

THE 2017 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 2017. 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

2.335 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 1,168 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.

FF GRAND AWARD

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 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 the restaurant's wine strengths and type of cuisine. Below are explanations of the different categories of information given.

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.

 $\label{eq:WINE_SELECTIONS: This indicates the number of selections on the list} WINE SELECTIONS: This indicates the number of selections on the list$ 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 belownormal 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

RESTAURANTS.WINESPECTATOR.COM

Have you seen our Restaurant Awards site? Our free online Restaurant Search, including maps, lets you easily find the 2017 award winners nearest you. Or look for the perfect dining spot in any part of the world according to wine strengths, cuisine type, pricing and more. Plus, find all our great dining articles in one convenient location: restaurant guides, sommelier and chef interviews news and our tributes to the 2017 Grand Award winners. Visit restaurants.

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.

NORTH CAROLINA

continued

BIN 54 STEAK & CELLAR

1201-M Raleigh Road, Chapel Hill; (919) 969-1155

THE BISTRO AT TOPSAIL 602-B Roland Ave., Surf City; (910) 328-2000

BLT STEAK The Ritz-Carlton. Charlotte, 110 N. College St., Charlotte: (704) 972-4380



THE BLUE POINT 1240 Duck Road, Duck; (252) 261-8090



CAFE RULE

242 N.E. 11th Ave., Hickory; (828) 324-2005 Wine director Dawn Abels Wine strengths California, France Wine selections 480 Wine prices Moderate Corkage \$15 Cuisine American/Regional Menu prices Moderate

THE CAPITAL GRILLE

201 N. Tryon St., Charlotte; (704) 348-1400

THE CAPITAL GRILLE

4242 Six Forks Road, Raleigh; (919) 787-3901

▶CHESTNUT

Hill: (919) 918-2777

48 Biltmore Ave., Asheville: (828) 575-2667

CHIMA BRAZILIAN STEAKHOUSE

139 S. Tryon St., Charlotte; (704) 601-4141

CROSSROADS CHAPEL HILL The Carolina Inn, 211 Pittsboro St., Chapel

CYPRUS INTERNATIONAL CUISINE 332 Main St., Highlands; (828) 526-4429

DEL FRISCO'S DOUBLE EAGLE STEAK HOUSE

4725 Piedmont Row Drive, Charlotte; (704) 552-5502 Wine director Jeffrey Sigala Wine strengths California, Italy, Bordeaux, Burgundy, Rhône, Spain Wine selections 1,160 Wine prices Expensive Corkage \$25 Cuisine Steak house Menu prices Expensive

THE DINING ROOM

Inn on Biltmore Estate, 1 Antler Hill Road, Asheville; (828) 225-1699

ELAINE'S ON FRANKLIN 454 W. Franklin St., Chapel Hill; (919) 960-2770

ELEMENTS

2110 Environ Way, Chapel Hill; (919) 537-8780

FAIRVIEW DINING ROOM

Washington Duke Inn & Golf Club, 3001 Cameron Blvd., Durham; (919) 493-6699

THE FEARRINGTON HOUSE RESTAURANT

The Fearrington House Inn, 2000 Fearrington Village Center. Pittsboro; (919) 542-2121 Wine director Paula De Pano Wine strengths Bordeaux California, Burgundy,



Italy, Rhône Wine selections 1,450 Wine prices Expensive Corkage \$50 Cuisine American Menu prices Prix fixe \$95-\$150

THE FIG TREE RESTAURANT

Seventh St., Charlotte; (704) 332-3322 Wine director Greg Zanitsch Wine strengths California, Burgundy, Bordeaux, Rhône Wine selections 990 Wine prices Moderate Corkage \$20 Cuisine European/ Seasonal Menu prices Moderate

FLEMING'S PRIME STEAKHOUSE & WINE BAR

210 E. Trade St., Charlotte: (704) 333-4266

FLEMING'S PRIME STEAKHOUSE & WINE BAR

3342 W. Friendly Ave., Greensboro; (336) 294-7790

FLEMING'S PRIME STEAKHOUSE & WINE BAR

4325 Glenwood Ave., Raleigh; (919) 571-6200

THE FLYING MELON

181 Back Road, Ocracoke; (252) 921-0273

42ND ST. OYSTER BAR & SEAFOOD GRILL

508 W. Jones St., Raleigh; (919) 831-2811

GALLERY RESTAURANT

The Ballantyne Hotel & Lodge, 10000 Ballantyne Commons Parkway, Charlotte; (704) 248-4000 Wine director Stephen Toth Wine strengths California, Oregon, Italy Wine selections



755 Wine prices Moderate Corkage \$15 Cuisine American/Regional Menu prices Moderate

►GAMEKEEDED

3005 Shulls Mill Road, Boone; (828) 963-7400

GREEN VALLEY GRILL

The O. Henry Hotel, 324 W. Wendover Ave., Greensboro; (336) 854-2015 Wine director Martin Hunt Wine strengths California, France, Italy Wine selections 520 Wine prices Moderate Corkage \$15 Cuisine European Menu prices Moderate

HERONS

The Umstead Hotel & Spa, 100 Woodland Pond Drive, Cary; (919) 447-4200 **Sommeliers** Casey Gamblin, Scott Robinson Wine strengths California, Burgundy, Italy, Rhône, Bordeaux, Austria, Champagne Wine selections 1,545 Wine prices Moderate Corkage \$25 Cuisine American/Regional Menu prices Prix fixe \$85-\$140

▲ JAIME'S CREOLE BRASSERIE 44 E. Main St., Brevard; (828) 883-3388

Wine strengths California, France, Italy. Oregon, Spain Wine selections 450 Wine prices Moderate Corkage \$25 Cuisine Creole Menu prices Moderate

RISING STAR

JAIME'S CREOLE BRASSERIE

In the Blue Ridge Mountains of North Carolina. Jaime's Creole Brasserie serves Louisiana-style cuisine alongside a 450-selection list emphasizing California, France, Italy, Oregon and Spain.

JIMMY V'S STEAKHOUSE & TAVERN

107 Edinburgh Drive S., Cary; (919) 380-8210

KIMBALL'S KITCHEN

Sanderling Resort. 1461 Duck Road, Duck; (252) 261-8419



LARKIN'S ON THE LAKE

1020 Memorial Highway, Lake Lure; (828)

LIFE SAVING STATION

Sanderling Resort, 1461 Duck Road, Duck: (252) 449-6654

LOUISIANA PURCHASE FOOD & SPIRITS

397 Shawneehaw Ave Banner Flk: (828) 898-5656 **Wine director** Laurie Bagbey Wine strengths California, France, Italy Wine selections 590 Wine prices Moderate Cuisine Creole/French Menu prices Moderate

MADISON'S RESTAURANT & WINE GARDEN

Old Edwards Inn and Spa, 445 Main St., Highlands; (828) 787-2525 Wine director Michael Searles Wine strengths California Bordeaux, France Wine selections 585 Wine prices Moderate Corkage \$30 Cuisine Farm to table **Menu prices** Moderate

MAMA RICOTTA'S 601 S. Kings Drive, Charlotte; (704) 343-0148

MANDOLIN

2519 Fairview Road, Raleigh; (919) 322-0365

MCNINCH HOUSE RESTAURANT

511 N. Church St., Charlotte; (704) 332-6159

MORTON'S. THE STEAKHOUSE

227 W. Trade St., Charlotte; (704) 333-2602

MOUNTAIN FRESH

521 E. Main St., Highlands; (828) 526-2400

►NAZARA INDIAN BISTRO 1945 High House Road, Cary; (919) 694-5353

NOBLE'S GRILLE

380 Knollwood St., Winston-Salem; (336) 777-8477

►OAKLEAF

480 Hillsboro St., No. 500, Pittsboro; (919) 533-6303



ON THE SQUARE

115 E. Saint James St., Tarboro; (252) 823-8268 Wine director Inez Ribustello Wine strengths California, France, Italy, Germany Wine selections 500 Wine prices Moderate Corkage \$10 Cuisine American Menu prices

OUTWEST STEAKHOUSE & SADDLEROOM

1185 S. Highway 66, Kernersville; (336)

THE PALM

6705-B Phillips Place Court, Charlotte; (704) 552-7256

PIEDMONT RESTAURANT

401 Foster St., Durham; (919) 683-1213 Wine director Crawford Leavoy Wine strengths
California, Burgundy, France, Italy Wine selections 760 Wine



prices Moderate Corkage \$25 Cuisine American/Regional Menu prices Moderate

POSANA

Biltmore Ave., Asheville; (828) 505-3969

PRINT WORKS BISTRO

The Proximity Hotel, 702 Green Valley Road, Greensboro; (336) 379-0699

RISTORANTE PAOLETTI

440 Main St., Highlands; (828) 526-4906 Wine director Arthur Paoletti Wine strengths Tuscany, Piedmont, California, Bordeaux Burgundy Wine selections 750 Wine prices Expensive Corkage No charge Cuisine Italian/Seafood Menu prices Moderate

ROWLAND'S Westglow Resort & Spa, 224 Westglow

Circle, Blowing Rock; (828) 295-5141



RUE CLER

401 E. Chapel Hill St., Durham; (919) 682-8844

ARUTH'S CHRIS STEAK HOUSE

26 All Souls Crescent, Asheville; (828) 398-6200 Wine director Kenneth Pace Wine strengths California, France, Italy Wine selections 455 Wine prices Moderate Corkage \$25 Cuisine Steak house Menu

RUTH'S CHRIS STEAK HOUSE 2010 Renaissance Park Place, Cary; (919)

677-0033 **RUTH'S CHRIS STEAK HOUSE**

6000 Fairview Road, Charlotte; (704)

556-1115

RUTH'S CHRIS STEAK HOUSE

222 S. Tryon St., Charlotte; (704) 338-9444

Wine director Woody French Wine strengths California, France Wine selections 540 Wine prices Moderate Corkage No charge Cuisine American/Steak house Menu prices Expensive

RUTH'S CHRIS STEAK HOUSE

Harrah's Cherokee Casino and Hotel, 777 Casino Drive, Cherokee; (828) 497-8577

RUTH'S CHRIS STEAK HOUSE

Hilton Garden Inn Southpoint, Renaissance Center at Southpoint, 7007 Fayetteville Road, Durham; (919) 361-0123

RUTH'S CHRIS STEAK HOUSE

800 Green Valley Road, Greensboro; (336) 574-1515

RUTH'S CHRIS STEAK HOUSE

4381 Lassiter Mill Road, North Hills Town Center, Raleigh; (919) 791-1103 **RUTH'S CHRIS STEAK HOUSE**

Hilton Wilmington Riverside, 301 N. Water St., Wilmington; (910) 343-1818

RYAN'S RESTAURANT 719 Coliseum Drive, Winston-Salem; (336)

724-6132 **SEASON'S AT HIGHLAND LAKE** Highland Lake Inn & Resort, 86 Lily Pad

Lane. Flat Rock: (828) 696-9094 STEAK STREET 3915 Sedgebrook St., High Point; (336)

841-0222 THE STRING BEAN

106 N. Main St., Belmont: (704) 825-3636 Wine director Bryant Helton Wine strengths California Wine selections 705 Corkage \$25
Cuisine American Menu prices Moderate

SULLIVAN'S STEAKHOUSE

1928 South Blvd., Charlotte; (704) 335-8228 Wine director Adam Arlen Wine strengths California, Italy, France Wine selections 560 Wine prices Moderate Corkage \$25 Cuisine Steak house Menu prices Expensive

Grand Award

Best of Award of Excellence

Award of Excellence

New Winner

▲ Upgrade

Restaurants in **GREEN** feature inexpensive wine pricing