



AUBURNJAMES®

WINE FLIGHTS

SUMMER PICNIC 14

- 2008 AuburnJames Bella Vista Napa Valley Chardonnay
- 2009 AuburnJames Bella Vista Napa Valley Chardonnay
- 2010 AuburnJames Bella Vista Napa Valley Chardonnay *New Release*
- 2009 AuburnJames North Coast Viognier

ALTERNATIVE REDS 15

- 2008 AuburnJames North Coast Pinot Noir
- 2009 AuburnJames Napa Valley Malbec *New Release*
- 2009 AuburnJames North Coast Petit Verdot *New Release*

BORDEAUX VARIETALS 15

- 2005 Hidden Creek Napa Valley Merlot
- 2008 AuburnJames North Coast Cabernet Franc *New Release*
- 2007 AuburnJames Napa Valley Meritage

CHOCOLATE 17

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

QUE SYRAH SYRAH SYRAH 13

- 2006 Hidden Creek Livermore Valley Syrah
- 2009 AuburnJames Livermore Valley Syrah
- 2009 AuburnJames Napa Valley Syrah

CAB ONLY 30

- 2007 AuburnJames Bella Vista Napa Valley Cabernet Sauvignon
- 2008 AuburnJames Bella Vista Block #1 Cabernet Sauvignon
- 2009 AuburnJames Bella Vista Block #2 Cabernet Sauvignon *New Release*
- 2009 AuburnJames Bella Vista Block #1 & 4 Cabernet Sauvignon

STACEY'S FLIGHT 21

- 2008 AuburnJames North Coast Pinot Noir *New Release*
 - 2008 AuburnJames North Coast Cabernet Franc
 - 2008 AuburnJames Bella Vista Block #4 Cabernet Sauvignon
 - 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		32 / 27.20	9	4
2010 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		32 / 27.20	9	4
2008 AuburnJames North Coast Pinot Noir		34 / 28.90	10	5
2005 Hidden Creek Napa Valley Merlot		35 / 29.75	11	5
2008 AuburnJames North Coast Cabernet Franc <i>New Release</i>		44 / 35.70	12	5
2006 Hidden Creek Livermore Valley Syrah (<i><10 cases left!</i>)		32 / 27.20	10	5
2009 AuburnJames Napa Valley Syrah		40 / 34.00	12	5
2009 AuburnJames Livermore Valley Syrah		36 / 30.60	11	5
*2006 AuburnJames Napa Valley Meritage (<i>Limited</i>)		65 / 55.25	16	7
2007 AuburnJames Napa Valley Meritage		55 / 46.75	15	7
2008 AuburnJames Napa Valley Meritage Artist Series (<i>Limited</i>)		85 / 72.25	21	10
2009 AuburnJames Diablo Rosso		60 / 51.00	16	7
2007 AuburnJames Bella Vista Napa Valley Cabernet Sauvignon		75 / 63.75	18	8
2008 AuburnJames Bella Vista Block #1 Cabernet Sauvignon		75 / 63.75	18	8
*2008 AuburnJames Bella Vista Block #4 Cabernet Sauvignon		80 / 68.00	20	9
2009 AuburnJames Bella Vista Block #2 Cabernet Sauvignon <i>New Release</i>		75 / 63.75	21	10
2009 AuburnJames Bella Vista Block #1 & 4 Cabernet Sauvignon		90 / 63.75	18	8
2009 AuburnJames Napa Valley Malbec <i>New Release</i>		50 / 42.50	13	6
2009 AuburnJames North Coast Petit Verdot		50 / 42.50	13	6
2008 AuburnJames Napa Valley Cabernet Dessert Wine (375ml)		25 / 21.25	na	6



Medals awarded at CA Cab Shootout, SF Chronicle, and Dallas Morning News TexSom International Competitions 2010 thru 2013.

AuburnJames Wine Club members receive at least a 15% discount on all bottles of wine

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!

031813b



AUBURNJAMES®

NIBBLES & SMALL PLATES

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

ASSORTMENT OF FRESH ARTISAN BREADS

Served with roasted garlic and herb compound butter 7

GOAT CHEESE STUFFED DATES

With walnuts and honey 8

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, macadamia nuts, pecans and walnuts served 3 ways, candied, spicy, or toasted 8

CARAMELIZED PEAR WITH GOAT CHEESE

Creamy goat cheese and caramelized pear dip served with house made crostini 10

NICK'S BLUEBERRY BRIE

Soft & silky triple cream brie with a mild blueberry marmalade served with our house made crostini 10

TOASTED BRUSCHETTA - BALSAMIC AND PESTO or THE MATHERLY

Aged balsamic vinegar, fresh mixed nut pesto, diced tomato, red onion or oven warmed triple cream brie, Roma tomatoes and fresh basil 8

SMOKED SALMON CROSTINI

Smoked salmon, diced cucumber and capers on a thin layer of cre'me fraiche on house made crostini 12

BIG EYE TUNA TARTARE CROSTINI

Big Eye Tuna, cucumber, sweet onion and avocado with a chili soy Hui sauce, toasted sesame seeds 14

SLIDERS

Manchego or Smoked Gouda melted over three Ground Sirloin sliders, toasted buns and light Dijon Aioli 12

Three mini pizza sliders with fresh tomato, torn basil, mozzarella and asagio cheese 10

ARTISAN FLATBREAD

Choose from Roasted Mushroom and Goat Cheese, Caramelized Onion Parmesan, Roasted Grape and Crisp Prosciutto Mascarpone, Strawberry Bleu, "Everything", or "Everything" with Smoked Gouda 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 BLEU

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

CHAMPAGNE CHEDDAR

Semi firm English Cheddar with a hint of citrus

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, marinated olives and mixed nuts. Cheese selections come with truffle honey.

CHOCOLATE PLATE

AuburnJames Cabernet Dessert Wine Truffle accompanied by 55% and 64% cocoa chocolates 8

(Prepared for AuburnJames by the Danville Chocolate Company)

1 selection - 6, 3 selections - 14, 5 selections - 22

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. Our products may contain wheat, egg, dairy, soy, fish or nut allergens. Please be advised consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.

All of the art you see is for sale. Please support our local ADAS Artists!