

egoreview

LOS ANGELES



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SUMMER 2017

JEAN NOUVEL × CURTIS STONE × RALPH ZIMAN × ANDY LIPKIS

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Summer Wine, and the Living Is Easy

BALTAIRE IS A CONTEMPORARY BRENTWOOD STEAKHOUSE WITH CLASSIC PANACHE, SERVING SEAFOOD TOWERS AND TOMAHAWK RIBEYES TO L.A.'S HIGH ROLLERS AND HOUSEWIVES SINCE 2015. IT'S KNOWN FOR CLEVER COCKTAILS AND AN EXTENSIVELY CURATED WINE LIST, SO WE ASKED SOMMELIER CHRISTOPHER SCOCCA TO PICK A PECK OF SUMMER SIPPERS AND SUGGESTED FOOD PAIRINGS TO COMPLEMENT THEM. HERE ARE THREE OF HIS FAVORITES.





2015 Biblia Chora Assyrtico, Macedonia, Greece

“Crisp lemon peel meets mountain stream minerality to create a refreshingly crisp white wine. So much so that I recently added it to our by-the-glass list. If you like pinot grigio, then you have to try Biblia Chora Assyrtico. Pair it with a crudo or your favorite raw-bar selection.”

2015 Lewis Sauvignon Blanc, Napa Valley

“With an elegant texture that’s supple and smooth, Lewis Sauvignon Blanc does not have the intense aromas of grapefruit or green grass which you might expect from a sauvignon blanc. Instead you find notes of key lime and gooseberry. This versatile wine pairs well with a fish entrée, such as Chilean sea bass.”

2016 Copain Pinot Noir Tous Ensemble Rosé, Mendocino

“This California wine is made from different pinot noirs from all of Copain’s vineyards, hence the name Tous Ensemble (all together in French). It has soft peach notes but also a subtle hint of roasted orange rind. It’s light, but still has body and is perfect with Baltaire’s shellfish plateau of lobster, crab, shrimp, and oysters.” ♦



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