

Wine Matters

Raise a glass with Bonnie Walker and John Griffin as they bring you news from the world of wine, from local wineries and wine dinners to global trends.

Take flight

By John Griffin on Feb 05, 2009 3:22 PM

Achiote River Cafe at the Grand Hyatt, 600 E. Market St., has introduced a new flight menu that soars beyond the world of wine.

The new menu includes flights of cheeses as well as tequila and rum flights in addition to groups of wine.

Wine lovers have long enjoyed trying several wines side by side, and for \$13, they can sample one of six flights. Several of the original pairings include Matanzas Creek Sauvignon Blanc, Jadot Pouilly-Fuissé and Franciscan Napa Chardonnay or Martin Codax Ergo Rioja, St. Francis Red and Norton Reserva Malbec.

Optional cheese pairings, such as the sheep-milk flight of El Pastor from Spain, P'Tit Basque from France and Manchego from Spain are available for \$13. The price is \$24, if you order the wines and cheeses together.

Chef Jeffrey Axell is taking the flights further to include a trio of desserts (\$9). Trios of tequila flights and rum flights vary in price from \$11 to \$30.

All of the flights are available from 5 to 10 p.m. daily. Call (210) 451-6171.