

# GREYFIELD INN WINE LIST

## BY THE GLASS

### SPARKLING

JACQUART "MOSAÏQUE" **BRUT**, REIMS, CHAMPAGNE, FRANCE, N.V. | *light & delicate mousse with a touch of heftier fruit; a classic* \$16 / \$70

### FORTIFIED & DRY

CÉSAR FLORIDO "CRUZ DEL MAR" **FINO**, CHIPIONA, JEREZ, SPAIN, N.V. | *briny Sherry-style wine; terrific with raw or roasted oysters* \$12<sup>2.5oz</sup>

EL MAESTRO SIERRA **15 YEAR OLOROSO SHERRY**, JEREZ, SPAIN, N.V. | *full-bodied, dry; toasted hazelnuts & spice (perfect for oyster roasts)* \$12<sup>2.5oz</sup>

### WHITE

MICHEL DELHOMMEAU "HARMONIE" **MUSCADET SÈVRE ET MAINE**, LOIRE VALLEY, FRANCE, 2015 | *kiwi, citrus, toast* \$11 / \$44

ÉRIC CHEVALIER, DME. L'AUJARDIERE **CHARDONNAY**, LOIRE VALLEY, FRANCE, 2015 | *juicy citrus, green apple & mineral* \$14 / \$56

SCARBOLO **SAUVIGNON BLANC**, FRIULI, ITALY 2016 | *summer garden aromatics, lean citrus & tropical notes* \$11 / \$44

BADENHORST FAMILY "SECATEURS" **CHENIN BLANC**, SWARTLAND, SOUTH AFRICA, 2016 | *honey, orange blossom, white stone fruit notes* \$11 / \$44

### ROSÉ

DME. PETRONI **ROSÉ**, CORSICA, FRANCE, 2016 | *fresh red raspberry, peach; brisk & dry with a saline edge (niellucciu, sciaccarellu, grenach)* \$11 / \$44

### RED

PICO MACCARIO "LAVIGNONE" **BARBERA D'ASTI**, PIEDMONT, ITALY, 2015 | *vibrant red plum & rose petal* \$11 / \$44

BECKER FAMILY **PINOT NOIR**, PFALZ, GERMANY, 2013 | *blueberries & violets with a little graphite & lots of spicy finesse* \$14 / \$56

MICHEL GASSIER "NOSTRE PAIS" **ROUGE**, COSTIÈRES-DE-NÎMES, RHÔNE, FRANCE, 2012 | *cherries & dried herbs (grenache blend)* \$14 / \$56

BON ANNO **CABERNET SAUVIGNON**, NAPA VALLEY, CALIFORNIA, 2014 | *ripe fig, cooked plum, & sweet spice* \$14 / \$56

## CHAMPAGNE & SPARKLING BY THE BOTTLE

LALLIER "GRAND RÉSERVE" **GRAND CRU BRUT**, AY, VALLÉE DE LA MARNE, N.V. | *fruity, light & fresh* \$55<sup>375ml</sup>

DME. AUBRY **BRUT 1ER CRU**, JOUY-LÈS-REIMS, CHAMPAGNE, FRANCE, N.V. | *pears, baked bread; exceptional grower-Champagne* \$98

GASTON-CHIQUET **BRUT TRADITION**, DIZY, VALLÉE DE LA MARNE, N.V. | *energetic, tightly focused; under-ripe strawberry & baking spices* \$70<sup>375ml</sup>

LAMIABLE **EXTRA BRUT GRAND CRU**, TOURS-SUR-MARNE, CHAMPAGNE, FRANCE, N.V. | *intensely bright, remarkably ripe orchard fruit* \$145

VEUVE CLICQUOT **BRUT**, REIMS, CHAMPAGNE, FRANCE, N.V. | *brioche, green apple & vanilla* \$135

PIERRE PÉTERS "CUVÉE RÉSERVE" **BLANC DE BLANCS GRAND CRU**, LE MESNIL-SUR-OGER, CÔTE DES BLANCS, N.V. | *yellow apple & smoke* \$80<sup>375ml</sup>

POL ROGER **BRUT RÉSRVE**, ÉPERNAY, CHAMPAGNE, FRANCE, N.V. | *bright & fruity; nuts, red berries, citrus* \$155

DOM PÉRIGNON **BRUT**, ÉPERNAY, CHAMPAGNE, FRANCE, 2006 | *textured, mouth-filling bubbles; almond, cocoa & ripe orchard fruits* \$350

LE VIGNE DI ALICE "DORO NATURE" **PROSECCO SUPERIORE**, VALDOBBIADENE, VENETO, ITALY, 2015 | *fresh, fruity; elegant chalky notes (glera)* \$65

CARACCIOLI **BRUT CUVÉE**, SANTA LUCIA HIGHLANDS, CALIFORNIA, 2009 | *sour apple, grapefruit, almond & buttered toast (chardonnay & pinot noir)* \$90

SAETTI "IL CADETTO" **ROSATO DELL' EMILIA**, MODENA, ITALY, 2015 | *cranberry & fresh herbs; refreshing, but structured (salamino di Santa Croce)* \$50

RECAREDO "INTENS ROSAT" **BRUT NATURE GRAN RESERVA**, PENEDÈS, CATALONIA, SPAIN, 2012 | *structured raspberry profile (monastrell blend)* \$115

RENÉ GEOFROY **ROSÉ DE SAIGNÉE BRUT**, AY, VALLÉE DE LA MARNE, N.V. | *spring flower bouquet, notes of raspberry, ripe cherry & ginger* \$75<sup>375ml</sup>

✦ PATRICK BOTTEX **ROSÉ LA CUEILLE**, BUGEY-CERDON, SAVOIE, FRANCE, N.V. | *explosively fruity; wild strawberry & blood orange (gamay & pousard)* \$70

## WHITE BY THE BOTTLE

### FRANCE

MERLIN CHERRIER **SANCERRE**, LOIRE VALLEY, FRANCE, 2016 | *perfumed & elegant; ripe grapefruit & crisp finish (sauvignon blanc)* \$60

ROSSIGNOLE "CUVÉE VIEILLES VIGNES" **SANCERRE**, LOIRE VALLEY, FRANCE, 2015 | *grapefruit, lemongrass & limestone (sauvignon blanc)* \$35<sup>375ml</sup>

DME. DE LA CORNASSE **CHABLIS**, BURGUNDY, FRANCE, 2015 | *a little stony, with ripe orchard fruit (chardonnay)* \$80

✦ CYRILLE SEVIN "EN APARTÉ" **CHEVERNY BLANC**, LOIRE VALLEY, 2014 | *textured & aromatic, a bit of a dry-sherry finish (chardonnay, sauvignon blanc)* \$75

DME. PATRIARCHE "VIEILLES VIGNES" **MEURSAULT**, BURGUNDY, FRANCE, 2015 | *yellow peach, mineral, honey, golden raisin (chardonnay)* \$135

DME. BECHTOLD "ENGELBERG" **RIESLING GRAND CRU**, ALSACE, FRANCE, 2013 | *limestone & peach; graceful, fresh & dry* \$85

ALBERT SELTZ "ZOTZENBERG" **RIESLING GRAND CRU**, ALSACE, FRANCE, 2012 | *quite expressive & faintly floral; melon, peach & pear* \$75

DIRLER-CADÉ **EDELZWICKER RÉSERVE**, ALSACE, FRANCE, 2014 | *ripe satsuma & green apple; jasmine aromas (riesling, pinot gris, pinot blanc, sylvaner)* \$45

DAMIEN LAUREAU "LA PETITE ROCHE" **SAVENNIÈRES**, LOIRE VALLEY, FRANCE, 2015 | *honeysuckle, lime, beeswax & stone (chenin blanc)* \$60

HUET "CLOS DU BOURG" **VOUVRAY SEC**, LOIRE VALLEY, FRANCE, 2013 | *generous texture; apple, ginger, quince & mineral (chenin blanc)* \$80

CHAMPALOU "LE PORTAIL" **VOUVRAY**, LOIRE VALLEY, FRANCE, 2012 | *green apple, ripe nectarine; unctuous texture & chalky backbone (chenin blanc)* \$100

CHATEAU SIMONE **PALETTE BLANC**, PROVENCE, FRANCE, 2013 | *one for the wine nerds! full-bodied, pine-resin nose, tropical (clairette, greneche blanc)* \$140

ANNE PICHON **VIQNIER**, VIN DE PAYS DU VAUCLUSE, RHÔNE, FRANCE, 2015 | *apricot, lychee, white flower* \$55

MICHEL GASSIER "LOU COUCARDIE" **BLANC**, COSTIÈRES-DE-NÎMES, RHÔNE, FRANCE, 2013 | *nectarine, pineapple, brioche (roussanne, viognier)* \$70

✦ ALBERT BOXLER **GEWURZTRAMINER RÉSERVE**, ALSACE, FRANCE, 2013 | *very floral & spicy; lime, pineapple & mineral* \$98

✦ DME. DE MONTBOURGEAU **L'ETOILE**, JURA, FRANCE, 2011 | *full-bodied, unique blend of chardonnay, savagnin; baked apple, sea air & dry sherry aromas* \$75

### ITALY

AGNANUM **FALANGHINA** CAMPI FLEGREI, CAMPANIA, ITALY, 2015 | *smoky, yet brisk & dry; peach, lemon, pineapple* \$65

MARCO FELLUGA "MONGRIS" **PINOT GRIGIO**, COLLIO, FRIULI-VENEZIA GIULIA, ITALY, 2014 | *acacia blossoms & anjou pear* \$35<sup>375ml</sup>

SUAVIA "MONTE CARBONARE" **SOAVE CLASSICO**, VENETO, ITALY, 2015 | *hay & floral aromatics, stone fruits & almond (garganega)* \$70

✦ ABBAZIA DI NOVACELLA **KERNER**, VALLE ISARCO, ALTO ADIGE, ITALY, 2016 | *yellow peach, mango & tart green apple* \$50

VIGNETTI MASSA "DERTHONA" **TIMORASSO**, COLLI TORTONESI, PIEDMONT, ITALY, 2015 | *rare, full & rich palate of bosc pear* \$75

### SPAIN

DO FERREIRO **ALBARIÑO**, RÍAS BAIXAS, GALICIA, SPAIN, 2014 | *concentrated aromas of pear & lemongrass* \$65

LUIS ANXO RODRIGUEZ VAZQUEZ "A TEIXA" **RIBEIRO BLANCO**, GALICIA, SPAIN, 2013 | *lush & textured; honeysuckle & sea salt (treixadura blend)* \$115

AVANCIA "OLD VINES" **GODELLO**, VALDEORRAS, GALICIA, SPAIN, 2015 | *weighty stone fruit, melon & fresh herbs* \$65

### GERMANY

ÖKONOMIERAT REBHOLZ **PINOT BLANC**, PFALZ, GERMANY, 2014 | *lemon, orange blossom, creamy mid-palate & chalky mineral* \$65

JOH. JOS. CHRISTOFFEL ERBEN **RIESLING KABINETT ERDENER TREPPCHEN**, MOSEL, GERMANY, 2015 | *star-bright & refreshing; kiwi, white pepper* \$80

STRUB "HERZSTÜCK" **RIESLING KABINETT NIERSTEINER BRÜCKCHEN**, RHEINHESSEN, GERMANY, 2015 | *spiced citrus, white flowers & ginger* \$50

JOH. JOS. PRÜM **RIESLING SPÄTLESE WEHLENER SONNENUHR**, MOSEL, GERMANY, 2011 | *candied pear, blood orange; crisp finish* \$120

### AUSTRIA

NIGL "FREIHEIT" **GRÜNER VELTLINER**, KREMSTAL, AUSTRIA, 2015 | *spicy lime, mineral, white pepper* \$55

HEIDI SCHROCK **FURMINT**, NEUSIEDLERSEE-HÜGELLAND, BURGENLAND, AUSTRIA, 2015 | *sleek orchard fruit, macadamia nut & gingerbread* \$70

JUTTA AMBROSITSCH **WHITE BLEND** GUMPOLDSKIRCHENER HIMMELFAHRT, VIENNA, AUSTRIA, 2014 | *citrus, apple, limestone, baked bread* \$100

### GREECE

SIGALAS **ASSYRTIKO**, SANTORINI, GREECE, 2016 | *crisp, delicate & pure citrus fruit; everlasting finish* \$65

DOULOUFAKIS "DAFNIOS" **VIDIANO**, CRETE, GREECE, 2015 | *revived ancient varietal; apricot, honeycomb, fresh herbs* \$45

### ELSEWHERE IN EUROPE

✦ KIRÁLYUDVAR **FURMINT SEC**, TOKAJ, HUNGARY, 2013 | *heady autumnal aromas & palate of orchard fruit and macadamia* \$70

✦ CAVE CALOZ "LES BERNUNES" **HEIDA-PAÏEN**, VALAIS, SWITZERLAND, 2008 | *mountain herbs, pine, sun-baked pear; a rare find* \$120

### THE NEW WORLD

KORBIN KAMERON **SAUVIGNON BLANC**, MOON MOUNTAIN DISTRICT, SONOMA VALLEY, CALIFORNIA, 2015 | *a bit tropical, toasty, meyer lemon* \$65

BELDEN BARNES **CHARDONNAY**, SONOMA MOUNTAIN, CALIFORNIA, 2012 | *silky palate of tropical fruits & lemon curd; crisp finish* \$90

PLEASE SEE REVERSE FOR MORE.

ALL PRICES ARE SUBJECT TO 18% SERVICE CHARGE & 7% SALES TAX.

VINTAGES & QUANTITIES ARE SUBJECT TO CHANGE & AVAILABILITY.

WINE PAIRINGS ARE AVAILABLE FOR DINNER THURSDAYS THROUGH SUNDAYS. PRICES VARY.

✦ INDICATES A UNIQUE PROFILE; PLEASE INQUIRE BEFORE ORDERING.

# GREYFIELD INN WINE LIST

## ROSÉ BY THE BOTTLE

↗ CLOS CIBONNE <b>TIBOUREN CRU CLASSÉ</b> , CÔTES DE PROVENCE, FRANCE, 2015   <i>pale pink with notes of tangy blood orange &amp; raspberry preserves</i>	\$70
PIERRE PRIEUR ET FILS, DME. DE SAINT-PIERRE <b>ROSÉ SANCERRE</b> , LOIRE VALLEY, FRANCE, 2016   <i>red fruits with a flinty edge (pinot noir)</i>	\$60
SALWEY <b>PINOT NOIR ROSÉ</b> , BADEN, GERMANY, 2016   <i>mineral-white pepper nose; tart &amp; citrus-y palate</i>	\$48
VON BUHL "SUEZ" <b>SPÄTBURGUNDER ROSÉ</b> , PFALZ, GERMANY, 2014   <i>sea salt nose, peach &amp; citrus (a.k.a.: pinot noir)</i>	\$120

## RED BY THE BOTTLE

### FRANCE

↗ DME. PÊCHEUR <b>POULSARD</b> , CÔTES DU JURA, FRANCE, 2015   <i>a remarkably delicate, bright &amp; juicy summer red</i>	\$75
PAVILLON DE CHAVANNES "CUVÉE DES AMBASSADES" <b>CÔTE DE BROUILLY</b> , BEAUJOLAIS, FRANCE, 2016   <i>herbs, earth &amp; blackberry (gamay)</i>	\$60
JEAN-PAUL BRUN "TERRES DORÉES" <b>MOULIN-À-VENT</b> , BEAUJOLAIS, FRANCE, 2015   <i>autumn leaves, currants, cherries, supple tannins (gamay)</i>	\$70
EDMOND CORNU "LES CARRIÈRES" <b>LADOIX</b> , BURGUNDY, FRANCE, 2010   <i>graceful &amp; light, but with backbone; currants &amp; savory spices (pinot noir)</i>	\$125
LUCIEN MUZARD "MALADIÈRE" <b>SANTENAY</b> , BURGUNDY, FRANCE, 2014   <i>medium-bodied; notes of rose, graphite &amp; wild berries (pinot noir)</i>	\$95
JEAN-MICHEL GAUNOUX "LES PERRIÈRES" <b>POMMARD</b> , BURGUNDY, FRANCE, 2012   <i>muscular, yet elegant; blackberry &amp; black pepper (pinot noir)</i>	\$150
PIERRE ET CATHERINE BRETON "TRINCH!" <b>CABERNET FRANC</b> , BOURGUEIL, LOIRE VALLEY, FRANCE, 2014   <i>wild, red berry-fruit from gravel soils</i>	\$65
DME. DE LA NOBLAIE "LES CHIENS-CHIENS" <b>CHINON</b> , LOIRE VALLEY, FRANCE, 2014   <i>single-vineyard beauty; soft &amp; perfumed (cabernet franc)</i>	\$50
CHÂTEAU VALCOMBE "LES HAUTS DE VALCOMBE," <b>VENTOUX ROUGE</b> , RHÔNE, FRANCE, 2014   <i>elegant red berry fruit &amp; mineral (grenache blend)</i>	\$45
DME. MATHIEU <b>CHATEAUNEUF-DU-PAPE</b> , RHÔNE, FRANCE, 2013   <i>pleasantly leaner style of Chateauneuf (grenache blend)</i>	\$70
DME. DU VIEUX TÉLÉGRAPHE "TÉLÉGRAMME" <b>CHÂTEAUNEUF DU PAPE</b> , RHÔNE, FRANCE, 2013   <i>elegant, fresh; cranberry &amp; herbs (grenache blend)</i>	\$100 <sup>375ml</sup>
DME. JEAN DEYDIER "LES CLEFS D'OR" <b>CHATEAUNEUF-DU-PAPE</b> , RHÔNE, FRANCE, 2015   <i>herbaceous &amp; earthy cherry fruit (grenache blend)</i>	\$105
MAISON LOMBARD <b>CROZES-HERMITAGE</b> , RHÔNE, FRANCE, 2013   <i>ripe dark berry fruit, game &amp; dried herbs (syrah)</i>	\$60
YVES CUIILLERON "LAYA" <b>CROZES-HERMITAGE</b> , RHÔNE, FRANCE, 2014   <i>smoky, earthy aromas, silky texture, plum (syrah)</i>	\$95
DME. DU SOMAIL "LE VIN DE PLUME" <b>MINERVOIS</b> , LANGUEDOC-ROUSSILLON, FRANCE, 2015   <i>black plum, clove, fine tannins (mourvèdre &amp; syrah)</i>	\$60
CHÂTEAU BEAU-SITE <b>SAINT-ESTÈPHE</b> , BORDEAUX, FRANCE, 2013   <i>blackcurrant, leather, tobacco (cabernet sauvignon/merlot/cabernet franc)</i>	\$100
CHÂTEAU DEYREM VALENTIN <b>MARGAUX</b> , BORDEAUX, FRANCE, 2012   <i>elegantly spiced; brambly black fruit (merlot/cab. sauv./petit verdot/carmenere)</i>	\$115

### ITALY

ABBZIA DI NOVACELLA <b>SCHIAVA</b> , VALLE ISARCO, ALTO ADIGE, ITALY, 2016   <i>light bodied &amp; light hearted; fresh red raspberry</i>	\$50
BRANDINI <b>BARBERA D'ALBA</b> , PIEDMONT, ITALY, 2015   <i>red plum, cacao &amp; licorice</i>	\$50
FORTE TO DELLA LUJA "LE GRIVE" <b>ROSSO MONFERRATO</b> , PIEDMONT, ITALY, 2014   <i>sturdy tannins &amp; velvety palate (barbera &amp; pinot nero)</i>	\$75
↗ DANILO THOMAIN <b>ENFER D'ARVIER</b> , VALLE D'AOSTA, ITALY, 2015   <i>velvety &amp; inviting texture, but with bright, juicy red fruit (petite rouge)</i>	\$90
↗ RANCHELLE "MILLOCCCHIO" <b>ROSSO</b> , MAREMMA, TUSCANY, ITALY, 2016   <i>smoke, fig &amp; anise seed (indigenous blend)</i>	\$60
BADIA A COLTIBUONO <b>CHIANTI CLASSICO</b> , TUSCANY, ITALY, 2014   <i>dusty-rose, fresh berries &amp; anise (sangiovese)</i>	\$55
SCARPA "LA SELVA DI MOIRANO" <b>FREISA SECCO</b> , MONFERRATO, PIEDMONT, ITALY, 2009   <i>a little-known grape with lots of grip</i>	\$95
DE FORVILLE <b>BARBARESCO</b> , PIEDMONT, ITALY, 2013   <i>solidly structured; dark cherry, aromas of leather &amp; earth (nebbiolo)</i>	\$90
ELISABETTA FORADORI <b>TEROLDEGO</b> , VIGNETI DELLE DOLOMITI, TRENTO, ITALY, 2014   <i>ripe fig, smoked meats, sweet tobacco</i>	\$75
INAMA "BRADISISMO" <b>ROSSO</b> , COLLI BERICI, VENETO, ITALY, 2012   <i>firm tannins, spiced plum, black pepper &amp; earth (cabernet sauvignon &amp; carmenère)</i>	\$90
OCCHIPINTI "IL FRAPPATO," VITTORIA, SICILY, 2015   <i>energetic palate of crushed red berry &amp; earth</i>	\$95
OCCHIPINTI "SICCAGNO" <b>NERO D'AVOLA</b> , VITTORIA, SICILY, 2014   <i>fresh bing cherry &amp; spice</i>	\$95

### SPAIN

GUÍMARO <b>MENCÍA</b> , RIBEIRA SACRA, GALICIA, SPAIN, 2016   <i>inky-dark black fruits; aromas of licorice &amp; sunbaked red brick</i>	\$45
DEHESA LA GRANJA <b>TEMPRANILLO</b> , CASTILLA Y LEÓN, SPAIN, 2008   <i>extracted &amp; full bodied; stewed blackberry, smoke &amp; sweet spice</i>	\$50
SEÑORÍO DE P. PECIÑA <b>RESERVA</b> , RIOJA, SPAIN, 2011   <i>velvety layers of vanilla, sweet tobacco &amp; cherry</i>	\$70
VIÑA OTANO <b>GRAN RESERVA</b> , RIOJA, SPAIN, 2010   <i>muscular tannins, red berry fruit, vanilla (tempranillo, graciano, mazuelo)</i>	\$60

### ELSEWHERE IN EUROPE

KARYDAS <b>XINOMAVRO</b> , NÁOUSSA, GREECE, 2014   <i>indigenous varietal for cab-lovers to explore; meaty tannins, dried plum &amp; black olive</i>	\$75
CHATEAU MUSAR <b>ROUGE</b> , BEKAA VALLEY, LEBANON, 2008   <i>firm backbone; baked plum, figs, violets &amp; pepper (cabernet sauvignon, carignan &amp; cinsault)</i>	\$135

### THE NEW WORLD

PEAY "POMARIUM" <b>PINOT NOIR</b> , SONOMA COAST, CALIFORNIA, 2014   <i>a windswept vineyard producing superbly energetic, yet elegant pinot</i>	\$155
ABERRANT CELLARS "CONFERO" <b>PINOT NOIR</b> , WILLAMETTE VALLEY, OREGON, 2015   <i>medium-bodied; cranberry &amp; moss</i>	\$55
↗ BROC CELLARS "VINE STARR" SONOMA COUNTY <b>ZINFANDEL</b> , BERKLEY, CALIFORNIA, 2016   <i>unconventional &amp; refreshingly lighter take on zin</i>	\$90
STOLPMAN VINEYARDS <b>GRENACHE</b> , BALLARD CANYON, SANTA BARBARA COUNTY, CALIFORNIA, 2012   <i>medium-bodied; cranberry &amp; moss</i>	\$90
↗ LA CLARINE FARM "SUMU KAW" <b>SYRAH</b> , SIERRA FOOTHILLS, CALIFORNIA, 2015   <i>expressive, smoky &amp; powerful single-vineyard masterpiece</i>	\$75
VALRAVN <b>OLD VINE ZINFANDEL</b> , SONOMA COUNTY, CALIFORNIA, 2014   <i>mocha, violets, blackberry</i>	\$45
GEN DEL ALMA "OTRA PIEL" <b>TINTO</b> , TUPUNGATO, MENDOZA, ARGENTINA, 2014   <i>cherries, nutmeg &amp; black pepper (cab franc, cab sauv., pinot noir)</i>	\$80
VIÑA COBOS "BRAMARE" <b>MALBEC</b> , LUJÁN DE CUYO, ARGENTINA, 2013   <i>blackberry, red licorice &amp; cigar box</i>	\$80
PRIDE MOUNTAIN VINEYARDS <b>MERLOT</b> , NAPA & SONOMA COUNTIES, CALIFORNIA, 2014   <i>complex black plum &amp; vibrant cherry</i>	\$160
PAUL HOBBS "CROSSBARN" <b>CABERNET SAUVIGNON</b> , NAPA VALLEY, CALIFORNIA, 2013   <i>blackberry, cocoa, cassis; supple tannins</i>	\$70 <sup>375ml</sup>

## WINES OF DISTINCTION

*Our-ever evolving collection of limited offerings from renowned producers & exceptional terroirs.*

### WHITE

MARCHAND-TAWSE "CHAMP GAIN" <b>PULIGNY-MONTRACHET 1ER CRU</b> , BURGUNDY, FRANCE, 2015   <i>honeyed lemon, biscuits, hazelnuts (chardonnay)</i>	\$265
DO FERREIRO "CEPAS VELLAS" <b>ALBARIÑO</b> , RIAS BAIXAS, GALICIA, SPAIN, 2015   <i>200 year old vines; ripe tropical fruits, citrus, white flowers &amp; chalk</i>	\$120
↗ RADIKON "OSLAVJE" <b>"ORANGE WINE"</b> , VENEZIA GIULIA, ITALY, 2010   <i>amber-hued &amp; full-bodied; baked apple, almonds (pinot grigio, chard., sauv. blanc)</i>	\$95 <sup>500ml</sup>

### RED

DANIEL RION "LES CHAUMES" <b>VOSNE ROMANEE 1ER CRU</b> , BURGUNDY, FRANCE, 2015   <i>cranberry, bramble, fall leaves (pinot noir)</i>	\$200
GEORGES LIGNIER "CLOS DES ORMES" <b>MOREY-SAINT DENIS 1ER CRU</b> , BURGUNDY, FRANCE, 2012   <i>cranberry, bramble, fall leaves (pinot noir)</i>	\$200
YVES CUIILLERON "BASSENON" <b>COTE-RÔTIE</b> , RHÔNE, FRANCE, 2014   <i>soft &amp; fragrant; blackberry, violet, smoke &amp; slate (syrah, viognier)</i>	\$210
CERETTO "BRICCO ROCHE" <b>BAROLO</b> , PIEDMONT, ITALY, 2011   <i>limited production nebbiolo; sleek tannins, earth, licorice &amp; fresh fig</i>	\$670
OCCHIPINTI "GROTTE ALTE," <b>CERASUOLO DI VITTORIA CLASSICO</b> , SICILY, 2012   <i>a rarity; full-bodied cherry, tasteful tannins (nero d'avola &amp; frappato)</i>	\$180

## SWEET & FORTIFIED WINES

CASCINETTA VIETTI <b>MOSCATO D'ASTI</b> , PIEDMONT, ITALY, 2016   <i>light &amp; effervescent; peach, ginger, rose</i>	\$30 <sup>375ml</sup>
DME. DE DURBAN <b>MUSCAT DE BEAUMES-DE-VENISE</b> , RHÔNE, FRANCE, 2013   <i>refreshingly light on it's feet; apricot, white peach &amp; lime</i>	\$14 <sup>2oz</sup>
CHATEAU L'ERMITAGE <b>SAUTERNES</b> , BORDEAUX, FRANCE, 2010   <i>golden raisin, apricot, meyer lemon</i>	\$14 <sup>2oz</sup>
BORGO SCOPETO, <b>VIN SANTO</b> DEL CHIANTI CLASSICO, TUSCANY, ITALY, 2008   <i>velvety texture, dried yellow fig, mango &amp; currant</i>	\$16 <sup>2oz</sup>
RARE WINE CO. "CHARLESTON" <b>SERCIAL SPECIAL RESERVE MADEIRA</b> , PORTUGAL, N.V.   <i>somewhat tangy; sea-salty caramel &amp; nutmeg</i>	\$14 <sup>2oz</sup>
RARE WINE CO. "SAVANNAH" <b>VERDELHO SPECIAL RESERVE MADEIRA</b> , PORTUGAL, N.V.   <i>lightly sweet; ginger, citrus peel &amp; almonds</i>	\$14 <sup>2oz</sup>
CÉSAR FLORIDO "CRUZ DEL MAR" <b>CREAM</b> , CHIPIONA, JEREZ, SPAIN, N.V.   <i>semi-sweet Cream Sherry-style wine; dried orchard fruit &amp; tangy citrus</i>	\$12 <sup>2oz</sup>
CÉSAR FLORIDO <b>MOSCATEL DORADO</b> , CHIPIONA, JEREZ, SPAIN, N.V.   <i>semi-sweet; walnuts, orange-blossom &amp; tangerine</i>	\$12 <sup>2oz</sup>
CÉSAR FLORIDO <b>MOSCATEL PASAS</b> , CHIPIONA, JEREZ, SPAIN, N.V.   <i>luxuriously sweet; fig &amp; golden raisin</i>	\$12 <sup>2oz</sup>
EL MAESTRO SIERRA <b>PEDRO XIMENEZ SHERRY</b> , JEREZ, SPAIN, N.V.   <i>amber-hued beauty; toffee &amp; orange</i>	\$12 <sup>2oz</sup>
FORTE TO DELLA LUJA "PIAN DEI SOGNI" <b>BRACHETTO PASSITO</b> , PEIDMONT, ITALY, 2013   <i>ripe blueberry, strawberry jam &amp; geranium</i>	\$14 <sup>2oz</sup>
QUINTA DO INFANTADO <b>RUBY PORTO</b> , GONTELHO, PORTUGAL, N.V.   <i>bright, spicy black fruit; medium-dry</i>	\$14 <sup>2oz</sup>
TAYLOR FLADGATE <b>10 YEAR OLD TAWNY PORTO</b> , PORTUGAL, N.V.   <i>bittersweet chicory, coffee, fig &amp; anise</i>	\$14 <sup>2oz</sup>
NIEPOORT <b>L.B.V. PORTO</b> , CIMA CORGO, DOURO VALLEY, PORTUGAL, 2013   <i>subtle, floral nose, dark chocolate, bing cherry</i>	\$14 <sup>2oz</sup>
DME. LA TOUR VIEILLE <b>BANYULS RESERVA</b> , LANGUEDOC-ROUSSILLON, FRANCE, N.V.   <i>coffee bean, toffee, dried plums &amp; sea air</i>	\$10 <sup>2oz</sup>

ALL PRICES ARE SUBJECT TO 18% SERVICE CHARGE & 7% SALES TAX.  
VINTAGES & QUANTITIES ARE SUBJECT TO CHANGE & AVAILABILITY.  
WINE PAIRINGS ARE AVAILABLE FOR DINNER THURSDAYS THROUGH SUNDAYS. PRICES VARY.  
↗ INDICATES A UNIQUE PROFILE; PLEASE INQUIRE BEFORE ORDERING.