

Bellevue Reporter

Wednesday, October 31, 2007

WINE & DINE

Pomegranate Bistro revamps its wine

BY LEYNA KROW —
Staff Writer

In 2005, the husband and wife team of Lisa Dupar and Jonathan Zimmer expanded their successful catering company to include a bright and airy cafe called Pomegranate Bistro.

Marketed as "a sassy neighborhood bistro," the Redmond location offers a lunch and dinner menu that changes seasonally, as well as a finely crafted wine list, which was recently announced as a winner of Wine Spectator's 2007 Award of Excellence.

Reporter: Does your wine list have a particular emphasis?

Pomegranate Bistro: It's a interesting question because my emphasis was to have a broad representation. My taste tends to run towards European wine and for a while I had this balance, probably almost equal imported wines and domestic, with the domestic weighted heavily to Washington. But what happened was we evolved to a list that has been going more and more to Washington wine and that's not representing what I was trying to do. I'm about to completely shift the wine list back to where it was.

Reporter: When will the new list be available?

Pomegranate Bistro: The new list will be done soon. It's a huge overhaul, so I'm excited.

Reporter: Do most people just come in an order Washing-



Fumiko Yarita / Reporter

Pomegranate Bistro general manager Jonathan Zimmer in front of the wine shelves at the restaurant.

ton wines or are they open to the European options?

Pomegranate Bistro: Washington's the default. People have more access to information about Washington wines; they're curious about them because there has been a lot of press. They kind of get it a little bit better than they do European wines.

Reporter: What are some wines on the new list that you're particularly excited about bringing into the restaurant?

Pomegranate Bistro: I'm definitely excited about bringing more Spanish wines back

and a number of Bordeaux wines, as well as wines from the Rhone Valley. Those are the three areas that I'm focusing on right now. There are some Italian wines from Piedmont and Tuscany that I'm excited to include as well.

Reporter: Where did the name Pomegranate Bistro come from?

Pomegranate Bistro: One day after we first started working on opening the restaurant, Lisa was riding in the car with our youngest daughter. They

Pomegranate Bistro
18005 Ne 68th St
Redmond
425-556-5972

were talking about what to call it and our daughter said, "we should call it Pomegranate." We both agreed that would be a great name. So it's Pomegranate Bistro. Since then pomegranates have become pretty popular, which is kind of funny.

Reporter: Is there anything pomegranate-based on the menu?

Pomegranate Bistro: Our signature cocktail is a pomegranate margarita called the "Pomerita." We Also have pomegranate-glazed pork chops. They stay on the menu all year long and they're very popular.