

DOCUMENTING DOWNTOWN SEATTLE

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BELLTOWN DINING BELLTOWN MESSENGER #46 • August 2007

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MORE FROM JASON WILSON

Mentioned here last month that Jason Wilson was the "food partner" at newly opened wine bar at Second and Vine, *The Local Vine*. The kitchen is tiny but does a great job grilling up what's become the bar's signature dish: roasted Wagyu flank steak sliced over a bed of blue cheese potatoes. Wolf that \$16 baby down, smiling all the while.

Glass of 2002 Leonetti merlot might go well with it, should you have \$65 to spare, though you'd be better off sharing the bottle, a bargain at \$199. (That Screaming Eagle we described last month is priced at \$480 for a 5-ounce pour.) Truth be told, I'd be (almost) as happy with a glass of Cline Zinfandel at \$9.

Is there a market in Belltown for small plates and upscale wine by the glass? For 60 different pours? Is the bear Catholic?



WINEMAKER GARY McLEAN
presents a magnum of Barons V
cabernet sauvignon to
The Local Vine's
Sarah Munson and
Allison Nelson.

