brandt prime and Painted Hills thirty day dry aged

## NEW YORK



**URBAN FARMER®**

PORTLAND'S STEAKHOUSE

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14 OZ BRANDT PRIME\*

\$65

California, corn-fed

18 OZ PAINTED HILLS\*

\$60

Oregon, grain-finished, bone-in thirty day dry aged

## TENDERLOIN

8 OZ PIEDMONTESE\*

\$50

Nebraska, grain-finished

8 OZ CARMAN RANCH\*

\$48

Oregon, grass-fed

## RIBEYE

24 OZ LANEY FAMILY FARMS\*

\$58

Oregon, corn-finished, bone-in

20 OZ 7X WAGYU BEEF\*

\$76

Colorado

14 OZ CARMAN RANCH\*

\$53

Oregon, grass-fed

## BUTCHER'S CUTS

12 OZ BRANDT FLAT IRON\*

\$36

California, corn-fed

24 OZ PAINTED HILLS PORTERHOUSE\*

\$62

Oregon, grain-finished





RESERVATIONS

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OREGON WASABI CRÈME FRAÎCHE \$8

## MEAT

ROASTED DUCK BREAST AND CONFIT LEG\* \$42  
baby turnips, dandelion, blueberry agrodolce

SMOKED BONE-IN PORK LOIN\* \$32  
white cheddar grits and greens, roof-top honey, lemon thyme

ROASTED HALF CHICKEN \$30  
tamarind raisin basmati, snap pea and cherry tomato salad

## FISH

CEDAR PLANK SALMON\* \$38  
cauliflower, warm olive jus, roasted pepperonata and basil salad

DAYBOAT SCALLOPS\* \$38  
heirloom grains, smoked celery root, crisp garlic

SEARED ALASKAN HALIBUT\* \$42  
english pea hummus, brûlée onion, fennel, pickled leeks

## SIDES

SAUTÉED BOK CHOY AND PEAS \$14  
spring onion, crispy lemon

CREAMED SPINACH \$12  
crisp sunflower and parmesan





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PORTLAND'S STEAKHOUSE

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## GRILLED ASPARAGUS

\$15

house shiitake, sunny duck egg

## ROASTED FORAGED MUSHROOMS

\$15

shallot

## YUKON GOLD POTATO PUREE

\$8

## TWICE BAKED FINGERLING POTATO TART

\$13

cheddar, bacon, chives

## DISCLAIMERS

### SURCHARGE

A 3% surcharge will be added to all guest checks to help cover increasing labor costs and in our support of the recent increases in minimum wage and benefits for our dedicated team members.

### HEALTH

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server of any allergies or dietary restrictions. All hamburgers and steaks are cooked to order.

### RESERVATIONS









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# URBAN FARMER®

PORTLAND'S STEAKHOUSE

[info@urbanfarmerportland.com](mailto:info@urbanfarmerportland.com)

503-222-4900

525 SW Morrison St  
Portland, OR 97204

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**URBAN FARMER**  
PORTLAND'S STEAKHOUSE

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# WINE

## HALF BOTTLES

## SPARKLING & CHAMPAGNE

2014 SCHRAMSBERG BLANC DE BLANCS, NORTH COAST, CALIFORNIA	\$43
NV PIPER-HEIDSIECK BRUT, CHAMPAGNE, FRANCE	\$55
NV FERRARI ROSÉ, TRENTO-ALTO ADIGE, ITALY	\$42
NV VEUVE CLICQUOT 'YELLOW LABEL' BRUT, CHAMPAGNE, FRANCE	\$60

## WHITE

2017 DANIEL CHOTARD, SANCERRE, FRANCE	\$36
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# URBAN FARMER®

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2017 KIM CRAWFORD SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND \$23

2017 MICHELE CHIARLO NIVOLE, MOSCATO D'ASTI, ITALY \$21

## RED

2015 BERGSTROM 'CUMBERLAND RESERVE' PINOT NOIR, WILLAMETTE VALLEY, OREGON \$43

2013 CANALICCHIO BRUNELLO DI MONTALCINO, TUSCANY, ITALY \$46

2015 JK CARRIERE 'VESPIDAE' PINOT NOIR, WILLAMETTE VALLEY, OREGON \$55

2016 L'ECOLE 'NO. 41' CABERNET SAUVIGNON, COLUMBIA VALLEY, WASHINGTON \$38

2014 STAG'S LEAP 'ARTEMIS' CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA \$66

2011 TEDESCHI AMARONE DELLA VALPOLICELLA, VENETO, ITALY \$68

2011 ANGELA ESTATE PINOT NOIR, YAMHILL-CARLTON, OREGON \$45

2016 DOMAINE DROUHIN PINOT NOIR, DUNDEE HILLS, OREGON \$49

2017 L'ECOLE MERLOT, COLUMBIA VALLEY, WASHINGTON \$32

2016 SEGHEISIO ZINFANDEL, SONOMA COUNTY, CALIFORNIA \$38

2014 TABLAS CREEK 'ESPIRIT DE TABLAS', PASO ROBLES, CALIFORNIA \$75

## LARGE FORMAT BOTTLES

2013 ANGELA ESTATE PINOT NOIR, YAMHILL-CARLTON, OREGON \$300

2014 LONG SHADOWS 'PIROUETTE', COLUMBIA VALLEY, WASHINGTON \$290

2015 ANGELA ESTATE 'URBAN FARMER' PINOT NOIR, YAMHILL-CARLTON, OREGON \$180





RESERVATIONS

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2016 CAYMUS CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA

\$370

## SPARKLING WINES

2016 SOKOL-BLOSSER 'BLUEBIRD CUVÉE' BRUT, WILLAMETTE VALLEY, OREGON

\$60

2016 SCHRAMSBERG BLANC DE BLANCS, NORTH COAST, CALIFORNIA

\$58

2010 FERRARI PERLE, TRENTODOC, ITALY

\$90

## ROSÉ

2011 GRAHAM BECK BRUT ROSÉ, WESTERN CAPE, SOUTH AFRICA

\$68

2014 SOTER 'MINERAL SPRINGS' BRUT ROSÉ, YAMHILL-CARLTON, OREGON

\$125

2015 SCHRAMSBERG BRUT ROSÉ, NORTH COAST, CALIFORNIA

\$80

## CHAMPAGNE

NV J. LASSALLE BRUT 'CUVÉE PRÉFÉRENCE' PREMIER CRU

\$98

2006 PIERRE PAILLARD 'LA GRANDE RÉCOLTE' GRAND CRU

\$135

NV VEUVE CLICQUOT 'YELLOW LABEL' BRUT

\$125

NV PERRIER-JOUËT GRAND BRUT

\$178

NV PIPER-HEIDSIECK 'CUVÉE 1785' BRUT

\$80

## ROSÉ

2008 VEUVE CLICQUOT VINTAGE BRUT ROSÉ

\$240



[RESERVATIONS](#)[CONTACT US](#)

2008 LOUIS ROEDERER 'CRISTAL'	\$460
NV PERRIER-JOUËT 'BELLE EPOQUE' BRUT	\$315
2002 KRUG GRAND CUVÉE BRUT	\$650
2009 DOM PÉRIGNON	\$330

## WHITE WINE

### RIESLING

2015 CHEHALEM 'THREE VINEYARD', WILLAMETTE VALLEY, OREGON	\$42
2016 BROOKS 'ARA', WILLAMETTE VALLEY, OREGON	\$55

### PINOT GRIS

2017 ADELSHEIM, WILLAMETTE VALLEY, OREGON	\$36
2017 KING ESTATE, WILLAMETTE VALLEY, OREGON	\$52
2016 EYRIE VINEYARDS, ESTATE 'ORIGINAL VINES', DUNDEE HILLS, OREGON	\$68

### SAUVIGNON BLANC

2017 CLOUDY BAY, MARLBOROUGH, NEW ZEALAND	\$65
2016 NICOLAS IDIART, SANCERRE, FRANCE	\$45
2015 ILLUMINATION BY QUINTESSA, NORTH COAST, CALIFORNIA	\$65
2017 J. CHRISTOPHER, 'UBER' CROFT VINEYARD, WILLAMETTE VALLEY, OR	\$72





# URBAN FARMER®

PORTLAND'S STEAKHOUSE

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2013 DOMAINE SERENE 'COEUR BLANC' PINOT NOIR, WILLAMETTE VALLEY, OREGON \$210

## ROSÉ

2016 CORIOLIS, WILLAMETTE VALLEY, OREGON \$76

2018 WILLAKENZIE, WILLAMETTE VALLEY, OREGON \$45

## CHARDONNAY

### OREGON

2015 ADELSHEIM 'STAKING CLAIM' CHARDONNAY, CHEHALEM MOUNTAINS \$80

2015 DOMAINE SERENE, 'EVENSTAD RESERVE', WILLAMETTE VALLEY \$140

2016 WALTER SCOTT 'X NOVO', EOLA-AMITY HILLS \$120

2016 DOMAINE DROUHIN 'ARTHUR', DUNDEE HILLS \$78

2016 GRAN MORAINÉ, YAMHILL-CARLTON \$74

2017 REX HILL, WILLAMETTE VALLEY \$58

### CALIFORNIA

2017 CAKEBREAD, NAPA VALLEY \$100

2016 DARIOUSH, NAPA VALLEY \$135

2017 ROMBAUER, CARNEROS \$92

2015 STONESTREET ESTATE, ALEXANDER VALLEY \$66





RESERVATIONS

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# URBAN FARMER®

PORTLAND'S STEAKHOUSE

## FRANCE

2013 CHÂTEAU DE LA CRÉE PREMIER CRU GRAVIERES, SANTENAY , FRANCE

\$125

## PINOT NOIR

## WILLAMETTE VALLEY, OREGON

2014 ADELSHEIM 'ELIZABETH'S RESERVE'

\$112

2017 BEAUX FRERES

\$120

2016 CROWLEY 'FOUR WINDS'

\$108

2016 DOMAINE SERENE 'YAMHILL CUVÉE'

\$92

2016 KEN WRIGHT CELLARS

\$58

2016 PENNER-ASH

\$92

2016 REX HILL

\$64

2011 BEAUX FRERES

\$150

2016 BERGSTRÖM 'CUMBERLAND RESERVE'

\$90

2008 DOMAINE SERENE 'EVENSTAD RESERVE'

\$270

2015 J.K. CARRIERE 'VESPIDAE'

\$89

2014 KING ESTATE 'BACK BONE'

\$106

2014 PENNER-ASH 'PAS DE NOM'

\$230





# URBAN FARMER®

PORTLAND'S STEAKHOUSE

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2014 BEAUX FRERES 'THE BEAUX FRERES'	\$200
2014 BEAUX FRERES 'THE UPPER TERRACE'	\$210
2016 BRICK HOUSE 'LES DIJONNAIS'	\$120
2014 SEQUITUR 'FIRST BORN'	\$185
2005 BEAUX FRERES 'THE BEAUX FRERES'	\$390
2013 BEAUX FRERES 'THE BEAUX FRERES'	\$200
2015 BEAUX FRERES 'THE BEAUX FRERES'	\$200
2016 BEAUX FRERES 'THE UPPER TERRACE'	\$210
2016 NORTH VALLEY 'ORIGIN SERIES'	\$115

## YAMHILL-CARLTON, OREGON

2015 ANGELA ESTATE 'ABBOTT CLAIM'	\$113
2015 KEN WRIGHT 'SHEA'	\$135
2016 SOTER 'MINERAL SPRINGS RANCH'	\$116
2014 WILLAKENZIE 'TERRES BASSES'	\$150
2015 ANGELA ESTATE 'URBAN FARMER'	\$84
2014 LAVINEA 'LAZY RIVER VINEYARD'	\$114
2015 SOTER 'MINERAL SPRINGS' WHITE LABEL	\$200

## DUNDEE HILLS, OREGON





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2013 DOMAINE SERENE 'MARK BRADFORD'	\$285
2013 SOKOL BLOSSER	\$80
2014 ARCHERY SUMMIT 'ARCUS ESTATE'	\$185
2016 DOMAINE DROUHIN	\$94
2013 DOMAINE SERENE 'GRACE'	\$425
2016 PURPLE HANDS 'STOLLER VINEYARD'	\$108

## CHEHALEM MOUNTAINS, OREGON

2014 COLENE CLEMENS VINEYARDS 'MARGO'	\$75
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## EOLA-AMITY, OREGON

2016 ANTICA TERRA 'ANTIKYTHERA'	\$295
2016 WALTER SCOTT 'SOJOURNER'	\$112
2013 ZENA CROWN VINEYARD 'THE SUM'	\$160
2017 VIOLIN 'JUSTICE VINEYARD'	\$108
2014 ZENA CROWN VINEYARD 'CONIFER'	\$145

## CABERNET SAUVIGNON & BLENDS

## OREGON

2016 J. SCOTT, WALLA WALLA VALLEY	\$70
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RESERVATIONS

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2013 CORLISS CABERNET SAUVIGNON	\$195
2014 FIGGINS	\$188
2013 K VINTNERS 'KING COAL'	\$205
2014 LEONETTI CELLAR RESERVE	\$380
2013 SPRING VALLEY 'FREDERICK'	\$100
2013 CORLISS 'CORLISS'	\$165
2015 DOUBLEBACK	\$200
2015 K VINTNERS 'THE CREATOR'	\$125
2014 LEONETTI CELLAR	\$225
2015 SPRING VALLEY 'DERBY'	\$130
2015 WOODWARD CANYON 'ARTIST SERIES'	\$115

## YAKIMA VALLEY, WASHINGTON

2014 ANDREW WILL 'TWO BLONDES VINEYARD'	\$145
2013 DELILLE CELLARS 'FOUR FLAGS' RED MOUNTAIN	\$155
2014 COL SOLARE	\$160

## COLUMBIA VALLEY, WASHINGTON

2014 ABEJA 'HEATHER HILL'	\$142
2016 FEATHER	\$132



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# URBAN FARMER®

PORTLAND'S STEAKHOUSE

2013 PIROUETTE \$140

2016 QUILCEDA CREEK 'CVR' \$160

## ALEXANDER VALLEY, CALIFORNIA

2010 STONESTREET ESTATE 'ROCKFALL' \$125

2014 SILVER OAK \$158

2008 SILVER OAK \$235

## SONOMA COUNTY, CALIFORNIA

2015 ANAKOTA 'HELENA DAKOTA', KNIGHTS VALLEY \$115

2014 ROWEN \$90

2016 LOUIS M. MARTINI \$65

2008 VÉRITÉ 'LA MUSE' \$750

## PASO ROBLES, CALIFORNIA

2010 JUSTIN 'ISOSCELES RESERVE' \$340

## NAPA VALLEY, CALIFORNIA

2016 CAKEBREAD \$165

2013 CARDINALE \$390

2014 CAYMUS 'SPECIAL SELECTION' \$295





# URBAN FARMER®

PORTLAND'S STEAKHOUSE

RESERVATIONS

CONTACT US



2013 GROTH	\$130
2009 LOKOYA 'HOWELL MOUNTAIN'	\$680
2011 MT. BRAVE	\$150
2014 OPUS ONE	\$435
2017 THE PRISONER	\$100
2014 SPOTTSWOODE	\$385
2013 THE HESS COLLECTION 'THE LION'	\$360
2010 CARDINALE	\$420
2016 CAYMUS	\$174
2010 CENYTH	\$120
2012 DUNN VINEYARDS 'HOWELL MOUNTAIN'	\$325
1993 FREEMARK ABBEY 'BOSCHE'	\$500
2014 GIRARD 'ARTISTRY'	\$77
2015 LA JOTA 'HOWELL MOUNTAIN'	\$135
2008 LOKOYA 'MOUNT VEEDER'	\$680
2013 NICKEL & NICKEL 'TENCH VINEYARD'	\$185
2016 PINE RIDGE	\$108
2014 QUINTESSA	\$375
2016 STAG'S LEAP 'ARTEMIS'	\$136





RESERVATIONS

CONTACT US



2014 SPRING VALLEY 'URIAH', WALLA WALLA VALLEY	\$100
2015 PEPPER BRIDGE, WALLA WALLA VALLEY	\$112
2014 PEDESTAL BY LONGSHADOW VINTNERS, COLUMBIA VALLEY	\$130
2014 WOODWARD CANYON, COLUMBIA VALLEY	\$100

## CALIFORNIA

2013 LA JOTA 'W.S. KEYES VINEYARD', HOWELL MOUNTAIN, NAPA VALLEY	\$275
2016 SHAFER 'TD-9', NAPA VALLEY	\$135
2014 NICKEL & NICKEL 'SUSCOL RANCH', NAPA VALLEY	\$125

## UNUSUAL SUSPECTS

## OREGON

2015 ABACELA TEMPRANILLO, UMPQUA VALLEY	\$70
2014 NO GIRLS SYRAH BY CAYUSE, WALLA WALLA VALLEY	\$250
2017 EVENING LAND GAMAY NOIR, SEVEN SPRINGS VINEYARD, EOLA-AMITY	\$78

## WASHINGTON

2016 ABEJA SYRAH, WALLA WALLA VALLEY	\$96
2012 K VINTNERS 'CHARLOTTE', WALLA WALLA VALLEY	\$132
2015 ROTIE CELLARS 'SOUTHERN BLEND'	\$75





# URBAN FARMER®

PORTLAND'S STEAKHOUSE

[RESERVATIONS](#)
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2013 LEONETTI CELLAR SANGIOVESE, WALLA WALLA VALLEY	\$170
2015 SAGGI BY LONGSHADOW VINTNERS, COLUMBIA VALLEY	\$105
2011 SPRING VALLEY 'KATHERINE CORKRUM' CABERNET FRANC, WALLA WALLA VALLEY	\$110

## CALIFORNIA

2016 ARNOT-ROBERTS SYRAH 'CLARY RANCH', SONOMA COAST	\$120
2015 LA JOTA CABERNET FRANC, HOWELL MOUNTAIN, NAPA VALLEY	\$130
2017 HARTFORD ZINFANDEL, RUSSIAN RIVER VALLEY	\$67
2016 TURLEY 'FREDERICKS VINEYARD' ZINFANDEL, SONOMA VALLEY	\$109

## OLD WORLD

## FRANCE

2008 CHÂTEAU CANON, SAINT-ÉMILION GRAND CRU, BORDEAUX	\$190
2009 CHÂTEAU LAFON-ROCHET LES PÉLERINS DE LAFON-ROCHET, SAINT-ESTÈPHE, BORDEAUX	\$175
2010 CHÂTEAU PICHON-LONGUEVILLE BARON, PAUILLAC, BORDEAUX	\$460
2009 LASSÈGUE, SAINT-ÉMILION GRAND CRU, BORDEAUX	\$170
2015 RÉSERVE DE LA COMTESSE, PAUILLAC, BORDEAUX	\$129
2014 DOMAINE DU VIEUX TÉLÉGRAPHE, CHÂTEAUNEUF-DU-PAPE, RHÔNE	\$195
2011 CHÂTEAU VIGNOT, SAINT-ÉMILION GRAND CRU, BORDEAUX	\$90
2006 CHÂTEAU LÉOVILLE POYFERRÉ, GRAND CRU CLASSE, SAINT-JULIEN, BORDEAUX	\$285





RESERVATIONS

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## ITALY

2013 ABBONA 'RINALDI', BARBERA D'ALBA, PIEMONTE	\$54
2005 ARCANUM, TOSCANA IGT, TUSCANY	\$180
2015 BERTANI VILLA ARVEDI, AMARONE DELLA VALPOLICELLA DOCG, VENETO	\$120
2013 CANALICCHIO, BRUNELLO DI MONTALCINO DOCG, TUSCANY	\$95
2007 GAJA PIEVE SANTA RESTITUTA 'SUGARILLE' BRUNELLO DI MONTALCINO DOCG, TUSCANY	\$360
2010 TENIMENTI ANGELINI VAL DI SUGA, BRUNELLO DI MONTALCINO DOCG, TUSCANY	\$138
2013 RENATO RATTI BAROLO MARCENASCO, BAROLO DOCG, PIEMONTE	\$108
2008 ARCANUM, TOSCANA IGT, TUSCANY	\$180
2013 BRANCAIA ILATRAIA, MAREMMA TOSCANA, TUSCANY	\$125
2013 FÈLSINA BERARDENGA 'FONTALLORRO', TOSCANA IGT, TUSCANY	\$145
2015 MARCHESI ANTINORI TIGNANELLO, TOSCANA IGT, TUSCANY	\$270
2015 TENUTA SAN GUIDO SASSICAIA, BOLGHERI, TUSCANY	\$470

## SPAIN

2005 LOPEZ DE HEREDIA 'LA TONDONIA', RIOJA	\$95
2009 LOPEZ DE HEREDIA 'VINA CUBILLO', RIOJA	\$64

## LEBANON

1998 CHATEAU MUSAR, BEKAA VALLEY	\$188
----------------------------------	-------





RESERVATIONS

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2005 PENFOLDS 'GRANGE' SHIRAZ, SOUTH AUSTRALIA \$750

2010 PENFOLDS 'BIN 707' CABERNET SAUVIGNON, SOUTH AUSTRALIA \$480

## CHILE

2009 ALMAVIVA BY BARON PHILIPPE ROTHSCHILD & CONCHA Y TORO, PUENTE ALTO \$275

2010 SANTA RITA 'CASA REAL' CABERNET SAUVIGNON, VALLE DEL MAIPO \$150

2012 BRAVURA 'VALLE DEL MAULE', TALCA \$89

## DISCLAIMER

### SURCHARGE

A 3% surcharge will be added to all guest checks to help cover increasing labor costs and in our support of the recent increases in minimum wage and benefits for our dedicated team members.

### HEALTH

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server of any allergies or dietary restrictions. All hamburgers and steaks are cooked to order.

07/16/2019

2

7:00 PM

E-mail:

FIND A TABLE

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**URBAN FARMER**®  
PORTLAND'S STEAKHOUSE

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**URBAN FARMER STEAKHOUSE CAREERS PRIVACY POLICY SITE SECURITY SITE MAP**

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Urban Farmer Steakhouse is a sophisticated farm to table dining experience in Portland, Oregon.

[READ MORE](#)



**URBAN FARMER®**

PORTLAND'S STEAKHOUSE

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### HOURS & CONTACT

Sun - Thurs 6:30am - 11pm  
Fri & Sat 6:30am - 12am

[info@urbanfarmerportland.com](mailto:info@urbanfarmerportland.com)  
503-222-4900  
525 SW Morrison St  
Portland, OR 97204

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*Jean Leon, S.L. v. La Scala Restaurants Corp.*

Opposition No. 91241804

Opposer's Notice of Reliance

# EXHIBIT Y

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## Coho Restaurant

### RESERVATIONS

- [Food & Wine](#)
- [Reservations](#)
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COHO CALENDAR  
OF EVENTS



COOKBOOK &  
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COHO RESTAURANT  
FOOD & WINE



COHO RESTAURANT  
SPECIALS





## A San Juan Island Dining Experience

Coho Restaurant, in Friday Harbor Washington, is part of the [San Juan Island Inn Collection](#). This San Juan Island fine dining restaurant serves Island grown Pacific cuisine with a Mediterranean flair. Our culinary team creates exciting [menus](#) developed around the seasonality of fresh ingredients from the surrounding Islands. Each night, this “Best of the San Juans” restaurant menu showcases simple and artful fare that allows the flavors of the individual ingredients to resonate on the palate.

[Our culinary team](#) cultivates relationships with small farms and food purveyors who are raising, growing, foraging and catching the many local ingredients on Coho Restaurant’s menu. Whether it’s an heirloom carrot, beautiful head of tender red lettuce, or a sweet onion, these ingredients, usually the sides, transforms dishes, making them the stars. The Coho Restaurant kitchen is always brimming with the bounty of the season. Throughout the year, Coho Restaurant presents [special event dinners](#) featuring local winemakers and brew masters. Consider joining us for a no-stress holiday dinner.

Coho Restaurant’s [wine cellar](#) has been recognized by Wine Spectator with an Award of Excellence. Coho Restaurant’s beverage list includes local artisan spirits and wines from boutique growers in Washington and Oregon. We offer use of our dining room for private dining. Our team also offers full service off site [catering](#). We are proud to support the San Juan Island local farm community by participating in the Island Grown Program.

Coho Restaurant is set in a historic Craftsman House – three blocks from the ferry landing in walkable downtown Friday Harbor. Coho Restaurant’s intimate setting provides the perfect atmosphere for a fine dining [special celebration](#), relaxed night out with friends, or [private special event dinner](#). Dine, Drink and Dream with us! Consider making a night of it at one of our nearby [Inns](#), located a block from the restaurant.

We invite you to dine with us and Savor the San Juan Islands! Buon Appetito!



## Specials



Chef’s Tasting Menu



First Seating



Farm to Table Dinner at Pelindaba  
Lavender Farm July 21, 2019

[VIEW ALL SPECIALS](#)

## Coho Restaurant Blog





## Kitchen Boot Camp – March 10, April 7, May 5th, 2019

Join Chefs Ryan, Tim and Jessica for Kitchen Boot Camp! Ok...relax!!! No planks, push-ups or power lifting required! Have fun while learning the basics of cooking. Our Chefs will offer

## Dine, Drink and Dream for \$129



## Just for the Halibut | Sustainable Sourcing in the PNW

## OUR BLOG

### Stay Connected



Restaurant Address:  
120 Nichols Street  
Friday Harbor, WA 98250

### Reservations:

Call 360-378-6330

Request Online »

reservations@tuckerhouse.com

### Useful Links

-  Coho Blog
-  Directions
-  Ferry Schedule
-  Gift Certificates & Cookbook
-  Hours of Operation/Events Calendar
-  Newsletter Archive
-  Reservations

### Join Our Newsletter

Sign up today and be the first to get notified about Coho special events and island food news.





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<https://www.cohorestaurant.com>





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[Home](#) → Food & Wine

## Food & Wine



Let Coho Restaurant take you on a culinary journey throughout the San Juan Islands. Our food and wine menu is dynamic and reflects the availability of seasonal produce from local producers. Each night in addition to Coho Restaurants's a la carte dinner menu, we offer a [chef's tasting](#). Try Coho Restaurant's [First Seating](#), between 5 and 5:45 daily, and sample a 3 course dinner for 2 including a bottle of wine for \$70.

Chef Ryan and his team prepares everything from scratch daily including breads, pastas and desserts for dinner service. We know you will taste the difference. Our wine list includes producers from Washington and Oregon along with a selection of international wines. With close to 200 bottles on our wine list, you will certainly find the perfect bottle to pair with your dinner.



7/15/2019

Food and Wine Coho Restaurant | Friday Harbor | San Juan Island

Coho Restaurant is open all major holidays. Plan on celebrating Thanksgiving, Christmas, New Year's Eve and Valentine's Day in Friday Harbor with our 5 course tasting menus. Be sure to make your reservation early, as seating is limited and tables are popular.

Throughout the year, Chef Ryan presents special event dinners featuring local winemakers and brew masters.

These seasonal dinners in addition to our regular menu offerings showcase the food and wine of the pacific northwest.

If you are visiting San Juan Island, consider staying at our [collection properties](#). There we continue the same attention to detail with food preparation for breakfast as we do at Coho Restaurant.



#### In This Section

- [Our Food & Wine](#)
- [Dinner Menu](#)
- [Chef's Tasting](#)
- [First Seating](#)
- [Desserts](#)
- [Wine & Spirits](#)
- [Specials & Events](#)
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  - [Appetizer Recipes](#)
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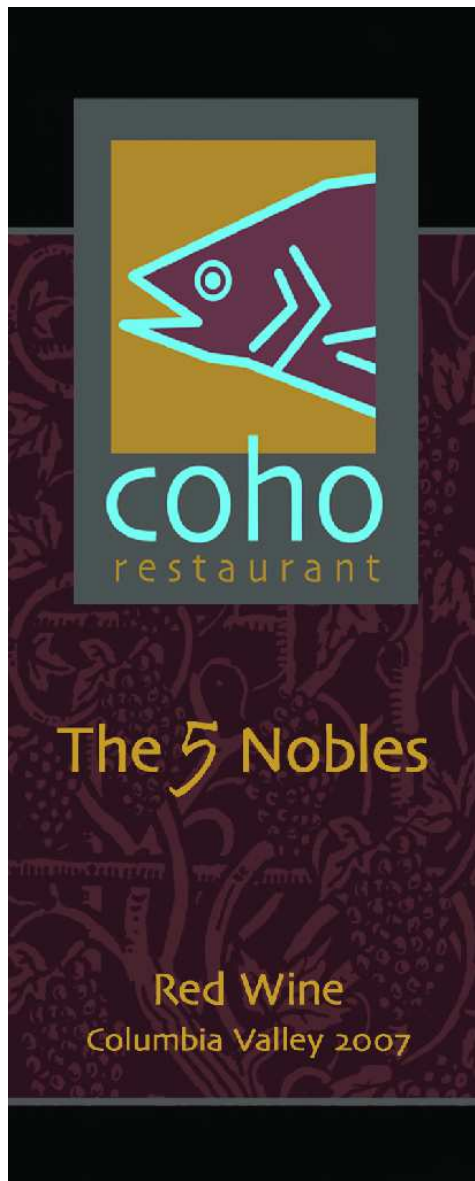


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Coho Restaurant

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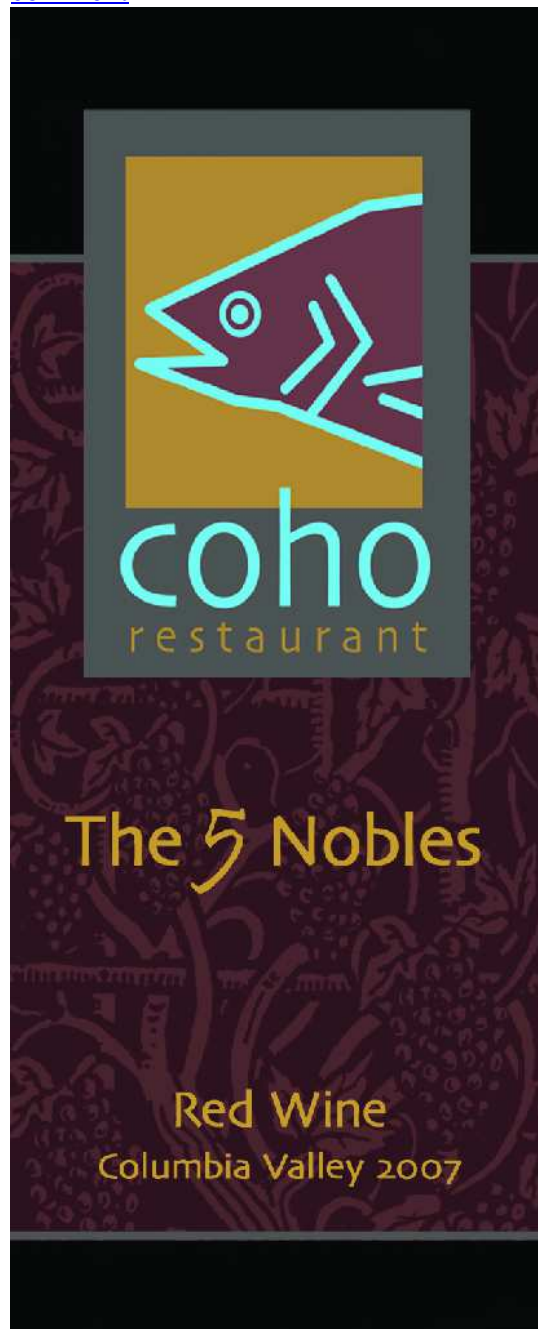


[Home](#) → [Fresh at the Restaurant](#) → Coho Announces Second Private Label Wine



## Coho Announces Second Private Label Wine

On October 31, 2014 / [Fresh at the Restaurant](#) / [Leave a comment](#)



Coho has a second private label house wine called the 5 Nobles. Crafted by Tranche Cellars, this 2007 Washington Bordeaux Style Red Wine is blended with all five Bordeaux varietals including Cabernet Franc 34%, Merlot 26%, Malbec 19%, Petit Verdot 13% and Cabernet Sauvignon 8%. The grapes were sources from several top vineyard sites in the Columbia Valley including Stillwater, Stonetree, Bacchus and Blue Mt. Vineyards.

The wine shows the gracefulness of age with some dark berry notes on the nose with an elegant tannin structure. It is a perfect complement to Chef Bill's autumnal menu of Braised Lamb and New York Strip. Try it by the glass or by the bottle next time you are in for dinner. Salute!





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- [Entree Recipes](#)
- [Events](#)
- [Fresh at the Restaurant](#)
- [General](#)
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Opposition No. 91241804

Opposer's Notice of Reliance

# EXHIBIT Z

Opposer Jean Leon, S.L.'s Notice of Reliance



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RESERVATIONS AND GIFT CARDS (/#RESERVATIONS-SECTION)  
VISIONARIES (/#VISIONARIES-SECTION)    MENU (/#MENU-SECTION)  
IN THE NEWS (/#IN-THE-NEWS-SECTION)    WINE AND COCKTAILS (/#THEBAR-SECTION)  
CELEBRATE WITH CAKE (/#CELEBRATE-WITH-CAKE-SECTION)    CONTACT (/#CONTACT-2-SECTION)





# Valette

HEALDSBURG

Valette was born from two brothers' lifelong dream of creating a unique dining experience in our hometown of Healdsburg. Our goal is to provide a canvas for local farmers, winemakers and artisans to showcase their crafts.

~ENJOY~

## PHONE

707-473-0946

## ADDRESS

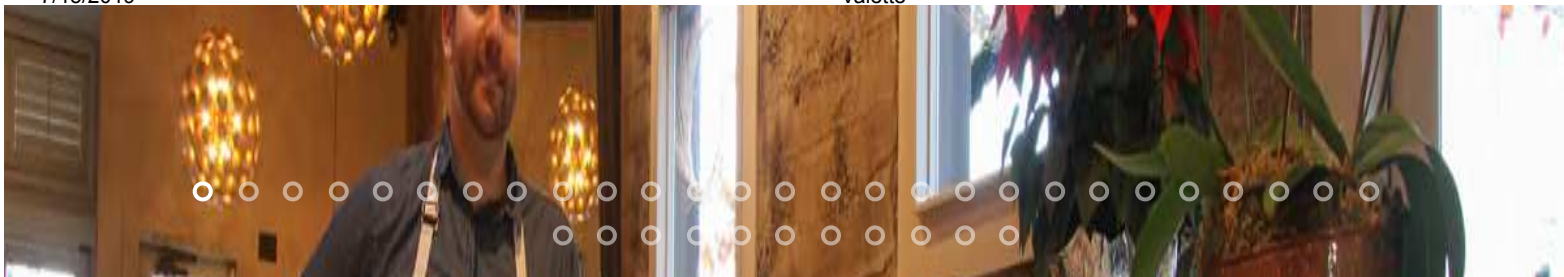
344 Center Street,  
Healdsburg, CA

## DINNER SERVICE

Open daily at 5:15 pm







## RESERVATIONS



### Make a Reservation

POWERED BY OPENTABLE

07/15/2019

7:00 PM

2 People

[Find a Table](#)

Phone 707-473-0946, or book online with OpenTable

For parties of ten or more please email [info@valettehealdsburg.com](mailto:info@valettehealdsburg.com)  
(<mailto:info@valettehealdsburg.com>) or phone 707-473-0946

Dinner service daily at 5:15 pm

*The fine print - We do request a credit card number to hold a reservation for your party of 6 or more guests. Should the need arise, cancellation may be made up to 24 hours prior to the reservation date and time. If the cancellation is made after that point, the charge is \$25 per person. We take your personal information and credit card security very seriously.*



*Since we are a small restaurant we require all parties of 9 or more to commit to a Chef's 5 Course Tasting Menu. The menu is created around local products, showcasing the best of Sonoma County, seasonal fish, and sustainably raised meats. Our produce is grown on our estate farm, located just 100 yards from the restaurant. The price is \$75 per person with an optional \$50 per person wine pairing.*



(<https://valettehealdsburg.cardfoundry.com/giftcards.php>)

Indulge your loved ones, colleagues, or comrades, with the gift of dining at Valette. A Valette Gift Card makes a thoughtful gift, and is available for purchase in any amount you choose. Valette Gift Cards can be physically mailed or emailed to your recipient. To purchase simply click on the image above, or by clicking here. (<https://valettehealdsburg.cardfoundry.com/giftcards.php>)

## TWO BROTHERS

The dream of Valette began nearly two decades ago between two brothers. While enjoying a glass of wine on their father's porch overlooking the beautiful Alexander Valley vineyards of Sonoma County, Dustin Valette and Aaron Garzini envisioned opening a restaurant together which would provide a canvas for Sonoma County farmers, winemakers and artisans to showcase their craft. The restaurant would be located in Healdsburg, the heart of Sonoma County – and the location where their great-grandfather operated bakeries. They would serve high quality, yet honest food; offer warm and impeccable service; and house a collection of boutique, small production wines. At the time, Aaron was establishing himself as a dynamic server and sommelier in Sonoma County and Dustin was in New York learning the culinary craft that would be his lifelong passion. They never lost sight of their dream.



In 2015, Valette Restaurant opened its doors to the public, showcasing the brothers' combined forty-seven years of restaurant experience and a deep dedication to Sonoma County and its food and wine community.

## CHEF DUSTIN VALETTE / CHEF-OWNER



Chef Dustin Valette began his restaurant career at the age of thirteen washing dishes at Catelli's in his hometown of Geyserville, California. Two years later he took an apprenticeship at Chateau Souverain, a Francis Ford Coppola Estate, where he worked under Executive Chef Martin Courtman, – beginning the twenty-plus year culinary journey toward his dream of opening a restaurant dedicated to showcasing the

rich bounty and beautiful ingredients of his Sonoma County roots.

more... (/dustin-valette)

## AARON GARZINI / GENERAL MANAGER- OWNER





Aaron Garzini began his restaurant career at just 14 years of age in the kitchen of Catelli's, a beloved restaurant in his hometown of Geyserville, California. A few years later, Aaron's brother, Dustin Valette, would follow, starting his culinary career in the kitchen of the same restaurant. Those early years began a trajectory leading the two brothers back to their roots with extensive experience and honed talents. While the experience sparked Dustin's passion to become a chef, Aaron set his sights on the front of the house.



more... (/aaron-garzini)

## CHEF DE CUISINE / NATHAN DAVIS

Early in his life Nathan Davis developed a passion for cooking and food discovery. A California native, he began cooking professionally in Texas in 2005. Returning to California in 2011, Nathan quickly embraced the inventive food culture of Sonoma County, where he worked and trained in several iconic restaurants including Zazu and Dry Creek Kitchen. In 2015, he joined Dustin and Aaron to create Valette. Nathan is an avid supporter of the area's sustainable farming and enjoys working with the high quality bounty of local producers. His refined and artisanal approach to cuisine serves to entertain and delight the palate while enlightening diners to the unique culinary treasures of Sonoma County.

*Valette*





# DINNER MENU

## APPETIZERS

### **Charcuterie & Cheese (to share)**

Bohemian Creamery

House Made Charcuterie – Pickled Vegetables – Orange Zest Olives / 23

### **Hawaiian Ahi Poke Style**

Strong Arm Farm Kombu

Wakame Salad – Soy Kombu Emulsion – Crispy Nori – Warm Avocado / 17

### **Organic Sonoma County Salad**

Skyhill Farms Goat Cheese

Warm Goat Cheese – Roasted Strawberries – Toasted Sunflower Seeds / 13

### **Day Boat Scallops en Croûte**

Bernier Farms Fennel

Shaved Fennel – American Caviar - Champagne Beurre Blanc / 18

### **Yellow Squash & Saffron Soup**

Estate Grown Squash

Lobster Relish – Puffed Shrimp + Lobster 'Chip' – Preserved Lemon / 14

### **House Made Semolina Pasta**

Crispy Valette Charcuterie

Goat Cheese Mornay – Basil Pistou – Olive Oil Poached Cherry Tomato / 14

### **Tsar Nicoulai Osetra Caviar (15g)**

Estate Grown Onions

Puma Springs Heritage Eggs – House Made Crème Fraiche - Toasted Brioche / 35



**Okinawan Sweet Potato 'Falafel'**

Valette Estate Baby Carrots

Orange Split Pea Hummus – Garlic Emulsion – Coconut Tzatziki / 28

**Pancetta Encrusted Alaskan Halibut**

Estate Grown Padron Peppers

Sweet Corn – Oven Roasted Tomato Vinaigrette – House Cured Pork Coppa / 34

**Fennel Pollen Dusted Swordfish**

Wild Fennel Pollen

Fennel Confit – Smoked Paprika Aioli – Grilled Octopus / 32

**Szechuan Peppercorn Crusted Duck**

Liberty Farms Duck Breast

House Made Brandied Cherries – Black Radish – Duck Confit Pavé / 35

**Lamb Duo: Porterhouse & Shoulder**

Estate Fava Leaves

Grilled Porterhouse – Smoked Merguez Style Shoulder - Fava Bean Relish / 39

**Charred Wagyu New York Steak**

Mr. Duncan's Mushroom Fondue

Brown Butter Parsnip Puree – Au Poivre Butter – Roasted Bone Marrow / 42

**Chef Valette's 'Trust me' Tasting menu**

15 Per Course, Minimum Five Courses

**SIDES**

**Sweet Corn + Padron Fondue**

Oven Roasted Tomatoes / 9



Valette  
**Roasted Bone Marrow**  
Estate Espelette Pepper / 11

**Soy-Cognac Infused Mushrooms**  
Mr. Duncan's Mushrooms / 9

**Baby Vegetable Jardinière**  
Sonoma County / 7

## **DESSERT**

**The S'more**  
Chocolate Bouchon – Graham Cracker  
Toasted Meringue – Caramelia Ice cream / 9

**ItsNotA 'Snickers Bar'**  
Cocoa Nib Tuile – Peanut Powder  
Locally Produced Volo Dark Chocolate / 9

**Bread, Butter and Jam**  
Fresh Homemade Jam – Toasted Brioche  
Salted Brown Butter Ice Cream / 9

**Roasted Strawberry & Cream**  
Strawberry Tartare – Lemon Frangipane  
Whipped Vanilla Ice Cream / 9

## **LOCALLY ROASTED COFFEE BY THE FLYING GOAT**

**French Press; Valette Blend**  
Peru, Mexico, Ethiopia / 7



## **Espresso No. 9**

Brazil, Cost Rica, Ethiopia / 4

## **Cappuccino; Espresso No. 9**

Brazil, Cost Rica, Ethiopia / 5

## **Hot Tea by Russian River Tea Co.**

Healdsburg / 4.5







(<https://www.kron4.com/news/bay-area/experience-springtime-beauty-in-healdsburg-sonoma-county/1993343849>)

Sonoma County is one of my favorite close-to-home vacation destinations, no matter the season. However, the beauty of the region comes alive in spring. [read more \(https://www.kron4.com/news/bay-area/experience-springtime-beauty-in-healdsburg-sonoma-county/1993343849\)](https://www.kron4.com/news/bay-area/experience-springtime-beauty-in-healdsburg-sonoma-county/1993343849)



OpenTable diners have voted Valette as one of the best around. From the service to the food, people are loving the experience.

OpenTable diners have awarded Valette top honors in the following category...

(

[HTTP://WWW.OPENTABLE.COM/RESTAURANTS](http://www.opentable.com/restaurants)

Best Food

Contemporary  
American

## Mike's Green Grass, Corks and Forks

(<http://mikemccolgan.blogspot.com/2019/02/les-mars-hotel-old-world-luxury-in.html>) read more

In an effort to dine at all 3000 San Francisco restaurants (1000 and counting), and visit all 600 Napa wineries (400 and counting), my wife Linda and I recently had the pleasure of visiting the charming town of Healdsburg.

(<http://mikemccolgan.blogspot.com/2019/02/les-mars-hotel-old-world-luxury-in.html>)

## FOOD & WINE

(<https://www.foodandwine.com/sonoma-travel-restaurant-guide>)

Take a look at the California wine country (<https://www.foodandwine.com/travel/united-states/things-do-in-california-wine-country-now>) map and you'll notice that Napa

(<https://www.foodandwine.com/slideshows/ultimate-guide-napa-valley>) and Sonoma County aren't all that far apart. But geography can be misleading. read more (<https://www.foodandwine.com/sonoma-travel-restaurant-guide>)

Wine Spectator



# Restaurant Awards 2018



*Congratulations!*

**17thSouth**  
Authentic Living in the Heart of Atlanta

([https://issuu.com/17thsouthmagazine/docs/17s\\_05-18\\_issue/22?ff=true](https://issuu.com/17thsouthmagazine/docs/17s_05-18_issue/22?ff=true))

Wine Country Revival. In Napa and Sonoma new wineries and tasting experiences invite oenophiles to linger longer. [read more](#)

([https://issuu.com/17thsouthmagazine/docs/17s\\_05-18\\_issue/22?ff=true](https://issuu.com/17thsouthmagazine/docs/17s_05-18_issue/22?ff=true))

**LUXE**  
DIGITAL

(<https://lux.digital/dining/healdsburg-restaurant-valette/>)

Best Restaurant In Healdsburg: Valette Fine-Dining In Sonoma County. [read more](#)

(<https://lux.digital/dining/healdsburg-restaurant-valette/>)



**WINE ENTHUSIAST**





(<https://columbialivingmag.com/california-wine-country>)

"The menu is a who's who of fresh California ingredients —handcrafted cheeses, fresh herbs, a rainbow of produce —paired with enough French sensibility to render each dish both decadent yet focused." read more

(<https://columbialivingmag.com/california-wine-country>)



([https://www.lux-review.com/lux\\_awards/restaurant-bar-awards/](https://www.lux-review.com/lux_awards/restaurant-bar-awards/))

## Restaurant & Bar Awards

VALETTE Best Fine Dining Restaurant & Wine Bar – Sonoma County-USA ([https://www.lux-review.com/lux\\_awards/restaurant-bar-awards/](https://www.lux-review.com/lux_awards/restaurant-bar-awards/))



(<http://kron4.com/2018/01/19/healdsburg-a-wine-country-gem-youre-sure-to-enjoy/>)

Just a short drive north of San Francisco you'll find Healdsburg, a gorgeous small town nestled in the heart of Northern California wine country that combines pristine, natural beauty with plenty of art, artisan food, incredible wines and amazing craft cocktails. read more (<http://kron4.com/2018/01/19/healdsburg-a-wine-country-gem-youre-sure-to-enjoy/>)







## The Press Democrat

(<http://www.pressdemocrat.com/lifestyle/food/7728118-181/healdsburg-chef-dustin-valette-shares?artslide=0>)

Healdsburg chef Dustin Valette shares perfect dishes to pair with robust cabernet. Beef is to Americans as bread and wine are to the French, food writer Molly O'Neill wrote in her cookbook, "A Well-Seasoned Appetite"... read more

(<http://www.pressdemocrat.com/lifestyle/food/7728118-181/healdsburg-chef-dustin-valette-shares?artslide=0>)

## BuzzFeed

([https://www.buzzfeed.com/hannahloewentheil/most-underrated-food-cities-in-america?utm\\_term=.dsRVM1BzM#.ttzGNXepN](https://www.buzzfeed.com/hannahloewentheil/most-underrated-food-cities-in-america?utm_term=.dsRVM1BzM#.ttzGNXepN))

You may know this charming town in Sonoma County for its great wine, but Healdsburg is more than wineries and tasting rooms. A bit more understated than Napa Valley, Sonoma has everything from Michelin-star restaurants to adorable markets... read more

([https://www.buzzfeed.com/hannahloewentheil/most-underrated-food-cities-in-america?utm\\_term=.dsRVM1BzM#.ttzGNXepN](https://www.buzzfeed.com/hannahloewentheil/most-underrated-food-cities-in-america?utm_term=.dsRVM1BzM#.ttzGNXepN))



It's not uncommon for up-and-coming cooks to spend years in various kitchens, gaining skills, patience and connections. They take away a technique here, a philosophy there and absorb the





Dustin Valette cut his teeth under JBF Award–winning chefs Michael Mina, Thomas Keller, and Charlie Palmer before opening Valette... read more (<https://www.jamesbeard.org/events/sip-and-savor-sonoma?category=Dinner>)



(<http://m.sfgate.com/news/article/Food-wine-and-community-on-Valette-chef-s-menu-11085163.php?cmpid=fb-mobile#photo-12709977>)

Chef Dustin Valette's career may have ricocheted him to New York, Hawaii, Las Vegas, San Francisco and Napa. But his heart has always remained steadfastly in Healdsburg... read more

(<http://m.sfgate.com/news/article/Food-wine-and-community-on-Valette-chef-s-menu-11085163.php?cmpid=fb-mobile#photo-12709977>)



(<http://nymag.com/travel/weekend-escapes/sonoma/>)

The area's hip wineries and hotels, paired with gorgeous Sequoias and that craggy coast, make it a top destination for cool young wine geeks and outdoors freaks alike... read more

(<http://nymag.com/travel/weekend-escapes/sonoma/>)



(<http://jsfashionista.com/valette-healdsburg/>)

Valette Healdsburg is one of those fine dining experiences you don't get to enjoy everyday yet it has a very familiar, neighborhood feel to it with excellent food and a highly trained staff. What I mean is this is one of the top two fine dining experiences in Healdsburg... read more (<http://jsfashionista.com/valette-healdsburg/>)



(<http://sommtalks.com/>)

Located just off the square in Healdsburg, California this former bakery transformed into Brothers Aaron Garzini and Dustin Valette Valette Restaurant Healdsburg. Ninety-five percent of the produce crafted into dishes here isn't just local from Sonoma... read more (<http://sommtalks.com/>)





Just little over an hour north of San Francisco is a quaint city that long ago was just a dot on the map. Well, that dot has transformed into a diamond and the tiny town of Healdsburg is... read more (<http://www.tangodiva.com/great-girlfriend-getaway-package-to-healdsburg/>)

# Forbes

(<http://www.forbes.com/sites/lauriewerner/2017/01/31/where-to-go-this-weekend-sonoma-countys-hidden-gems/#79a4bf861503>)

# THE HUFFINGTON POST

(<http://www.huffingtonpost.com/entry/588a68bbe4b0da1b94946d16?timestamp=1485470399423>)

Just a little over an hour north of San Francisco is a quaint city that long ago was just a dot on the map. Well, that dot has transformed into a diamond and the tiny town of Healdsburg is shining bright and filled with wonderful activities that are ideal for a perfect girlfriend getaway... read more

(<http://www.huffingtonpost.com/entry/588a68bbe4b0da1b94946d16?timestamp=1485470399423>)

# ZAGAT

(<https://www.zagat.com/l/san-francisco/top-restaurants-in-sonoma-county>)

Best Restaurants in Sonoma County... read more

(<https://www.zagat.com/l/san-francisco/top-restaurants-in-sonoma-county>)

# San Francisco Chronicle

(<http://www.sfchronicle.com/travel/article/How-sleepy-Healdsburg-became-a-dining-destination-10869003.php#comments>)

Chef Dustin Valette is a third-generation Healdsburg native whose downtown restaurant Valette is proudly housed in his great-grandfather's former bake shop... read more

(<http://www.sfchronicle.com/travel/article/How-sleepy-Healdsburg-became-a-dining-destination-10869003.php#comments>)

# Forbes

The way we drink, and what we fill our glasses with, is in a constant state of flux. My first legal drink at a bar was an inauspicious one: It was 1998, and imagining myself some sort of





# BAY AREA

To read more "In The News" articles,  
please click here (</in-the-news-archive>)



## THE BAR

**The wines that we make in California and the wines that inspire us to make wine.**



To view the Cocktail menu, click below

## WINE LIST (/thebar-1)







Valette is happy to help you celebrate your special occasion by offering custom made cakes, provided by Healdsburg's own Costeaux Bakery (<https://www.costeaux.com/>).

Choose either a delicious White Chiffon cake with raspberry filling, or a divine Devil's Food cake with chocolate truffle and whipped cream filling. Each of the cakes are four inches in diameter, perfect for two, and have space for a short personal message. We request that you order your celebration cake at least 72 hours prior to your reservation. Each cake is \$40 plus tax, and can be ordered by using the online form, phoning the restaurant at 707-473-0946, or sending an email to [info@valettehealdsburg.com](mailto:info@valettehealdsburg.com) (<mailto:info@valettehealdsburg.com>).

*Once you submit your order form, your credit card will be charged, and you will receive a confirmation email within 24 hours. Please note - The purchase of a Celebration cake is a non-refundable purchase.*

Your personalized Celebration cake will be delivered to the restaurant the afternoon of your reservation, ready for presentation at your table.

Open Form

For more information, please contact us at 707-473-0946 or visit our website at [www.valettehealdsburg.com](http://www.valettehealdsburg.com)







HOME (/#HOME-SECTION) THE RESTAURANT (/#SPACE-SECTION) GALLERY (/#SPACER-SECTION)  
HOME (/#HOME-SECTION) CATERING (/#CATERING-SECTION) RESERVATIONS (/#RESERVATIONS-SECTION) VISIONARIES (/#VISIONARIES-SECTION)  
RESERVATIONS (/#RESERVATIONS-SECTION) CATERING (/#CATERING-SECTION) WINE & DUES (/#WINE-DUES-SECTION)  
WINE & DUES (/#WINE-DUES-SECTION) CELEBRATE WITH CAKE (/#CELEBRATE-WITH-CAKE-SECTION)  
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CELEBRATE WITH CAKE (/#CELEBRATE-WITH-CAKE-SECTION) CONTACT (/#CONTACT-2-SECTION)





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# Valette

HEALDSBURG

Valette was born from two brothers' lifelong dream of creating a unique dining experience in our hometown of Healdsburg. Our goal is to provide a canvas for local farmers, winemakers and artisans to showcase their crafts.

~ENJOY~

## PHONE

707-473-0946

## ADDRESS

344 Center Street,  
Healdsburg, CA

## DINNER SERVICE

Open daily at 5:15 pm





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## RESERVATIONS



### Make a Reservation

POWERED BY OPENTABLE

[Find a Table](#)

Phone 707-473-0946, or book online with OpenTable

For parties of ten or more please email [info@valettehealdsburg.com](mailto:info@valettehealdsburg.com)  
(<mailto:info@valettehealdsburg.com>) or phone 707-473-0946

Dinner service daily at 5:15 pm

*The fine print - We do request a credit card number to hold a reservation for your party of 6 or more guests. Should the need arise, cancellation may be made up to 24 hours prior to the reservation date and time. If the cancellation is made after that point, the charge is \$25 per person. We take your personal information and credit card security very seriously.*



HOME (/#HOME-SECTION) THE RESTAURANT (/#SPACE-SECTION) GALLERY (/#SPACER-SECTION)  
 Since we are a small restaurant we require all parties of 9 or more to commit to a Chef's 5  
 RESERVATIONS AND GIFT CARDS (/#RESERVATIONS-SECTION) VISIONARIES (/#VISIONARIES-SECTION)  
 Course Tasting Menu. The menu is created around local products, showcasing the best of  
 Sonoma County, using local, sustainable, and responsibly raised meats, seafood, and produce.  
 estate farm, located just 100 yards from the restaurant. The price is \$75 per person with an  
 WINE AND COCKTAILS (/#THEBAR-SECTION) CELEBRATE WITH CAKE (/#CELEBRATE-WITH-CAKE-SECTION)  
 optional \$50 per person wine pairing.  
 CONTACT (/#CONTACT-2-SECTION)



(<https://valettehealdsburg.cardfoundry.com/giftcards.php>)

Indulge your loved ones, colleagues, or comrades, with the gift of dining at Valette. A Valette Gift Card makes a thoughtful gift, and is available for purchase in any amount you choose. Valette Gift Cards can be physically mailed or emailed to your recipient. To purchase simply click on the image above, or by clicking here. (<https://valettehealdsburg.cardfoundry.com/giftcards.php>)

## TWO BROTHERS

The dream of Valette began nearly two decades ago between two brothers. While enjoying a glass of wine on their father's porch overlooking the beautiful Alexander Valley vineyards of Sonoma County, Dustin Valette and Aaron Garzini envisioned opening a restaurant together which would provide a canvas for Sonoma County farmers, winemakers and artisans to showcase their craft. The restaurant would be located in Healdsburg, the heart of Sonoma County – and the location where their great-grandfather operated bakeries. They would serve high quality, yet honest food; offer warm and impeccable service; and house a collection of boutique, small production wines. At the time, Aaron was establishing himself as a dynamic server and sommelier in Sonoma County and Dustin was in New York learning the culinary craft that would be his lifelong passion. They never lost sight of their dream.



In 2015, Valette Restaurant opened its doors to the public, showcasing the brothers' combined forty-seven years of restaurant experience and a deep dedication to Sonoma County and its food and wine community.

[HOME \(/#HOME-SECTION\)](#)

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[RESERVATIONS AND GIFT CARDS \(/#RESERVATIONS-SECTION\)](#)

[VISIONARIES \(/#VISIONARIES-SECTION\)](#)

[MENU \(/#MENU-SECTION\)](#)

[IN THE NEWS \(/#IN-THE-NEWS-SECTION\)](#)

[WINE AND COCKTAILS \(/#THEBAR-SECTION\)](#)

[CELEBRATE WITH CAKE \(/#CELEBRATE-WITH-CAKE-SECTION\)](#)

[CONTACT \(/#CONTACT-2-SECTION\)](#)

## CHEF DUSTIN VALETTE / CHEF-OWNER



Chef Dustin Valette began his restaurant career at the age of thirteen washing dishes at Catelli's in his hometown of Geyserville, California. Two years later he took an apprenticeship at Chateau Souverain, a Francis Ford Coppola Estate, where he worked under Executive Chef Martin Courtman, – beginning the twenty-plus year culinary journey toward his dream of opening a restaurant dedicated to showcasing the

rich bounty and beautiful ingredients of his Sonoma County roots.

[more... \(/dustin-valette\)](#)

## AARON GARZINI / GENERAL MANAGER- OWNER





HOME (/#HOME-SECTION) THE RESTAURANT (/#SPACE-SECTION) GALLERY (/#SCENERY-SECTION)  
Aaron Garzini began his restaurant career at just 14 years of age in the kitchen of his  
beloved restaurant in his hometown of Geyserville, California. A few years later, Aaron's  
brother, Dustin Valette, would follow, starting his  
culinary career in the kitchen of the same restaurant. Those early years began a trajectory  
leading the two brothers back to their roots with extensive experience and honed talents. While  
the experience sparked Dustin's passion to become a chef, Aaron set his sights on the front  
of the house.



more... (/aaron-garzini)

## CHEF DE CUISINE / NATHAN DAVIS

Early in his life Nathan Davis developed a passion for cooking and food discovery. A California native, he began cooking professionally in Texas in 2005. Returning to California in 2011, Nathan quickly embraced the inventive food culture of Sonoma County, where he worked and trained in several iconic restaurants including Zazu and Dry Creek Kitchen. In 2015, he joined Dustin and Aaron to create Valette. Nathan is an avid supporter of the area's sustainable farming and enjoys working with the high quality bounty of local producers. His refined and artisanal approach to cuisine serves to entertain and delight the palate while enlightening diners to the unique culinary treasures of Sonoma County.

Valette



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WINE AND COCKTAILS (/#THEBAR-SECTION) CELEBRATE WITH CAKE (/#CELEBRATE-WITH-CAKE-SECTION)

## DINNER MENU

CONTACT (/#CONTACT-2-SECTION)

### APPETIZERS

#### Charcuterie & Cheese (to share)

Bohemian Creamery

House Made Charcuterie – Pickled Vegetables – Orange Zest Olives / 23

#### Hawaiian Ahi Poke Style

Strong Arm Farm Kombu

Wakame Salad – Soy Kombu Emulsion – Crispy Nori – Warm Avocado / 17

#### Organic Sonoma County Salad

Skyhill Farms Goat Cheese

Warm Goat Cheese – Roasted Strawberries – Toasted Sunflower Seeds / 13

#### Day Boat Scallops en Croûte

Bernier Farms Fennel

Shaved Fennel – American Caviar - Champagne Beurre Blanc / 18

#### Yellow Squash & Saffron Soup

Estate Grown Squash

Lobster Relish – Puffed Shrimp + Lobster ‘Chip’ – Preserved Lemon / 14

#### House Made Semolina Pasta

Crispy Valette Charcuterie

Goat Cheese Mornay – Basil Pistou – Olive Oil Poached Cherry Tomato / 14

#### Tsar Nicoulai Osetra Caviar (15g)

Estate Grown Onions

Puma Springs Heritage Eggs – House Made Crème Fraiche - Toasted Brioche / 35



**ENTREES**

HOME (/#HOME-SECTION) THE RESTAURANT (/#SPACE-SECTION) GALLERY (/#SPACER-SECTION)

RESERVATIONS AND GIFT CARDS (/#RESERVATIONS-SECTION) VISIONARIES (/#VISIONARIES-SECTION)

**Okinawan Sweet Potato 'Falafel'**

MENU (/#MENU-SECTION) IN THE NEWS (/#IN-THE-NEWS-SECTION)

Valette Estate Baby Carrots

WINE AND COCKTAILS (/#THEBAR-SECTION) CELEBRATE WITH CAKE (/#CELEBRATE-WITH-CAKE-SECTION)  
Orange Split Pea Hummus – Garlic Emulsion – Coconut Tzatziki / 28

CONTACT (/#CONTACT-2-SECTION)

**Pancetta Encrusted Alaskan Halibut**

Estate Grown Padron Peppers

Sweet Corn – Oven Roasted Tomato Vinaigrette – House Cured Pork Coppa / 34

**Fennel Pollen Dusted Swordfish**

Wild Fennel Pollen

Fennel Confit – Smoked Paprika Aioli – Grilled Octopus / 32

**Szechuan Peppercorn Crusted Duck**

Liberty Farms Duck Breast

House Made Brandied Cherries – Black Radish – Duck Confit Pavé / 35

**Lamb Duo: Porterhouse & Shoulder**

Estate Fava Leaves

Grilled Porterhouse – Smoked Merguez Style Shoulder - Fava Bean Relish / 39

**Charred Wagyu New York Steak**

Mr. Duncan's Mushroom Fondue

Brown Butter Parsnip Puree – Au Poivre Butter – Roasted Bone Marrow / 42

**Chef Valette's 'Trust me' Tasting menu**

15 Per Course, Minimum Five Courses

**SIDES****Sweet Corn + Padron Fondue**

Oven Roasted Tomatoes / 9



**Roasted Bone Marrow**

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Estate Espelette Pepper / 11  
RESERVATIONS AND GIFT CARDS (/#RESERVATIONS-SECTION) VISIONARIES (/#VISIONARIES-SECTION)

MENU (/#MENU-SECTION) IN THE NEWS (/#IN-THE-NEWS-SECTION)

**Soy-Cognac Infused Mushrooms**

WINE AND COCKTAILS (/#THEBAR-SECTION) CELEBRATE WITH CAKE (/#CELEBRATE-WITH-CAKE-SECTION)  
Mr. Duncan's Mushrooms / 9  
CONTACT (/#CONTACT-2-SECTION)

**Baby Vegetable Jardinière**

Sonoma County / 7

**DESSERT**

**The S'more**

Chocolate Bouchon – Graham Cracker  
Toasted Meringue – Caramelia Ice cream / 9

**ItsNotA 'Snickers Bar'**

Cocoa Nib Tuile – Peanut Powder  
Locally Produced Volo Dark Chocolate / 9

**Bread, Butter and Jam**

Fresh Homemade Jam – Toasted Brioche  
Salted Brown Butter Ice Cream / 9

**Roasted Strawberry & Cream**

Strawberry Tartare – Lemon Frangipane  
Whipped Vanilla Ice Cream / 9

**LOCALLY ROASTED COFFEE BY THE FLYING GOAT**

**French Press; Valette Blend**

Peru, Mexico, Ethiopia / 7



HOME (/#HOME-SECTION) THE RESTAURANT (/#SPACE-SECTION) GALLERY (/#SPACER-SECTION)

RESERVATIONS AND GIFT CARDS (/#RESERVATIONS-SECTION) BEER, COCKTAILS, ETHIOPIA / 4 VISIONARIES (/#VISIONARIES-SECTION)

MENU (/#MENU-SECTION) IN THE NEWS (/#IN-THE-NEWS-SECTION)

**Cappuccino; Espresso No. 9**  
WINE AND COCKTAILS (/#THEBAR-SECTION) CELEBRATE WITH CAKE (/#CELEBRATE-WITH-CAKE-SECTION)  
Brazil, Cost Rica, Ethiopia / 5  
CONTACT (/#CONTACT-2-SECTION)

**Hot Tea by Russian River Tea Co.**  
Healdsburg / 4.5





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[RESERVATIONS AND GIFT CARDS \(/#RESERVATIONS-SECTION\)](#)   [VISIONARIES \(/#VISIONARIES-SECTION\)](#)

[MENU \(/#MENU-SECTION\)](#)   [IN THE NEWS \(/#IN-THE-NEWS-SECTION\)](#)

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[CONTACT \(/#CONTACT-2-SECTION\)](#)



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[HOME \(/#HOME-SECTION\)](#)   [THE RESTAURANT \(/#SPACE-SECTION\)](#)   [GALLERY \(/#SPACER-SECTION\)](#)

[RESERVATIONS AND GIFT CARDS \(/#RESERVATIONS-SECTION\)](#)   [VISIONARIES \(/#VISIONARIES-SECTION\)](#)

[MENU \(/#MENU-SECTION\)](#)   [IN THE NEWS \(/#IN-THE-NEWS-SECTION\)](#)

[WINE AND COCKTAILS \(/#THEBAR-SECTION\)](#)   [CELEBRATE WITH CAKE \(/#CELEBRATE-WITH-CAKE-SECTION\)](#)  
 CONTACT (/#CONTACT-2-SECTION)

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[HTTP://WWW.OPENTABLE.COM/RESTAURANTS/BEST-FOOD-CONTEMPORARY-AMERICAN](http://www.opentable.com/restaurants/best-food-contemporary-american)

Best Food

Contemporary  
American

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Wine Spectator



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# Restaurant Awards 2018

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## *Congratulations!*

(<https://restaurants.winespectator.com/restaurant/2707/valette>)

**17thSouth**  
Authentic Living in the Heart of Atlanta

([https://issuu.com/17thsouthmagazine/docs/17s\\_05-18\\_issue/22?ff=true](https://issuu.com/17thsouthmagazine/docs/17s_05-18_issue/22?ff=true))

Wine Country Revival. In Napa and Sonoma new wineries and tasting experiences invite oenophiles to linger longer. [read more](#)

([https://issuu.com/17thsouthmagazine/docs/17s\\_05-18\\_issue/22?ff=true](https://issuu.com/17thsouthmagazine/docs/17s_05-18_issue/22?ff=true))

**LUXE**  
DIGITAL

(<https://lux.digital/dining/healdsburg-restaurant-valette/>)

Best Restaurant In Healdsburg: Valette Fine-Dining In Sonoma County. [read more](#)

(<https://lux.digital/dining/healdsburg-restaurant-valette/>)



# WINE ENTHUSIAST



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(<https://www.winemag.com/features/valette-best-restaurants-2018/>)

Columbia  
LIVING  
M a g a z i n e

(<https://columbialivingmag.com/california-wine-country>)

"The menu is a who's who of fresh California ingredients —handcrafted cheeses, fresh herbs, a rainbow of produce —paired with enough French sensibility to render each dish both decadent yet focused." read more

(<https://columbialivingmag.com/california-wine-country>)

LUX  
M A G A Z I N E  
*Life*

## Restaurant & Bar Awards

VALETTE Best Fine Dining Restaurant & Wine Bar –  
 Sonoma County-USA ([https://www.lux-review.com/lux\\_awards/restaurant-bar-awards/](https://www.lux-review.com/lux_awards/restaurant-bar-awards/))

([https://www.lux-review.com/lux\\_awards/restaurant-bar-awards/](https://www.lux-review.com/lux_awards/restaurant-bar-awards/))

KRON 4

(<http://kron4.com/2018/01/19/healdsburg-a-wine-country-gem-youre-sure-to-enjoy/>)

Just a short drive north of San Francisco you'll find Healdsburg, a gorgeous small town nestled in the heart of Northern California wine country that combines pristine, natural beauty with plenty of art, artisan food, incredible wines and amazing craft cocktails. read more (<http://kron4.com/2018/01/19/healdsburg-a-wine-country-gem-youre-sure-to-enjoy/>)







(<http://www.pressdemocrat.com/lifestyle/food/7728118-181/healdsburg-chef-dustin-valette-shares?artslide=3>)

Photograph courtesy of Christopher Chung/The Press Democrat

The  
Press Democrat

(<http://www.pressdemocrat.com/lifestyle/food/7728118-181/healdsburg-chef-dustin-valette-shares?artslide=0>)

Healdsburg chef Dustin Valette shares perfect dishes to pair with robust cabernet. Beef is to Americans as bread and wine are to the French, food writer Molly O'Neill wrote in her cookbook, "A Well-Seasoned Appetite."... read more

(<http://www.pressdemocrat.com/lifestyle/food/7728118-181/healdsburg-chef-dustin-valette-shares?artslide=0>)

BuzzFeed

([https://www.buzzfeed.com/hannahloewentheil/most-underrated-food-cities-in-america?utm\\_term=.dsRVM1BzM#.ttzGNXepN](https://www.buzzfeed.com/hannahloewentheil/most-underrated-food-cities-in-america?utm_term=.dsRVM1BzM#.ttzGNXepN))

You may know this charming town in Sonoma County for its great wine, but Healdsburg is more than wineries and tasting rooms. A bit more understated than Napa Valley, Sonoma has everything from Michelin-star restaurants to adorable markets... read more

([https://www.buzzfeed.com/hannahloewentheil/most-underrated-food-cities-in-america?utm\\_term=.dsRVM1BzM#.ttzGNXepN](https://www.buzzfeed.com/hannahloewentheil/most-underrated-food-cities-in-america?utm_term=.dsRVM1BzM#.ttzGNXepN))

plate  
Take food further.

It's not uncommon for up-and-coming cooks to spend years in various kitchens, gaining skills, patience and connections. They take away a technique here, a philosophy there and absorb the



(<http://plateonline.com/chefs/chef-delicate-nuances-read-more>) (<http://plateonline.com/chefs/chef-sonoma%E2%80%99s-valette?allowguest=true>)  
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 and-heart-come-together-  
 sonoma%E2%80%99s-valette?allowguest=true  
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 allowguest=true)  
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## JAMES BEARD FOUNDATION

(<https://www.jamesbeard.org/events/sip-and-savor-sonoma?category=Dinner>)  
 and-savor-sonoma?  
 category=Dinner)

CONTACT (/#CONTACT-2-SECTION)

Dustin Valette cut his teeth under JBF Award-winning chefs Michael Mina, Thomas Keller, and Charlie Palmer before opening Valette... read more (<https://www.jamesbeard.org/events/sip-and-savor-sonoma?category=Dinner>)

## SFGATE

(<http://m.sfgate.com/news/article/Food-wine-and-community-on-Valette-chef-s-menu-11085163.php?cmpid=fb-mobile#photo-12709977>)  
 wine-and-community-on-Valette-chef-s-menu-11085163.php?cmpid=fb-mobile#photo-12709977)

Chef Dustin Valette's career may have ricocheted him to New York, Hawaii, Las Vegas, San Francisco and Napa. But his heart has always remained steadfastly in Healdsburg... read more

## NEW YORK MAGAZINE

(<http://nymag.com/travel/weekend-escapes/sonoma/>)  
 escapes/sonoma/)

The area's hip wineries and hotels, paired with gorgeous Sequoias and that craggy coast, make it a top destination for cool young wine geeks and outdoors freaks alike... read more

## JETSETTING fashionista

(<http://jsfashionista.com/valette-healdsburg/>)

Valette Healdsburg is one of those fine dining experiences you don't get to enjoy everyday yet it has a very familiar, neighborhood feel to it with excellent food and a highly trained staff. What I mean is this is one of the top two fine dining experiences in Healdsburg... read more (<http://jsfashionista.com/valette-healdsburg/>)

## SOMMTALKS

(<http://sommtalks.com/>)

Located just off the square in Healdsburg, California this former bakery transformed into Brothers Aaron Garzini and Dustin Valette Valette Restaurant Healdsburg. Ninety-five percent of the produce crafted into dishes here isn't just local from Sonoma... read more (<http://sommtalks.com/>)



HOME (/#HOME-SECTION) THE RESTAURANT (/#SPACE-SECTION) GALLERY (/#SPACER-SECTION)  
 Just little over an hour north of San Francisco is a quaint city that  
 RESERVATIONS AND GIFT CARDS (/#RESERVATIONS-SECTION) on the map. Well, that dot has transformed  
 into a diamond and the tiny town of Healdsburg is... read more  
 (http://www.tangodiva.com/great-girlfriend-getaway-package-to-wine-and-cocktails (/#THEBAR-SECTION) CELEBRATE WITH CAKE (/#CELEBRATE-WITH-CAKE-SECTION)  
 healdsburg/) CONTACT (/#CONTACT-2-SECTION)

# Forbes

(http://www.forbes.com/sites/lauriewerner/2017/01/31/where-to-go-to-go-this-weekend-sonoma-countys-hidden-gems/#79a4bf861503)  
 Given the predominance of Napa Valley, exceptional though it is, in travelers don't always think of its Wine Country neighbor but they should—it's hard to find prettier scenery... read more  
 (http://www.forbes.com/sites/lauriewerner/2017/01/31/where-to-go-to-go-this-weekend-sonoma-countys-hidden-gems/#79a4bf861503)

## THE HUFFINGTON POST

(http://www.huffingtonpost.com/entry/588a68bbe4b0da1b94946d16?timestamp=1485470399423)  
 Just a little over an hour north of San Francisco is a quaint city that long ago was just a dot on the map. Well, that dot has transformed into a diamond and the tiny town of Healdsburg is shining bright and filled with wonderful activities that are ideal for a perfect girlfriend getaway... read more  
 (http://www.huffingtonpost.com/entry/588a68bbe4b0da1b94946d16?timestamp=1485470399423)

## ZAGAT

(https://www.zagat.com/l/san-francisco/top-restaurants-in-sonoma-county)  
 Best Restaurants in Sonoma County... read more  
 (https://www.zagat.com/l/san-francisco/top-restaurants-in-sonoma-county)

## San Francisco Chronicle

(http://www.sfchronicle.com/travel/article/How-sleepy-Healdsburg-became-a-dining-destination-10869003.php#comments)  
 Chef Dustin Valette is a third-generation Healdsburg native whose downtown restaurant Valette is proudly housed in his great-grandfather's former bake shop... read more  
 (http://www.sfchronicle.com/travel/article/How-sleepy-Healdsburg-became-a-dining-destination-10869003.php#comments)

# Forbes

The way we drink, and what we fill our glasses with, is in a constant state of flux. My first legal drink at a bar was an inauspicious one: It was 1998, and imagining myself some sort of



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([http://www.valettehealdsburg.com/sites/default/files/2016-12-30/Check\\_Please\\_Bay\\_Area\\_Episode\\_10\\_Review.pdf](http://www.valettehealdsburg.com/sites/default/files/2016-12-30/Check_Please_Bay_Area_Episode_10_Review.pdf))  
 american-wine-and-spirit- martini, read more  
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# BAY AREA

(<https://www.youtube.com/watch?v=618cx47Vrbl>)

Check, Please! Bay Area episode 10 season 11 reviews: a quintessential wine country eatery in Healdsburg, a fully-estimated spot with fresh and healthy vegetarian bowls, delivered via a high-tech cubby in San Francisco, and a place for steak, substantial sides and an amazing wine list in San Francisco.... See more (<https://www.youtube.com/watch?v=618cx47Vrbl>)

To read more "In The News" articles,  
 please click here (/in-the-news-archive)



## THE BAR

The wines that we make in California and the wines that inspire us to make wine.



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[MENU \(/#MENU-SECTION\)](#)    [IN THE NEWS \(/#IN-THE-NEWS-SECTION\)](#)

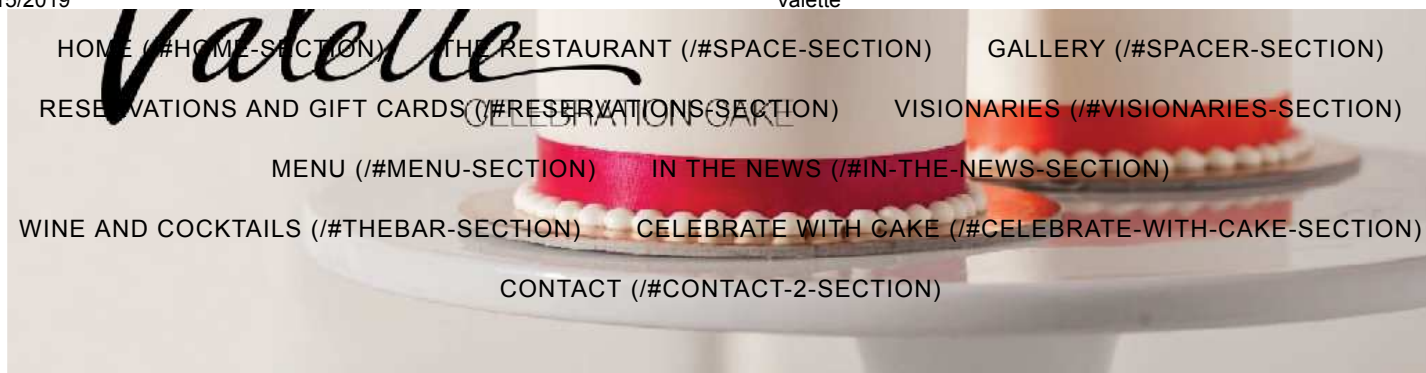
[WINE AND COCKTAILS \(/#THEBAR-SECTION\)](#)    [CELEBRATE WITH CAKE \(/#CELEBRATE-WITH-CAKE-SECTION\)](#)

[CONTACT \(/#CONTACT-2-SECTION\)](#)    To view the Cocktail menu, click below

## WINE LIST (/thebar-1)







Valette is happy to help you celebrate your special occasion by offering custom made cakes, provided by Healdsburg's own Costeaux Bakery (<https://www.costeaux.com/>).

Choose either a delicious White Chiffon cake with raspberry filling, or a divine Devil's Food cake with chocolate truffle and whipped cream filling. Each of the cakes are four inches in diameter, perfect for two, and have space for a short personal message. We request that you order your celebration cake at least 72 hours prior to your reservation. Each cake is \$40 plus tax, and can be ordered by using the online form, phoning the restaurant at 707-473-0946, or sending an email to [info@valettehealdsburg.com](mailto:info@valettehealdsburg.com) (<mailto:info@valettehealdsburg.com>).

*Once you submit your order form, your credit card will be charged, and you will receive a confirmation email within 24 hours. Please note - The purchase of a Celebration cake is a non-refundable purchase.*

Your personalized Celebration cake will be delivered to the restaurant the afternoon of your reservation, ready for presentation at your table.

Open Form

707-473-0946  
info@valettehealdsburg.com







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## WINE

### Sparkling Wine - By The Glass

Jean Vesselle "Brut Reserve"	NV Champagne Blend	France, Champagne
Roederer Estate "Brut Rose"	NV Sparkling Blend	California, Anderson Valley
Marie-Pierre Manciat "Crémant de Bourgogne" Brut	NV Sparkling Blend	France, Burgundy, Crémant de Bourgogne

### Sparkling Wine

Billecart-Salmon "Brut Rosé"	NV Champagne Blend	France, Champagne
Champagne Collet "Brut"	NV Champagne Blend	France, Champagne
G.H. Mumm "Grand Cordon"	NV Champagne Blend	France, Champagne
Iron Horse "Wedding Cuvée"	2014 Sparkling Blend	California, Sonoma County
Drapier "Carte d'Or Brut"	NV Champagne Blend	France, Champagne
J Vineyards "Brut Rosé"	NV Sparkling Blend	California, Russian River Valley
Jean Vesselle "Brut Reserve"	NV Champagne Blend	France, Champagne
Laurent-Perrier "Cuvée Rosé" Brut	NV Champagne Blend	France, Champagne
Marie-Pierre Manciat "Crémant de Bourgogne" Brut	NV Sparkling Blend	France, Burgundy, Crémant de Bourgogne
P. Lancelot-Royer "Cuvée des Chevaliers" Blanc de Blancs Brut	NV Champagne Blend	France, Champagne
Roederer Estate "Brut Rose"	NV Sparkling Blend	California, Anderson Valley
Schramsberg "Blanc de Blancs" Brut	NV Chardonnay	California, North Coast



Saint-Chamant Christian Coquillet "Blanc de Blancs"

NV Champagne Blend France, Champagne

Dom Pérignon "Brut"

2009 Champagne Blend France, Champagne

Roederer Estate "Brut"

NV Chardonnay, Pinot Noir California, Anderson Valley

## White Wine - By The Glass

Benovia

2017 Chardonnay

California, Russian River Valley

Domaine Jean-Marc Brocard "Sainte Claire" Chablis

2018 Chardonnay

France, Burgundy

Lioco "Sonoma County"

2017 Chardonnay

California, Sonoma County

The Four Graces

2018 Pinot Gris

Oregon, Willamette Valley

Medlock Ames "Bell Mountain Vineyard"

2018 Sauvignon Blanc

California, Alexander Valley

Merry Edwards

2017 Sauvignon Blanc

California, Russian River Valley

## Chardonnay

Benovia

2017 Chardonnay

California, Russian River Valley

Davis Bynum "River West Vineyard"

2016 Chardonnay

California, Russian River Valley

Domaine Jean-Marc Brocard "Sainte Claire" Chablis

2018 Chardonnay

France, Burgundy

Domaine Martin "Saint-Véran"

2016 Chardonnay

France, Burgundy, Mâconnais

Francois Carillon "Puligny-Montrachet" 1er Cru Champs-Gain

2014 Chardonnay

France, Burgundy, Côte de Beaune

Jordan

2016 Chardonnay

California, Russian River Valley

Journeyman

2016 Chardonnay

California, Russian River Valley

Lioco "Sonoma County"

2017 Chardonnay

California, Sonoma County

Lombardi

2014 Chardonnay

California, Sonoma Coast

MacRostie "Sangiaco Vineyard"

2017 Chardonnay

California, Napa Valley, Carneros

Martinelli "Martinelli Road Vineyard"

2015 Chardonnay

California, Russian River Valley

Ramey "Sonoma Coast"

2015 Chardonnay

California, Sonoma Coast



Rombauer	2017 Chardonnay	California, Napa Valley, Carneros
Samuel Billaud "Mont De Milieu" Chablis 1er Cru	2017 Chardonnay	France, Burgundy, Chablis
Stonestreet "Upper Barn"	2015 Chardonnay	California, Alexander Valley
Three Sticks "Durell Vineyard"	2016 Chardonnay	California, Sonoma Coast
Trombetta "Gap's Crown Vineyard"	2017 Chardonnay	California, Sonoma Coast
Vokel "Starscape Vineyard"	2016 Chardonnay	California, Russian River Valley

## Riesling

Freiherr Langwerth Von Simmern "Hattenheimer Nußbrunnen" Kabinett	2015 Riesling	Germany, Rheingau
Werner "Annaberg Kabinett"	2013 Riesling	Germany, Mosel

## Sauvignon Blanc

Comstock	2017 Sauvignon Blanc	California, Dry Creek Valley
Forefathers "Wax Eye Vineyard"	2017 Sauvignon Blanc	New Zealand, Marlborough
Groom	2017 Sauvignon Blanc	Australia, Adelaide Hills
Medlock Ames "Bell Mountain Vineyard"	2018 Sauvignon Blanc	California, Alexander Valley
Merry Edwards	2017 Sauvignon Blanc	California, Russian River Valley
Vincent Gaudry "Melodie de Vieilles Vignes" Sancerre Blanc	2015 Sauvignon Blanc	France, Loire Valley, Sancerre
Ousterhout "Redwood Ranch"	2017 Sauvignon Blanc	California, Alexander Valley

## Other Whites

Argyros "Santorini"	2016 Assyrtiko	Greece, Santorini
Marimar Estate "Don Miguel Vineyard"	2017 Albariño	California, Russian River Valley
Domaine Vincent Carême "Spring" Vouvray	2016 Chenin Blanc	France, Loire Valley, Vouvray
Paul Mathew	2018 Gewürztraminer	California, Russian River Valley
Malat "Kremstal Reserve" Gottschelle	2015 Grüner Veltliner	Austria, Niederösterreich
La Sirena "Azul"	2014 Moscato	California, Napa Valley
The Four Graces	2018 Pinot Gris	Oregon, Willamette Valley



Lichen "Les Pinots"	2015 Pinot Noir, Pinot Gris	California, Anderson Valley
Carpenter "Stone Vineyard"	2015 Semillon	California, Alexander Valley
Pride Mountain	2017 Viognier	California, Sonoma County
Seghesio	2018 Vermentino	California, Russian River Valley
Poggio al Tesoro "Solosole"	2016 Vermentino	Italy, Tuscany, Toscana IGT
Prunotto "Roero"	2014 Arneis	Italy, Piedmont, Alba

### Rosé Wine - By The Glass

Valette "Rosé of Pinot Noir"	2018 Pinot Noir	California, Sonoma Coast
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### Rosé Wine

Valette "Rosé of Pinot Noir"	2018 Pinot Noir	California, Sonoma Coast
Domaine Serge Laloue	2017 Rosé of Pinot Noir	France, Sancerre
INIZI	2017 Rosé of Charbono	California, Napa Valley
Inman Family "Endless Crush" Rosé	2018 Pinot Noir	California, Russian River Valley
Kara Marie "The Ra Ra Rosé"	2018 Rosé Blend	California, Alexander Valley
Lasseter "Enjoué"	2016 Syrah Blend	California, Sonoma Valley
Seawolf	2018 Rosé Blend	California, North Coast, Yorkville Highlands
The Larsen Projekt	2017 Grenache Rosé	California, Dry Creek Valley

### Red Wine - By The Glass

Valette	2017 Pinot Noir	California, Sonoma Coast
Lando "Sonoma Coast"	2014 Pinot Noir	California, Sonoma Coast
Aperture "Red Wine"	2016 Red Blend	California, Alexander Valley
Le Clos du Caillou "Côtes du Rhône"	2015 Red Rhône Blend	France, Rhone Valley, Côtes du Rhône
A. Rafanelli	2016 Zinfandel	California, Dry Creek Valley
Cornerstone Cellars "Benchlands"	2015 Cabernet Sauvignon	California, Napa Valley

### Merlot



Lambert Bridge	2013 Merlot	California, Sonoma County
Meeker "Winemaker's Handprint"	2014 Merlot	California, Sonoma County
Duckhorn	2015 Merlot	California, Napa Valley

### Cabernet Sauvignon

Checkerboard "Aurora Vineyard"	2015 Cabernet Sauvignon	California, Napa Valley, Diamond Mountain
Cornerstone Cellars "Benchlands"	2015 Cabernet Sauvignon	California, Napa Valley
G.Reedy	2015 Cabernet Sauvignon	California, Alexander Valley
Hamel "Hamel Family Ranch"	2012 Cabernet Sauvignon	California, Sonoma Valley
Hundred Acre "Kayli Morgan Vineyard"	2014 Cabernet Sauvignon	California, Napa Valley
Jordan	2014 Cabernet Sauvignon	California, Alexander Valley
Kinsella "Jersey Boys Vineyard"	2015 Cabernet Sauvignon	California, Dry Creek Valley
La Jota "Howell Mountain"	2014 Cabernet Sauvignon	California, Napa Valley, Howell Mountain
Lokoya "Diamond Mountain"	2014 Cabernet Sauvignon	California, Napa Valley, Diamond Mountain District
Louis M. Martini "Sonoma County"	2016 Cabernet Sauvignon	California, Sonoma County
Opus One	2014 Red Bordeaux Blend	California, Napa Valley, Oakville
Pedroncelli "Wisdom"	2014 Cabernet Sauvignon	California, Dry Creek Valley
Robert Young "Scion"	2014 Cabernet Sauvignon	California, Alexander Valley
Rodney Strong "Brothers"	2015 Cabernet Sauvignon	California, Alexander Valley
Scarecrow	2016 Cabernet Sauvignon	California, Napa Valley, Rutherford
The Setting	2014 Cabernet Sauvignon	California, Napa Valley, Oakville
Turnbull "Reserve"	2016 Cabernet Sauvignon	California, Napa Valley, Oakville



Silver Oak "Alexander Valley"

2014 Cabernet  
SauvignonCalifornia, Alexander  
Valley

Stonestreet

2015 Cabernet  
SauvignonCalifornia, Alexander  
Valley

Turnbull

2016 Cabernet  
SauvignonCalifornia, Napa Valley,  
Oakville

Valette

2016 Cabernet  
SauvignonCalifornia, Napa Valley  
Oakville

West

2011 Cabernet Sauvignon

California, Dry Creek  
Valley

Word "Haystack Peak"

2008 Cabernet  
Sauvignon

California, Napa Valley

**Pinot Noir**

AldenAli

2016 Pinot Noir

California, Sonoma Coast

Arista "Perli Vineyard"

2016 Pinot Noir

California, Mendocino  
Ridge

Benovia "Tilton Hill"

2016 Pinot Noir

California, Sonoma Coast

Boen

2017 Pinot Noir

California, Russian River  
Valley

CIRQ. "Treehouse"

2013 Pinot Noir

California, Russian River  
Valley

Cartograph "Floodgate Vineyard"

2013 Pinot Noir

California, Russian River  
Valley

Castalia "Rochioli Vineyard"

2015 Pinot Noir

California, Russian River  
Valley

Christopher Creek "Reserve"

2014 Pinot Noir

California, Russian River  
Valley

Crescere

2016 Pinot Noir

California, Sonoma Coast

Dot Wine "Lolita Vineyard"

2017 Pinot Noir

California, Russian River  
Valley

Dutton Goldfield "Dutton Ranch"

2016 Pinot Noir

California, Russian River  
Valley

Flanagan "Gap's View Vineyard"

2016 Pinot Noir

California, Sonoma  
County

Fort Ross Seaview "Home Field"

2016 Pinot Noir

California, Sonoma  
County, Fort Ross -  
Seaview

Freeman "Akiko's Cuvee"

2015 Pinot Noir

California, Sonoma Coast

Gary Farrell "Hallberg Vineyard"

2015 Pinot Noir

California, Russian River  
Valley

Hartford Court "Russian River Valley"

2016 Pinot Noir

California, Russian River  
Valley



J. Cage "El Coro Vineyard"	2017 Pinot Noir	California, Sonoma County
J. Rochioli "Little Hill"	2016 Pinot Noir	California, Russian River Valley
Joseph Jewell	2015 Pinot Noir	California, Russian River Valley
Kanzler Vineyards	2017 Pinot Noir	California, Russian River Valley
Ketcham Estate	2015 Pinot Noir	California, Russian River Valley
Kosta Browne "Gap's Crown Vineyard"	2016 Pinot Noir	California, Sonoma Coast
Kosta Browne "Kanzler Vineyard"	2016 Pinot Noir	California, Sonoma Coast
La Follette "Heintz Vineyard"	2016 Pinot Noir	California, Russian River Valley
La Pitchoune "Van Der Kamp Vineyard"	2014 Pinot Noir	California, Sonoma Mountain
Lando "Sonoma Coast"	2014 Pinot Noir	California, Sonoma Coast
Littorai "Les Larmes"	2017 Pinot Noir	California, Anderson Valley
Marcassin "Marcassin Vineyard"	2012 Pinot Noir	California, Sonoma Coast
Monthélie-Douhairet-Porcheret "Monthélie 1er Cru"	2015 Pinot Noir	France, Burgundy, Côte de Beaune
Les Duresses		
Moshin	2015 Pinot Noir	California, Russian River Valley
Paul Hobbs "Russian River Valley"	2016 Pinot Noir	California, Russian River Valley
Remoissenet "Vosne-Romanee"	2016 Pinot Noir	France, Burgundy, Côte de Nuits
Thomas George "Baker Ridge Vineyard"	2014 Pinot Noir	California, Russian River Valley
Thompson 31FIFTY	2015 Pinot Noir	California, Russian River Valley
Trombetta "Gap's Crown Vineyard"	2011 Pinot Noir	California, Sonoma Coast
Troubadour	2015 Pinot Noir	California, Russian River Valley
Valette	2017 Pinot Noir	California, Sonoma Coast
White Oak	2015 Pinot Noir	California, Russian River Valley
Williams Selyem "Westside Road Neighbors"	2017 Pinot Noir	California, Russian River Valley

## Syrah



Donelan "Kobler Family Vineyard"	2015 Syrah	California, Russian River Valley, Green Valley
Groom	2016 Shiraz	Australia, Barossa Valley
Longboard "Goosechase Vineyard"	2014 Syrah	California, Russian River Valley
Radio-Coteau "Las Colinas"	2015 Syrah	California, Sonoma Coast
E. Guigal "Brune et Blonde de Guigal" Côte-Rôtie	2015 Syrah, Viognier	France, Rhône, Northern Rhône

### Zinfandel

A. Rafanelli	2016 Zinfandel	California, Dry Creek Valley
Beekeeper "Secret Stones"	2015 Zinfandel	California, Sonoma County, Rockpile
Dutcher Crossing "Pritchett Peaks Vineyard"	2016 Zinfandel	California, Sonoma County, Rockpile
Gamba "Family Ranches"	2016 Zinfandel	California, Russian River Valley
Rockpile "Rockpile Ridge Vineyard"	2016 Zinfandel	California, Sonoma County, Rockpile
Seaton "Amy's Block"	2016 Zinfandel	California, Dry Creek Valley
Tilth	2015 Zinfandel	California, Oakville
Wilson "Tori"	2016 Zinfandel	California, Dry Creek Valley

### Red Blends and Other Reds

Aperture "Red Wine"	2016 Red Blend	California, Alexander Valley
Calluna "Estate"	2014 Red Blend	California, Sonoma County, Chalk Hill
Château Lassegue "St. Émilion Grand Cru"	2015 Red Bordeaux Blend	France, Bordeaux, St. Emilion
Crux	2013 GSM Red Blend	California, Russian River Valley
Ferrari-Carano "Trésor"	2014 Red Bordeaux Blend	California, Alexander Valley
Portalupi "Pauli Ranch"	2016 Barbera	California, Mendocino County
Dry Creek Vineyard "The Mariner"	2013 Red Bordeaux Blend	California, Dry Creek Valley
Flora Springs "Trilogy"	2015 Red Bordeaux Blend	California, Napa Valley



Francis Coppola "Director's Cut Cinema"	2013 Red Blend	California, Sonoma County
Justin "Isosceles"	2015 Red Bordeaux Blend	California, Paso Robles
Ovid "Red Wine"	2014 Red Bordeaux Blend	California, Napa Valley
Garden Creek "Tesserae"	2008 Red Blend	California, Alexander Valley
Burt Street Cellars "Judge's Verdict"	2014 Red Rhône Blend	California, Sonoma County, Bennett Valley
Le Clos du Caillou "Côtes du Rhône"	2015 Red Rhône Blend	France, Rhone Valley, Côtes du Rhône
Orin Swift "Papillon"	2016 Red Bordeaux Blend	California, Napa Valley
Ramazzotti	2016 Sangiovese	California, Dry Creek Valley
Silvio Nardi "Brunello di Montalcino"	2012 Sangiovese	Italy, Tuscany, Montalcino
Prunotto "Bric Turot" Barbaresco	2013 Nebbiolo	Italy, Piedmont, Langhe
Devil Proof "Farrow Ranch"	2015 Malbec	California, Alexander Valley

### Cellar Wines

Beringer "Private Reserve"	1995 Cabernet Sauvignon	California, Napa Valley
Hanzell "Ambassador's 1953 Vineyard"	2003 Pinot Noir	California, Sonoma Valley
Storybook Mountain Vineyards "Antaeus"	2006 Zinfandel Blend	California, Napa Valley
J. Rochioli "Three Corner"	2013 Pinot Noir	California, Russian River Valley
J. Rochioli "Three Corner"	2014 Pinot Noir	California, Russian River Valley
Williams Selyem "Burt Williams' Morning Dew Ranch"	2010 Pinot Noir	California, Anderson Valley
Williams Selyem "Sonoma Coast"	2013 Pinot Noir	California, Sonoma Coast
Pride Mountain "Reserve"	2006 Cabernet Sauvignon	California, Napa Valley
Arista "Two Birds"	2011 Pinot Noir	California, Russian River Valley
Dry Creek Vineyard "Endeavour"	2005 Cabernet Sauvignon	California, Dry Creek Valley

### Madeira

Cossart Gordon "5 Year Old Bual"	NV Madeira	Portugal, Madeira
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## Sweet White

Charles Hours "Uroulat" Jurançon	2014 Petit Manseng	France, Jurançon
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## Port

Dow's "10 Year" Old Tawny Port	NV Port Blend	Portugal, Douro
Quinta do Vesuvio "Vintage Porto"	2001 Port Blend	Portugal, Douro
Quinta do Vesuvio "Vintage Porto"	2001 Port Blend	Portugal, Douro

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CONTACT (/CONTACT)

VALETTE HEALDSBURG, 344 CENTER ST, HEALDSBURG, CA,  
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*Jean Leon, S.L. v. La Scala Restaurants Corp.*

Opposition No. 91241804

Opposer's Notice of Reliance

# **EXHIBIT AA**

(PART 1)

Opposer Jean Leon, S.L.'s Notice of Reliance





☎ 608.229.8800 (tel:+1-608-229-8800) 📍 18 N. Carroll St. Madison, WI

### Hours

## FOOD

Our Midwest-inspired small plates give you an amazing opportunity to explore! On each new visit you can create a new collection of dishes to match with your favorite wines, or try your favorites in a new pairing. Cheers!

### VEG & GRAINS

**mixed greens** - radish, cucumber, champagne vinaigrette \$8

**beet salad** - beets, fondue, watercress, charred onion vinaigrette \$13

**fried chèvre** - honey, black pepper gastrique \$6

**asparagus** - "broken caesar," lemon, parmesan \$9

**graft mac & cheese** - buttermilk spätzle, smoked gouda, breadcrumbs \$8



## FISH & SHELLFISH

**scallops\*** - lentils, jalapeno, tomatillo, cilantro \$17

**prawns** - sweet potato, coconut, pineapple, peanut \$15

## MEAT

**pork'n greens** - pork loin, collard greens, bacon, raspberry \$15

**ricotta cavatelli** - spicy lamb sausage, rapini, oregano, lemon \$14

**quail** - farro, kale, fig, bacon \$15

**short rib** - cauliflower, port, horseradish \$13

**b.l.t.** - bacon, lettuce, tomato, mustard aioli \$5

## LARGE PLATES

**striped bass** - spinach, chickpea salsa, lemon \$35

**dry aged bone-in ribeye\*** - mushroom, polenta, red wine \$60

**half chicken** - root vegetables, swiss chard, sherry jus \$26

## SWEETS

**doughnuts** - pastry cream, chocolate ganache, raspberry \$8

**pot de creme** - butterscotch, caramel, pecan tuile \$8

**bread pudding** - banana, chocolate hazelnut ice cream \$8



**instagram:** [@graftmadison](https://www.instagram.com/graftmadison/?hl=en) (<https://www.instagram.com/graftmadison/?hl=en>).



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Hours

## Gift Certificates

Share the gift of a Graft experience with your friends and family! There is no better way to celebrate than a night out at Graft. Contact us at [info@graftmadison.com](mailto:info@graftmadison.com) or call 608-229-8800 for details.

## ABOUT US

### The Idea

We are incredibly excited to be a part the Madison community. At our core, we are a small plates restaurant inspired by wine and the bounty of ingredients that we find all over the Midwest. We strive to present both food and wine as honestly as we can to foster a genuine atmosphere of hospitality in order to bring people together.



## The Food



For us, food is about connection. We endeavor to cultivate relationships with farmers, growers, and producers, and we hope the success of these connections will be evident in the experience you share with us.

## The People

As a business, we are focused on creating a sustainable organization. We measure success by the relationships we build with our guests, as well as in terms of the growth and development of our staff and our community partners. We are committed to developing the professionalism of our team in their hospitality careers, and to solidifying our place in the Madison restaurant community.

## Reservations

July 2019 >						
Su	Mo	Tu	We	Th	Fr	Sa
30	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31	1	2	3

 7:00 pm	▼
 2 people	▼

Reserve Now

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# **EXHIBIT AA**

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Hours

## WINE, BEER AND COCKTAILS

### WINE BY THE GLASS

#### Sparkling

**Prosecco** - Tenuta Santome, Veneto, Italy NV \$9

**Rose** - Mirabelle, California \$16

**Sparkling** - Graham Beck, Brut, South Africa \$12

**Champagne** - Lombardi, Cuvee Brut, Aube \$20

#### White

**Rose** - Moulin de Gassac, Vin de Pays d'Herault Languedoc 2015 \$7

**Riesling** - Donhoff, Nahe 2017 \$12



**Sauvignon Blanc** - Miner Family, Napa Valley, CA 2017 \$10

**Friulano** - Frico, Scarpetta, Italy 2017 \$7

**White Blend** - Hecht & Bannier, Languedoc, FR 2017

**Chardonnay** - California Wine Company, CA 2015 \$9

**Chardonnay** - Chappellet, Napa Valley CA 2016 \$18

## **Red**

**Pinot Noir** - Graft Homage, Willamette Valley 2016 \$15

**Rhone Blend** - Neyers, Sage Canyon, California \$10

**Tempranillo** - Stafford Hill, Willamette Valley, OR 2015 \$10

**Cru Beaujolais** - Couvent des Thorins, Chateau Moulin A Vent FR 2015 \$13

**Zinfandel** - Phipps Family Cellars, Sonoma County, CA 2014 \$18

**Bordeaux** - Chateau Grand Champ, Blaye, FR 2015 \$8

**Cabernet Sauvignon** - Blackbird Vineyards, Arise, Napa Valley, CA 2014 \$20

## **COCKTAILS-\$12**

**Elder Fashion** - Evan Williams BiB bourbon, Chase elderflower liqueur,

Bittercube Jamaican #1 bitters, orange and lime juices

**Huey Lewis and Dewar's** - Dewar's blended scotch, Luxardo maraschino, orange shrub, lime, salt

**Profligate Potation** - Lemon infused Death's Door vodka, Mathilde peche, balsamic reduction, lemon

**Cinna-dawg** - Bombay Sapphire, grapefruit, cinnamon, lemon and lime juices

**Apples and Oranges** - Copper & Kings Floodwall apple brandy, Destillare orange curacao, cranberry, lime \$12

**Commonwealth Cooler** - Canadian Club rye whiskey, Lucchetti Visciola cherry wine, Atholl Brose, Jack Rudy small batch tonic concentrate, Bittercube Blackstrap bitters \$12

## **BEER**

**Victory Prima Pils** - Downingtown, PA \$5

**Victoria** - lager, Toluca, Mexico \$5

**Lagunitas IPA** - Petaluma, CA/Chicago, IL \$5

**Ale Asylum Demento** - Session pale ale, Madison, WI \$5


**Karben4 Fantasy Factory** - Madison, WI \$7

**Lakefront Brewery Riverwest Stein** - Amber lager, Milwaukee, WI \$5



**Surly Todd the Axe Man American Pale Ale** - Minneapolis, MN \$9  
**Triple Karmeliet** - Brouwerij Bosteels, Buggenhout, Belgium-11.2 oz \$10  
**Founder's Dirty Bastard** - Grand Rapids, MI \$7  
**Founder's Porter** - Grand Rapids, MI \$6  
**Great Lakes Brewing Co.** - Christmas ale, Cleveland, OH \$7  
**J.K. Scrumpy Orchard Gate Gold Cider** - Flushing, MI \$9

[see entire wine list \(PDF\)\\_\(https://graftmadison.com/images/menu/GRAFT-Wine-Menu-vertical-11x17-updated-112718.pdf\)](https://graftmadison.com/images/menu/GRAFT-Wine-Menu-vertical-11x17-updated-112718.pdf)

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# **TASTE A LEGACY. DISCOVER A FAVORITE.**

The Taste of Southwest Michigan.

Whether you've been enjoying the legacy of Tabor Hill since the beginning or you're new to our family, we want you to know the best is yet to come. From our chef-crafted menus and breathtaking views, to our signature Tour & Taste experience and live entertainment, we make your wine country dreams a reality, right from the heart of Southwest Michigan.

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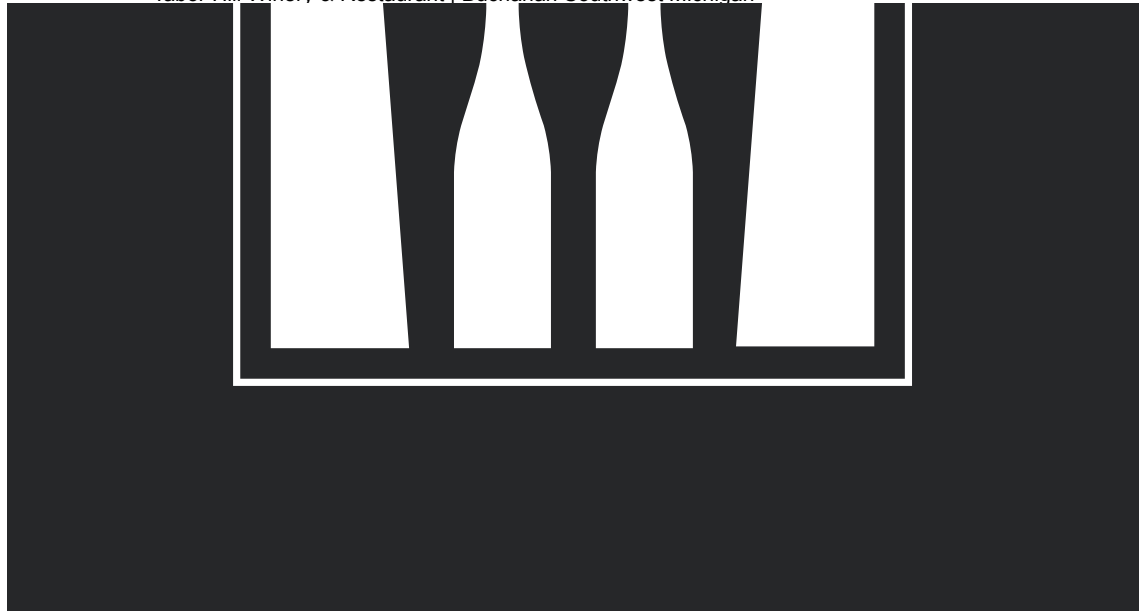
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**Tabor Hill Winery & Restaurant (/)**

☎ [269.422.1161 \(tel:2694221161\)](tel:2694221161)

✉ [hello@taborhill.com](mailto:hello@taborhill.com)  
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# TABOR HILL WINERY & RESTAURANT

Wine. Dine. Wow.

As one of the most-renowned experiences in Southwest Michigan, our restaurant and winery offers an unforgettable escape all year long. In the summer our beautiful outdoor patio beckons you to relax with a glass of wine while listening to live acoustic music. Cooler weather calls for the warmth and comfort of our modern dining space and fireplaces; but both offer breathtaking views and the fresh and locally sourced flavors of Executive Chef Ryan Thornburg's seasonal menus.

Location Details	Menu	Winery Tasting List	Private Events ( <a href="https://taborhill.com/private-events/">https://taborhill.com/private-events/</a> )
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# LOCATION DETAILS

## **RESTAURANT HOURS (ET)**

Monday – Tuesday:

**Closed**

Wednesday –

Saturday: **11am –**

**9pm**

Sunday: **11am – 8pm**

## **TASTING ROOM**



Wednesday – (<https://taborhill.com/event/seafood-boil/>)

Sunday: **11am – 8pm**

## **ADDRESS**

185 Mount

Tabor Road

Buchanan, MI

49107

## **CONTACT**

Phone: **(269) 422-1161**

(tel:2694221161)

Toll Free: **(800)-283-3363**

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General Inquiries:

**hello@TaborHill.com**

(mailto:hello@TaborHill.com)

Private Event Inquiries:

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(m)

**FRIDAY JULY 26TH @ 6:30PM**

restaurant reservations via

email.

**DETAILS & TICKETS**



## **COME ONE. COME ALL.**

You love your children. We do, too. As a family-owned business we are always kid-friendly. Dogs on a leash are always welcome to chill on the patio at Tabor Hill.

## **LIMOS & BUSES**

Are you planning to arrive in a bus or limousine? We ONLY accept approved bus/limo companies who are registered with us. To learn



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# MENU

<u>LUNCH</u>	<u>DINNER</u>	<u>WEEKLY SPECIALS</u>	<u>WINE</u>
<u>LIBATIONS</u>	<u>CHEESE &amp; CHARCUTERIE</u>		<u>KIDS</u>

## Lunch

### Appetizers

**POLENTA FRIES** 10  
truffle aioli, piquillo  
pepper ketchup

**KOBE BEEF SLIDERS** 16  
sautéed peppers &  
onions, pepper jack  
cheese

**SMOKED SALMON SPREAD** 10  
everything bagel  
chips, capers, red  
onions

**TARTINES** 4 FOR 12  
ask your server about  
daily selections

### Soup

**HOUSEMADE SOUP** 8  
bowl of our soup of  
the day

### Sandwiches

**GRILLED FETA & SPINACH SALMON BURGER** 18  
tzatziki sauce, lettuce,  
tomato, on a brioche  
bun

**MAHI MAHI PO' BOY** 18  
sambal mayo,  
romaine, tomatoes,  
on a Chicago roll;  
choose fried or grilled



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**TRUFFLE FRIES 8**

Parmigiano-  
Reggiano, dijon aioli

**GREEK ROASTED  
CAULIFLOWER**

**FRITTERS 12**  
tomato & olive salsa,  
feta, tzatziki

**DEVILED EGGS 6**  
your choice of black  
truffle or buffalo blue  
cheese

**MAPLE LEAF FARMS  
DUCK**

**MEATBALLS 16**  
creamy polenta, duck  
jus

**COCONUT GULF**

**SHRIMP 16**  
sweet garlic slaw,  
mirabelle plum  
mustard

**POLENTA FRIES 10**

**CHICKEN  
SCHNITZEL 16**

thick cut bacon,  
pickled green  
tomatoes, mayo,  
lettuce, on an onion  
bun

**OTTO'S PULLED  
CHICKEN 16**

horseradish bbq,  
crispy duck bacon,  
slaw, on a brioche bun  
pecan-crusted  
chicken breast,

**BABA 12**  
roasted garlic  
mashed potatoes, feta,  
seasonal vegetables,  
tomatoes, arugula, on  
rustic country bread

**6 OZ. FILET 38**  
roasted garlic  
mashed potatoes, red  
wine reduction,  
seasonal vegetable

**SEARED HARRIETTA  
HILLS RAINBOW  
TROUT 30**

capers, lump crab,  
roasted fingerling  
potatoes, white wine  
beurre blanc

**TRUFFLE MACARONI  
& CHEESE 22**

cavatelli, English  
cheddar cheese  
sauce, caramelized  
onions, duck bacon

**ZUCCHINI NOODLE**

**PAD THAI 20**  
sweet chili soy, egg,  
bean sprouts, peanuts

*Dinner*

*Appetizers*

*Soups*



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truffle aioli, piquillo  
pepper ketchup

### **KOBE BEEF**

**SLIDERS** 16  
sautéed peppers &  
onions, pepper jack  
cheese

### **SMOKED SALMON**

**SPREAD** 10  
everything bagel  
chips, capers, red  
onions

### **TARTINES 4 FOR 12**

ask your server about  
daily selections

### **TRUFFLE FRIES 8**

Parmigiano-  
Reggiano, dijon aioli

### **GREEK ROASTED CAULIFLOWER**

**FRITTERS** 12  
tomato & olive salsa,  
feta, tzatziki

### **DEVEILED EGGS 6**

your choice of black  
truffle or buffalo blue  
cheese

### **MAPLE LEAF FARMS DUCK**

**MEATBALLS** 16  
creamy polenta, duck  
jus

### **COCONUT GULF**

**SHRIMP** 16

### **ADD SOME MADE**

### **SOUREE 8**

bowls of bistro salad 15 •  
Shrimp & Lobster Legs 20

### *Entrées*

### **RASPBERRY**

**CHICKEN** 25  
pecan-crusted  
chicken breast,  
roasted garlic  
mashed potatoes,  
seasonal vegetable

### **6 OZ. FILET 38**

roasted garlic  
mashed potatoes, red  
wine reduction,  
seasonal vegetable

### **SEARED HARRIETTA HILLS RAINBOW**

**TROUT** 30  
capers, lump crab,  
roasted fingerling  
potatoes, white wine  
beurre blanc

### **BUTTER-ROASTED BLACK PEARL**

**SALMON** 32  
creamy tomato  
butter sauce, capers,  
blistered green  
beans, and creamy  
polenta

### **HERB-ROASTED OTTO'S CHICKEN**

**BREAST** 25  
spaetzle, dijon cream  
jus, arugula

### **MAHI MAHI SCALOPPINE 30**



(<https://taborhill.com>)

sweet garlic slaw,  
mirabelle plum  
mustard

capers, lemon,  
roasted fingerling  
potatoes, blistered  
green beans

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# Weekly Specials

**THURSDAY**

Surf & Turf for \$20

**SATURDAY (AFTER 4PM)**

Prime Rib for \$25

**ALASKAN KING CRAB**

**LEGS** 1# 45 | 1.5# 60

citrus butter, roasted  
fingerling potatoes,  
blistered green beans

**TRUFFLE MACARONI**

**& CHEESE** 22

cavatelli, English  
cheddar cheese  
sauce, caramelized  
onions, duck bacon

**FRIDAY  
ZUCCHINI NOODLE**

Lake Perch for \$20  
**PAD THAI** 20

sweet garlic soy, egg,  
bean sprouts, peanuts

**SEARED SEA**

**SCALLOPS** 32

whole wheat penne,  
divine vodka cream  
sauce, sweet peas

# Wine

# Dry Whites

**PINOT GRIS** 8 | 25

2017 Lake Michigan  
Shore • A delicate and  
refreshing wine. It has  
hints of citrus and  
honey with subtle  
fresh fruit aromas.  
Well-balanced across  
the palate, with a nice  
crisp finish. RS 0%

# Smoke & Spice

**TORTELLINI** 30

local wild mushrooms,  
arugula, herb cream  
sauce • Aromas of  
rose hips and yellow

plums, soft tannins  
and acidity in the  
mouth. RS 0.25%

**ENTREE**  
lobster tail 15 • crab  
legs 20

**PINOT NOIR** 12 | 38

2017 Lake Michigan  
Shore • Aromas of  
cinnamon and a bit of  
clove, with sweet



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**DRY**  
**GEWÜRZTRAMINER** 8  
| 25  
2018 Lake Michigan  
Shore • Aromas of  
rose petals, orange  
pekoe tea, and lychee  
nut. Lively acidity in  
the mouth with  
lingering fruit and  
spicy characters. RS  
0%

**ALBARIÑO** 10 | 30  
2018 Lake Michigan  
Shore • Aromas of  
lime and apple, with  
some grassiness and  
a hint of honeydew  
melon rind. Crisp and  
*Sparkling*  
mouth with a

**GRAND MARK** RS 15 |  
4%  
Handmade and  
created with only the  
**PINOT BLANC** 10 |  
30  
finest handpicked  
Pinot Noir &  
2018 Lake Michigan  
Chardonnay grapes.  
Shore • Aromas of  
Enjoy what is  
cream, apple, and wet  
undoubtedly the  
stone, this pleasing  
hallmark of Tabor Hill!  
and delicate wine is  
RS 0.5%  
soft on the palate. RS  
0.25%

**SPARKLING DEMI-**  
**SEC** 7 | 22  
**CHARDONNAY** 12 |  
30  
We've taken our best  
selling wine and  
2017 Lake Michigan  
added some fun  
Shore • Aromas of  
aka, Bubbles! Both  
honeydew melon and  
sweet and dry wine  
drinkers will love this  
hint of Medjool date.  
Complex white  
Almond butter.  
sparkling wine. RS 4%  
toasted oak, and  
vanilla as well. Soft

cherry and toasty oak.  
Soft in the mouth  
with polished, fine  
grain tannins and a  
lingering finish. RS 0%

**MERLOT** 12 | 38  
2016 Lake Michigan  
Shore • Jammy flavors  
of blackberry, along  
with softer tannins  
and medium acidity.  
Secondary flavors are  
vanilla, toasted bread,  
leather, tobacco, and  
earth. RS 0%

**CABERNET**  
**SAUVIGNON** 15 | 42  
2016 Lake Michigan  
Shore • Rich, smooth,  
and fruity with  
aromas of cranberry,  
toasted  
coconut, and oak. A  
touch of tannin and  
acidity in the finish  
will enhance its  
*Fruit & Specialty*  
**CRANBERRY** 7 | 19  
development over  
time. RS 0%  
An enticing balance  
of sweetness and  
tartness. RS 13.5%

**SYRAH** 15 | 44  
2016 Lake Michigan  
**CHERRY** 7 | 19  
Shore • Syrah is the  
The closest thing to  
most cold-sensitive  
cherry pie in a bottle!  
It is softly sweet with  
red grape grown in  
Michigan, making it  
a spicy yet tart, finish.  
extremely rare. It  
RS 10%  
tastes of black  
currant with smoky  
oak overtones and  
**FARM MARKET**  
pleasant black  
**PLUM** 7 | 19  
pepper spice. You  
Light in body with a  
won't be  
spicy finish. RS 9%  
disappointed. RS 0%  
Round Barn Winery



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**SPARKLING DEMI-SEC** 7 | 22  
a creamy finish. RS 0%  
The complement to  
our new Sparkling  
Demi-Sec! This blend  
has aromas of cherry  
and red plum dancing  
on your pallet with  
enough sweetness to  
balance the soft  
tannins. RS 4%

**Handcrafted Cocktails**  
**CHERRY** 7 | 22  
Demi-Sec Cherry  
wine is now available  
with bubbles! Intense  
**CRANBERRY WINE**  
**COSMO** 12  
cherry aromas and  
luscious dark cherry  
DiVine Vodka,  
color boasting flavors  
cranberry wine,  
of cinnamon, allspice,  
lemonade  
and cardamom.  
Especially great for  
making homemade  
**MICHIGAN**  
**MULE** 12  
sangria! RS 8.8%

Berrien Ridge  
Whiskey, fresh lime  
**SPARKLING CHERRY**  
**MOSCATO** 7 | 22  
juice, ginger beer,  
mint  
The bubbly version of  
our new Cherry  
Moscato. Sweet  
**BARREL-AGED OLD**  
**FASHIONED** 12  
bright and  
refreshing! RS 8.8%  
Baroda Straight  
Bourbon, orange peel,  
burnt cane sugar,  
gentian root,  
chichona bark, spices

**LAVENDER**  
**MARTINI** 12  
269 Gin, lemon juice,  
grapefruit juice, triple  
sec, lavender syrup

# Libations

**RED SANGRIA** 8  
sparkling, refreshing,  
fruity

**WHITE SANGRIA** 8  
bright, sweet,  
sparkling

## Wine Spritzers & Mimosas

**SUMMERTIME**  
**SPRITZER** 10  
DiVine Vodka,  
Moscato, simple  
syrup, peach purée,  
strawberry-peach  
purée

**FRENCH 75** 10  
Sparkling Demi-Sec,  
269 Gin, fresh lemon  
juice, simple syrup

**CLASSIC**  
**MIMOSA** 10  
Sparkling Demi-Sec,  
fresh-squeezed  
orange juice

## Zero-Proof

**BLUEBERRY FIZZ** 5  
**MIMOSA** 15  
simple syrup,  
Grand Marnier, elder  
flower, hibiscus heart

**STRAWBERRY-  
LAVENDER**  
**MIMOSA** 10 5



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### **POMEGRANATE**

#### **MARTINI 12**

DiVine Vodka,  
pomegranate juice,  
lime juice, triple sec

### **BERRIES ON THE**

#### **HILL 12**

DiVine Vodka,  
blueberry syrup,  
strawberry purée,  
lemon juice

### **ISLAND PUNCH 12**

Red Sky Rum,  
coconut syrup,  
pineapple juice, sprite

### **WATERMELON**

#### **SOUR 12**

Red Sky Rum,  
watermelon syrup,  
sour mix, soda

### **SUMMER SPICE**

#### **MARGARITA 12**

Blue Flame Agave,  
chipotle pineapple  
syrup, sour mix, lime  
juice, double-spiced  
syrup

### **TABOR LONG**

#### **ISLAND 12**

Red Sky Rum, DiVine  
Vodka, Berrien Ridge  
Whiskey, Blue Flame  
Agave, burnt sugar  
syrup, triple sec,  
lemonade

~~Savory~~ ~~Drinks~~ ~~Sec,~~  
~~White~~ ~~made,~~ ~~straw,~~ ~~juice,~~  
~~purée~~ ~~cranberries~~

## *After Dinner Drinks*

### **VINEYARD 5**

DiVine Vodka, triple  
sec, coconut syrup,  
cherry juice, soda

### **BLUEBERRY**

#### **FRANC 10**

marries our Cabernet  
Franc Port-style wine  
with fresh Michigan  
blueberry wine

### **APPLE BRANDY**

#### **XO 15**

calvados-style, notes  
of apple, vanilla,  
caramel

### **MICHIGAN BRANDY**

#### **XO 15**

cognac-style, notes of  
raisin, vanilla

### **BARODA STRAIGHT**

#### **BOURBON 12**

notes of oak, cedar,  
cherry wood, vanilla

### **BLACK WALNUT**

#### **CREAM**

notes of mocha,  
toffee, & espresso  
ALLERGY WARNING:  
CONTAINS MILK &  
TREE NUTS

### **MINT CHOCOLATE**

#### **CREAM**

### **BLUEBERRY CAB**

#### **FRANC OLD**

#### **FASHIONED 12**

*Cheese & Charcuterie*



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Berrien Ridge Whiskey, Blueberry Franc Port, simple syrup, bitters, lemon and blueberries	3 for 12 • 5 for 20 with bread + accompaniments	rich chocolate & refreshing mint
<b>APPLEWOOD SMOKED CHEDDAR</b>		ALLERGY WARNING: CONTAINS MILK
Carr Valley Cheese • LaValle, WI		Top Hat Cheese • England
<b>CABÉCOU GOAT CHEESE</b>		<b>TABOR HILL CAMEMBERT</b>
Laura Chenel • Sonoma, CA		Old Europe Cheese • Benton Harbor, MI
<b>PENTA CRÈME BLUE</b>		handcrafted by our friends at Julian
Carr Valley Cheese • LaValle, WI		SAFFRON COFFEE 3   6
<b>TOSCANO SALAME</b>		<b>SMOKED SALMON JERKY</b>
Olli Salumeria • Mechanicsville, VA		Big O' Smokehouse, LLC • Gettysburg, MI
<b>THURINGER SALAMI</b>		cup or a French Press
Zick's Meats • Berrien Springs, MI		<b>CALABRESSE SALAMINI</b>
		Olli Salumeria • Mechanicsville, VA
		<b>SMOKED DUCK BREAST</b>
		Zick's Meats • Berrien Springs, MI
		ask your server about featured selections

## Kids

all items are served with a choice of mashed potatoes, fries, or fresh fruit

**FRIED SHRIMP**  
9

**MAC & CHEESE**  
9

**CHICKEN TENDERS**  
9

**CHEESEBURGER**  
9

# WINERY TASTING LIST



## Dry Whites

## Tasting List Dry Reds

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\$19.99

A delicate and refreshing wine. It has hints of citrus and honey with subtle fresh fruit aromas. Well-balanced across the palate, with a nice crisp finish. RS 0% | 2017 Lake Michigan Shore

**ALBARIÑO** \$10 |

\$24.99

Aromas of lime and apple, with some grassiness and a hint of honeydew melon rind. Crisp and refreshing in the mouth with a cleansing finish. RS 0% | 2018 Lake Michigan Shore

**DRY****GEWÜRZTRAMINER** \$8

| \$19.99

Aromas of rose petals, orange pekoe tea, and lychee nut. Lively

**ROSÉ** \$10 | \$19.99

Aromas of rose hips and yellow plums, soft tannins and acidity in the mouth. RS 0.25% | 2018 Lake Michigan Shore

**VINEYARD RED** \$7 |

\$19.99

With aromas of toasty oak, red plum, fig, and a hint of clove, this easy-drinking red blend is very soft and features some blackberry flavors. A great everyday wine. RS 0%

**PINOT NOIR** \$12 |

\$32.99

Aromas of cinnamon and a bit of clove, with sweet cherry and toasty oak. Soft in the mouth with polished, fine grain tannins and a lingering finish. RS 0% | 2017 Lake Michigan Shore

c/t

For Your  
Perfect Day

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EVENT** ➔

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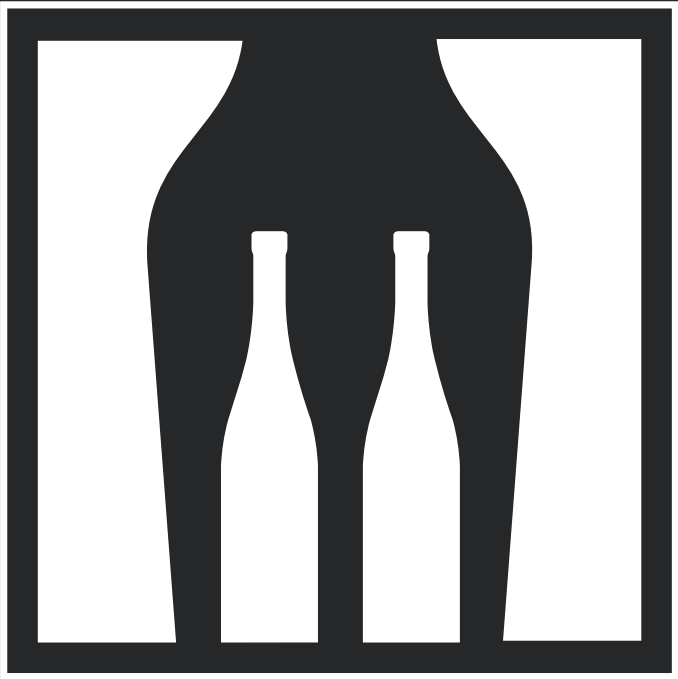
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on Tuesday, June 11, 2019 at 12:00 PM  
Bryan and Tabor Hill!  
Rochester Shore

**SPARKLING DEMI-RED** \$12 | \$16.99  
We make the creamiest  
sparkling wine and  
celebrate our  
winery's 20th birthday  
with a special  
toast to our future.  
This sparkling wine  
is made with  
balanced acidity  
and a hint of  
citrus. It's perfect  
for any occasion.  
2018 Lake Michigan  
Shore  
**SPARKLING DEMI-RED** \$7 | \$16.99

**SIGN UP**

**FRAMIGNON** \$12 | \$25.99  
This sweet, fortified  
dessert wine has  
notes of apricot, peach,  
and orange. It's a  
perfect accompaniment  
to any meal.  
Port-style wine with  
toasted coconut, and  
blackberry wine.  
It's a delicious  
drink combination.  
Its development  
aromatics with the  
typical nutmeg and  
tawny aromas of  
Port-style wines. **RS CABERNET FRANC** \$12 | \$27.99  
Beautiful aromas of  
**FARM MARKET**



**Tabor Hill Winery & Restaurant (/)**  
📞 269.422.1161 (tel:2694221161)  
✉ hello@taborhill.com

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UTM\\_SOURCE=TABOR%20](https://www.drinkmichigan.com/shop/dry-reds?utm_source=tabor%20hill-wines?utm_medium=social&utm_campaign=tabor-hill-wines))



... ..

# WINES

## The Fruits of Our Labor

When a lifelong passion meets decades of experience you get something truly special. Discover the history of Tabor Hill with every sip of our fine wines, proudly serving Southwest Michigan and beyond for nearly fifty years.

### **DRY REDS**

(<https://www.drinkmichigan.com/shop/dry-reds>)

### **DRY WHITES**

(<https://www.drinkmichigan.com/shop/dry-whites>)

### **SEMI-DRY**

(<https://www.drinkmichigan.com/shop/semi-dry>)

### **SWEET**

(<https://www.drinkmichigan.com/shop/sweet>)



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## Michigan Classic Series

These are the wines that bring multiple generations of joy. Classic Demi-Sec is the beloved staple of this series and has been joined by Classic Demi-Red and Classic Cherry Moscato. Any occasion becomes more special when these wines are uncorked.

**PURCHASE****([HTTPS://WWW.DRINKMIC](https://www.drinkmichigan.com/shop/tabor-hill-michigan-classic-series)**  
**HILL-MICHIGAN**



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# Lake Michigan Shore

We're proud of our terroir. As an emerging region in Lake Michigan (American Viticultural Area) produces a unique microclimate in regions of Germany and France. We've put 50 years of experience into these wines.

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Don't let your inbox Grand Mark up for  
our latest news and offers.

Every special occasion calls for a special wine. As the Grand Mark enhances the significance behind each milestone and Pinot Noir.

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**Tabor Hill Winery & Restaurant (/)**

📞 **269.422.1161 (tel:2694221161)**

✉ **hello@taborhill.com**

(<mailto:hello@taborhill.com>)

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[Privacy Policy](#)

(<https://taborhill.com/privacy-policy/>)

📞 **269.422.1161 (tel:2694221161)**

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*Jean Leon, S.L. v. La Scala Restaurants Corp.*

Opposition No. 91241804

Opposer's Notice of Reliance

# EXHIBIT CC

Opposer Jean Leon, S.L.'s Notice of Reliance





VISIT

WINE

FOOD

GIFTS

ABOUT

*"A product is an extension of a person's soul."*

## Walter S. Taylor Art Gallery

Newly renovated, the Walter S. Taylor Art Gallery is filled with over 200 pieces of work from the brush of one of the most creative and provocative artists in the New York State wine industry. Some of the work on display consists of the original label paintings which can still be seen on our wines, such as the Love My Goat label, Le Goat Blush and Goat White.

## THE LATEST

### Baco Noir

Baco Noir is a grape, but how much do you really k...

Mar. 15, 2019

## ONLINE



The day has finally come... WE CAN SHIP WINE TO PENNSYLVANIA!! 🍷📦

<https://t.co/Q2xnb8A4q7>



Super Bowl Shipping Special

Who needs wine for their Super Bowl party? Here'...

Jan. 24, 2019

BULLY HILL VINEYARDS - It's more than just a tasting room

Nestled in the hills overlooking beautiful Keuka L...

May. 5, 2017

Walter S. Taylor Art Gallery NOW OPEN!

Newly renovated, the Walter S. Taylor Art Gallery ...

Jun. 4, 2016



Follow us on Instagram

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LOCATION

**Bully Hill Vineyards**  
8843 Greyton H. Taylor Mem. Dr.  
Hammondsport, NY 14840

DIRECTIONS

CONTACT

Phone: 607-868-3610  
Fax: 607-868-3205  
Email: [info@bullyhill.com](mailto:info@bullyhill.com)

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WINE

Blush Wine

Red Wine

White Wine

Box Wine

Distribution

Sparkling Wine

In-Store Wine Tastings



LE GOAT BLUSH

A fun wine made from a blend of red and white grape varieties with balanced fruit and a clean finish.



DETAILS

BUY NOW



FELICITY

A bright, refreshing, semi-dry blush wine with citrus undertones. From nose to finish, a fruity delight.



DETAILS

BUY NOW



GROWERS BLUSH

A blend of several Native American varieties; this wine produces an intense grape taste with hints of strawberry & cherry.



DETAILS

BUY NOW



SWEET WALTER CHERRY

Delicate blend of sweet grape wine with the natural flavor of ripe cherry.



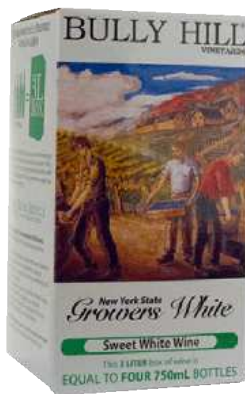
DETAILS

BUY NOW

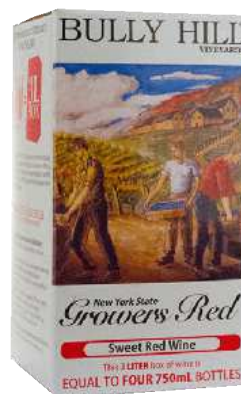


**SWEET WALTER ROSE**

A delightfully sweet and smooth wine made from a unique blend of Native American grape varieties.

[DETAILS](#)[BUY NOW](#)**GROWERS WHITE BOX**

A clean, fresh blend of Native American grape varieties. Fruity and semi-sweet, this is an excellent sipping wine.

[DETAILS](#)[BUY NOW](#)**GROWERS RED BOX**

A luscious fruity blend of Native American grape varieties, enjoyable to a wide range of tastes.

[DETAILS](#)[BUY NOW](#)**NIAGARA BOX**

Like a stroll through the vineyards at harvest time, this Niagara is floral with a sweet, soft finish.

[DETAILS](#)[BUY NOW](#)**BANTY RED BOX**

From the "grapey" nose to the deliciously silky smooth finish, this wine is truly sensational!

[DETAILS](#)[BUY NOW](#)**SWEET WALTER ROSE BOX**

A delightfully sweet and smooth wine made from a unique blend of Native American grape varieties.

[DETAILS](#)[BUY NOW](#)**ST. CROIX**

A dry-red wine with smokey accents entwining seductive notes of ripe currant and broad American oak.

[DETAILS](#)[BUY NOW](#)**BULLDOG BACO NOIR**

The Baco Noir grape and oak aging produce a bold, intense wine that is perfect for red meat dishes.

[DETAILS](#)[BUY NOW](#)





CABERNET FRANC

Aromas of raspberries and plums are the centerpiece, with polished tannins completing the symphony.



[DETAILS](#) [BUY NOW](#)



ESTATE RED

A Bordeaux-style red, consisting of seven grape varieties grown at Bully Hill. Great with hearty beef entrees.



[DETAILS](#) [BUY NOW](#)



FOCH

A completely dry Tuscan-style red with hints of raspberry. Ideal with your favorite pasta dish.



[DETAILS](#) [BUY NOW](#)



MEAT MARKET RED

An excellent balance of fruit and oak make this full-bodied, dry red ideal with all red meat dishes.



[DETAILS](#) [BUY NOW](#)



MERLOT

Blackberry aromas and plum flavors rest on a medium bodied frame of cedar and firm tannins.



[DETAILS](#) [BUY NOW](#)



PINOT NOIR

Our cool climate and French oak make this classic, Burgundian-style wine perfect with beef, pork, or veal.



[DETAILS](#) [BUY NOW](#)



SPACE SHUTTLE RED

A classic dry red with hints of ripe cherry, cranberry, and underscored flavors of fruit and oak.



[DETAILS](#) [BUY NOW](#)



FUSION

This light and fruity wine is a great introduction to red wine enjoyment! Served chilled or at room temperature.



[DETAILS](#) [BUY NOW](#)





**OL' MISCHIEF**

A masterful Red Blend, with ripe flavors of raspberry and plum; accented by hints of spice. Bully for you!



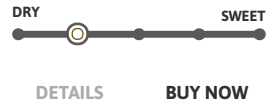
**SPECIAL RESERVE**

This blend of French grapes with a semi-dry finish makes a perfect partner for beef or poultry dishes.



**EQUINOX**

This refreshing, semi-dry red is bursting with flavors of tart cherry and wild raspberry. Soft tannins and fresh acidity yield to a satisfying finish.



**EQUINOX 1.5L**

This refreshing, semi-dry red is bursting with flavors of tart cherry and wild raspberry. Soft tannins and fresh acidity yield to a satisfying finish.



**LOVE MY GOAT**

A unique, mellow, easy-drinking wine with subtle fruit and a soft finish. Enjoy with steak or pasta.



**GROWERS RED**

A luscious fruity blend of Native American grape varieties, enjoyable to a wide range of tastes.



**BANTY RED**

From the "grapey" nose to the deliciously silky-smooth finish, this wine is truly sensational!



**BANTY RED 1.5L**

From the "grapey" nose to the deliciously silky-smooth finish, this wine is truly sensational!







**SWEET WALTER BLACKBERRY**

A blend of sweet red wine with natural blackberry flavors.



[DETAILS](#) [BUY NOW](#)

**SWEET WALTER RED**

This deliciously sweet red wine walks on the 'grapey side" This wine is rich with a sensationally smooth finish. Serve Chilled!



[DETAILS](#) [BUY NOW](#)

**SWEET WALTER RED 1.5L**

This deliciously sweet red wine walks on the 'grapey side" This wine is rich with a sensationally smooth finish. Serve Chilled!



[DETAILS](#) [BUY NOW](#)

**SPARKLING WINE**

A crisp new world cuvée with a toasty finish and hints of green apple.



[DETAILS](#) [BUY NOW](#)

**CHARDONNAY ELISE**

An elegantly simplistic Chardonnay with bright fruit, subtle oak, and a soft buttery finish.



[DETAILS](#) [BUY NOW](#)

**SEYVAL BLANC**

A crisp, dry, elegant white wine with a green apple finish. Excellent with a wide variety of food.



[DETAILS](#) [BUY NOW](#)

**PINOT GRIGIO**

A classic white with aromas of pear and apple and a palate cleansing finish.



[DETAILS](#) [BUY NOW](#)

**CHARDONNAY RIESLING 1.5L**

60% Chardonnay, 40% Riesling, it i a new twist on classic varietals. Thi semi-dry wine contains enticing aromas and flavors of ripe melon and green apple with a crisp satisfying finish. Fantastic with lighter fare and spicy foods!



[DETAILS](#) [BUY NOW](#)



**VERDELET**

A rare white varietal with delicate aromas of nectarine and citrus on a light frame that finishes dry.



[DETAILS](#) [BUY NOW](#)

**CHARDONNAY RIESLING**

40% Chardonnay 60% Riesling



[DETAILS](#) [BUY NOW](#)

**'BASS' RIESLING**

Bright and floral, this wine flaunts enticing aromas and flavors of apple and nectarine with a subtle minerality.



[DETAILS](#) [BUY NOW](#)

**'BASS' RIESLING 1.5L**

Bright and floral, this wine flaunts enticing aromas and flavors of apple and nectarine with a subtle minerality.



[DETAILS](#) [BUY NOW](#)

**SEASON**

An elegant German-style wine, with delicate floral aromas yielding to a long smooth finish.



[DETAILS](#) [BUY NOW](#)

**GOAT WHITE**

A harmonious blend of enticing fruit with a soft, distinctive finish to complement poultry and light sauces.



[DETAILS](#) [BUY NOW](#)

**VINTAGE RIESLING**

Luscious, fresh and crisp in the classic German-style, with ample peach and apricot flavors.



[DETAILS](#) [BUY NOW](#)

**AURORE**

Full-rounded fruit flavors are present in this sweet white wine. Great with seafood and poultry.



[DETAILS](#) [BUY NOW](#)



**GROWERS WHITE**

A clean, fresh blend of Native American grape varieties. Fruity and sweet, an excellent sipping wine.



[DETAILS](#) [BUY NOW](#)

**RAVAT 51**

With powerful pineapple and apricot qualities, this tropical wine is best enjoyed with fruit or cheese.



[DETAILS](#) [BUY NOW](#)

**NIAGARA 1.5**

Like a stroll through the vineyards at harvest time, this Niagara is floral with a sweet, soft finish.



[DETAILS](#) [BUY NOW](#)

**NIAGARA SPRING WHITE**

Like a stroll through the vineyards at harvest time, this Niagara is floral with a sweet, soft finish.



[DETAILS](#) [BUY NOW](#)

**SWEET WALTER PINEAPPLE**

An adventurous sweet tropical blend of white wine and natural pineapple flavor.



[DETAILS](#) [BUY NOW](#)

**SWEET WALTER WHITE**

A blend of Native American grape varieties create this fruity dessert wine that is floral and rich.



[DETAILS](#) [BUY NOW](#)



LOCATION

**Bully Hill Vineyards**  
8843 Greyton H. Taylor Mem. Dr.  
Hammondsport, NY 14840

DIRECTIONS

CONTACT

Phone: 607-868-3610  
Fax: 607-868-3205  
Email: [info@bullyhill.com](mailto:info@bullyhill.com)

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## FOOD

Restaurant

Recipe

# RESTAURANT

## THE RESTAURANT IS OPEN

Serving Lunch daily 11am-4pm.

Serving Brunch on Sundays 10:30am-1:30pm.

Enjoy lunch overlooking the beautiful Keuka Lake!





More than just your typical dining experience, the Bully Hill Restaurant features innovative cuisine with breathtaking view of Keuka Lake. Whether it's seafood, pizza, smoked barbecue, freshly prepared salads, or seasonal specials, there is always something new and unique to try at the Bully Hill Restaurant. We promise you'll leave happy, well fed, and excited to come back for seconds!

WE ARE A GRATUITY-FREE ESTABLISHMENT



Lunch Specials

Portabella Crab Cake

Maryland-style crab cake atop a grilled portabella mushroom cap, topped with pan-seared scallops; served with cucumber salad, mixed greens, and fries.

Salmon Salad

A lemon-pepper fillet of salmon atop a bed of greens with strawberries, blueberries, and goat cheese, finished with a raspberry-maple vinaigrette.

Steamed Mussels

A mussels served in a white wine and garlic-herb sauce; served with grilled baguette.

Pulled Chicken Sandwich

House-smoked, hand-pulled and finished with a honey BBQ sauce; piled high on a grilled roll.

LUNCH MENU

BRUNCH MENU

GROUP LUNCHEON MENU

CONFERENCES



In addition to our spacious outdoor patio and banquet room, the Bully Hill Restaurant also features a well appointed meeting facility, perfect for your next corporate luncheon or conference. Book for the day and enjoy a private facility for your meeting and a lunch prepared especially for your event by our chef's at

the Bully Hill Restaurant. We can even arrange a special wine tasting and estate tour for your group the day of your event!





Outside Deck

LOCATION

**Bully Hill Vineyards**  
8843 Greyton H. Taylor Mem. Dr.  
Hammondsport, NY 14840

DIRECTIONS

CONTACT

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*Jean Leon, S.L. v. La Scala Restaurants Corp.*

Opposition No. 91241804

Opposer's Notice of Reliance

# EXHIBIT DD

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# KNAPP

Winery & Vineyard Restaurant


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## Dry Riesling 2017

The wine exhibits intense aromas of Peach, Apricot, jasmine, and honeysuckle. With lush tropical fruit on the pallet structured with balanced acidity -- taste of summer in a glass.


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1.607.930.3495

[winery@knappwine.com](mailto:winery@knappwine.com)

2770 County Road 128 (Ernsberger Road)

Romulus, NY, 14541





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## Vineyard Restaurant

### Restaurant Hours

[Wine Dinners](#)
[Menu](#)
[Weddings & Special Events](#)
[Meet our Chef](#)
[Recipes](#)
[Group Luncheons](#)
[Knapp Signature Experience](#)

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## Top Ten

Finger Lakes wine country has been voted one of the top ten most beautiful wine countries in the world! Visit us at Knapp and see for yourself. Call us at 607.930.3495



## Knapp Vineyard Restaurant Hours

### Vineyard Restaurant opens April 5, 2019!

In April we will be open Friday, Saturday from 11am to 5pm and on Sunday from 10am to 5pm

**On Sundays, join us for Sunday Brunch (a la cart menu) beginning at 10am and open until 5:00pm!**

**Open May 1 through October 31, --daily from 11:00AM to 5:00PM On Sundays join us for brunch as early at 10am.**

**Open November on weekends only--Friday-Saturday and Sunday 11:00AM-5:00PM**

**In the mean time, our scheduled wine dinners each month are a FLX experience not to miss.**

The Knapp Vineyard Restaurant is open for Special Events and Monthly Wine Dinners all year long. Please call us for more information 607.930.3495 or [browse our website](#) for detailed information.

Knapp Vineyard Restaurant is known for its eclectic, casual, gourmet meals. Our restaurant offers a perfect opportunity to pair award winning wines with great food, using local ingredients from area farms, including herbs and vegetables from our own garden. Located steps away from the tasting room, our restaurant opens to an outdoor patio, shaded by a trellis of grape vines that looks west to our estate vineyards. A perfect setting for a Finger Lakes wine country experience.

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2770 County Road 128 (Ernsberger Road)

Romulus, NY, 14541





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Winery & Vineyard Restaurant


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Knapp Winery currently offers 42 award winning wines and distillates! Be sure to browse through our many awards and accolades! Just click on a wine to see that vintage's most recent medals and ratings!

Knapp Winery can ship to the following states: Arizona; Colorado; District of Columbia; Florida; Georgia; Idaho; Iowa; Maryland; Massachusetts; Michigan; Minnesota; Missouri; Nevada; New Hampshire; New Mexico; New York; Ohio; Oregon; Pennsylvania (added 11-1-2016) Texas; Vermont; West Virginia; Wisconsin.

We accept Visa, Mastercard, Discover online. If you have an American Express Card please contact our winery directly to order via phone.

### Shipping

All packages containing alcohol are shipped via FedEx Ground with Adult Signature Required. An adult over 21 years of age must be present to sign for the package – they CANNOT be left in a specified location without signature. Please keep this in mind when entering delivery address information.

FedEx will attempt delivery 3 times, after which the package will be returned to us at Knapp Winery. We will reship the package only after obtaining customer approval and payment of any return and reshipping fees by said customer.

Orders are generally processed & shipped within 2-3 business days after being received. We may occasionally hold orders due to extreme weather conditions in order to ensure quality of the delivered product.

Delivery times vary based on location; please allow for 5-10 business days.

### Returns

Under New York state law, alcoholic beverages may not be returned once sold except in the case of defective bottles.

Shipments where the provided address information is incorrect or incomplete and are returned to us as undeliverable will either be reshipped at the expense of the customer or refunded, minus applicable shipping & return fees.

## Join Our Mailing List

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## Top Ten

Finger Lakes wine country has been voted one of the top ten most beautiful wine countries in the world! Visit us at Knapp and see for yourself. Call us at 607.930.3495



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## Riesling 2017

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*In Stock*

\$16.99 / 750ml

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\$203.88 / Case of 12

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## Unoaked Cabernet Franc, 2016



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October Issue names this wine Top 100 Best Buys

91pts

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## 2017 Vidal Blanc Iced Wine Estate Grown!

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\$19.99  [Add To Cart](#)

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## Meritage 2016

A Rich and Elegant Red Wine

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\$275.88 / Case of 12

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## Dry Vignoles 2017

This wine exhibits aromas of lemon, lime and orange with spicy and tropical flavors on the palate. The refreshing and lingering finish leaves you quenching for more!

[View Product Details »](#)

★★★★★ 1 Review(s)

*In Stock*

\$16.99  [Add To Cart](#)

\$203.88 / Case of 12

[Buy Case](#)



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## Cabernet Sauvignon, 2016

85% Cabernet Sauvignon, 15% Cabernet Franc

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*In Stock*

\$18.99  [Add To Cart](#)

\$227.88 / Case of 12

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## Niagara New York Table Wine

A Cool Climate Favorite

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## Catawba

Knapp's Blush Wine

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\$131.88 / Case of 12

Buy Case



In Stock

\$10.99  Add To Cart

\$131.88 / Case of 12

Buy Case



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Seyval Blanc 2016

July special! Buy 4 bottles or more and get 20% off!

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In Stock

\$14.00 / 750ml

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\$168.00 / Case of 12

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Pinot Noir 2017

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\$18.99 / Pinot Noir

Add To Cart

\$227.88 / Case of 12

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*Jean Leon, S.L. v. La Scala Restaurants Corp.*

Opposition No. 91241804

Opposer's Notice of Reliance

# EXHIBIT EE

Opposer Jean Leon, S.L.'s Notice of Reliance





# Welcome to Ponte Winery

We are located in the heart of Temecula Wine Country. Surrounded by 300 acres of mature vineyards and by views of rolling hills, we are a short drive from most of Southern California.

We have farmed our vineyards since 1984, opened our winery in 2003, became innkeepers in 2012 and have since become the benchmark for great service among Temecula wineries. Our motto is "If you like it, it's good wine."<sup>TM</sup> We invite you to visit Temecula and enjoy a day, or stay, in the country.

(951) 694-8855





## A Break From City Life

*Friendly Ponte experts, great wine, stunning views. Your escape awaits.*

## Enjoy a Stay in the Country at the Inn

*A Spanish-style, 90-room Inn surrounded by vineyards with dining, an underground cocktail bar, pool & more.*

BOOK YOUR STAY »

## Visit Our Sister Wineries





BOTTAIA WINERY

HAWKS VIEW WINERY

## Join the Ponte eClub!

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OPEN DAILY FROM 10AM TO 5PM

35053 RANCHO CALIFORNIA ROAD, TEMECULA, CA 92591 • (951) 694-8855 • (877) 314-WINE

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## The Restaurant at Ponte

Temecula Wine Country's #1 restaurant and a Top 100 Restaurant for Al Fresco Dining in the United States, as rated by TripAdvisor and OpenTable, features outdoor dining surrounded by stunning vineyards and manicured gardens.

Outdoor dining is year round, and reservations are encouraged.

(951) 252-1770





## Lunch Daily | Dinner Friday and Saturday

Monday – Thursday: 11 a.m. – 5 p.m.

Friday & Saturday: 11 a.m. – 8 p.m.

Sunday: 11 a.m. – 6 p.m.

## Menus

The Restaurant at Ponte serves locally sourced produce, all natural, hormone-free meats and wild caught or sustainably-farmed fish.

### Lunch

### Dinner

### Dessert





[click to view larger menu](#)



[click to view larger menu](#)



[click to view larger menu](#)

The Dinner menu is available on Friday and Saturday evenings from 5 p.m. to 8 p.m.

## Entertainment Schedule

Live music is always on the menu Friday  
and Saturday evenings beginning at 5:30  
p.m.

[VIEW THE SCHEDULE »](#)





If arriving by limo or bus on the weekends, we require a separate Limo Reservation Confirmation. No reservations available between 12 – 5 p.m. on Saturdays & Sundays.

LIMO RESERVATION REQUEST »

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« WINES & VINES

OUR WINES | THE VINEYARD | THE TEAM | SUSTAINABILITY | GRAPE SALES

## Our Wines

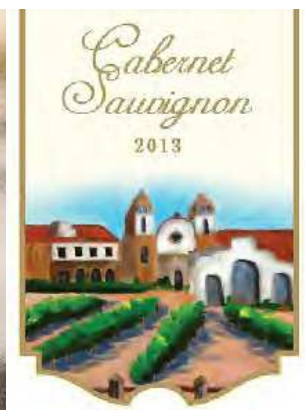




SHOP OUR WINES NOW »







## The Classic Line

These are wines made primarily from a single variety of grape, like Cabernet Sauvignon, Pinot Grigio, Vermentino, Chardonnay, Sangiovese, Tempranillo and Montepulciano.

## The Blends

These wines are made by blending two or more varietals. Our Winemaking Team has created amazing blends to produce wines like Doppietta Super T and our Angelo White wines.

## The Sweet

The sweetness in this line is created by letting the grapes ripen on the vine late into the harvest season. These decadent fruits produce wines like the Beverino, Beverino Bianco and Late Harvest.

## The Sparkling and The Fortified

Per the top on Ponte's sparkling wines: Sweet wine Moscato and peppery red Vernaccia Nera. Our Port is a non-dessert wine fortified with brandy that is best enjoyed with chocolate!





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OPEN DAILY FROM 10AM TO 5PM

35053 RANCHO CALIFORNIA ROAD, TEMECULA, CA 92591 • (951) 694-8915 • (877) 314-VINE

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*Jean Leon, S.L. v. La Scala Restaurants Corp.*

Opposition No. 91241804

Opposer's Notice of Reliance

# **EXHIBIT FF**

(PART 1)

Opposer Jean Leon, S.L.'s Notice of Reliance



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### Tequila & Beer Dinner

Date: Saturday, July 27  
Time: 6:30 p.m.

1 tequila, 2 tequila, 3 tequila...  
MORE! Get ready for the  
ultimate fiesta! Enjoy this four-  
course beer dinner, with each  
course paired with a unique beer  
and tequila!

[More Info](#)

### Wine Down Wednesday

Date: All Day Wednesdays

Enjoy 1/2 priced bottles of wine  
throughout the restaurant on  
Wednesdays.\*

[More Info](#)

### Fire Island Dinners

Date: Saturdays, July 20  
and August 24

Time: 6:30 p.m.

Summer is here. Relax, unwind,  
and indulge yourself and your  
special someone with our  
signature intimate dining  
experience around the fire pit in  
the enclosed patio.

[More Info](#)

### Live Music Fridays

Time: 5-7 p.m.

With a rotating schedule of  
favorite local musicians, don't  
miss live entertainment every  
Friday evening.

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### Private Events

From holiday parties to  
rehearsal dinners to  
weddings receptions, we  
create personalized private  
parties of all sizes for all  
occasions. Click below for  
inquiries.

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#### Hours

Monday–Thursday: 11 am – 11 pm  
Kitchen closes at 10pm

Friday–Saturday: 11 am – 12 am  
Kitchen closes at 10pm

Sunday: 12 pm – 9 pm  
Kitchen closes at 8pm

#### Contact

p: (636) 532-0550

email: [info@edgewildwinery.com](mailto:info@edgewildwinery.com)



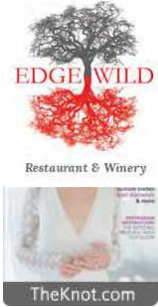
#### Address

550 Chesterfield Center  
Chesterfield, MO 63017  
([Directions](#))





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Events

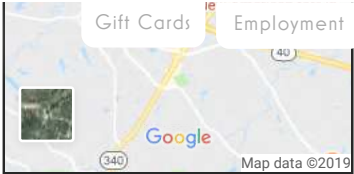
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## Dinner Menu





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**SMOKED CHICKEN WINGS**

triple dry rubbed 10.5

**PISTACHIO HERBED GOAT CHEESE**

herbs, pear-white wine syrup, crostini, lavash 11.5

**TRUFFLE FRIES**

parmesan, fresh herbs, kalamata olive aioli 9.5

**DUCK TACOS**

flour tortillas, duck breast, shaved brussels sprouts, jicama-poblano salsa, chipotle-dark cherry aioli 12.5

**LETTUCE WRAPS**

chicken, water chestnuts, mushrooms, dark soy glaze 12.5

**PEI MUSSELS**

white wine, roasted garlic, oven dried tomatoes, grilled baguette 12.5

**SOFT BAKED PRETZELS**

tangy Guinness mustard and beer cheese sauce 9.5

**COCONUT SHRIMP**

five crispy fried shrimp with cabbage and spiced apricot sauce 13.5

**TRIO OF HUMMUS**

traditional garlic-tahini, white bean truffle, edamame soy-wasabi, grilled pita &amp; fresh veggies 10.5

**SHRIMP MASA CAKE**

grilled corn, poblano-jalapeño cream, tortilla strips 12.5

---

*Harvest Soups*

---

**FOREST MUSHROOM & BRIE**

shiitake, portobello, oyster mushrooms, french brie 5.5

**CHICKEN TORTILLA**

grilled corn, chicken broth, tomato 5.5

**SMOKED CRAB CHOWDER**

smoked crab, fire roasted corn, charred tomato cream 5.5

**SOUP OF THE MOMENT**

chef's selection 5.5





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### CAESAR WEDGE

romaine, croutons, parmesan, creamy anchovy dressing 7.5

### GREEN APPLE CASHEW

field greens, goat cheese, onion, dried cherries, apple cider vinaigrette 7.5

### THAI ROASTED PORK BELLY

field greens, carrots, red peppers, mint, basil, mango, avocado, crispy wontons, spicy thai vinaigrette 12.5

### ROASTED SALMON AND BEET

spinach, goat cheese, toasted pecans, tarragon vinaigrette 13.5

## Sandwiches

### BLACKENED FISH TACOS

tomatillo salsa, avocado-cilantro cream, shaved cabbage, flour tortillas 11.5

### BUFFALO CHICKEN SANDWICH

crispy chicken breast, buttermilk ranch, lettuce, tomato, bleu cheese, demi baguette 11.5

### BAKED ITALIAN

salami, turkey, pepperoni, prosciutto, swiss, provolone, mozzarella, lettuce, tomato, pepperoncini, red wine vinaigrette 12.5

### TRADITIONAL BURGER

American cheese, lettuce, tomato, red onion, pickle 10.5

### JAVELINA CHICKEN

white cheddar, chipotle-cumin aioli, roasted red peppers 11.5

### PORK BELLY BURNT ENDS

chipotle molasses bbq sauce, coleslaw 11.5

### CARAMEL APPLE SMOKED TURKEY

brie cheese, caramel apple butter 12.5

### NASHVILLE HOT CHICKEN

lettuce, pickles, chili aioli, demi baguette 11.5

### SMOKED PORK TACOS

corn & black bean salsa, shaved cabbage, cilantro-cumin aioli 10.5

### BLT&E

bacon, lettuce, tomato, pesto aioli, fried egg 10.5

### NEW ENGLAND SEAFOOD ROLL

crab, lobster, fish, onion, lettuce, lemon & celery aioli 13.5





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(PART 2)

Opposer Jean Leon, S.L.'s Notice of Reliance



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[Gift Cards](#)[Employment](#)[Join Our  
Email List](#)**CREOLE PENNE**

smoked shrimp, Andouille sausage, bacon, red peppers, poblanos, caramelized onions, Cajun cream 18.5

**BAKED RIGATONI**

fontina, bechamel, prosciutto, arugula, herbed bread crumbs 16.5

**ITALIAN SAUSAGE ORECCHIETTE**

arugula, broccolini, parmesan, red pepper flake broth 17.5

**SAUTÉED JUMBO SHRIMP**

rosemary risotto, flash fried spinach 18.5

**BEEF TENDERLOIN TRIO**

honey roasted mushrooms, bleu cheese butter, Dijon cream, garlic whipped potatoes, smoked gouda creamed spinach, pine nuts 28.5

**PORK VOLCANO**

red wine braised pork, boursin smashed red potatoes, honey roasted carrot puree, crispy brussel sprouts, balsamic-tomato chutney 21.5

**CHICKEN PAILLARD**

pounded thin, seared chicken breast, fresh spinach and arugula, garlic lemon dressing 17.5

**RIBEYE FILET**

8 ounce or 12 ounce, sherry Havarti risotto, grilled broccolini, irish butter, black sea salt 26.5 / 31.5

**SEARED SCALLOPS**

caramel apple glaze, pine nut orzo, roasted corn, arugula, spinach 24.5

**SALMON OSCAR**

Atlantic salmon, grilled asparagus, garlic mashed potatoes, crab hollandaise 25.5

## Pizza

**SHRIMP & BACON**

smoked shrimp, sugar cured bacon, roasted garlic oil, tomatoes, grilled corn, mozzarella, provolone 17.5

**ROASTED MUSHROOM**

shiitake, portobello, oyster mushrooms, roasted garlic, goat cheese, provolone, mozzarella, fresh herbs 12.5

**THE MEAT**

pepperoni, bacon, sausage, marinara, provolone, mozzarella 14.5

**MARGHERITA**

basil pesto, tomatoes, fresh mozzarella 12.5



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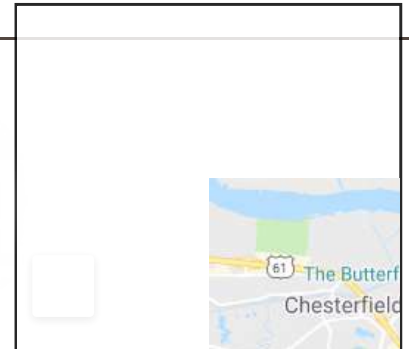
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Kitchen closes at 8pm

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## By the Glass & Bottle

[Click here to download a  
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2016 EdgeWild Sweet White Blend Lodi, California	31	Gift Cards	8	Employment	Join Our Email List
2016 EdgeWild Riesling Columbia Valley, Washington	31	~	8		
2016 EdgeWild Sauvignon Blanc Napa Valley, California	31	26	8 <sup>50</sup>		
NV Caposaldo Moscato Lombardy, Italy	31	26	8		
NV Adriano Adami 'Garbel' Prosecco Treviso, Italy	39	34	10		
NV Chandon Rosé California 187.5ml ~ split	15	15	15		
2016 State of Mind Riesling Columbia Valley, Washington	31	26	8		
2017 D'Orsay Rosé Côtes de Provence, France	29	24	7 <sup>50</sup>		
2017 Crios Rosé of Malbec Mendoza, Argentina	31	26	8		
2017 Lagaria Pinot Grigio Delle Venezie, Italy	31	26	9 <sup>25</sup>		
2017 Santa Margherita Pinot Grigio Valdadige, Italy**	59	54	14 <sup>75</sup>		
2017 Domaine Laporte 'Le Rochoy' Sancerre Loire Valley, France**	55	50	13 <sup>75</sup>		
2017 State of Mind Chardonnay California	31	26	8		
2014 Robert Mondavi Chardonnay Napa Valley, California	39	34	10		
2016 Liquid Farm 'La Hermana' Chardonnay Santa Maria Valley, California**	56	51	14 <sup>50</sup>		
2016 State of Mind Reserve Chardonnay Napa Valley, California**	50	45	13		
2017 Rombauer Chardonnay Carneros, California**	63	58	15 <sup>75</sup>		

## Reds

2013 Spoonbill-EdgeWild Pinot Noir Marlborough, New Zealand	38	33	10
2015 EdgeWild Pinot Noir Willamette Valley, Oregon	38	33	11
2016 EdgeWild Red Blend Columbia Valley, Washington	31	26	8
2014 EdgeWild Merlot Stags Leap, California	44	39	11
2013 EdgeWild Petit Verdot Sonoma County, California	38	33	11
2015 EdgeWild Cabernet Sauvignon California	38	33	11
2016 State of Mind Pinot Noir Willamette Valley, Oregon**	75	70	18 <sup>50</sup>
2017 Meiomi Pinot Noir California*	50	45	13
2016 Zuccardi 'Q' Malbec Mendoza, Argentina*	51	46	13 <sup>25</sup>
2014 Robert Mondavi Maestro Napa Valley, California**	68	63	17 <sup>50</sup>
2016 The Prisoner Company Saldo Zinfandel, California**	64	59	16 <sup>50</sup>
2017 The Prisoner Red Blend Napa Valley, California**	76	71	17 <sup>50</sup>
2015 State of Mind Cabernet Sauvignon Napa Valley, California**	60	55	15
2016 Mount Veeder Cabernet Sauvignon Napa Valley, California**	76	71	17 <sup>50</sup>
2016 Jayson Red Blend Napa Valley, California**	80	75	20
2015 Robert Mondavi Cabernet Sauvignon Napa Valley, California**	64	59	16 <sup>50</sup>

## Missouri

2017 Noboleis Semi-Sweet Vignoles Augusta, Missouri	27	22	9 <sup>25</sup>
2017 Chandler Hill Vignoles Defiance, Missouri	39	34	10
2016 Noboleis Steepleview Augusta, Missouri	27	22	9 <sup>25</sup>
2017 Noboleis Norton Augusta, Missouri	27	22	9 <sup>25</sup>
NV Chandler Hill Norton Blend Defiance, Missouri	42	37	10

## Dessert Wines (3 ounce pour)

2015 Maison Nicolas Sauternes, France 375 ml	44	39	11
Graham's 10yr Tawny Port	81	76	13 <sup>25</sup>
Graham's 30yr Tawny Port	160	155	20
Graham's 40yr Tawny Port	240	235	30
Dow's 40yr Tawny Port	216	211	27
Taylor Fladgate 40yr Tawny Port	280	275	35

## Flights

House Flight ~ Select 3 wines for \$12 \*add \$1.50 for select wines  
 Red Reserve Flight\*\* ~ Select 3 wines for \$30  
 White Reserve Flight\*\* ~ Select 3 wines for \$25

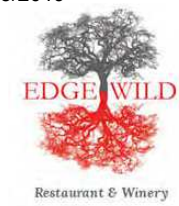
Vintages subject to change

## Wine Down Wednesday

Half priced bottles of wine \$99 or less...  
 30% off bottles \$100 or more



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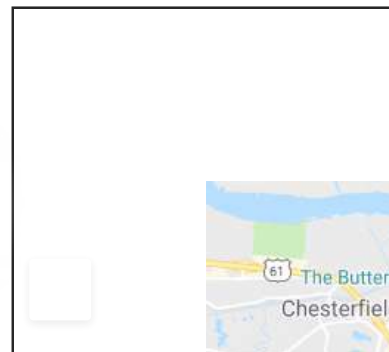
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Kitchen closes at 8pm

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## RESTAURANT

**Open every weekend, Magnanini Winery offers a one-hour wine tasting followed by a prix fixe six-course Italian family style dinner.**

Join us as we dance to live entertainment, stroll the vineyards and enjoy the beautiful countryside.

Make your reservation to experience a European style party right here in the Hudson Valley!

**Reservations required – please call 845-895-2767 for reservations.**

## EVERY SATURDAY & SUNDAY

Complimentary Wine Tasting in the Cantina followed by a 6 course prix fixe dinner and live accordion music!

**Reservations required – please call 845-895-2767 for reservations.**

## PASTA NIGHTS



All pasta nights are from 3-9pm in the tasting room. Our menu consists of our 4 homemade pastas and sauces.

Enjoy while listening to live acoustic music!

[View our 2019 Party Schedule](#)

## TASTING ROOM

**Join us for wine tasting every Friday, Saturday and Sunday at our Tasting Room!**

Taste our wines and enjoy homemade antipasti and a selection of fine cheeses in a beautiful setting next to the vineyards and gardens. Try our house-made dry cured meats, including salami, coppa, and prosciutto!

**No reservations are required – stop by and sample a taste of Italy right here in the Hudson Valley!**

## TASTING ROOM HOURS

**Friday – 3pm – 9pm**

(Happy Hour 3pm – 5pm, Live Music 5pm – 9pm)

**Saturday – 12pm – 6pm**

(Homemade Antipasti & cheese boards)

**Sunday – 12pm – 5pm**

(Homemade Antipasti & cheese boards)

**Join us as we pour our wines and grappas every weekend!**

**To make an appointment for private groups,  
please call 845-895-2767.**





## UPCOMING EVENTS

- Pasta Night At The Tasting Room  
June 28 - 3:00 pm-9:00 pm
- Evening Dinner Party With Live Music With Robert Milanese  
June 29 - 6:00 pm-11:00 pm
- Frank Toscano – Creamy Pesto Pasta Party  
June 30 - 1:00 pm-5:00 pm

[View All Upcoming Events](#)

## WINES & SPIRITS

Eight different wines are grown, harvested, fermented and bottled on site and can only be purchased in our tasting room! Stop in for a glass of wine and hand crafted food from our kitchen. The Antipasto is homemade on the premise and is also available to take home!



Unique grape varieties were chosen to grow on the farm due to their cold hardiness which include Seyval Blanc, Dechaunac, Niagara, Chelois, Vincent, Marquette, and Cabernet Franc.

Nine different grappas are produced from our very own grape skins in our distillery and infused with local fresh ingredients such as honey, walnuts, and berries, just to name a few!

**Join us as we pour our wines and grappas every weekend!**

**To make an appointment for private groups,  
please call 845-895-2767.**



## CONTACT US

**Name \***

First

Last

**Phone**

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**Message \*****Would you like to receive email updates about events and more?**

☐ Yes, please send me updates

We periodically send email updates about events and special announcements; you can unsubscribe from these updates at any time.

**How did you hear about us?**

**SEND**

**Phone:** (845) 895-2767

**Winery & Tasting Room:**

172 Strawridge Road  
Wallkill, NY 12589

**Tasting Room Hours:**

Friday – 3:00 – 9:00pm  
Saturday – 12:00 – 6:00pm  
Sunday – 12:00 – 5:00pm





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New York State #Vineyard, located in the #hudsonvalley offering estate grown#Wine #Grappa ,homemade Italian #Food , #weddings and more I 🍷🍷 #magwine 🍷



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Magnanini Winery & Restaurant Magnanini Winery & Restaurant is in New Paltz, New York.


12 hours ago



Our freshly sliced, homemade anti-pasto boards are always a house favorite🍷🍷

#HudsonValley #Winery #NewYork #Shawangunks #Gardiner #Italian #Pasta

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12 hours ago

Our freshly sliced, homemade anti-pasto boards are always a house favorite🍷🍷🍷#MagWine @ New Paltz, New York

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UPCOMING EVENTS

Pasta Night at the Tasting Room  
June 28 - 3:00 pm-9:00 pm

Evening Dinner Party with Live Music with Robert Milanese  
June 29 - 6:00 pm-11:00 pm

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We believe in making people happy by sharing our passions of food, wine, spirits and place.



### THE RESTAURANT AT KIEPERSOL

#1 TripAdvisor Rated Lunch & Dinner



### WINERY & VINEYARDS

100% Single Vineyard Estate-Grown Wines





### STAY WITH US

Beautiful Bed & Breakfast Rooms on the Farm



### THE DISTILLERY

Making Texas Bourbon, Vodka & Rum at the Farm



*Fizzy Vit*

**BUBBLY WHITE WINE**

BUBBLES BY  
SHINER

NO CORKSCREW. NO GLASS. JUST GREAT WINE.




**flight**

Texas Bubbly Rosé Wine

**CHILL**  
portable  
camping  
lake





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[20 YEARS IN THE MAKING](#)

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## Alex Lee - Assistant Wine Maker talks about the 2018 White Zinfandel and Vit | ep 22

By Kiepersol Texas Podcast (<https://anchor.fm/kiepersoltexas/episodes/Alex-Lee---Assistant-Wine-Maker-talks-about-the-2018-White-Zinfandel-and-Vit--ep-22-e4bev8/ah4uag>) • Jun 14

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# The Restaurant at Kiepersol

[DINNER MENU](#) | [LUNCH MENU](#) | [SATURDAY BREAKFAST MENU](#)

Experience fine dining in the exceptional ambiance of the Restaurant at Kiepersol. Our rustic elegance is perfect for your special evening out, a great party, or just a night out of mingling at our bar. We serve only the finest foods available from USDA Prime steaks to the freshest seafood. Our two-story iconic wine cellar features all of the Kiepersol wines produced on-site as well as hand-picked selections from other key wine regions.

## Reservations required

Please call for reservations: 903.894.3300

21508 Merlot Lane · Tyler, TX 75703 ([map](#))

[EMAIL](#) for questions or comments







### Hours

Tuesday - Friday 11 am - 9 pm

Saturday 7 am - 9 pm

. . . . .

Saturday breakfast 7 am - 11 am

Saturday 3 pm - 5pm

limited to bar seating with full menu access

The bar is open until 9 pm weekdays

and 10 pm Friday and Saturday

### Dress Code Enforced for Dinner

Business-casual

No athletic shorts, sandals, ball caps or running shoes

Shirts must be collared for men

### Access

The restaurant is located in a gated community.

If the gate is closed when you arrive, please dial 000 on the keypad to call for access.

. . .

For parties of 8 or more, dinner reservations require a credit card.

No-show reservations will be charged \$25 per person if it is not cancelled by noon the day of the reservation.

. . .

### Private Event Dining

We offer two private dining rooms off the main dining area of



our restaurant to facilitate private parties. The Cognac Room will comfortably seat up to 42 people and is the perfect place to hold business parties or cocktail functions. The Cognac Room has a screen for visual presentations and can be configured into a classroom style setting for meetings. The restaurant team can work with any budget and find a set menu that works for you. We also have our Rhone Room which offers the perfect setting for a family or friendly gathering with seating for up to 12 people. Please email Robin for more information.





[Winery](#)[Shop Wines](#)[Real Estate by Kiepersol](#)[Distillery](#)[Gift Cards](#)[Your Private Event at Kiepersol](#)[Restaurant](#)[Wine & Spirits Retail](#)[Accommodations](#)[Locator](#)[Studio](#)[Photo Gallery](#)[CONNECT](#)[Salt](#)[Travel the Piney Woods](#)[RV Park](#)[Wine Trail](#)[Directions](#)[KE Bushman's](#)[Donations](#)[Ask Us](#)[The Party Barn](#)[Trade & Press](#)[Jobs at Kiepersol](#)[Become an Angel](#)[Newsletter](#)[Blog](#)[Remembering Pierre](#)[20 YEARS IN THE MAKING](#)

© 2019 Kiepersol, Tyler, TX. Please enjoy Kiepersol wines &amp; spirits responsibly.



## Alex Lee - Assistant Wine Maker talks about the 2018 White Zinfandel and Vit | ep 22

By Kiepersol Texas Podcast (<https://anchor.fm/kiepersoltexas/episodes/Alex-Lee---Assistant-Wine-Maker-talks-about-the-2018-White-Zinfandel-and-Vit--ep-22-e4bev8/ah4uag>) • Jun 14

Anchor  
(<https://anchor.fm/kiepersoltexas/episodes/Alex-Lee---Assistant-Wine-Maker-talks-about-the-2018-White-Zinfandel-and-Vit--ep-22-e4bev8/ah4uag>)

Share

00:00

12:08











THE LEGENDARY TEXAS FOOD, WINE AND SPIRITS DESTINATION

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# Kiepersol Vineyard & Winery

JOIN THE WINE CLUB | ORDER WINE ONLINE | GIFT  
CARDS | WHERE TO BUY

## VISIT the WINERY TASTING ROOM

Kiepersol's tasting room is located at the top of the rolling vineyard and features tours and guided tastings of all our current wine selections. We welcome you to engage in wine tastings, tours of the winemaking process, and to relax on the pet-friendly veranda overlooking the expansive vista of the vineyard.

## TASTING ROOM HOURS

Tuesday - Saturday 11 am - 9 pm

## Current Tour Information

No outside food or drink is allowed on the premises.

Meat and cheese selections are available for purchase to complement your wine.

No pets allowed inside winery or tasting room.

## LOCATION

21558-A Merlot Lane, Tyler, TX 75703 ([map](#))

903-894-8995 | [email us](#)





## THE VINEYARD

Sixty-three acres of vineyards produce estate-grown red and white wines that capture Old World style alongside Texas pride. Hand planted in 1998 and 1999, the vineyards are the passion of the de Wet family of Tyler. Our winemaking philosophy is to take the fruit from each vintage and tell the story of that year.

Embrace the local. Lead the way. Texas pride is the basis of our portfolio of classic wines. Wines that will never let you down. Wines that represent the tangibly unique seasons and flavors of the terroir - the expression of geography, geology, farming, winemaking and passion as it flows through the wine. Fruit from each vintage tells the story of the season. From indulgent sunshine to foggy mornings, soft rain to whispering winds, the characteristics of the fruit and its environment are captured in harmony. Approachable, well-balanced wines with complexity of flavors and supple tannin structures. Comfortable wines that represent their terroir.

## THE ENVIRONMENT

In growing and making Kiepersol wines, we strive to make the most approachable, comfortable, well balanced wines that still have complexity of flavors and supple tannin structures. This is our key to creating comfortable wines that showcase our terroir. Kiepersol's wines are tangibly unique because of it's terroir - the expression of geography, geology, farming, winemaking and passion combined as it courses through



the wine. Visitors overlooking the vineyard's breathtaking view seldom realize the treasures that lie beneath the soil. Kiepersol sits atop the Bullard Salt Dome, a geologic masterpiece from the Jurassic era. The weather-changing effect that this Salt Dome has on Kiepersol is a blessing of nature - the severity of storms is softened as the natural electrical charge of the land pushes storm pathways to the North and South. Ultimately the vineyard thrives with love and passion from its caretakers, but its elemental grounding is the origin of Kiepersol's successful story.



## WINEMAKING

Growing up immersed in agriculture, **Marnelle de Wet Durrett**, Proprietor and Founding Winemaker, developed a love for the finer things the land had to offer. After her apprenticeship at Trefethen Vineyards in Napa Valley, Marnelle now shares her knowledge and dreams with East Texas. Due to the unique climatic conditions in East Texas, Marnelle marries the Old World style of winemaking with her Californian background to create the first class cellar selections of Kiepersol wines.

LOCATIONS

WINE & SPIRITS

LUXURIOUS LIFESTYLES



[Winery](#)[Shop Wines](#)[Real Estate by Kiepersol](#)[Distillery](#)[Gift Cards](#)[Your Private Event at Kiepersol](#)[Restaurant](#)[Wine & Spirits Retail](#)[Accommodations](#)[Locator](#)[Studio](#)[Photo Gallery](#)[CONNECT](#)[Salt](#)[Travel the Piney Woods](#)[RV Park](#)[Wine Trail](#)[Directions](#)[KE Bushman's](#)[Donations](#)[Ask Us](#)[The Party Barn](#)[Trade & Press](#)[Jobs at Kiepersol](#)[Become an Angel](#)[Newsletter](#)[Blog](#)[Remembering Pierre](#)[20 YEARS IN THE MAKING](#)

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00:00

12:08









*Jean Leon, S.L. v. La Scala Restaurants Corp.*

Opposition No. 91241804

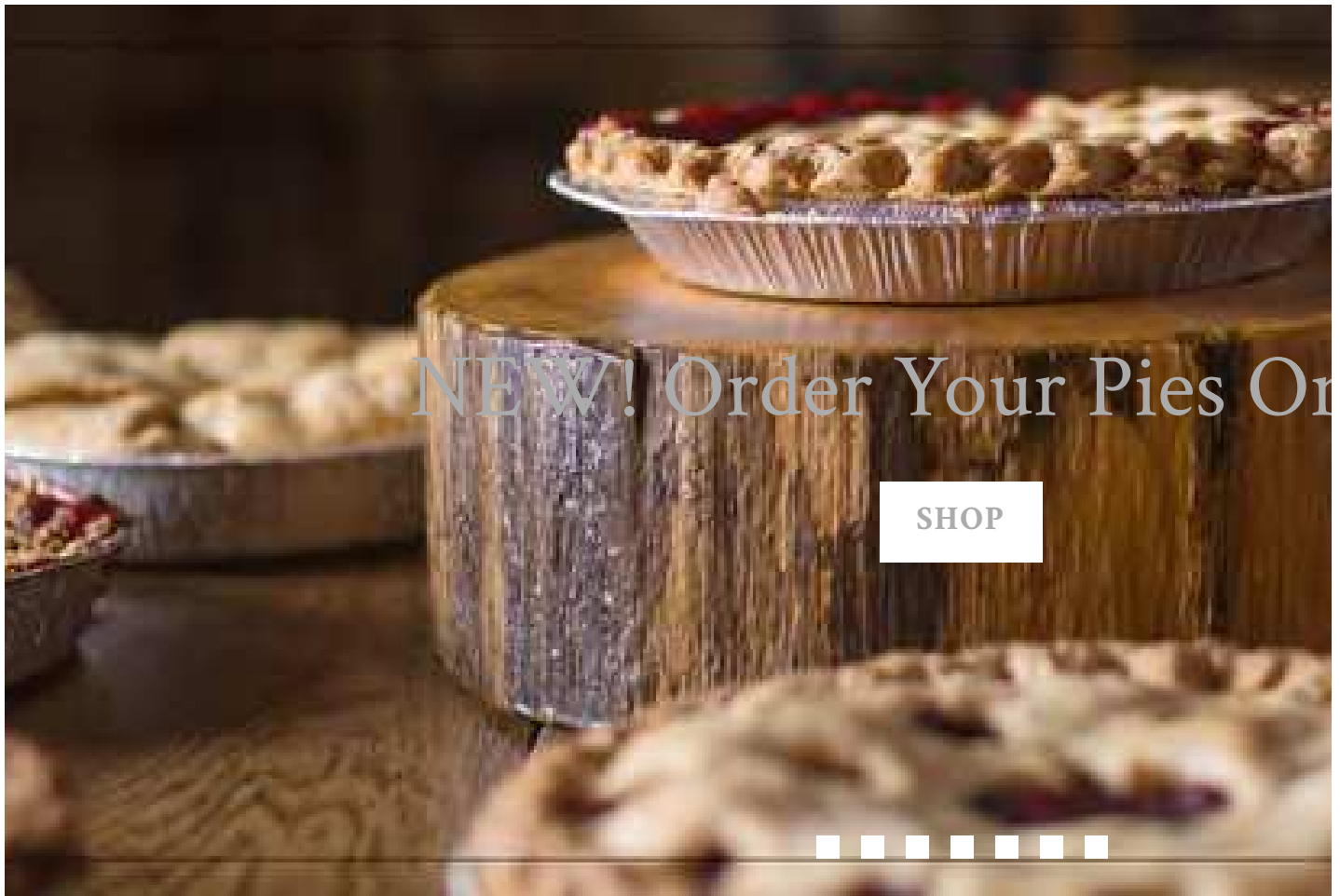
Opposer's Notice of Reliance

# **EXHIBIT II**

(PART 1)

Opposer Jean Leon, S.L.'s Notice of Reliance





Welcome to Crane's Pie Pantry Restaurant & Winery!  
A Family Tradition Since 1972





















Crane's is a family owned, family run business that has been a treasured travel destination in West Michigan for decades. Nestled in the lush, rolling hills of our family's fruit farm just minutes from Lake Michigan's shore, at Crane's Pie Pantry Restaurant & Winery you will take home with you an experience that is sure to leave a lasting impression. The Crane's family of businesses can be found throughout the Lakeshore with locations in Fennville (farms, pie pantry and winery), Crane's Wine and Cider in Saugatuck and Crane's In The City in Holland.

We invite you to make your own family memories at the Crane's family of businesses. We would love to hear about your memories!

**TELL US YOUR CRANE'S STORY**





Lue Crane, Laura Bale, Chelsea Higbee, & Rebecca Crane - 1993



Adelynn Winne and Laura Bale - 2019



Events

Sign up for updates about our specials and events!

Subscribe

**Fourth of July Special**  
7/3/2019 - 0 COMMENTS

Find Out More

**Saturday Afternoon Live Music**  
6/27/2019 - 0 COMMENTS

Every Saturday from 1-4pm this summer at Crane's Restaurant and Winery in Fennville, we host a local musician or band for you to enjoy our peaceful surroundings.

Find Out More

Follow Us On Instagram

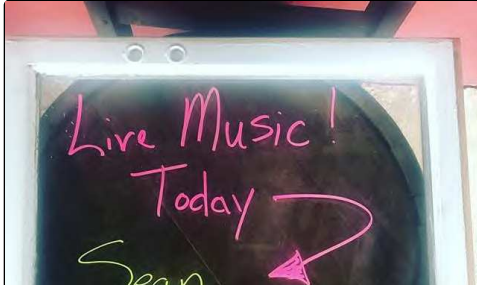


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- Only you can see this (<https://www.powr.io/knowledge-base/139>)
- Edit on Live Site
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You added paid features to your Form Builder.

Upgrade your plan to publish Form Builder with paid features.  
Remove paid features to publish Form Builder for free.



## Visit Us Often!

Next time you visit, get your Pie Lover's Card. Buy 10 pies and get 1 Free!

Fennville, MI location only.

We really like to find small ways to give back the love to customers, and one way we do that is to give them free pie! Every time you purchase a whole pie, crisp or strudel we stamp your Pie Lovers Club card. When you have 10 stamps you get a free \$16 or \$17 dessert as a reward! EVERYBODY LOVES FREE PIE!







## Visit Us



## Contact Us

Phone: 269-561-2297

Fax: 269-561-5545

<https://www.cranespiepantry.com/#/>



Email: [contact@cranespiepantry.com](mailto:contact@cranespiepantry.com)

Crane's Pie Pantry Restaurant and Winery  
6054 124th Avenue (M-89)  
Fennville, MI 49408

[DIRECTIONS](#)

Crane's Wine & Cider  
435 Water Street  
Saugatuck, MI 49453

[DIRECTIONS](#)

Crane's In The City  
11 East 8th St.  
Holland, Michigan 49423  
616-796-2489

[WEBSITE](#)

## Connect With Us

## Hours

Pie Pantry Restaurant & Winery

*Sunday - Thursday*

9 AM to 8 PM

*Friday & Saturday*

9 AM to 9 PM

Saugatuck Tasting Bar

Wednesday-Sunday

2 PM to 8 PM

Crane's In The City

Monday - Saturday

10 AM to 6 PM

Closed Sundays

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## Bakery and Restaurant

[Menu](#) [Pie Lovers](#) [Directions](#)

The bakery and restaurant offer farm fresh products that will make you think it came right from grandma's kitchen. Specializing in Michigan fruit pies and desserts, Crane's bakery also includes bread, cinnamon rolls, muffins, cookies, apple cider donuts, and much more to make your mouth water. We offer a [complete menu](#) of handcrafted meals including soups, salads, and American mains, served in a historical surrounding of local memorabilia and antiques. Crane's is focused on supporting Michigan agriculture and aims to incorporate many local ingredients in our restaurant and bakery offerings. You can count on us to be welcoming and warm, from our pies to our personnel.









## Menu



**CRANE'S**  
Bakery • Restaurant • Winery

**BREAKFAST** *SERVED UNTIL 11:30*

<p><b>Aunt Lue's Apple Butter French Toast</b> our specialty bread with Ridley Farm's maple syrup and fresh fruit.....\$7 add bacon or sausage +\$3</p> <p><b>Breakfast Sandwich</b> 2 eggs over easy, crispy bacon, guacamole, chèvre goat cheese, lettuce, and tomato on a bun with fresh fruit.....\$9</p> <p><b>Biscuits and Gravy</b> Housemade sausage and sage gravy served over our flakey biscuits with fresh fruit....\$9</p> <p><b>Daily Scones</b>...Ask your server what's available today!</p>	<p><b>Eggs, Toast, Meat, and Fruit</b> Cooked your way with a choice of toast, bacon or sausage, and fresh fruit.....\$8</p> <p><b>Muffins</b> Ask which fruit muffins are available today.....\$2</p> <p><b>Apple Cinnamon Roll</b> Made with our apple butter, apples, pecans, and topped with cream cheese frosting.....\$3</p> <p><b>Apple Cider Donuts</b> Made fresh daily since 1972! \$0.75 each, \$4.50 half dozen, \$8 dozen</p>
--	--

**STARTERS & SALADS**

<p><b>Bob's Baked Spinach Dip</b> Served hot with tortilla chips and bread....\$10</p> <p><b>Charcuterie Platter</b> 3 artisan cheeses, 2 meats, housemade preserves, fresh fruit, accompaniments (serves 4-6).....\$19</p> <p><b>Small Cheese Plate</b> 2 local cheeses, crackers, fruit preserve....\$6</p> <p><b>Hard Cider Cheese and Baked Pretzels</b> House cider cheese with 3 warm pretzel sticks...\$8</p> <p><b>Hummus and Veggies</b>.....\$7</p> <p><b>Orchard Salad</b> Fresh greens with fruit, dried cherries, sunflower seeds, goat cheese, served with house vinaigrette and a fruit muffin....\$12</p>	<p><b>Caesar Salad</b> Romaine, parmesan, homemade dressing.....\$8</p> <p><b>Traditional Wedge Salad</b> Iceburg wedge with bacon, blue cheese crumbles, tomato, chives, and homemade dressing.....\$10 <i>Dressings: apple cider vinaigrette, lime poppyseed vinaigrette, caesar, blue cheese, ranch</i> add chicken +\$4</p>
---	---

**SOUPS**

<p><b>Soup of the Day</b> Always housemade.....\$4 cup/\$6 bowl</p> <p><b>Meme's Chili</b> Crane's original recipe since 1972, served with shredded cheddar cheese....\$4 cup/\$6 bowl +\$1 add a slice of Crane's homemade bread</p>
---

Ask your server about menu items that are cooked to order. Consuming undercooked meats or eggs may increase your risk of foodborne illness.

**A family tradition since 1972**      [www.cranespiepantry.com](http://www.cranespiepantry.com)      [@craneswineandcider](https://www.instagram.com/craneswineandcider)





## SANDWICHES

*All sandwiches served with kettle chips and a pickle spear.  
Cheeses: white cheddar, swiss, provolone, american or pepper jack.  
Substitute Crane's applesauce, hummus and veggies or fresh fruit + \$2.  
Gluten free bun available*

<p><b>Crane's Burger</b> Topped with house hard cider cheese, bacon, lettuce, and tomato on an onion roll....\$12</p> <p><b>Veggie Burger</b> House veggie patty made with fresh veggies, pesto, oats, bulgar wheat, flax seed, and seasonings. Swiss, onion, lettuce, tomato, with pesto or mayo on a wheat bun....\$10</p> <p><b>Turkey Burger</b> Lean turkey burger topped with provolone, guacamole, and lettuce on pretzel bun....\$10</p> <p><b>Pot Roast Sandwich</b> Tender pot roast with caramelized onions, swiss, horsey mayo, on an onion bun...\$10</p>	<p><b>Summer Veggie Wrap</b> Tomato Basil Wrap filled with greens, mushrooms, cucumbers, onion, black olives, green peppers, tomato, and pesto-mayo....\$9</p> <p><b>BLT</b> Thick bacon, lettuce, tomato, and mayo on Kismet Seedy Salt bread.....\$9</p> <p><b>Jerk Chicken</b> Jerk seasoned chicken with honey mustard, tomato, carrots, cucumbers, and lettuce on a pretzel bun....\$10</p> <p><b>Tuna Melt</b> Albacore tuna salad with white cheddar and lettuce on grilled sourdough...\$11</p> <p><b>Sloppy Joe</b> - Lue Crane started it all with this sandwich! Ground beef sloppy joe served open-faced with cheddar cheese...\$8</p>
--	--

## KIDS and adults too!

<p><b>Hot Dog</b> 1/2 lb all beef hot dog on homemade bun....\$8 +chili and cheese +2</p> <p><b>PB&amp;J</b> Plain or grilled.....\$6 or \$4 half</p>	<p><b>Grilled Cheese</b> Choice of bread and cheese....\$6 or \$4 half</p> <p><b>Chicken Strips</b> 3 strips with bbq or ranch....\$7</p> <p><b>Applesauce</b>....\$3</p>
---	---

## BEVERAGES All \$3

<p>Sweet Apple Cider</p> <p>Hot Spiced Cider (fall and winter)</p> <p>Uncommon Coffee Roasters Coffee</p> <p>Hot Tea</p> <p>Hot Chocolate</p>	<p>Milk (white or chocolate)</p> <p>Fresh Brewed Ice Tea</p> <p>Uncle Albert's Iced Tea (half cider half tea)</p> <p>Lemonade</p> <p>Brix Local Soda (Rotating Varieties)</p>
---	---

A family tradition since 1972

[www.cranespiepantry.com](http://www.cranespiepantry.com)

@craneswineandcider

Delicious Sandwiches!



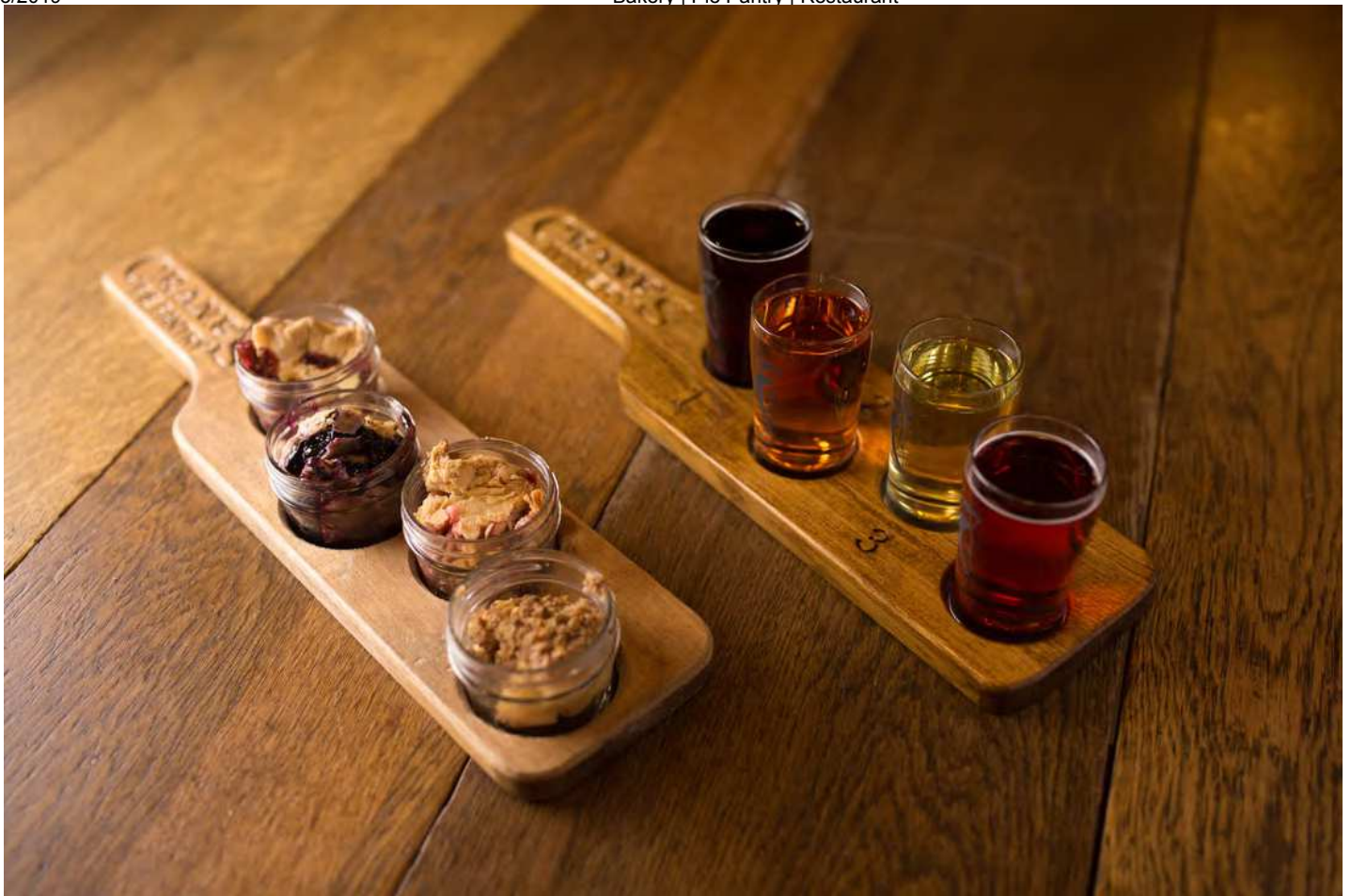




## Pies, Pies and More Pies!











### CRANE'S PIES

#### Apple Pie

Award winning pie that started it all...\$4.25

#### Blueberry Pie

Locally grown blueberries...\$4.25

#### Cherry Pie

Michigan Montmorency cherries...\$4.25

#### Raspberry Pie

Plump local raspberries...\$4.25

#### Rhubarb/Raspberry Pie (in season)

Perfect sweet/tart combo!...\$4.25

#### Pumpkin Pie (in season)

Topped with whipped cream of course...\$4.25

#### Apple Crisp

Crumbled oatmeal and brown sugar...\$4.25

#### Cherry Crisp

Top and bottom crumble...\$4.25

#### Dark Chocolate and Pecan Pie

Too delicious for words, topped with whipped cream...\$4.50

#### Cream Cheese Strudels

Your choice of cherry, blueberry, or apple filling layered with cream cheese ....\$4.50

#### Apple Dumpling

A Crane's original dessert. A whole apple, peeled and cored then wrapped in a flaky pastry crust and baked in a cinnamon syrup....\$5

#### Apple Walnut Cake

Made with our Ida Red apples, walnuts, and spices then topped with whipped cream....\$4.25

#### Pies with NO SUGAR ADDED

Apple Pie sweetened with cider

Blueberry sweetened with fruit juice

Cherry sweetened with Stevia.....\$4.25

#### Gluten Free Crisps

Ask which gluten free crisps are available today!

Crumble top and bottom is made with gluten free oats and flour with coconut oil and brown sugar. Vegan friendly! ....\$5

#### Crane's Pie Flight

Ask what 4 desserts are featured on the pie flight today! 1/3 of a slice of each...\$7 + \$2 ala mode

### SPECIALTY DESSERTS

#### Apple Cider Donuts

Dozen \$8, Half Dozen \$4.50, Single \$.75

#### Hot Fudge or Caramel Sundae

House made hot fudge or caramel over gelato with whipped cream...\$5

#### Hot Fudge Donut Sundae

A warm cider donut with vanilla gelato, hot fudge, and whipped cream...\$5.75

#### Hot Caramel Apple Dumpling

Apple dumpling, gelato, caramel...\$7

#### Cider Float

Gelato with sweet cider and whipped cream...\$5

#### Cookies

Kinds vary by the day, ask your server!

#### Cidersicle.....\$1

### GELATO

#### Palazzolo's Artisan Gelato

Ala Mode..\$2 Bowl..\$4

Rotating varieties

Order online to be shipped anywhere in the country at [www.cranespiepantry.com/](http://www.cranespiepantry.com/)!



# CRANE'S

## WINE & CIDER

**Tasting - \$5 to Taste 4 - Standard Pour**  
**Flight - \$10 to Taste 4 - Double the Pour**

*Cider*

☐ **The Nepotist-Barrel Aged Apple**  
dry.oak.earthy

☐ **Perry**  
dry.tart.citrus

☐ **Dry Apple**  
dry.crisp.light acidity

☐ **Blueberry**  
semi-sweet.aromatic.clove

☐ **Cherry**  
semi-dry.fruit forward.tart

☐ **Semi-Sweet Apple**  
sweet.tart.crisp

☐ **Sweet Apple**  
sweet.smooth.easy

*White*

☐ **Sauvignon Blanc 2017**  
citrus.grapefruit.herbaceous

☐ **Pinot Grigio 2017**  
earthy.stone fruit.mineral

☐ **Dry Riesling 2018**  
green apple. soft peaches  
citrus

☐ **Riesling 2016**  
nectarine.pineapple  
mango

☐ **Late Harvest Riesling 2017**  
peach.honey.apricot

☐ **New Release Orchard Rosé Plum-Apple-Lavender Hard Cider**  
\$12.00/Bottle

*Red*

☐ **Montage**  
plum.smoke.chocolate

☐ **Merlot 2016**  
black cherry.leather.oak

☐ **The Homestead**  
fig.strawberry jam

*Fruit Wine*

☐ **Apple Wine**  
crisp. smooth. dry

☐ **Blueberry Wine**  
cinnamon spice. sweet

☐ **Cherry Wine**  
intense flavor. sweet

20% off Cases  
10% off 6 bottles

**\$4 off token with every tasting on to-go purchases of \$20 or more**

Enjoy Our Winery Selections!





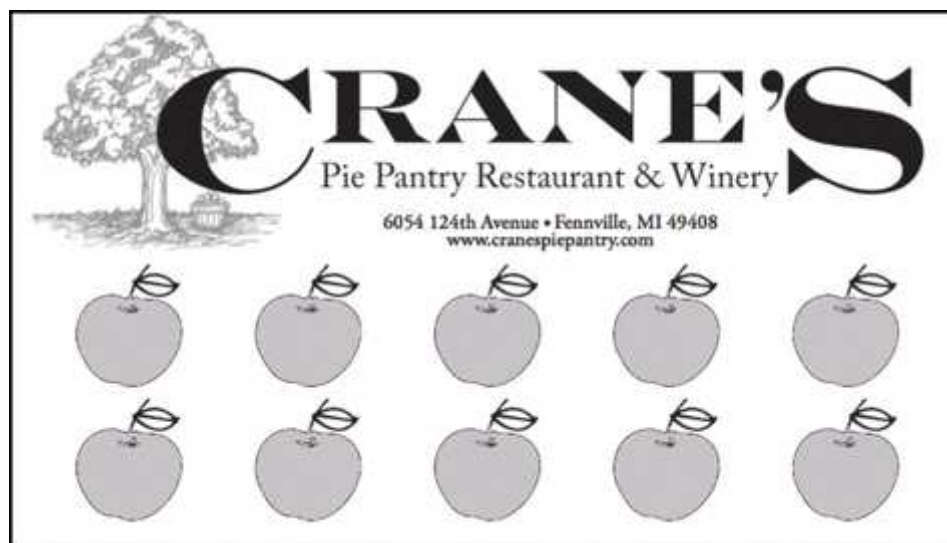


Find out more about our Winery [here](#).

Now you can enjoy our cider and wine products at [Crane's Wine & Cider](#) in Saugatuck!

Order your frozen pies from our [online store](#) or [arrange pick-up](#) of baked pies at our Fennville location!

## Pie Lovers



Next time you visit, get your Pie Lover's Card. Buy 10 pies and get 1 Free!

Fennville, MI location only.

We really like to find small ways to give back the love to customers, and one way we do that is to give



them free pie! Every time you purchase a whole pie, crisp or strudel we stamp your Pie Lovers Club card. When you have 10 stamps you get a free \$16 or \$17 dessert as a reward! EVERYBODY LOVES FREE PIE!

## Visit Us



## Contact Us

Phone: 269-561-2297

Fax: 269-561-5545

Email: [contact@cranespiepantry.com](mailto:contact@cranespiepantry.com)

Crane's Pie Pantry Restaurant and Winery  
6054 124th Avenue (M-89)  
Fennville, MI 49408

[DIRECTIONS](#)

Crane's Wine & Cider  
435 Water Street  
Saugatuck, MI 49453

[DIRECTIONS](#)



Crane's In The City  
11 East 8th St.  
Holland, Michigan 49423  
616-796-2489  
[WEBSITE](#)

## Connect With Us

## Hours

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9 AM to 9 PM

Saugatuck Tasting Bar  
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2 PM to 8 PM

Crane's In The City  
Monday - Saturday  
10 AM to 6 PM  
Closed Sundays

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*Jean Leon, S.L. v. La Scala Restaurants Corp.*

Opposition No. 91241804

Opposer's Notice of Reliance

# **EXHIBIT II**

(PART 2)

Opposer Jean Leon, S.L.'s Notice of Reliance





# Winery

[Awards](#) [Menu](#) [History](#) [Directions](#)

Launched in the winter of 2014, Crane's Winery brings a lasting farming tradition into the world of wine and hard cider. We know that wine and cider, like our famous pies, can only come from the best fruit, impeccable care, and a talent specific to the trade. Crane's knows all about great fruit. We are a fifth generation Michigan farming family that brings history, tradition, and skill of fruit growing. We have combined a hundred years of knowledge with a new generation of inspiration and wine making. Crane's Winery was established with the goal of bringing only high quality wine and cider to you with small batch expertise and artistry. Our products are locally grown, locally produced, with local talent and without artificial flavoring or coloring. From our farm to you. Enjoy!

You can also find our products at [these](#) fine establishments. [Email us](#) to carry Crane's wine and cider at your place of business.











## Awards







Wine-maker Eric Heavilin

## Crane's Winery Wins World's Best Flavoured Cider at International Competition

### ***Crane's Apple Cherry Hard Cider wins top honor at this year's Worlds Cider Awards in London***

Despite being new to the wine and hard cider business, Crane's Winery took the top prize in their category at this year's World Cider Awards in London. It was their Apple Cherry Hard Cider that brought home "World's Best Flavoured Cider" this September. This is an incredible achievement for a business that has only been making hard cider for 3 years.

Two of Crane's ciders were country winners in the first round of the World Cider Awards. They won Best Specialty Cider with Spirits in the US for their bourbon barrel-aged apple hard cider - The Nepotist, as well as Best Flavoured Cider in the US for their Apple Cherry. Both went on to compete against the other countries winners in London, that's when they learned of the World's Best Award for their Apple Cherry Hard Cider.

On the new accolade for Crane's Winery, Cider and Wine-maker Eric Heavilin said, "I am excited that our region and style is appreciated globally and it's very much an honor to win such a prestigious award." Crane's is a multi-generational family business located on Crane Orchards, a centennial fruit farm that grows apples, cherries, and peaches. In the early 70's, Lue Crane started what is now Crane's bakery and restaurant and in 2014 the current generation of Cranes launched Crane's Winery. With Heavilin, a veteran cider and wine-maker from the area, Crane's Winery is poised to make a big splash in Michigan with premium hard cider as well as high-end red and white wine.

## Crane's Winery 2018 Award Winning Wines

### **Sauvignon Blanc 2017 –**

- Silver Medal – Tasters Guild International Wine Competition
- Bronze Medal – Michigan Wine Competition



**Pinot Grigio 2017 –**

- Bronze Medal – Tasters Guild International Wine Competition
- Bronze Medal – Great American International Wine Competition
- Bronze Medal – San Francisco International Wine Competition

**Riesling 2016 –**

- Bronze Medal – Finger Lakes International Wine Competition

**Late Harvest Riesling 2017 –**

- Silver Medal – Tasters Guild International Wine Competition
- Silver Medal – Michigan Wine Competition
- Silver Medal – San Francisco International Wine Competition
- Bronze Medal – Great American International Wine Competition

**Montage –**

- Bronze Medal – Tasters Guild International Wine Competition
- Bronze Medal – Finger Lakes International Wine Competition
- Bronze Medal – San Francisco International Wine Competition

**Merlot 2016 –**

- Silver Medal – Tasters Guild International Wine Competition
- Bronze Medal – Great American International Wine Competition
- Bronze Medal – San Francisco International Wine Competition

**The Homestead –**

- Silver Medal – Great American International Wine Competition

**Cherry Wine –**

- Silver Medal – Great American International Wine Competition

**2017 World Cider Awards -**

- Cherry - USA Best Flavored Cider, World's Best Flavored Cider
- The Nepotist - USA Best Specialty Cider

**2018 World Cider Awards**

- Cherry - USA Best Flavored Cider, Gold Medal Winner
- The Liaison - Best Bottle Design, Cider with Spirits Gold Medal Winner
- Semi-Sweet Apple - Fruits and Flowers Gold Medal Winner









## Menu



# CRANE'S

## WINE & CIDER

☐ **Tasting - \$5 to Taste 4 - Standard Pour**

☐ **Flight - \$10 to Taste 4 - Double the Pour**

*Cider*

*White*

*Red*

☐ **The Nepotist-Barrel Aged Apple**  
dry.oak.earthy

☐ **Perry**  
dry.tart.citrus

☐ **Dry Apple**  
dry.crisp.light acidity

☐ **Blueberry**  
semi-sweet.aromatic.clove

☐ **Cherry**  
semi-dry.fruit forward.tart

☐ **Semi-Sweet Apple**  
sweet.tart.crisp

☐ **Sweet Apple**  
sweet.smooth.easy

☐ **Sauvignon Blanc 2017**  
citrus.grapefruit.herbaceous

☐ **Pinot Grigio 2017**  
earthy.stone fruit.mineral

☐ **Dry Riesling 2018**  
green apple. soft peaches  
citrus

☐ **Late Harvest Riesling 2017**  
peach.honey.apricot

☐ **Montage**  
plum.smoke.chocolate

☐ **Merlot 2016**  
black cherry.leather.oak

☐ **The Homestead**  
fig.strawberry jam

*Fruit Wine*

☐ **Apple Wine**  
crisp. smooth. dry

☐ **Blueberry Wine**  
cinnamon spice. sweet

☐ **Cherry Wine**  
intense flavor. sweet

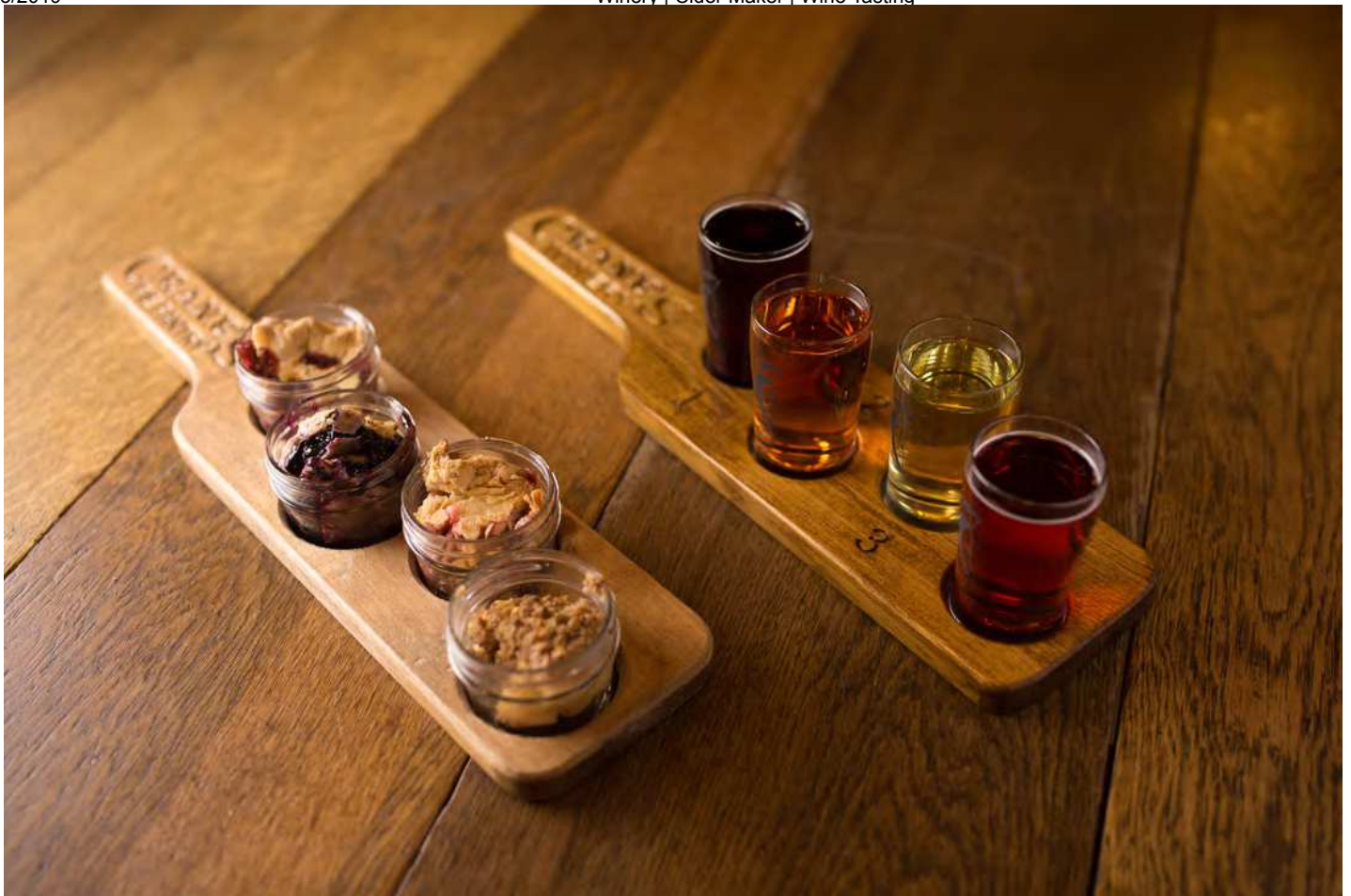
☐ **New Release**  
**Orchard Rosé**  
**Plum-Apple-**  
**Lavender**  
**Hard Cider**  
**\$12.00/Bottle**

20% off Cases  
10% off 6 bottles

**\$4 off token with every tasting on to-go purchases of \$20 or more**

Enjoy Our Winery Selections!







New products for the season, wine to be released at the dinner May 18th, then not available to the public until past vintages are sold out.

- Orchard Rosé - Available now
- Sauvignon Blanc 2018
- Dry Riesling 2018
- Pinot Grigio 2018
- Montage - New Blend















## Evolution of a Cider Mill

Lue Crane was always a promoter of her family's business Crane Orchards. As a young mom raising 5 kids, she started making up custom fruit baskets in her farmhouse kitchen in 1967. Soon a cider press and an old donut machine were purchased, and the juice, as well as cider donuts, were flowing and Crane's Cider Mill was born. By 1972 Bob and Lue Crane opened Crane's Pie Pantry Restaurant and Bakery, and their small family side business was born. Crane's offered a 10 cent glass of cider for the first 40 years of cider pressing. Cider is king around here and in 2014 Crane's Winery grew out of all of this history. Today our cider making has evolved to crafting fine hard ciders and wines. As a 3rd generation of Crane's Pie Pantry, Lue and Bob Crane's grandson Rob Hagger joined the family business in 2012. It is exciting to see what more will come from his leadership along with the craftsmanship of our winemaker Eric Heavilin.

Then











Now









## Visit Us



## Contact Us

Phone: 269-561-2297

Fax: 269-561-5545

Email: [contact@cranespiepantry.com](mailto:contact@cranespiepantry.com)

Crane's Pie Pantry Restaurant and Winery

6054 124th Avenue (M-89)

Fennville, MI 49408

[DIRECTIONS](#)

Crane's Wine & Cider

435 Water Street

Saugatuck, MI 49453

[DIRECTIONS](#)

Crane's In The City

11 East 8th St.

Holland, Michigan 49423

616-796-2489

[WEBSITE](#)



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Pie Pantry Restaurant & Winery

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*Friday & Saturday*

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Saugatuck Tasting Bar

Wednesday-Sunday

2 PM to 8 PM

Crane's In The City

Monday - Saturday

10 AM to 6 PM

Closed Sundays

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*Jean Leon, S.L. v. La Scala Restaurants Corp.*

Opposition No. 91241804

Opposer's Notice of Reliance

# EXHIBIT JJ

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THINKSTOCK

# Will Private-Label Wines Work for Your Restaurant?

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**BEVERAGE DIRECTOR FOR CARMINE'S EXPLAINS THE COSTS AND BENEFITS**

By Erin Ward | June 2014 | Expert Insights

With more Americans taking an interest in wine and ordering more of it in restaurants, getting the most out of your restaurant's wine sales is a no-brainer. One of the best ways to take advantage of this trend is to create your restaurant's own private-label wines. Not only does this allow for additional branding opportunities for the restaurant, but it also allows you to offer your customers higher-quality wine at a lower cost. At Carmine's restaurants, our private-label



wines are our biggest sellers. We offer our wines in several varietals, such as Pinot Grigio, Chianti, and Prosecco, as well as magnum bottles of Montepulciano and Trebbiano, which gives our diners a choice between many popular varietals.

When deciding whether to start your own private-label wines, it is important to think about what you are hoping to achieve. Do you only want to sell your wine at your restaurant, or at retail stores as well? Are you trying to promote an obscure wine or grape that is special to your restaurant? Are you seeking out an opportunity for additional branding? All of these questions are important to consider, as they will help shape how you go about creating your own private-label wines. At Carmine's, our goal was to replicate the idea of the small, family-made wines that are a part of the everyday feast at the Italian dinner table.

First and foremost, it's critical that you choose a winery partner who can match your sales volume. If you operate several restaurants, or sell a large volume of wine, you'll need to find a winery who can produce enough wine to meet your demands. Conversely, if you are a smaller restaurant, you'll need to find a smaller winery who is willing to produce just a few hundred cases.

If you're unsure of how much wine you sell, or if you are a new restaurant, hold off on private-label wines for now. When choosing a winery, it's important to have data on your wine sales so that you have a better understanding of your customers' wine preferences, the average price they are willing to pay per bottle, and your restaurant's potential for growth in wine sales. The worst possible scenario is to be stuck with hundreds of cases of unused wines that you cannot sell back to the distributor.

It is also best to find a winery you're already interested in, whose wines you enjoy, and whose wines are a natural fit for your restaurant. Many times, you can ask an importer or distributor you already work with for some recommendations on wineries who might be interested, or who have made private-label wines in the past.

This is the most interesting and fun part of the process, so keep an open mind and get lots of samples from different wineries to try. Choose a wine with flavors that will easily match the food your restaurant serves. When tasting the wines, it's important to observe the appearance of the wine, as well as to smell and taste it in order to make sure that you find the wine enjoyable and believe in its quality. After narrowing down your selections, invite a large group for a tasting, allowing you to gauge multiple people's reactions to your selections. Although you may love a certain wine, it's important that it's appealing to a variety of palates, as your private label will soon be your best-selling wine!



Once you've chosen a wine, you can design the label. Most wineries have their own design team who can work with you to make the label a proper reflection of your restaurant. It's important to work closely with your winery on label design. There are numerous details that need to be included, and many times, the information is dependent on the wine's country of origin.

Some wineries, importers, and distributors will also let you buy the wine as you need it throughout the year, as opposed to one bulk purchase. If you must buy all the product at once, and your restaurant is not equipped with the appropriate temperature controlled storage facilities, see if your distributor can store it for you at their warehouse.

A private-label wine can be a great addition to your restaurant. It's a wonderful way to encourage customers to expand their palates, especially when it comes with your restaurant's stamp of approval.

*The opinions of contributors are their own. Publication of their writing does not imply endorsement by FSR magazine or Journalistic Inc.*

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*Jean Leon, S.L. v. La Scala Restaurants Corp.*

Opposition No. 91241804

Opposer's Notice of Reliance

# EXHIBIT KK

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## Why You Should Sell Private Wine Labels At Your Restaurant

July 15, 2016 / in Industry Trends, Tips & Tricks, Wine / by Kyle Thacker

Every restaurant and bar is looking for a way to stand out from the next restaurant. One of the coolest and simplest ways to add a stellar feature to your beverage program is to sell your own private label selections. From wine to whiskey, private labels are an easy way to increase beverage sales. Learn how the process works and see how you can stamp your restaurant's label on a hand-selected bottles that are sure to sell.

### Private wine labels are top sellers









comfort zone, and it's a chance for wine aficionados to try a wine they've never had before. Convincing your customers to try your private line will be the easiest sale in your restaurant.

2. **Your restaurant will get great margins on private labels.** You're essentially avoiding the major price mark-ups that come with the three tier alcohol supply chain of Supplier > Distributor > Retailer. By working around the middleman costs by purchasing directly from a supplier, your cost is much closer to wholesale pricing and your price-per-ounce of wine will drop significantly. This gives you the opportunity to have your private label be an affordable glass or bottle choice but still generate big revenue.
3. **It's a great branding opportunity.** This will be an extension of your restaurant brand and another way for customers to connect with you. Private labels are a personal brand that tell your restaurant's story. They show a dedication to wine and that you work to curate a really great dining experience for your guests.

[Download a free copy of the Uncorkd Definitive Guide To Increasing Wine Sales](https://www.uncorkd.biz/resources/definitive-guide-increasing-wine-sales/)  
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## How private wine labels work



Now to the nuts and bolts of how to source your private labels. There are many different private wine contractors and each one

has a *slightly* different process for sourcing your own



bottles. But each contractor program is similar enough that a quick overview will give you more than enough insight to get started.

Most contractors will offer tiered programs that balance cost with how much influence and oversight you have on the process. Higher priced packages give you the most control throughout the process from grape to glass, while lower priced packages create a more generic product. The quality of the wine should be consistent, but what you're paying for is control over the process.

**1. Choosing your juice.** You will start the process by choosing what grape varietal you would like to produce. A red? A white? A blend? That will be your first question. From there, you can pick the grape varietal you'd like to make. Most contractors will have a limited selection that depends on where you're sourcing the wine from. Most contractors will have around 10 varietals to choose from. You may also have the option to choose what type of aging process you'd like; you might select different types of barrels to age your wine in, choose steel, or decide on the length of aging.

**2. Designing your label.** This step can be a lot of fun. It is also a step in which the tiered program you purchase will have a big impact over how much control you have on the label design. Some programs will offer generic labels that have a stock image with space to place your name, logo, vintage, and a write-up about the wine or your restaurant. Some producers will give you more flexibility with design. The main hurdle and issue with complete label customization is that you have to deal with the feds whenever you're slapping a label on an alcohol product for sale. All wine labels need government approval from the TTB [<https://www.ttb.gov/wine/wine-labeling.shtml>] in order to be sold. Some producers will submit the application for label approval on your behalf, which is definitely a perk as the TTB can be fickle when it comes approving a label. Generally, subversive images are most



likely to get stamped “DENIED.” Though it is definitely less fun, try and keep your labels squeaky clean in the eyes of the federal government.

**3. Bottling your wine.** The final step. This is the last chance to taste your wine and decide if you’d like to age it longer, or if it’s ready to be bottled. Most of the work has been done up until this point and the wine will soon be shipped. It’s important to know where you will be able to store your wine. Are you able to store the entire order of bottles at your restaurant? Or will you need to keep the wine at a warehouse? Do you have to pay the warehouse storage fees, if so, and what does that cost? These are good questions to figure out prior to the bottling stage, but the answers will come into play once you reach the final stage.

*Read our post on Creating Custom Menus with Private Bottle Whiskey Programs [<https://www.uncorkd.biz/blog/custom-beverage-menus-with-private-bottle-programs/>].*

## Questions to ask when considering a private label

When researching different contractors there are a few questions you should ask. Some questions relate to your own restaurant. Some relate to the process and costs associated with creating a private wine label.

**What varietals sell well at my restaurant?** Do you move a lot of Chardonnay by the glass? Merlot? Malbec? Look at what you sell well and work from there. A private bottling of a varietal that is already popular will ensure your label has an in-house market. With the ability to get football-field wide margins with a private label, this can become a great revenue generator for your restaurant.

**How much control do I want over the process?** This is a combination of labor concerns and price sensitivity. Find a contractor that offers a program that fits a cross-section of affordability for your time and money.



**What is the minimum amount order?** How much wine will you actually have to purchase? Take a look at your sales numbers and see how long it would generally take you to go through that volume of a given varietal. Remember, there will be variables in your forecasting, including the margin leverage you have on a private label and the sales potential for it.

**What are my state's laws regarding the sale and distribution of private labels?** Double check the liquor laws in your state to make sure you're operating within the letter of the law when purchasing and selling private labels.

There you have it, your primer on increasing wine sales with private labels.

*Digital wine menus are a great way to engage your guests and increase your sales. Tell the full story of your private wine labels with Uncorkd iPad wine menus.* [<https://www.uncorkd.biz/product/upsell-tools/>]

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**Kyle Thacker**

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Kyle handles marketing and PR for Uncorkd. Aside from bartending and restaurant management, he's covered the Chicago dining scene as a freelance writer. He enjoys Miller High Life and getting yelled at by Chicagoans for supporting Boston sport's teams.

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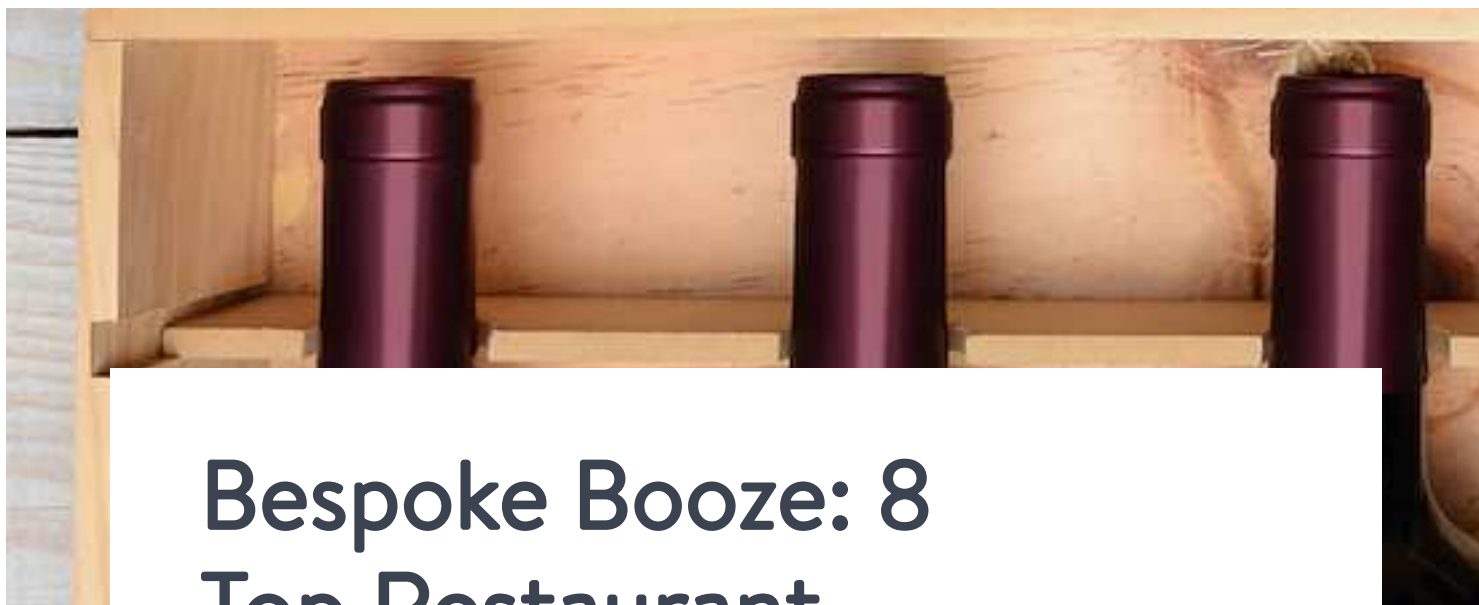
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# Bespoke Booze: 8 Top Restaurant Private Label Wines and Spirits

by Laurie Wilson December 7, 2016

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*There are one-of-a-kind dining experiences, and now there are one-of-a-kind drinking experiences, thanks to a new wave of restaurant private label wines and spirits. Eight eateries around the U.S. have boozy bragging rights for their exclusive custom-made sips. Customers can brag, too, because these special bottles typically afford you higher-quality wine and liquor at a lower price. Chin chin!*



### **Peli Peli, Houston, Texas**

This South African restaurant in Houston serves its own private label wine from the Stellakaya Winery in South Africa's Stellenbosch region. The varietals are Chardonnay, a Bordeaux-style blend, Cabernet, and Sangiovese. The restaurant has one of the largest collections of South African wine in Texas. "The private label gives them some comfort in trying out an unfamiliar wine because they trust that our private labels are some of the best that we have," says co-owner Thomas Nguyen. [Make a reservation at Peli Peli.](#)



### **Carmine's, New York, New York**

Think Sunday afternoon at nonna's house and you know what to expect at Carmine's — enormous family-style platter meals of traditional cuisine and, of course, vino aplenty! The fun-loving restaurant brand features several private label wines that are made exclusively for Carmine's, including Trebbiano and Montepulciano, both of which are made at Casal Bordino Winery in Abruzzo, Italy. The wine is served in all six Carmine's restaurant locations. Cent'anni! [Make a reservation at Carmine's.](#)





### Omni Mount Washington Resort, Bretton Woods, New Hampshire

Sip the new exclusive bourbon blend Mount Washington Woodford Reserve II only available at the resort, which partnered with Woodford Reserve Distillery to create this blend that features subtle tones of brown sugar, maple, and vanilla – a smooth sipping bourbon for chilly winter days and nights. Order it in a signature cocktail or, better yet, over two ice cubes – and a mix of good convo. [Make a reservation at Omni Mount Washington Resort.](#)



### Del Frisco's Grille, Chesnut Hill, Massachusetts

Del Frisco's features a trifecta of private label wines made by Napa Valley winemaker Robert Foley across all three of its restaurant brands. Del Frisco's Double Eagle Steak House offers the 2014 Del Frisco's Cabernet Sauvignon, a



proprietary blend. Del Frisco's Grille pours Del Frisco's Grille 2013 Red Blend—California (75% Cabernet 19% Petite Sirah, and 6% Zinfandel). And sister brand Sullivan's Steakhouse serves the 2014 Sullivan's Cabernet Sauvignon.

[Make a reservation at Del Frisco's Grille.](#)



### **Soby's, Greenville, South Carolina**

Celebrated for its “new South cuisine,” Soby's offers a private label wine — The BellaLexis Cabernet Sauvignon — that is a sweet nod to owner Carl Sobocinski's daughters and is a blend of select Cabernet grapes from several California vineyards. The award-winning wine is crafted by Egelhoff Wines and is on its second vintage. [Make a reservation at Soby's.](#)





### **The Signature Room at the 95<sup>th</sup>, Chicago, Illinois**

Located atop the John Hancock Tower, the restaurant debuted a signature house wine recently dubbed The Signature Room at the 95<sup>th</sup> Sparkling Brut, a sparkling wine from the Lodi region of California. The sip is light with tropical aromas and pear and apple notes. Bonus: A portion of all proceeds goes to the non-profit organization The Roman Family Foundation, in memory of Susan Roman who lost her battle with ovarian cancer in 2012. [Make a reservation at The Signature Room at the 95<sup>th</sup>.](#)





### **Maya Beaver Creek, Avon, Colorado**

The Maya Tequila was made in 2015 by Casa Herradura Distillery in Mexico for this Mexican restaurant tucked inside The Westin Riverfront Resort & Spa at Beaver Creek Mountain. Aged in American Oak barrels “to smooth out the flavors,” the tequila features hints of agave, caramel, and vanilla, it’s a perfect tequila to be sipped on the rocks with a splash of grapefruit. *Suave!* **Maya Beaver Creek.**

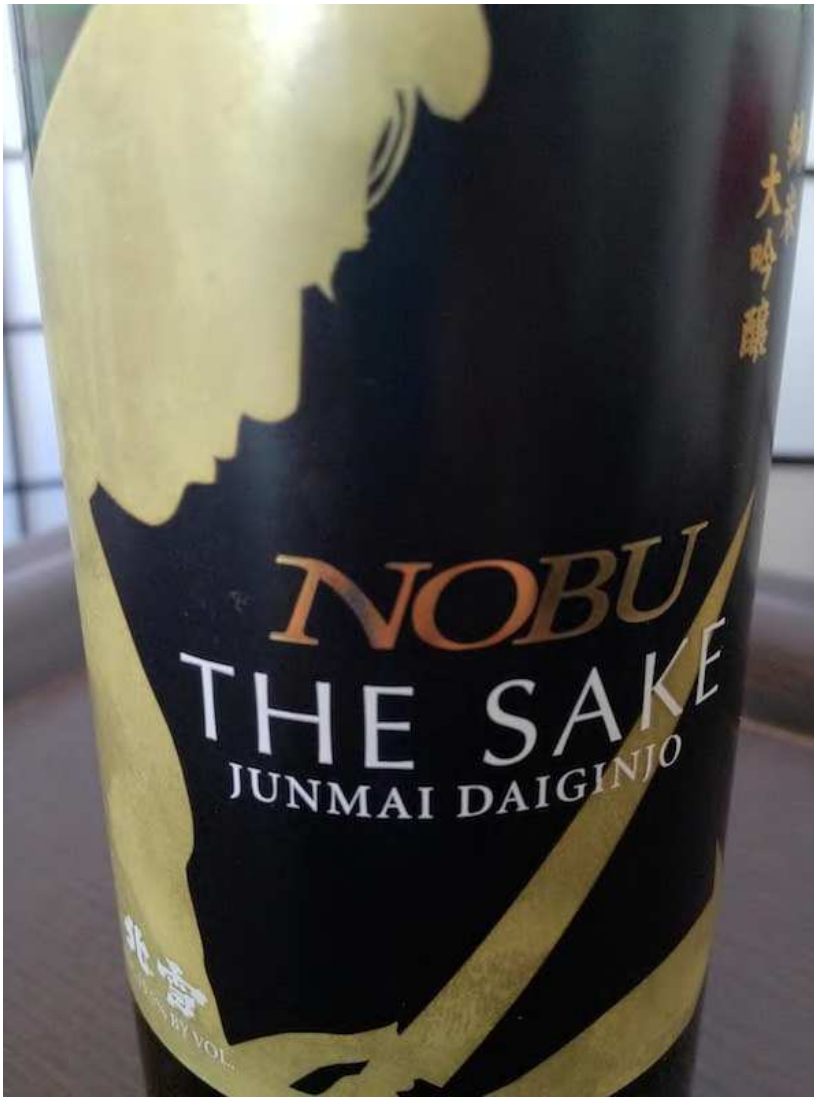




### **Nobu Miami, Miami Beach, Florida**

This perennially hip restaurant and lounge in the Eden Roc Hotel pours its own in-house sake label called Hokusetsu. This specific blend of sake was first purveyed in rural Japan by the Hazu Family in 1871, and it rose to acclaim when actor Robert De Niro discovered the drink. (De Niro loved the sake so much he became biz partners with Nobuyuki Matsuhisa, aka Nobu.) [Make a reservation at Nobu Miami.](#)





What are some of the best restaurant private label wines and spirits you have sampled? Let us know here or over on [Facebook](#), [G+](#), [Instagram](#), [Pinterest](#), or [Twitter](#).

*Laurie Bain Wilson is a Boston-based journalist, author, and essayist who writes often about travel, food, and baseball. Find her on Twitter [@laurieheather](#).*

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Randy Rogers says

December 11, 2016 at 9:17 AM

Nothing wrong with the ubiquitous Roy's (Darden owned) Private Labels from Central Coast to northern California, all very well done. Now, beginning to re-invent himself back home in Hawaii with Eating House 1849 and it's current 3 locations. Been a fan and guest since the '80's and 385 North.

---

Nicola Beisel says

December 11, 2016 at 7:08 PM

Hi – You might want to try Inovasi's No Drama gin, at Inovasi restaurant in Lake Bluff, Illinois. The restaurant is often great and sometimes merely good, the gin is always terrific!

---

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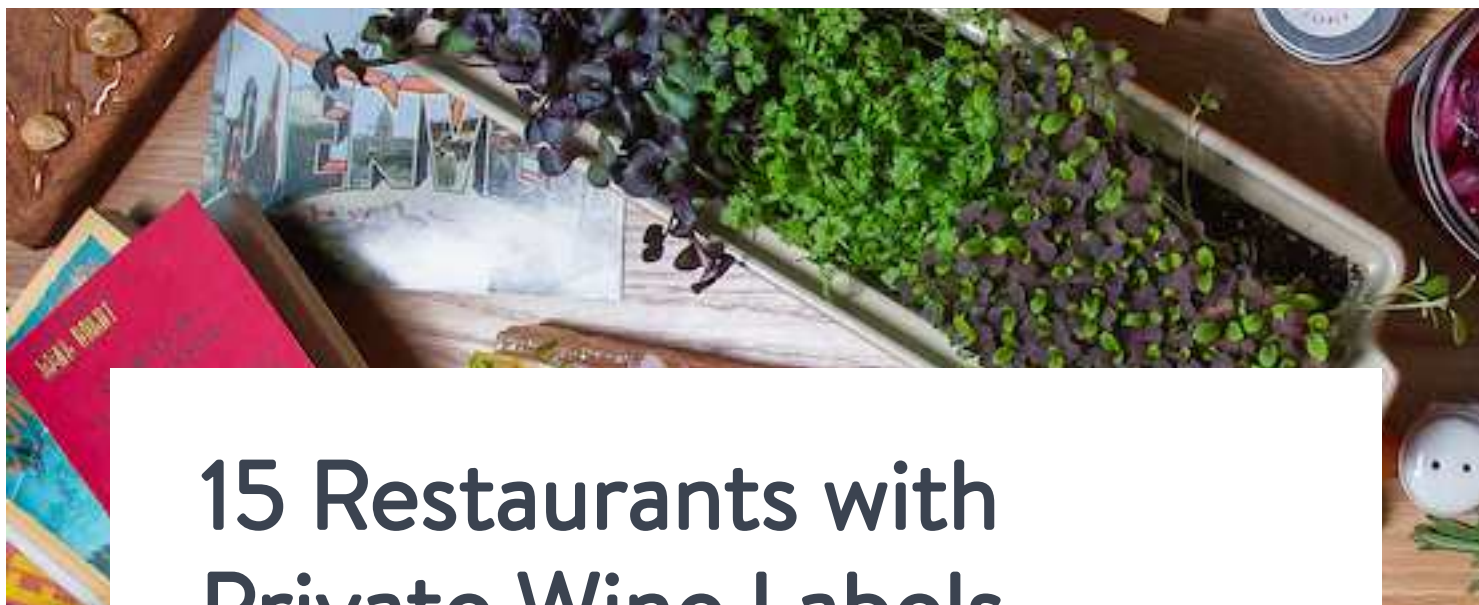
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# **EXHIBIT MM**

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# 15 Restaurants with Private Wine Labels for a Wine Lover's Night Out

by Nevin Martell March 21, 2019

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*Whether you're looking to explore something new and unique during a meal with your favorite oenophile or you're catching up with old friends and want to add a memorable dimension to the evening, these one-of-a-kind vintages will make it extra special. Restaurants seeking to offer their guests the most exclusive experience possible are teaming up with vineyards to create private label wines. The*



*customization process allows restaurants to craft the perfect varietal to match their food and mood. Here are 15 restaurants with private wine labels for a singular dining and drinking adventure. Not near any of these spots? Find the right restaurant in your neck of the woods at one of the more than 50,000 restaurants on [OpenTable.com](https://www.opentable.com).*

### **Poggio Trattoria, Sausalito, California**

Howell Mountain Cuvée is a collaboration between Poggio's owner, Larry Mindel, and Elton Slone, owner of Robert Craig Winery. The 2016 edition is a robust Bordeaux blend of Cabernet Sauvignon, Merlot, Petite Verdot, and Malbec. Aromas and flavors of pure cassis, cocoa flake, bramble berry, and graphite are all boldly represented.

[Make a reservation at Poggio Trattoria.](#)



### **Wrigley Mansion, Phoenix Arizona**

Wrigley Mansion Brut Cava is produced by Perelada Wines & Cava in Spain. Made with Macabeo, Xarel-lo, and Parellada, it's dry and well-balanced with hints of fruit notes. This makes it the perfect foundation for mimosas at brunch. [Make a reservation at Wrigley Mansion.](#)





### Founding Farmers, Washington, D.C.

The restaurant's Virginia Vines Rosé is a collabo with Early Mountain Vineyards in nearby Madison, Virginia. The winery was chosen due to their commitment to sustainable agriculture, which mirrors Founding Farmers' mission. Refreshing, light, and balanced, the resulting rosé was designed to either be paired or simply sipped solo. [Make a reservation at Founding Farmers.](#)



### Urban Farmer, Denver, Colorado

The farm-to-table steakhouse teamed up with Angela Estate Winery in Dundee, Oregon to create a custom Pinot Noir. Hand-crafted by renowned winemaker Ken Wright, it features aromas of rose hips, green tea, and bright raspberry. Dive into the glass to experience notes of cedar,



black cherry, cassis, truffle, and white pepper. [Make a reservation at Urban Farmer.](#)



### [Barbusa](#), San Diego, California

The restaurant's exclusive line of wines is called Due Matti, which means "two crazies" in Italian. There's a Cabernet Sauvignon, Bianca, and Rosso. The grapes are sourced from Napa Valley and Washington state and bottled at a vineyard in Utah. [Make a reservation at Barbusa.](#)





### **Vintage House Restaurant at Messina Hof, Bryan, Texas**

The restaurant is nestled into the heart of the Messina Hof Winery Estate, so, naturally, their varietals are richly represented at the restaurant. During the spring months, Sophia Marie Rosé is a favorite with the culinary team. The dry rosé features the flavors of freshly picked cranberries, rose petals, and ripe raspberries. [Make a reservation at Vintage House Restaurant at Messina Hof.](#)





### **Angler, San Francisco, California**

A pair of exclusive wines from Saison Cellar grace the wine list. There are a clean and lean minerality-forward Chardonnay and a Pinot Noir boasting aromatic cherry and raspberry notes. The former goes best with the sole, while the latter pairs well with the whole chicken. [Make a reservation at Angler.](#)





### **Del Frisco's Double Eagle Steakhouse, Las Vegas, Nevada**

Working with Paul Hobbs at Crossbarn Winery, the restaurant created the 2016 Cabernet Sauvignon. Scents of huckleberry, blackberry, tobacco, anise, and cigar box dance on the nose. A deep sip reveals flavors of dark chocolate, ultra-ripe raspberry, wet slate, graphite, and charcuterie. [Make a reservation at Del Frisco's Double Eagle Steakhouse.](#)



*Jean Leon, S.L. v. La Scala Restaurants Corp.*

Opposition No. 91241804

Opposer's Notice of Reliance

# **EXHIBIT MM**

(PART 2)

Opposer Jean Leon, S.L.'s Notice of Reliance





### **Kettle Valley Steakhouse**, Kelowna, British Columbia

The restaurant commissioned Second Chapter Wine Co. to develop a wine that showcased the unique terroir of the Okanagan Valley. The result is the Hidden Hearth Meritage Blend, which evokes bright red cherry and spice on the nose. It hits cherry, raspberry, and violets on the palate and boasts a smooth, soft finish. [Make a reservation at Kettle Valley Steakhouse.](#)





### **Bombay Club, Washington, D.C.**

Michael King, beverage director of Knightsbridge Restaurant Group, collabo-ed with winemaker Diego Franzia of Les Lunes Wine in Mendocino County, California, to make a pair of wines. Both the red and a white blend were crafted to not overwhelm the drinker's palate. The idea was to ensure both blends were versatile enough to be paired with a variety of dishes. [Make a reservation at Bombay Club.](#)





### **Artisan Restaurant, West Hartford, Connecticut**

Their private label rosé is made mainly with Grenache, along with 30 percent Cinsaut and 10 percent Syrah. The fresh salmon pink blend boasts peach and spicy notes. This makes it a strong pairing with dishes such as tuna crudo and shrimp cocktail. [Make a reservation at Artisan Restaurant.](#)





### **Mayor's Table, Newport Beach, California**

Executive chef Riley Huddleston flew all the way to Reims to help create the restaurant's one-of-a-kind Champagne. Collaborating with the chef de cave at Piper-Heidsieck, Huddleston chose a variety of vintages from the winery's cellar, none younger than seven years old. The results are a classic sparkler perfect for any celebration (or just a Tuesday evening when you need a pick-me-up). [Make a reservation at Mayor's Table.](#)





### **Mirabelle, Stony Brook, New York**

Whether you're in the mood for red, white, or bubbles, the restaurant has an exclusive option for you to enjoy. There's







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Artisan Restaurant has introduced a new private label rosé wine. (Courtesy of Artisan Restaurant)

**Artisan Restaurant, Tavern and Garden**, with locations in West Hartford and Southport, has introduced a new private label wine, a dry French rosé.

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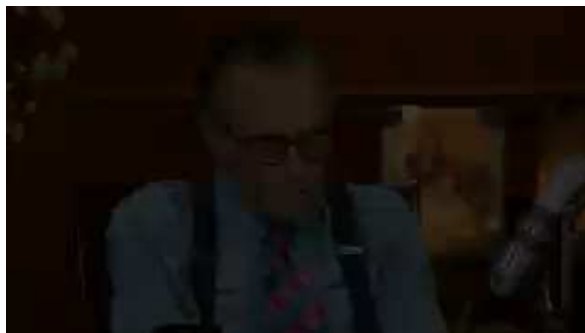
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The rosé is priced at \$12 for a glass and \$48 for a bottle, and is available for \$5 by the glass with the restaurant's \$19 two-course [prix-fixe lunch menu](#).

The wine will be featured at parties in Artisan's West Hartford outdoor garden on Aug. 30 and Sept. 7 at 5 p.m. Tickets are \$25 and also include a craft cocktail, a two-hour buffet and DJ entertainment. Tickets and information: [brownpapertickets.com](http://brownpapertickets.com).

Artisan West Hartford is located at the Delamar Hotel in Blue Back Square (1 Memorial Road.) 860-937-2525, [artisanwesthartford.com](http://artisanwesthartford.com).

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Leeanne Griffin is a food and dining reporter for the Courant, covering openings and closings, events, and general news from the local dining scene. She's been with the Courant since 2006, starting as an online producer. She earned a master's in journalism from Quinnipiac, where she first discovered the magic that is New Haven apizza.

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# Private Label

For over three decades, Mountain View Vintners has produced hundreds of private labels for hotels, restaurants, retailers and wine clubs throughout the United States, Europe and Asia Pacific.

## WITH THIS PROGRAM - YOU CAN:

- Increase margins
- Create consumer loyalty
- Carry a product that your competitor does not have
- Create a Brand Identity for your business

Our main selling points are the consistent quality product, great value, label cost-efficiency and prompt service.

**For information on how you can have your own private label wine, please call us at (415) 898-6778 or send inquiries via email below.**

**Email**

## MOUNTAIN VIEW VINTNERS HAS THE FOLLOWING CALIFORNIA VARIETALS AVAILABLE FOR BOTTLING AND LABELING:

Chardonnay  
Pinot Grigio  
Merlot  
Cabernet Sauvignon  
White Zinfandel

## WE HAVE A LIMITED SUPPLY OF THE FOLLOWING VARIETALS:

Pinot Noir  
Sauvignon Blanc  
Zinfandel  
Table Reds and Whites

**Private Label Wine Fulfillment Program  
(Information Download)**

# Private Label Portfolio

View our previously produced private wine labels below. Draw



your own! We look forward to  
working with you.

## Hours

Monday	Appointment Only
Tuesday	4:00 pm - 9:00 pm
Wednesday	4:00 pm - 9:00 pm
Thursday	4:00 pm - 9:00 pm
Friday	4:00 pm - 9:30 pm
Saturday	4:00 pm - 9:30 pm
Sunday	4:00 pm - 7:30 pm

## CONTACT US

Name:

Email:

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Message:

**Send Message**

## MOUNTAIN VIEW WINERY

295 Magnolia Ave,  
Larkspur, CA 94939  
Phone. 415-898-6778  
Email.

[sales@mountainviewwines.com](mailto:sales@mountainviewwines.com)

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# Private Label Wine by Real Nice Winemakers

We develop compelling new wine brands that our clients leverage to engage their customers and improve their bottom line. We use our decades of winemaking, grape sourcing, and

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## label wine?

customer engagement. By reducing many of the sales and marketing costs associated with the three tier system our clients create higher than industry average gross margins on sales. This has a powerful impact on their bottom line.

## Brand Development

Creating new compelling private label brands is what we do best. We can use artwork and branding provided by the client or we can create a new custom brand from scratch. We have talented graphic designers on our team and a library of proprietary brand concepts and labels for clients can refer to when developing their label.

## Available Wines

We produce high quality wine from Oregon and Washington. Our winemaking team has produced hundreds of wines that scored 90 points or more from major publications such as Robert Parker's *The Wine Advocate* and *The Wine Spectator*. Some of our most popular items are:

*Willamette Valley Pinot Noir*

*Willamette Valley Pinot Gris*

*Willamette Valley Chardonnay*

*Willamette Valley Rosé*

*Columbia Valley Red Blends (Cabernet Sauvignon,*

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## Our Clients Include

- Distributors
- Importers
- National Sales and Marketing Companies
- Independent Restaurants
- Restaurant Groups
- Independent Retailers
- e-Commerce Retailers & Flash Merchants
- Retail Chains
- Private Clubs/Country Clubs
- Airlines and Cruise Ships
- Wineries looking for new products to add to their line up

## Case Study

### **Whispering Vine, Reno, Nevada**

Whispering Vine is a three unit restaurant, wine bar, & wine retail group in Reno, Nevada. The owners created a unique way to give back to their community. With the help of Real Nice Winemakers, they created their own Whispering Vines branded private label Willamette Valley Pinot Noir and Pinot Gris. The proceeds from these wines are donated to local charities in and around Reno.

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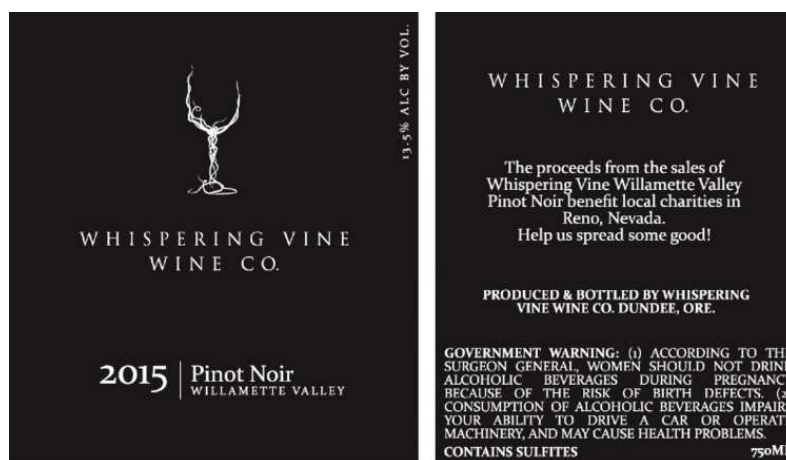
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By minimizing many of the usual sales and marketing expenses associated with the three -tier system our clients successfully produced a high quality and high gross margin product. The wines were an instant hit with their customers. The first run sold out quickly and they immediately signed up to make a second vintage, this time increasing their production to meet the demand. The owners are pleased to have successfully created a vehicle to give back to the community that supports their businesses. The program is now generating thousands of dollars annually for local charities.



Interested? *Filling out the form below is the best first step as it will position you to begin thinking about the specifics of your private label wine project and give our team enough information to get started!*

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Phone Number \*

(###)

###

####

Where Are You Located (City/State Please)? \*

What Best Describes Your Organization? \*

If Other:

We're Interested In:

Do You Have A License To Buy And Sell Wine? \*

If Yes, What Type Of License Do You Hold? \*

If Other:

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- ☐ Global Export.
- ☐ US/Domestic.

Any Experience Crafting Private Label Wines? \*

- ☐ Yes.
- ☐ This Is Our First Project.

Anything Else We Should Know?

START YOUR PROJECT!

---

Email Us | Facebook | Instagram | Join Mailing List  
503-560-4280 (Distributor or trade Inquiries)  
503-662-3700 (Order wine or questions about your order)  
Private Label Wine Services

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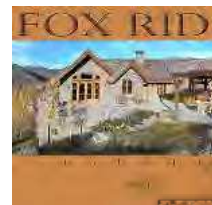
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Award-winning wines for every occasion.



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**Tuesday:** 12-6

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**Thursday:** 12-7

**Friday:** 12-9, ( happy hours with live music  
5:30-8:30 )

**Saturday:** 12-6

**Sunday:** 12-5

We are now open Mondays, Tuesdays and  
Wednesdays 12-6, check our Facebook page or call  
425-825-9463 to confirm.

**Northwest Cellars Winery, Totem Square, 11909 124th Avenue, NE, Kirkland, WA 98034 | Ph: 425.825.9463**

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