



AUBURNJAMES®

WINE FLIGHTS

SUMMER PICNIC 12

- 2008 AuburnJames Bella Vista Napa Valley Chardonnay
- 2009 AuburnJames Bella Vista Napa Valley Chardonnay *New Release*
- 2009 AuburnJames North Coast Viognier *New Release*

ALTERNATIVE REDS 13

- 2008 AuburnJames North Coast Pinot Noir
- 2007 AuburnJames Shale Peak Sangiovese
- 2006 Hidden Creek Livermore Valley Syrah

BORDEAUX VARIETALS 15

- 2006 Hidden Creek Napa Valley Merlot
- 2007 AuburnJames North Coast Cabernet Franc
- 2007 AuburnJames Napa Valley Meritage

CHOCOLATE 17

- 2007 AuburnJames Napa Valley Meritage
- 2008 AuburnJames Bella Vista Block #4 Cabernet Sauvignon *New Release*
- 2008 AuburnJames Napa Valley Cabernet Dessert Wine

THE RHONE VALLEY 13

- 2008 AuburnJames North Coast Viognier
- 2006 Hidden Creek Livermore Valley Syrah
- 2009 AuburnJames Napa Valley Syrah *New Release*

CAB ONLY 30

- 2007 AuburnJames Bella Vista Napa Valley Cabernet Sauvignon
- 2006 AuburnJames Napa Valley Reserve Cabernet Sauvignon
- 2008 AuburnJames Bella Vista Block #1 Cabernet Sauvignon *New Release*
- 2008 AuburnJames Bella Vista Block #4 Cabernet Sauvignon *New Release*

STACEY'S FLIGHT 21

- 2008 AuburnJames North Coast Pinot Noir
 - 2007 AuburnJames North Coast Cabernet Franc
 - 2008 AuburnJames Bella Vista Block #4 Cabernet Sauvignon *New Release*
 - 2008 AuburnJames Napa Valley Cabernet Dessert Wine
- Plus an AuburnJames Truffle!*

(All flight pours are 2oz except the dessert wine which is a 1oz pour)

DESIGN YOUR FLIGHT

		BOTTLE reg/ <i>club</i>	POUR 5oz	POUR 2oz
2008 AuburnJames Bella Vista Napa Valley Chardonnay		28 / 23.80	9	4
2009 AuburnJames Bella Vista Napa Valley Chardonnay <i>New Release</i>		32 / 27.20	9	4
2008 AuburnJames North Coast Viognier		30 / 25.50	9	4
2009 AuburnJames North Coast Viognier <i>New Release</i>		32 / 27.20	9	4
2008 AuburnJames North Coast Pinot Noir		34 / 28.90	10	5
2007 AuburnJames Shale Peak Sangiovese		34 / 28.90	10	5
2006 Hidden Creek Napa Valley Merlot (<i><8 cases left!</i>)		30 / 25.50	9	4
2007 AuburnJames North Coast Cabernet Franc		44 / 35.70	12	5
2006 Hidden Creek Livermore Valley Syrah (<i><25 cases left!</i>)		32 / 27.20	10	5
2009 AuburnJames Napa Valley Syrah <i>New Release</i>		40 / 34.00	12	5
2009 AuburnJames Livermore Valley Syrah (<i>Release Jan 18th</i>)		36 / 30.60	11	5
2007 AuburnJames Napa Valley Meritage		55 / 46.75	15	7
2009 AuburnJames Diablo Rosso (<i>Release Jan 25th</i>)		60 / 51.00	16	7
2005 Hidden Creek Napa Valley Cabernet Sauvignon (<i>SOLD OUT</i>)		42 / 35.70	12	5
*2006 AuburnJames Napa Valley Reserve Cabernet Sauvignon		90 / 76.50	21	10
2007 AuburnJames Bella Vista Napa Valley Cabernet Sauvignon		75 / 63.75	18	8
2008 AuburnJames Bella Vista Block #1 Cabernet Sauvignon <i>New Release</i>		75 / 63.75	18	8
2008 AuburnJames Bella Vista Block #4 Cabernet Sauvignon		75 / 63.75	18	8
2005 Hidden Creek Napa Valley Merlot		35 / 29.75	11	5
2008 AuburnJames Napa Valley Cabernet Dessert Wine (375ml)		25 / 21.25	na	6



indicates wines that garnered medals in the 2010 and 2011 SF Chronicle Wine Competition

AuburnJames Wine Club members receive a 15% discount on all wines

Buy any 4 bottles from your flight today and that flight is on us!

** Non wine club purchases are limited to a single bottle for this library vintage*

Soft drinks are available for a nominal charge

Join Our Wine Club Today and Save!

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AUBURNJAMES®

NIBBLES & SMALL PLATES

All of the crostini and bruschetta are served on toasted artisan bread

BREAD BASKET ASSORTMENT OF FRESH ARTISAN BREADS

Served with roasted garlic and herb compound butter 7

MARINATED OLIVES

Country blend of black, green and Kalamata olives with pits, in garlic, peppers vinegar and spices 4

MIXED NUTS

Hand blend of almonds, hazelnuts, macadamia nuts, pecans and walnuts served 2 ways, spicy or toasted 7

CARAMELIZED PEAR WITH GOAT CHEESE

Imported creamy goat cheese and caramelized pear dip served with house made crostini 9

BALSAMIC AND PESTO BRUSCHETTA

Aged balsamic vinegar, fresh almond pesto, diced tomato, red onion 8

MATHERLY BRUSCHETTA

Oven warmed triple cream brie, Roma tomatoes and fresh basil 8

BIG EYE TUNA TARTARE CROSTINI

Big Eye Tuna, cucumber, sweet onion and avocado with a chili soy Hui sauce, toasted sesame seeds 13

MANCHEGO or SMOKED GOUDA SLIDERS

Manchego or Smoked Gouda melted over 3 Ground Sirloin sliders, toasted buns and light Dijon Aioli 10

ARTISANAL CHEESE

RED DRAGON

Imported Welsh Somerdale, cow's milk, creamy mature cheddar accented with mustard seeds and ale, a semi firm cheese

HUMBOLDT FOG

Cypress grove local California, goat's milk, subtle creamy tangy flavor with a ribbon of edible vegetable ash running through it

POINT REYES ORIGINAL BLUE

Creamy with an elusive, salty flavor attributed to the coastal fog, this cheese is aged for at least six months, developing its sea-blue veins

PORT SALUTE

Imported Mayenne France, cow's milk, semi soft mature cheese with a mild flavor

SAINT ANDRE TRIPLE CREAM

Imported from France, has a rich buttery taste, made from cow's milk and pure cream

PARMIGIANO REGGIANO

Imported from Italy this hard cheese is made from cow's milk and has a mild nutty flavor

SMOKED GOUDA

Smoked slowly over smoldering hickory chip embers, this cheese has an edible brown rind and a creamy yellow interior.

MANCHEGO

Semi hard Spanish cheese made from sheep's milk with a little bite and a nutty flavor

TILLAMOOK SHARP CHEDDAR

Aged for more than a year, this firm light orange colored cheese has a smooth texture and tangy sharp flavor

1 selection - 6, 3 selections - 14, 5 selections - 22, Sampler of all - 58

CHOCOLATE PLATE

AuburnJames Cabernet Dessert Wine Truffle accompanied by 55% and 64% cocoa chocolates 7

(Prepared for AuburnJames by the Danville Chocolate Company)

CHARCUTERIE

SALAMI TOSCANA

Pork and beef give this dry cured course ground salami a gentle flavor, seasoned with garlic, black pepper and spices

SOPPRESSATA

Bold and buttery all pork salami seasoned with wine, garlic, spices and black pepper

PROSCIUTTO DI PARMA

Imported from Italy, this product is sweet and tender with nutty tones

CARPACCIO

Thinly sliced beef tenderloin, capers and shaved parmigiano reggiano

SMOKED SALMON

Thinly sliced cold smoked, tender and served with creme fraiche

JAMÓN SERRANO

Thinly sliced 6 month dry cured mild and delicate ham imported from Spain

Plates garnished with sliced crostini, arugula, and virgin olive oil. Cheese selections come with marinated olives, mixed nuts, and truffle honey.