



Wine Tapas Menu

Moroccan Wines: Les Trois Domaines of Guerrouane

The Appellation Guerrouane is a region of northern Morocco, located south of the imperial city of Meknès in the foothills of the Atlas Mountains in between the Atlantic Ocean and the Mediterranean. This area has been known for producing wines for more than 2000 years and certainly since the time of the Roman Empire. The vineyards are at an altitude of 550 meters and benefit from a dry, sunny climate and sandy soils giving subtle, easy to drink wines.



Les Trois Domaines Rouge '07 (Guerrouane, Morocco)

Les Trois Domaines Rouge is a soft, fruity red made from Cinsault, Grenache and Carignan (traditional fermentation for the first two grapes, carbonic maceration for the Carignan). Les Troi Domaines Rouge is a medium bodied, dry, fruity red wine with a soft texture, modest tannins and a strong, mineral aroma that accents its dark, strawberry tone.

ZAALOUK TAPA ~ Warm eggplant spread served with pita.



Les Trois Domaines Blanc '08 (Guerrouane, Morocco)

Also an origin Al Les Trois Domaines Blanc is a unique blend of Sauvignon, Clairette and Ugni Blanc. This easy to drink, light, fruity white wine has a very distinct, crisp, mint finish.

MOZZARELLA TAPA ~ Fresh mozzarella, cucumber, & Kalamata olives.



Les Trois Domaines Gris '08 (Guerrouane, Morocco)

Les Trois Domaines Gris is born from the mature, traditional grape Cinsault and is a fresh, fruity, easy to drink, dry rose wine.

KAFTA TAPA ~ Traditional seasoned ground beef and lamb with spicy harissa.



Laforet Pinot Noir '07 (Bourgogne, France)

This bright-red medium bodied wine abounds in raspberry, wood and spice aromas. Tart raspberries and pomegranates also grace the palate, which is marked by a firm structure and a short, clean finish.

LAMB TAPA ~ Slow-cooked, boneless leg of lamb.



Chateau de Monfort Vouvray '07 (Chancay, France)

Chenin Blanc grapes of the Loire Valley produce a classic Vouvray with an attractive aroma and a round, well-balanced flavor including peach, honey, lanolin, marzipan, and quince.

CHICKEN KABOB TAPA ~ Ras el Hannout marinated chicken breast & roasted potatoes.



Novellum Chardonnay (Cotes Catalinas, France)

Novellum is a custom cuvee of Chardonnay from two sites with cobbled and alluvial soils, and 30% barrel-fermented. This Chardonnay boasts subtle and alluring aromas of white peach, toasted almond, hazelnut, flowers and fine herbs. In the mouth, it offers an uncanny balance of lees-enriched creaminess with lightness of touch and refreshment.

BASTILLA TAPA ~ Crisp, honeyed phyllo dough stuffed with almonds and cinnamon roasted chicken.



Grayson Merlot '07 (Napa Valley, California)

Grayson Merlot is a broad, supple wine with medium to full body, showing aromas and flavors of black cherry, plum, dark berries, chocolate and tobacco.

BAKOULA & FETA TAPA ~ Warm spinach spread topped with crumbled feta on ciabatta.



Taylor Port (Canandaigua, New York)

A rich and moderately sweet ruby red Port with a fruity taste and smooth finish.

BAKLAVA DESSERT TAPA ~ Almond, Pistachio, toasted sesame seeds, honey, and cinnamon layered with crispy phyllo dough.....Mmmm!