

THE WINE BAR

AT THE WALNUT ROOM

The evolution of **The Walnut Room** began when a member of our millinery department brought in homemade pot pies for her clients so they would not go hungry while shopping. A few years later and her pies became the central offering of the tea room. Demand called for more space, and in the late 1890s **The Walnut Room** was born.

At **The Wine Bar at The Walnut Room** we focus on the most compelling and intriguing wines of the world balanced with a variety of cheese plates and samplers.

The Wine Bar is a close partner to our Wine Shop located on the lower level of our store. All wines designated with a  are available for retail purchase in the Wine Shop. And, as always, all of the wines are hand selected and approved by our talented and committed wine staff.

MACY'S SELECT WINES

Specifically chosen to pair beautifully with our food and deliver exceptional flavor and value.

Macy's Select Chardonnay, CA <i>Golden apple and pear flavors, crisp, smooth finish.</i>	9	30
Macy's Select Pinot Noir, CA <i>Lush, bright cherry and raspberry notes, hint of clove.</i>	9	30
Macy's Select Cabernet, CA <i>Ripe berry and plum aromas, toasty oak and vanilla notes.</i>	9	30



**Macy's Select Wines
are available exclusively for
sale in our Wine Shop.**

Bring a bottle home today.

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SPARKLING

By the glass and bottle

Ruffino, Prosecco, Italy	7.95	28
<i>Crisp, clean aroma of apples, pears, citrus; lingering fruit and floral notes</i>		
FOOD PAIRING: Caramelized Alaska Salmon		
Pierre Delize, Blanc de Blancs Brut, France	7.95	28
<i>Notes of yellow fruit, peach and apricot.</i>		
Pierre Delize, Cuvée Rosé, France	8.95	35
<i>Fruity aroma of raspberry; notes of black currant.</i>		
Gruet, “Blanc de Noir”, NM	8.95	35
<i>Rich and toasty, balanced and delicate.</i>		
Moët & Chandon, “Imperial”, France	15.95	59
<i>Elegant and refined, an affordable luxury.</i>		

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WHITE WINE

By the glass and bottle

 Walnut Room Reserve White, Lynfred, IL	8.95	29
<i>A blend of pinot grigio, chenin blanc, and gewurtztraminer.</i>		
Pinot Grigio, Barone Fini, Italy	7.95	31
<i>Great fruit, minerality and acidity in perfect balance.</i>		
Rose, Fleurs De Prairie, Côte de Provence, France	8.95	32
<i>Delicate flavors of strawberry, rose petals and herbs.</i>		
FOOD PAIRING: Caesar Chop Salad		
Riesling, Frisk “Prickly”, Australia	7.95	30
<i>A floral aroma with flavors of citrus fruits and sweet spices.</i>		
 Moscato, Toschi Vineyards, CA	7.95	28
<i>A wonderfully light, slightly sweet wine that has aromas of stone fruit and oranges, and tastes of honey and peaches.</i>		
<i>Pairs wonderfully with desserts.</i>		

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WHITE WINE

By the glass and bottle

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|  Sauvignon Blanc, Dry Creek, CA | 9.95 | 38 |
| <i>The wine is effusive with an invigorating style that expresses fresh lemon-lime, kiwi, and grapefruit characters. A beautiful and sophisticated Sauvignon Blanc, this is Dry Creek Valley at its finest. Aromas of grapefruit, citrus, and honeydew melon.</i> | | |
| Sauvignon Blanc, Twin Islands, Marlborough, New Zealand | 9.95 | 38 |
| <i>Crisp, lively flavors of passionfruit, citrus and fresh herbs.</i>
FOOD PAIRING: Alaska Cod and Chips | | |
|  Chardonnay, Novellum, France | 7.95 | 30 |
| <i>Lush with hints of nectarine and browned butter.</i> | | |
|  Chardonnay, Valley of the Moon, CA | 9.95 | 38 |
| <i>Aromas of ripe peach, baked pear, and sweet vanilla are accented by notes of cinnamon and clove. The ripe fruit and sweet oak flavors accompany a rich and creamy mouth feel with just enough bright acidity to focus the finish.</i> | | |

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RED WINE

by the glass and bottle

 Walnut Room Reserve Red, Lynfred, IL	8.95	29
<i>A blend of Syrah, Petite Sirah, Cabernet Sauvignon and Zinfandel created just for you.</i>		
Pinot Noir, Mark West, CA	7.95	28
<i>Scents of spice, dark fruit, and Cassis, followed by a core of black cherry, cola, strawberry, and plum flavors.</i>		
Pinot Noir, Meiomi, CA	11.95	44
<i>Well-balanced, richly flavored with bright strawberry and jammy fruit aromas, mocha, vanilla and toasty oak notes.</i>		
FOOD PAIRING: Asiago Crusted Chicken		
Red Blend, Skyfall, Columbia Valley, WA	8.95	32
<i>Rich black cherry, blackberries mingle with spice and oak notes.</i>		
FOOD PAIRING: Oven-Baked Meatloaf		
Merlot, Drumheller by Ste. Michelle, WA	8.95	32
<i>Opens with aromas of blueberry, subtle spice and rose petals with hints of cocoa. Balanced in style, this wine is structured, yet lively.</i>		

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RED WINE

by the glass and bottle

	Malbec, Graffigna Centenario, Argentina	7.95	31
	<i>Profound and fruit forward with ripe red berries, sweet spices with a hint of black pepper backed by toasted notes from aging.</i>		
	Malbec, Ricardo Santos, Argentina	11.95	47
	<i>Soft and generous fruit, big and full of flavor. One of Argentina's best producers.</i>		
	Cabernet, Peirano, CA	7.95	28
	<i>Blackberry, black raspberry and currant with elements of tasty oak and chocolate.</i>		
	Cabernet Sauvignon, Josh Cellars, "Craftsman's", CA	9.95	38
	<i>Rich bouquet with dark fruits, cinnamon and clove. Juicy on the palate, with black cherries and black currant flavors.</i>		
	Cabernet Sauvignon, Joel Gott, 815, CA	9.95	38
	<i>Blackberry and cherry aromas leading to dark, concentrated fruit flavors. Firm tannins and a long finish.</i>		

THE WINE BAR

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BOTTLED BEERS

Bottled Domestic
and Seasonal Brews

Ask your server for selections

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VIII