

# Ray's & Stark Bar



**Paul Sanguinetti**  
**Sommelier**

Paul Sanguinetti comes to Ray's & Stark Bar with a stellar background as both a sommelier and as a manager at a number of high-profile Los Angeles eateries. Like most in the industry, however, he got his start in a slightly lower profile position. "I started off as a cook," the Massachusetts native explains, "but even early on, I was always interested in beer, wine, and spirits, and the more I worked in restaurants the more I wanted to learn."

After attending college in Massachusetts and Colorado, Sanguinetti gravitated back to restaurant work, taking a position as sous chef for the Esselon Café in Hadley, MA. Wanting to expand his knowledge of wine, he took a position as a brand representative for Cuvée Connections in Boston, promoting wines and wineries at trade tastings and events.

Inspired to continue working in the wine industry, Sanguinetti relocated to California—both as a practical way to be closer to what is arguably the country’s greatest wine-producing regions and also for a change of pace. After arriving in Southern California in late 2007, he took a position as a sales representative for a wine marketing company and began studying to pass his Introductory Level with the Court of Master Sommeliers. He obtained his intermediate and advanced certificates from the Wine & Spirits Global Trust in 2007 and 2008, respectively.

In early 2008 he went to work at Joe Miller’s Bar Pintxo in Santa Monica, working as both assistant manager and also as part of the wine service staff, conducting staff tastings and overseeing the wine program. In spring 2009, he passed his Introductory Level with the Court of Master Sommeliers and journeyed to New Zealand to work as a cellar hand and learn more about winemaking firsthand. Upon returning, he joined Mercantile and District in Hollywood as a general manager and developed both establishments’ wine, beer, and spirits lists. It was here that he worked with Kris Morningstar. While working as sommelier for Fraîche in Culver City in 2010, Sanguinetti passed his Court of Master Sommeliers Certified Level.

The chance to reunite with Morningstar at Ray’s & Stark Bar was one he jumped at. “I’m a big fan of Kris’s cooking,” he says, “and he and I know how to work collaboratively, because we understand we have the same goals in mind—for guests to have a memorable dining experience.” Sanguinetti’s list for Ray’s & Stark Bar highlights California and domestic wines, including a large selection of organic and biodynamic varietals. Mediterranean countries, including France, Spain, and Italy, are also prominently featured, as wines from this region are also natural complements to Morningstar’s cuisine.

In addition, many of the California wines he adds to his list are from producers growing grapes normally found in Southern Europe, such as Tempranillo and Sangiovese, offering diners a chance to try the same varietal from two different parts of the world. “One of my guiding principles in developing a wine list is to always offer something fun, fresh, and new—hopefully something guests haven’t had before,” Sanguinetti says.

Outside of work, Sanguinetti, who lives in the Silver Lake neighborhood of Los Angeles, is already beginning to study for his next Court of Master Sommeliers exam and concocting plans for brewing his own beer at home.

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