

I am pleased to submit the wine list from Prospect for consideration in your Restaurant Awards for 2026.

Here at Prospect we provide guests with a wide array of experiences with diverse menus for both food and wine. While we would fall into what people have aptly labeled as 'New California' we consistently incorporate flavors from beyond conventional Mediterranean cuisine. The menu changes in a 'hyperseasonal' manner that demands a dynamic beverage program to match thus providing the opportunity to showcase wines from all over the world.

Long term storage of both red, white and sparkling takes place at an ideal 57 degrees Fahrenheit with a sufficient number of each white SKUs are kept in our large refrigerator and service-ready reds stored at ambient room temperature.

If there was one lasting mark that I have left on this program it would have to relate to my time spent and deep love for the Iberian peninsula. After another trip to the Spanish wine country during the '25 harvest, I felt even more inspired after connecting with some of the best of the best from the Ribera del Duero to Rías Baixas.

To further enhance the book we spent the winter months bolstering our Napa portfolio to include some highly allocated producers and hidden gems up and down the valley with an emphasis on acquiring library vintages. With more to come in 2026 we firmly believe it is our duty as a San Francisco staple to showcase the very best of California wine production.

Thanks to the countless relationships from both past and present wine professionals who have been a part of our team we are able to secure reasonable and dare we say surprising pricing on a great deal of our products, savings we happily pass onto diners. Of course we carry an ample stock of rare and special offerings that aren't necessarily for the everyday but it is my strong belief that part of a wine's greatness is how often you get to open it.

We are confident that our meticulously curated and accessible wine list, coupled with our dedication to education and value, aligns with the standards of Wine Spectator's Restaurant Awards.

Thank you for your time and consideration.