# Wine Spectator.com

# CRAND CRAND THE AWAR SIN 2019 Alfredo Di Roma Mexico Mexico City Fiola Washington, D.C.

Our Global Dining Guide 3,800 Restaurants

**Griggeler Stuba** 

Lech am Arlberg, Austria

Mastro's Steakhouse at the Post Oak Hotel

Houston

Pappas Bros. Steakhouse Downtown Houston

Houston

The Pool

New York

**Ristorante Cracco** 

Milan, Italy

Vantre

Paris

# THE 2019 RESTAURANT AWARDS

In the 80+ pages that follow, you'll find listings for all the restaurants that earned a *Wine Spectator* award for their wine program in 2019. We hope you'll give them a try.

# **ABOUT THE AWARD LEVELS**

To qualify for an award, a wine list must present complete, accurate information, including vintages and appellations for all selections. Complete producer names and correct spellings are mandatory, and the overall presentation of the list is also considered. Lists that meet these requirements are judged for one of our three awards.

### **?** AWARD OF EXCELLENCE

### 2,447 winners

These wine lists, which typically offer at least 90 selections, feature a well-chosen assortment of quality producers along with a thematic match to the menu in both price and style. Whether compact or extensive, focused or diverse, these lists deliver sufficient choice to satisfy discerning wine lovers.

### **BEST OF AWARD OF EXCELLENCE**

### 1,244 winners

These wine lists display excellent breadth across multiple winegrowing regions and/or significant vertical depth of top producers, along with superior presentation. Typically offering 350 or more selections, these restaurants are destinations for serious wine lovers, showing a deep commitment to wine both in the cellar and through their service team.

### GRAND AWARD 100 winners

Our highest award, given to restaurants that show an uncompromising, passionate devotion to the quality of their wine program. These wine lists typically feature 1,000 or more selections and deliver serious breadth of top producers, outstanding depth in mature vintages, a selection of large-format bottles, excellent harmony with the menu and superior presentation. These restaurants offer the highest level of wine service. Grand Award winners are denoted by **red** type in the listings.

# How to Read the Guide

In the following pages, abbreviated listings comprising location and basic contact information are given for Award of Excellence winners; listings for Best of Award of Excellence and Grand Award winners include more detailed information, such as wine strengths and type of cuisine. Below are explanations of the different categories of information given. For complete listings for all award winners, visit Restaurants. Wine Spectator.com.

**WINE DIRECTOR/SOMMELIER:** This information, provided by the restaurant, indicates the people responsible for managing the wine list and assisting diners with their wine selections.

**WINE STRENGTHS:** Determined by our judges, this indicates the emphasis of the list, not all the regions from which wines are offered. Wine strengths are listed in descending order of prominence.

**WINE SELECTIONS:** This indicates the number of selections on the list at the time the award was conferred. For Grand Award winners, this is followed by the total number of bottles in the restaurant's inventory.

WINE PRICES: Determined by our judges, this describes the overall pricing of the wine list, taking into account both the general markup of wines offered and the number of wines at high and low price points. Inexpensive lists offer many bottles for less than \$50, while also exhibiting a below-normal markup (generally considered to be two- to two-and-a-half times the wholesale bottle price). These lists offer uncommon value, and the restaurants are indicated in green. Moderate lists employ the industry norm for markup, with a range of less expensive and expensive bottles. Expensive lists offer wines priced with a greater-than-normal markup, along with many selections for more than \$100 a bottle. Pricing is not a judging criterion, it is merely provided as a guide for the reader.

**CORKAGE:** Provided by the restaurant, this reflects the corkage fee charged per bottle to customers. Corkage fees are typically charged per 750ml bottle; expect to pay more if you bring a magnum. Some restaurants

do not permit diners to bring their own wine; others are prohibited by state or local regulations. Some readers report discrepancies between our listings and actual practices at the restaurants. If you plan to bring wine to a restaurant, always call ahead to confirm the corkage policy.

**CUISINE TYPE AND MENU PRICING:** Cuisine type is provided by the restaurant, indicating the style of food served. Menu pricing is determined by our judges. The pricing categories are based on what a typical guest would pay at dinner for a two-course meal. Price does not factor in tip or beverage costs. The categories are defined as follows: Inexpensive is less than \$40; moderate is \$40-\$65; and expensive is \$66 or more. For restaurants that offer only a prix fixe menu, the specific price is indicated, based on information provided by the restaurant.

**NOTE:** Our awards program evaluates wine lists, not restaurants as a whole. Although we assume that the level of food and service will be commensurate with the quality of the wine list, this unfortunately is not always true. We cannot visit every award-winning restaurant (although all Grand Award winners and many others are inspected by *Wine Spectator*), so we encourage you to alert us to disparities or disappointments. If you have comments regarding your experience at one of our award-winning restaurants, contact us at restaurantawards@mshanken.com.



VISIT OUR RESTAURANT AWARDS SITE
Search our online listings and find maps, news and more!

Restaurants.WineSpectator.com

### MEXICO

### QUATTRO GASTRONOMIA ITALIANA

JW Marriott Mexico City Sante Fé, Av. Santa Fé 160, Santa Fé, Mexico City; (52) 55-9177-9727

Schiller 331, Polanco, Mexico City; (52) 55-5250-0274

### **RESTAURANT MOLE**

Paradisus Playa del Carmen, Calle Quinta Avenida, Luis Donaldo Colosio, Playa del Carmen, Riviera Maya, Quintana Roo; (52) 984-877-3900

### **RESTAURANT VENTO**

Paradisus Playa del Carmen, Calle Quinta Avenida, Luis Donaldo Colosio, Plava del Carmen, Riviera Maya, Quintana Roo; (52) 984-877-3900

### RESTAURANTE D'ITALIA

El Dorado Royale, A Spa Resort by Karisma, Carretera Cancún-Tulúm Km. 45, El Hijo Pródigo, Riviera Maya, Quintana Roo; (52) 998-872-8030

### RISCOS TRAJINERA

Hotel Hacienda Encantada, Carretera Transpeninsular Km. 7.3. Corredor Turistico. Cabo San Lucas, Baja California Sur; (52) 624-163-5555

### ROMINA

Homero 716, Polanco, Mexico City; (52) 55-4432-4432

Azul Fives Hotel by Karisma, Acceso Xalacoco El Limonar 1, Playa del Carmen. Riviera Maya, Quintana Roo; (52) 984-877-2750

Azul Beach Resort Riviera Cancun by Karisma, Carretera Cancún-Puerto Morelos Km 27.5, Bahia Petempich, Puerto Morelos, Riviera Maya, Quintana Roo; (52) 998-872-8466

### **SUD777**

Blvd. de la Luz 777, Jardines del Pedregal, Mexico City; (52) 55-5568-4777

### TEMPO BY MARTIN BERASATEGUI Paradisus Cancun Resort, Blvd. Kukulkan

Km 16.5. Zona Hotelera, Cancún, Quintana Roo; (52) 998-881-1120

### **TUNA BLANCA**

Av. El Anclote, Lote 5, Punta de Mita, Nayarit; (52) 329-291-5414

### ▶12 TRIBES

Casa Dorada, Av. Pescador, El Medano, Cabo San Lucas, Baja California Sur: (52) 624-163-57-64

### VADIRO'S PASTAS & GRILL

Calle Miguel Hidalgo 94, Centro, Xalapa, Veracruz: (52) 228-812-2976

### WINE KITCHEN

Generations Riviera Maya by Karisma, Carretera Cancún-Tulúm Km. 45, Puerto Morelos, Rivera Maya, Quintana Roo; (52) 998-872-8036

### MONACO

### LE LOUIS XV - ALAIN DUCASSE

Hotel de Paris, Place du Casino, Monte Carlo; (377) 98-06-88-64 Wine director Gérard Margeon Sommelier Noël Bajor Wine strengths Bordeaux, Burgundy, France Wine selections 1.000 Number of bottles 400,000 Wine prices Expensive Cuisine Mediterranean Menu prices Expensive

### **NETHERLANDS**

## BORD'EAU RESTAURANT GASTRONOMIQUE

De L'Europe Amsterdam, Nieuwe Doelenstraat 2-14, Amsterdam; (31) 20-531-1777 Wine director D. Apeldoorn Wine strengths Burgundy, Bordeaux, France, Italy, Spain Wine selections 800 Wine prices Expensive Corkage \$45 Cuisine French/ Regional Menu prices Expensive

### **CIEL BLEU RESTAURANT**

Hotel Okura Amsterdam, Ferdinand Bolstraat 333, Amsterdam; (31) 20-678-7450 Sommelier Noël Vanwittenbergh Wine strengths Bordeaux, Burgundy, France Wine selections 415 Wine prices Expensive Corkage \$30 Cuisine European Menu prices Prix fixe \$195-\$225

### **▶**CON FUEGO

Grote Markt 24, Breda; (31) 76-870-0179

### **DE SILVEREN SPIEGEL**

Kattengat 4-6, Amsterdam; (31) 20-624-6589

### **DE TREESWIJKHOEVE**

Valkenswaardseweg 14, Waalre; (31) 40-221-5593 **Wine director** Remon Van de Kerkhof Wine strengths France, Burgundy, Champagne, Italy, Germany, Austria Wine selections 1,200 Wine prices Expensive Cuisine French/Regional Menu prices Expensive

RESTAURANT Katshoek 37. Rotterdam; (31) 10-425-0520 Wine director François

Geurds Wine strengths France, Champagne, Spain, Italy Wine selections 1110 Wine

prices Moderate . Corkage \$50 Cuisine French/Seasonal Menu prices Expensive

### FITZGERALD

Gelderseplein 49, Rotterdam; (31) 10-268-7010 Sommelier Danny Gonzalez Wine strengths France, Burgundy, Italy, Spain, Germany Wine selections 1,325 Wine prices Expensive Corkage \$30 Cuisine Regional Menu prices Moderate

### ▶FRED

Honingerdijk 263, Rotterdam: (31) 10-212-0110 Wine director Joey Lange Wine strengths France. Burgundy, Bordeaux, Champagne Wine selections 590 Wine prices Expensive Corkage \$50 Cuisine European/French Menu prices Moderate

### THE LOBBY FIZEAUSTRAAT

Hotel V Fizeaustraat, Fizeaustraat 2, Amsterdam: (31) 20-758-5275 Sommeliers Midas van der Meiden, Enno de Groot Wine strengths Burgundy, Champagne, France Wine selections 500 Wine prices Moderate Corkage \$20 Cuisine Regional Menu prices Moderate

Coolsingel 5, Rotterdam; (31) 10-710-8034
Wine director Johan Colonial Wine director Johan Spin Wine strengths Burgundy, Bordeaux, France, Italy Wine selections 800 Wine prices Moderate Cuisine French Menu prices Expensive

### RESTAURANT KAREL 5

Grand Hotel Karel V, Geertebolwerk 1, Utrecht; (31) 30-233-7575

# RESTAURANT LEMONGRASS

Dr. Lelykade 24. The Hague; (31) 70-352-0295 Wine director Koen Cramer Wine strengths Burgundy, Bordeaux, France Wine selections 950 Wine prices Moderate

Corkage \$20 Cuisine French/Seasonal Menu prices Moderate

### RESTAURANT MOS

lidok 185. Amsterdam: (31) 20-638-0866 Sommelier Danilo Ruiz Wine strengths Burgundy, France, Italy, Germany, Austria Wine selections 685 Wine prices Moderate Corkage \$25 Cuisine French Menu prices

RESTAURANT WATERPROEF TO Dr. Lelykade 25-27, The Hague; (31) 70-358-8770 Wine director Priscilla van der Voort Wine strengths France Bordeaux, Burgundy, Italy Wine selections 930 Wine prices Expensive Corkage \$25 Cuisine French Menu prices Moderate

Waldorf Astoria Amsterdam, Herengracht 542-556, Amsterdam; (31) 20-718-4643 Wine director Pieter Vermeij Wine strengths Burgundy, Bordeaux, France, Italy Wine selections 420 Wine prices Moderate Corkage \$45 Cuisine French/Vegetarian Menu prices Expensive

# THE WHITE ROOM BY JACOB JAN BOERMA

NH Collection Grand Hotel Krasnapolsky, Dam 9. Amsterdam: (31) 20-554-9454

Sommelier Isabel van Bueren Wine strengths Burgundy, France Wine selections 410

Wine prices Expensive Corkage \$45 Cuisine Asian/French Menu prices Prix fixe \$79-\$136

### WIJNBAR

Grote Markt 46, Breda; (31) 76-532-9077

### wox

Lange Voorhout 51, The Hague; (31) 70-365-3754 Wine director Lucien Bastiaan Wine strengths France, Bordeaux, Italy Wine selections 400 Wine prices Expensive Cuisine Asian/French Menu prices Moderate

### ZARZO

Bleekweg 7, Eindhoven; (31) 40-211-7700 Wine director Adrian Zarzo Wine strengths France, Burgundy, Bordeaux, Spain, Italy, Australia, Germany Wine selections 1,600 Wine prices Moderate Corkage \$35 Cuisine European/Spanish Menu prices Moderate

### **NEW ZEALAND**

### **DON ALFONSO 1890**

Helena Bay Lodge, 1948 Russell Road, Helena Bay: (64) 9-433-6006

### ►HIPPOPOTAMUS 🏋

QT Wellington, 90 Cable St., Te Aro, Wellington; (64) 4-802-8935

Wine director Florent Souche Wine strengths New Zealand, Rhône France, Champagne, Italy Wine selections 850

Wine prices Expensive Corkage \$50 Cuisine

French/Regional Menu prices Moderate

### HUAMI

SkyCity Auckland, 86 Federal St., Auckland; (64) 9-363-6699 Sommelier Marek Przyborek Wine strengths New Zealand, Australia, France Wine selections 360 Wine prices Moderate Cuisine Chinese Menu prices Moderate

### MASU BY NIC WATT

SkyCity Auckland, 86 Federal St., Auckland; (64) 9-363-6278

### THE MILLHOUSE RESTAURANT

Millbrook Resort, 1124 Malaghans Road, Arrowtown: (64) 3-441-7000

### PESCATORE RESTAURANT

The George, 50 Park Terrace, Christchurch; (64) 3-371-0257 Wine director Angela Miralles Wine strengths New Zealand, Australia Wine selections 465 Wine prices Moderate Cuisine Regional Menu prices Moderate

### ►THE SUGAR CLUB

86 Federal St., Auckland; (64) 9-363-6365

### TRUE SOUTH DINING ROOM

The Rees Hotel, 377 Frankton Road Queenstown; (64) 3-450-1100 Wine director Mark Rose

Wine strengths New Zealand, Bordeaux, Burgundy, France

Wine selections 465 Wine prices Expensive

Cuisine Regional/Seasonal Menu prices Moderate

### **NORWAY**

### ALTONA VINBAR

Hotel Augustin, C. Sundtsgate 22, Bergen; (47) 55-30-40-00 Wine director Børge Kvamsdal Wine strengths Burgundy, Germany, Rhône, Italy, Champagne, France Wine selections 1,140 Wine prices Expensive Cuisine Norwegian/Regional Menu prices Moderate

### ASTRAL Ivan Bjørndals gate 25, Oslo: (47) 93-02-88-88

BALTAZAR RISTORANTE & ENOTECA 🧵 Dronningensgate 27, Oslo; (47) 23-35-70-60

**BØLGEN & MOI KRISTIANSAND** Nodeviga 2, Kristiansand; (47) 38-17-83-00

Park Hotel Vossevangen, Uttrågata 3, Voss: (47) 56-53-10-00 Wine director Francesco Marzola Wine strengths Burgundy, Bordeaux, Rhône, Champagne, Italy, Alsace Wine selections 4,310 Wine prices Moderate Cuisine Regional Menu prices Moderate