

The Lake's Finest

These renowned establishments at the Lake of the Ozarks offer diners the chance to explore the vast, tantalizing world of wine.

by Porcshé Moran | photography by Kate Wright



TOP RIGHT: COREY ROBERTS OF BAXTER'S LAKESIDE GRILLE

o matter if you like it red, white, blush or sparkling, a glass of wine can be enjoyed before, during and after a good meal at the Lake of the Ozark's top restaurants. Pull up a chair and pop the cork. These eight top-flight dining establishments will wet your palate with a diverse offering of wines from around the world, that range from the wellknown to the rare.

BAXTER'S LAKESIDE GRILLE

Corey Roberts, of Baxter's Lakeside Grille, does his research when it comes to picking wines for his restaurant's list. "I choose wines in several ways. I use rating scores from *Wine Spectator* and other periodicals to get an idea of what will be popular or in demand in the coming months," he explains. "We also do tastings with distributors to select products."

Roberts is committed to passing on his knowledge about wine to his staff and his customers. "We have ongoing staff education about wine," he says. "I teach the servers to ask some basic questions to find out what the guest might be interested in."

The restaurant's lunch, dinner and

dessert offerings come into play as Roberts selects the best group of red, white and sparkling varietals for the menu. The wine menu changes three to four times a year and consists largely of California wines, though Roberts says he has expanded the South American selections to feature some new products from Chile and Argentina. "I try to keep a nice variety of regions represented on the list," he says. "It takes years to truly develop an aged cellar program. I have a couple collectable wines in my cellar; it is a work in progress." ▶ please turn page ▶





THE DUCK

With a self-proclaimed weakness for wine, The Duck co-owner Mark Hooker has spent the past eight years building an extensive wine menu for his lakeside dining establishment. Hooker and his wife, Donna Ziegler, have traveled the world sampling wines and learning more about them. The result is a wine list with more than 180 options that has been recognized by Wine Spectator and Wine Enthusiast magazines. "Wine is all about an excuse to travel and experience new things," says Hooker. "When we purchased the restaurant we had 45 wines on the menu. We knew that we wanted to expand the list because it didn't include

a lot of the regions that we thought were important." The Hookers host frequent wine tastings and dream of someday taking a small group of customers on a wine tour through Germany and France. Hooker even writes his own descriptions for each bottle on the 13 page wine list and makes sure that there is a wine list included with each food menu at the table. "Part of our mission in life is to educate," he says. "Some of the descriptions that you get off of the wine labels are incomprehensible. I try to provide a more real world description that is more familiar to our customers."



RIGHT: MARK HOOKER, CO-OWNER OF THE DUCK





JOSEPH COPE, MARY JUNG AND JEFF SUPER, CO-OWNERS OF JJ'S AT THE COPPER POT

JJ'S COPPER POT

Every night is a night to dine with wine according to the staff at JJ's Copper Pot. The restaurant's wine list has expanded from 20 to 25 wines to more than 65 in the span of a year. Chef and co-owner Joseph Cope says that they rely heavily on customer recommendations when choosing wines to put on the menu. "Our menu has come to be a community menu," he says. "We take a lot of advice from customers and the people that we purchase from." A newly constructed wine room at JJ's Copper Pot is a pride point for the dining establishment. It holds 300 bottles of wine and features a floor made out of wine crates. "It's a wine room like no one else has in Mid-Missouri. It is not the biggest, but it is the nicest," says co-owner Jeff Super. Another highlight of the wine offerings at JJ's Copper Pot is the presentation. Mary Jung, dining room manager and co-owner makes sure that there is a stand up wine menu at every table. She also enjoys decanting fine red wines tableside for customers to view. "I think the value and presentation sets us apart," says Super.









JERRY AND NELDA BUHROW, CO-OWNERS OF THE BULL PEN

THE BULL PEN

The clientele of a membership-based restaurant demand a one-of-a-kind dining experience. Bull Pen co-owner, Jerry Buhrow, says that he considers this when developing the restaurant's wine menu. "This is a different ballgame," he says. "It is a private club. If the members want it, we order it." Once they've browsed the food menu, which includes beef, seafood, pasta and specialty dishes, members are invited to take a stroll through the club's wine cellar to find a varietal that compliments their meal. The 15 foot by 12 foot storage space contains 200 to 300 domestic and imported wines. "I like California wines and our members like California wines," says Buhrow. "We also have some from Spain, Portugal, Australia and other places."



138



J. BRUNER'S

Thick, juicy steaks and fresh seafood have attracted crowds to J. Bruner's for more than 30 years. Manager Noelle Frazier says that the wine list, stocked with domestic, imported and house wines as well as a selection of champagnes, is also worth the trip. "We choose popular varietals that taste good, wines that pair well with menu items and wines that have a good price," says Frazier. "Our list is small, yet the selections are broad enough to please most guests and allow them to make decisions quickly." J. Bruner's ▶ please turn page ▶



BENTLEY'S STEAKS - SEAFOOD - PRIME RIB

Open Monday Thru Saturday At 5 P.M.

365-5301

2 Miles South Of Bagnell Dam Business Rt 54 By Holiday Inn











Fine Dining



Sports Club

Lake Of The Ozarks, Missouri Call **573-348-6007** for membership information www.bullpenclub.biz



NOELLE FRAZIER, MANAGER AND PATRICK BOYLAN, OWNER OF J. BRUNER'S

wine list is a blend of traditional choices like French Bordeaux and Italian Chianti, and trendier varietals such as Malbecs from Argentina and Shiraz from Australia. Recommendations from guests play a large role in which wines are offered. Some of the eatery's most popular selections come from the Opus One brand, known for its upscale California wines. "We taste a lot of wine," Frazier says. "I believe that's what makes a good wine list, along with conversations about wine with guests and having a good relationship with distributors."

BENTLEY'S RESTAURANT & PUB

Named after a luxury British automobile, Bentley's sets the bar high for its wine list before customers even walk through the door. Owner Bill Ziegler is confident that he can deliver with the restaurant's two wine lists. The standard list





consists of 30 to 36 wines that remain constant. The other list features five to six wines that rotate monthly. "Our distributors bring us wines to taste. I also get ideas for wines from Wine Spectator magazine," says Ziegler. "We keep the wines that customers enjoy. They make good 'year-after-year' wines." The restaurant's wine cellar holds 200 bottles with worldly offerings from France, New Zealand, Australia and Argentina. However, the wine list's strength is California reds that pair well with Bentley's trademark beef dishes. "We look for a good bottle of wine at a good value," says Ziegler. "If a customer has never tasted something and we have a bottle open, we will let them have a taste. Some people want to try new things but aren't sure in which direction to go."

RUTHIE D'S

A variety of foods lends itself to a wine list with a variety of choices according

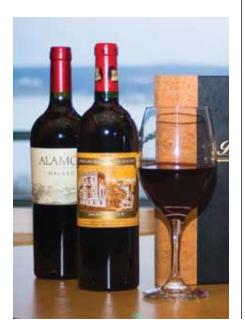


142



BILL ZIEGLER, OWNER OF BENTLEY'S

to Ruthie D's bar manager, Christophe Torres. The fine dining establishment serves a full menu of pastas, chicken, pork, seafood, and certified Angus beef and strives to keep its wine list equally comprehensive. "We try to have a diverse selection of varietals," says Torres. "We get a lot of requests from our regular customers. If there is something that they want that I don't have, I can always get it for them." To make sure that Ruthie D's has the best offerings for its guests, Torres regularly attends wine tastings and reads trade magazines. However, he says that he learns the most from the day-to-day business behind the bar. "My best thing that I always do for customers is find out what wines they usually like to drink and then find ▶ please turn page ▶



Savor the food... remember the view.



Open 5 days a week in the OFF-Season • 7 days a Week Memorial Day thru Labor Day Happy Hour: 4 p.m. - 6 p.m. • Dinner Served: 5 p.m. • Reservations Accepted

DINING & SPIRITS + 573-964-6448 + www.ruthiedsrestaurant.com IN BITTERSWEET PLACE • 4466 HORSESHOE BEND PARKWAY • FOUR SEASONS MISSOURI



Our links-style course is known for playability and well-maintained greens. It offers challenging holes, beautiful scenery and a nice pace of play for all golfers. Our guests can also enjoy a full-service clubhouse.

Just off Hwy. 54, 7 miles south of Kingdom City, easy access for travelers going to and from the Lake. Only 60-75 minute drive from Lake.



818 Golf Drive, Fulton, MO 65251 + (573) 642-7277 www.tanglewoodgolfcourse.com

Get the wright shot.



TROY ATKISSON, GENRAL MANAGER AND CHRISTOPE TORRES, BAR MANAGER OF RUTHIE D'S

something comparable on our menu that I can offer them," explains Torres. "We change the list once or twice a year when wines aren't selling or when they go out of distribution."

HK'S RESTAURANT AT THE LODGE OF FOUR SEASONS

It's safe to indulge in the wine list at HK's. The steakhouse is located off the lobby of the Lodge of Four Seasons, a convenient location if you choose to sample some of the restaurants more than 75 wine offerings. "We like to offer friendly wines in a casual setting," says Anand Torres, director of restaurants at the Lodge of the Four

▶ please turn page ▶



Seven Springs Winery

Seven Springs Winery and Vineyards sits atop 160 acres of rolling Ozarks hills between Camdenton and Osage Beach. The winery is less than a 10 minute drive from either location. The facility accommodates up to 300 people inside and another 125 outside in our patio area. The covered porch and patio area are ideal for enjoying a glass of wine and admiring the beautiful views. At night, the patio area lights up providing a remarkable, intimate atmosphere. Seven Springs Winery can provide shuttle service to and from your hotel. The shuttle seats 14 people and is available for \$10.00 per person, with a \$60.00 minimum.

Seven Springs Winery offers an extensive wine list including Chardonel, Vignoles, and Norton. Eleven wines are offered for daily tastings, for a nominal charge. Also offered is a shortened tasting which is complimentary. There are a few micro-brews for those with an alternative palate.

Seven Springs Winery hosts weddings, receptions, rehearsal dinners, corporate events, and parties. In addition to the indoor facility, we now have a gazebo in the vineyard where you can exchange your vows. New this year is a covered pavilion for your open air events. Beer, wine and non-alcoholic beverages are available in the pavilion for your enjoyment. A catered barbeque menu is also available.

Come for the wine..... Stay for the atmosphere..... Remember the view!

Come for the wine...Stay for the atmosphere... Remember the view!

FULL SERVICE FACILITY OUTDOOR WEDDINGS • RECEPTIONS • REHEARSAL DINNERS CORPORATE EVENTS • PARTIES • CUSTOMIZED MENUS

Seven Springs Winery is the Lake's newest reception facility. We offer complete culinary services and Missouri wines. An experienced event planner is provided to handle various aspects of your event here at Seven Springs Winery. Our spacious property boasts a beautiful atmosphere for up to 300 guests. Every detail of your event is custom designed for you.

Nestled in the Ozark hills, it is the perfect setting for your wedding or event.







Seasons. "We don't sell anything that is too expensive, and we like wines that are light and easy to drink." HK's wine list includes bottles from Washington, California and France. "There are also local favorites such as Missouri's trademark Norton from Stone Hill Winery and varietals from Westphalia Vineyards. "A lot of people look for the Norton," says Torres. "We sell probably three to four cases of it a year." Torres uses information from friends and wine publications along with experiences from his four years of living in San Francisco to build HK's wine list. However, he says that a customer's palate is their best tool in choosing a wine. "It doesn't matter what you know or don't know about wine," says Torres. "The beautiful thing about wine is that it is all about what you like and what tastes good to you."



CHEF JOE ELLIOTT OF HK'S RESTAURANT AT THE LODGE OF FOUR SEASONS