

FIRE LAKE

TO SHARE OR NOT

Hand–Cut Chips and Designer Dips	7.00
White Bean Hummus <i>Fresh & pickled veggie crudo, flat bread</i>	9.00
Ciabatta Bruschetta –Some assembly required <i>Three spreads</i>	9.00
Dry Rub Wings <i>Shaved fennel & celery salad</i>	10.00
“FireBrick” Beer Battered Rock Shrimp <i>Sherry scallion sauce</i>	13.00
Minnesota Poutine <i>Sweet potato fries, chorizo cream gravy, cheese curds, herbs</i>	8.00
Five Layer Spinach Fondue <i>Asiago flat bread</i>	12.00
Trio of Fries <i>Hand cut fries, sweet potato & beer batter zucchini, two sauces</i>	9.00

Charcuterie Platter <i>La Quicera Prosciutto, house cured & smoked: rope sausage, venison summer sausage, grilled jowl bacon, Duroc back bacon, quick pickles, grain mustard, tomato jam, bruschetta</i>	16.00
Cheese Board <i>Bent River Camembert, Saint Pete's Select Blue, Montchevre, Eichten's gouda, Sarvecchio Parmesan, Montamore, dried fruit, nuts, house jam, wild rice melba</i>	one 6.00 / three 15.00 / five 22.00

SIMMERED & TOSSED

Minnesota Wild Rice Soup <i>Leek & mushroom</i>	side 7.00 / meal 9.00
Tomato & Fennel Bisque	side 7.00 / meal 9.00
Seasonal Soup	side 7.00 / meal 9.00
Black & Blu Salad Flat Iron Steak or Rock Shrimp <i>AmuBlu cheese, cherry tomatoes, asparagus, fingerlings, peppery greens, red wine-herb vinaigrette</i>	16.00
Gathered Greens <i>Minnesota AmuBlu cheese, apple, cranberries, candied walnuts, sherry vinaigrette</i>	side 7.00 / meal 9.00
Spinach, Strawberry & Brie Salad <i>Orange filets, red onion, hazel nuts plum-poppy seed vinaigrette, baked brie</i>	side 8.00 / meal 10.00
Baby Kale & Arugula Salad <i>9 minute egg, crisp pancetta, parmesan, rye crumble, green goddess, black pepper</i>	side 7.00 / meal 9.00

Add to any salad	
Rotisserie Chicken	side 3.00 / meal 5.00
Rock Shrimp	side 4.00 / meal 6.00
Salmon	side 4.00 / meal 6.00
Flat Iron	7.00

SMALL PLATES

Bison Bone Marrow <i>Toast, braised lamb, balsamic-maple jus, parsley caper salad</i>	12.00
Smoked White Fish Brandade <i>Croustades, quick pickles</i>	11.00
Bacon Wrapped Quail Legs <i>Duck sausage stuffed, lingonberry compote</i>	12.00
“JBLT” & E <i>Smoked pork jowl bacon, frisee, tomato, duck egg</i>	10.00
Hogs in a Blanket <i>House made smoked rope sausage, Boxti potato cakes, crème fraiche, chives, mustard aioli, quick pickles</i>	9.00
B.B.Q Lamb Ribs <i>Cherry wood pit smoked, balsamic glaze</i>	12.00
Salmon Pastrami <i>Irish Boxti potato, crème fraiche, chives, caper-parsley salad</i>	10.00
Walleye Cakes <i>Lemon-tarragon remoulade</i>	9.00
Lamb Fritters <i>Smoked & braised lamb shoulder, hunter crust, sherry scallion sauce, shaved fennel & celery salad</i>	11.00
Turkey Meatballs <i>Swiss chard, purgatory red sauce, Asiago, toast</i>	12.00

GRILL ~ MESQUITE

Flat Iron Steak Frites <i>1881 certified Hereford beef, Northwoods grilling spice with hand-cut fries</i>	23.00
Bacon Wrapped Eichten's Buffalo Ribeye <i>Minnesota bison, FireLake steak sauce, fingerling potatoes, AmaBlu cheese, crème fraiche, scallions</i>	30.00
Hunter Crusted Elk Loin Filet <i>Sweet potato spaetzl, creamed swiss chard, lingonberry compote</i>	29.00
Webster City Stripe Bass <i>Grilled vegetable ratatouille, purgatory red sauce</i>	28.00
Hard Wood Grilled Salmon Filet <i>Fresh Atlantic salmon, white cheddar-herb mashed potatoes, tomato-basil relish</i>	27.00
Backyard Cheeseburger <i>Certified Hereford beef, white cheddar, lettuce, tomato, pickles, mustard-mayo</i>	13.00
High Plains Buffalo Burger <i>Caramelized onions, smokehouse bacon, AmaBlu cheese, tomato, lettuce, mustard-mayo</i>	14.00
Turkey Burger <i>Wisconsin brie, lingonberry compote, lettuce, caramelized onions, sherry scallion sauce</i>	13.00

PASTRIES & CREAM

Seasonal Dessert <i>Our current inspiration</i>	6.00
Amish Malted Chocolate Peanut Butter Pie	6.00
Peach Rhubarb Cobbler <i>Strawberry buttermilk ice cream</i>	7.00
Apple Pecan Buckle <i>Butter-pecan ice cream</i>	6.00
Lemon Chantilly–Blueberry Pie <i>Whipped cream, blueberry coulis</i>	6.00
Dark Chocolate Truffle Tart <i>Hazelnut praline, salted caramel</i>	7.00

OVEN ~ WHITE OAK

Simple Mozzarella Pizza <i>Marinated tomato, basil salad, garlic, E.V.O.</i>	11.00
Rotisserie Chicken & Goat Cheese Pizza <i>Green olives, peppadew, arugula</i>	12.00
House Made Chorizo & Roasted Mushroom <i>Purgatory red sauce, caramelized onion, Asiago</i>	12.00
Turkey Pot Pie <i>Butter crust, natural stock, root vegetables, peas, pearl onions, sage, thyme</i>	18.00
Fresh Water Prawns <i>Garlic herb crust, tomato scampi butter, stringoloni pasta, spinach, tomato, basil, garlic</i>	28.00

FLAVOR OF THE FLAME ~ HICKORY

Rosemary Rotisserie Chicken <i>Minnesota raised chicken, white cheddar-herb mashed potatoes, natural jus</i>	19.00
Hunter Crusted Breast of Chicken <i>Grilled vegetable ratatouille, purgatory red sauce</i>	20.00
Honey Cured Duroc Pork Chop <i>Apple-pecan pit smoked heirloom pork, sweet potato spaetzl, creamed swiss chard, bacon marmalade</i>	25.00
Lamb Duet <i>Smoked & braised lamb shoulder fritters & grilled lamb chops, grilled vegetable ratatouille, purgatory red sauce</i>	28.00
Hickory Rotisserie Hereford Prime Rib <i>1881 Certified, hand carved, fresh grated horseradish sauce, loaded fingerling potatoes, cattleman's jus</i>	28.00
Rotisserie Prime Dip & Prawns <i>White cheddar-herb mashed potatoes, herb crusted prawns, tomato-garlic & thyme butter</i>	30.00

PLANCHA & SKILLET

Heirloom Corn Crusted Walleye <i>Red lake nation Minnesota walleye, fries, lemon-tarragon remoulade</i>	26.00
Rock Shrimp Strigoloni <i>Eggless pasta, tomatoes, spinach, black garlic, lemon-thyme butter</i>	Shrimp 19.00 / Veg 16.00
Mushroom Gnudi <i>Mushrooms, oven dried tomato, asparagus, hazelnuts, white balsamic vinegar, mushroom stock</i>	Salmon 21.00 / Veg 17.00
Minnesota Walleye Burger <i>Homestead slaw, lemon-tarragon remoulade, egg bun</i>	14.00

IN ADDITION

Popover <i>Honey butter</i>	3.00
Wild Rice–Cranberry Bread	5.00
Herb Roasted Fingerling Potatoes <i>Sea salt, AmaBlu cheese, crème fraiche, scallions</i>	7.00
Wood Grilled Asparagus <i>Lemon and virgin olive oil</i>	7.00
Grilled Vegetable Ratatouille <i>Six vegetables, garlic, herbs</i>	7.00
Creamed Swiss Chard <i>La Quercia Proscuitto</i>	7.00

CRAFTED COCKTAILS

Spoon Bridge <i>Farmer's Organic Gin, Hiram Walker Blackberry brandy, pineapple juice, sour, bitters, rum</i>	9.00
St. Croix Solstice <i>45th Parallel Vodka, lemon juice, Yellow Chartreuse, seasonal berry puree</i>	10.00
The Blu Blood <i>Crop Tomato Vodka, house-made bloody mix, fixings</i>	7.00
Lingonberry Mosquito <i>Bacardi Limon, mint, house-made lingonberry compote, simple syrup</i>	8.00

Aurora Borealis <i>American Harvest Organic Spirit, Marie Brizzard Raspberry, orange juice, agave nectar, Finnegans Amber</i>	8.00
Up Hill Both Ways <i>Evan Williams Single Barrel, Fernet Branca, peach brandy, orange bitters, sugar</i>	10.00
Calhoun Loon <i>Prairie Organic Vodka, Domaine de Canton, ginger liqueur, pink grapefruit juice, local honey syrup</i>	9.00
South 7th Street <i>Crop Vodka, Aperol, fresh orange juice, ginger beer, bitters</i>	8.00

Swedish Passing <i>Death's Door Gin, lemon juice, Hiram Walker Triple Sec, St. Germaine</i>	10.00
Ginger Julep <i>2 Ginger's Whiskey, Domaine de Canton Ginger liqueur, mint, simple syrup</i>	9.00

FIRE
LAKE

BUBBLES

	Glass	500ml	Bottle
Zardetto Prosecco Brut Conegliano, Veneto	8.00		32.00
<i>Straw-lemon with a fine perlage, fragrant aromas of peach, citrus and tropical fruits.</i>			
Mumm Napa, NV Brut, Napa Valley, California			46.00
<i>Delicate golden peach color; tantalizing hints of melon, spice and toasty vanilla with a crisp lingering finish.</i>			
Nicolas Feuillatte, NV Brut, Epernay			68.00
<i>Initially restrained, fresh white fruit aromas of apple, pear and peach intermingle with curry and turmeric spices.</i>			
Perrier Jouet, Grand Brut NV, Epernay	18.00	/187ml.	98.00
<i>White flowers, white fruit, pineapple and grapefruit. A fresh, lively, dynamic and perfectly balanced wine.</i>			
Fre, Brut, alcohol removed, NV, California			26.00
<i>Fragrant aroma of green apples and ripe pears with hints of berry and peach. The crisp, fruity flavors, suggest apple and strawberry.</i>			

WHITE WINES

Riesling, Chateau Ste. Michelle, 2010, Washington State	7.50	16.50	27.00
<i>This wine delivers sweet lime and peach character with subtle mineral notes.</i>			
Gruner Veltliener, Grooner, 2010, Kremstal	8.00	17.00	28.00
<i>This fresh, crisp wine has tart, green apple and citrus aromas and flavors on the palate with tropical fruit notes. The wine has balanced acidity.</i>			
Pinot Grigio, Kris, IGT, 2010, Trentino-Alto Adige	8.00	17.00	28.00
<i>Brilliant lemon-green in color; Kris offers enticing aromas of acacia flowers, citrus, tangerine and hints of almonds.</i>			
Sauvignon Blanc, Yealands, 2012, Marlborough	8.50	18.00	29.00
<i>Straw yellow in color with a greenish hue, guava and fresh grass aromas with fresh herbs balanced by ripe passion fruit and grapefruit with a racy acidity and mineral finish.</i>			
Moscato d'Asti, Bera, DOCG, 2010, Piemonte	11.00	23.00	33.00
<i>Straw-yellow in color; this wine shows lively aromas of fresh grapes, honey, white flowers and orange blossoms. Rich and sweet but rounded by brisk acidity.</i>			
Chardonnay, Catena, 2011, Mendoza	11.50	24.00	34.00
<i>This wine offers honeyed tropical fruit flavors with concentrated aromas and flavors of ripe fruits, including notes of peaches, pears and figs, hints of white flowers and notes of vanilla.</i>			
Chardonnay, Flora Springs, 2010, Napa Valley	12.00	25.00	36.00
<i>This wine explodes with ripe apple, pear and white peaches, followed by crisp grapefruit with hints of jasmine.</i>			
Sake, Fuji Ban Ryu "1000 Ways" 300 ML. Yamagata			24.00
<i>Light and fruity with notes of cherries and cloves, this Honjozo also has a wonderful underlying smokiness. It rolls effortlessly across the palate with a soothing rounded weight.</i>			
Riesling, Clean Slate, 2010, Mosel			26.00
<i>Ripe peach flavors, lime notes, and an element of mineral imparted from the slate soil.</i>			
Moscato, Ménage a Trois, 2011, California			28.00
<i>This wine begins its seduction with lush, alluring floral aromas, followed by luscious peach and apricot flavors that yield to a refreshing finish.</i>			
Sauvignon Blanc, Joel Gott, 2012, California			29.00
<i>Bright aromas of Meyer lemon and key lime balanced, and made more complex, by notes of passion fruit and honeysuckle.</i>			
Chardonnay, Tiefenbrunner, DOC, 2010, Alto Adige			32.00
<i>Pale lemon-yellow with a delicately perfumed nose containing hints of citrus fruit and fresh pear. This youthful wine is pure, clean and creamy with a well-balanced acidity and lingering finish.</i>			
Gavi, Tenuta La Marchesa "White Label" DOCG, 2010, Piemonte			32.00
<i>Light straw yellow with aromas of ripe apples and wildflower bouquet. Fresh and lively on the palate with a dry finish, hinting at flavors of nuts, such as almonds.</i>			
Pinot Gris, King Estate "Signature" 2010, Willamette Valley			35.00
<i>Light straw, emerald appearance with aromas of grapefruit, honeydew melon, lime zest with floral notes. Finish of flavors of lemon-lime, green apple, white peach and a hint of spice.</i>			
Vioignier, Zaca Mesa, 2010, Santa Ynes Valley			36.00
<i>Aromas of honeysuckle and a white peach hint of sweetness. Dry on the palate with notes of ripe apricot, lemon-lime, melon and lychee. A lingering finish has a touch of minerality.</i>			
Albarino, Adegas Morgadio "Legado del Conde" 2010, Rias Baixas			37.00
<i>Highly aromatic, complex bouquet evokes pear, white peach, melon and white flowers. Round and supple in texture, with deep honeydew and pit fruit flavors that expand with air.</i>			
Riesling, Trimbach, 2011, Alsace			44.00
<i>Ripe fruits on the palate, white peach, quince, grapefruit with good ripe acidity on the finish ensuring good some good ageing potential.</i>			
Sancerre, Jolivet, 2011, Loire Valley			46.00
<i>Fresh, clean and screaming with racy acidity. On the palate it is fresh and tightly wound; acidity is tempered by very subtle residual sugar; very clean; alive, racy and youthful.</i>			

Chablis, Moreau, 2011, Burgundy **47.00**
This Chablis is a ripe, yet bone dry Chardonnay with crisp green apple, mineral and a touch of saline.

Conundrum, Caymus Winery "White blend" 2011, California **49.00**
Aromas of green apple, tangerine and honeysuckle blossoms. The palate has layers of peach, apricot nectar; green melon and pear; overlaid with subtle notes of citrus zest and spicy vanilla.

Chardonnay, Neyers, 2011, Carneros **55.00**
Bold, rich and concentrated, with loads of spice, honeysuckle, fig and melon, finishing with a long, detailed aftertaste that reveals hints of citrus and hazelnut.

Chardonnay, Patz & Hall, 2010, Napa Valley **65.00**
Beautiful peach, green apple and roasted hazelnut aromas framed by clove spice. Bright, intricate flavors that are refreshing, cleansing and great with food.

Meursault, Olivier Leflaive, 2010, Burgundy **75.00**
Pale yellow in color with greenish reflections, vibrant on the palate with fresh fruit aromas of pears and citrus and balance.

Chardonnay, Paul Hobbs "Russian River", 2010, Sonoma **81.00**
Lustrous golden hue with lively aromas of yellow flowers, custard, mandarin oil, and stone fruit. The richly textured, seamlessly structured palate is layered with stone fruits, lemon zest, melon and apple.

ROSE WINES

Vitiano Rosato, 2010, Umbria, IGT	8.00	17.00	28.00
<i>Juicy aromas of strawberries, plums, and cranberries, along with scents of roses and gardenias.</i>			
Le Rose di Regaleali, Tasca d'Almerit, 2010, Sicilia, IGT			29.00
<i>Deep salmon-pink in color; delicate aromas of cherry, raspberry, blackberry, and-appropriate to its name-rose petals. Rich on the palate with refreshing acidity and a long, flavorful finish.</i>			
Rose, Montes Cherub, 2010, Colchagua Valley			35.00
<i>A seductive, elegant, dry wine, shows distinct Syrah character. Spiciness and hints of strawberry, rose and orange peel. There is a strong backbone of acidity with residual tannins that gives the wine structure.</i>			

RED WINES

Carmenere, Root:1, 2010, Colchagua Valley	8.00	17.00	28.00
<i>Deep violet in color with rich, ripe aromas of black fruit and soft herbal, spice notes. Full-bodied and ripe with blackberries, plums and a hint of warm vanilla spice.</i>			
Pinot Noir, Leyda, 2011, San Antonio	8.50	18.00	29.00
<i>Bright and intense, the fruit-driven bouquet boasts plum, cherry and soft smokiness. Fresh on the palate, with cherry fruit, spices and soft, sweet tannins.</i>			
Merlot, Flying Fish, 2010, Washington State	9.00	18.50	30.00
<i>Pure expression of ripe red and black cherry fruit, distinct chocolate and caramel notes with a hint of pomegranate. A rich, balanced style with a smooth tannic structure.</i>			
Valpolicella Superiore, Zenato, DOC, 2010, Veneto	9.00	18.50	30.00
<i>Ruby-red in color; this Valpolicella Classico Superiore offers fleshy aromas of wild berries, currant, black cherry and spice with hints of chocolate.</i>			
Malbec, Catena “Vista Flores” 2010, Mendoza	9.50	19.50	31.50
<i>Dark violet color; rich and explosive, with dark fruit aromas intermingled with delicate floral notes and a touch of anise. Ripe black cherry and black raspberry fruit flavors layered with notes of spice cake and a touch of tobacco.</i>			
Cotes-du-Rhone, Pierre Amadieu, 2010, Rhone Valley	10.00	21.00	32.00
<i>Aromas of raspberry, strawberry, violets and subtle pepper. This myriad of flavors joins the palate in balanced harmony with additional characters of blackberry and lifted spice.</i>			
Cabernet Sauvignon, Joel Gott “815”, 2010, California	10.50	22.00	33.00
<i>Aromas of plum, raspberry and cherry cola with hints of anise, cocoa, leather and dried herbs. Bright acidity on the front of the palate leads to a complex mid-palate and soft tannins on the finish.</i>			
Syrah, Qupe, 2010, Central Coast	12.50	26.00	36.00
<i>This Syrah displays rich blackberry, cassis, espresso, mocha and our signature sage spice aromas and flavors.</i>			
Grenache-Syrah, “Los Dos” 2010, Campo de Borgia			26.00
<i>Bright cherry red with violet hues and has a pleasantly intense and complex aroma of subtle fruit and balsam, with a full, well-structured and lingering taste.</i>			
Merlot, Columbia Crest Grand Estates 2009, Washington State			29.00
<i>Aromas of vanilla bean, coffee bean, and mocha introduce this classic Merlot. Dark chocolate covered cherries, caramel and nutmeg flavors meld with silky tannins and create a long and elegant finish.</i>			
Tempranillo, Vina Gormaz 2010, Ribera del Duero			30.00
<i>Unoaked, from carefully chosen lots suitable for drinking young. Deep wild berry aromas and mouth-filling flavor and length are provided by the old Tempranillo vines.</i>			

Red Mountain Blend, Hedges, 2011, Washington State	31.00
<i>Flagship wine of the estate, the HFE Red Mountain consistently displays dense color, firm tannins, and well-defined acidity. Always a majority blend of Cabernet Sauvignon and Merlot.</i>	
Fleurie, Fessy, 2011, Beaujolais	35.00
<i>This wine reveals a very pleasant nose of red fruits as well as floral notes. It has a surprising sweetness and its tannins are fine and elegant.</i>	
Allegrini Palazzo della Torre, IGT, 2010, Veneto	36.00
<i>Deep ruby-red in color, this wine is brimming with notes of dark, dried cherries, blackberries and hints of dates and mocha.</i>	
Merlot, Luna Vineyards, 2010, Napa Valley	37.00
<i>Aromas of dried plum and blackberry with the smoky spice of toasted vanilla fill the glass. The flavor follows; warm and mouth filling, kept in balance with fine grained tannins from both fruit and barrel.</i>	
Barbera d'Alba, Monchiero Carbone "Pelisa" DOC, 2010, Piemonte	39.00
<i>A ruby-red wine with a fragrant nose of black cherry underscored by earthy notes of damp soil. Smooth and full-bodied on the palate, it offers a magnificent sensation of freshness.</i>	
Pinot Noir, Au Bon Climat, 2010, Santa Barbara	41.00
<i>This wine has pretty plum and spring strawberry flavors. The oak gives this wine subtle notes of lees and earthiness.</i>	
Chinon, Charles Jouget, 2009, Loire Valley	43.00
<i>The sandy and alluvial terroirs of Cuvée Terroir offer fruity and supple wines to drink in their youth. Ripe fruits, supple and fine tannins: it is a wine with great freshness.</i>	
La Rioja Alta "Vina Alberdi Reserva" 2005, Rioja	46.00
<i>Cherry red with a pinkish rim, high to medium robe. Intense aroma, predominant ripe red berries with balsamic scents, coffee, vanilla and coconut notes.</i>	
Gigondas, "Pierre Aiguille" Jaboulet, 2007, Rhone Valley	52.00
<i>Bright red color, enlivened with purplish tinges. Generous and very aromatic. Impressions of game, red fruit and vegetal aromas that recall its native southern Garrigue region.</i>	
Pinot Noir, Etude, 2009, Carneros	55.00
<i>An enormous black-cherry flavor, with considerable oak overtones. It is an altogether impressive wine. Given its fine structure, it should develop over the next 6-8 years.</i>	
Bandol, Domaine Terrebrune, 2008, Provence	58.00
<i>This wine is more mineral, and earthy, as savory as grilled meat. With air, a deep cherry note rings out while musky orange blossom scents rise above it.</i>	
Zinfandel, Nalle, 2010, Dry Creek, Sonoma	60.00
<i>Rich but light on its feet, this is classic terroir-driven Dry Creek Zin. Breathing in, one senses a 'Zinberry' amalgam of blackberry, raspberry and red licorice.</i>	
Cabernet Sauvignon, Ferrari-Carano Vineyards, 2010, Sonoma	64.00
<i>Ripe black cherry aromas delight along with fresh boysenberry, spicy elements of clove, cedar and tea. Up front flavors of juicy blackberry, vanilla and cola are complemented by lingering notes of dark chocolate.</i>	
Petite Sirah, Biale "Basic Black", 2008, Napa Valley	68.00
<i>Deep, layered, long and decadent. Currant preserves, blueberry turnover, fine-grained, layered, elegant, finishes with nuances of clove, espresso, licorice and warm stones.</i>	
Tignanello, Antinori, 2008, Toscana	79.00
<i>A wine that impresses for its sublime elegance and precision. Understated layers of fruit caress the palate like cashmere in this impeccable, soft wine. Black cherries, tobacco, smoke and licorice are some of the notes that come through on the finish.</i>	
Trilogy, Flora Springs, 2009, Napa Valley	83.00
<i>Ripe berries, allspice, white chocolate, espresso and black currant. The Merlot brings out the red fruits, while the Cabernet and Malbec are responsible for the black fruits.</i>	
Brunello di Montalcino, Altesino, DOCG, 2007, Toscana	86.00
<i>The bouquet displays ample aromas of violet, wild berries, tobacco, chocolate and vanilla. On the palate, Altesino Brunello is rich, full-bodied and velvety.</i>	
Saint-Julien, Amiral de Beychevelle, 2006, Saint-Julien	91.00
<i>A blend of 62% cabernet sauvignon, 31% merlot, 5% cabernet franc and 2% petit verdot.</i>	
Cabernet Sauvignon, Pahlmeyer, 2009, Napa Valley	92.00
<i>Brilliant purple in color; aromas of wildflower and rose oil deepen as the wine opens. Flavors of cassis, huckleberry and tar are accented by notes of smoked meats and cardamom.</i>	
Beaune 1er Cru, Faiveley "Clos de l'Ecu" 2009, Beaune	110.00
<i>A silky texture buoys the cherry, raspberry and mineral flavors, while bright acidity keeps them focused. This is balanced and long, with a spicy, stony aftertaste.</i>	
Brunello di Montalcino, Altesino, DOCG, 2009, Toscana 1.5 L MAGNUM	154.00
<i>The bouquet displays ample aromas of violet, wild berries, tobacco, chocolate and vanilla. On the palate, Altesino Brunello is rich, full-bodied and velvety.</i>	