

BY THE GLASSSPARKLING

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

FORTIFIED & DRY

CÉSAR FLORIDO "CRUZ DEL MAR" **FINO**, CHIPIONA, JEREZ, SPAIN, N.V. | *briny Sherry-style wine; terrific apéritif* \$12^{2.5oz}

CÉSAR FLORIDO "CRUZ DEL MAR" **OLOROSO**, CHIPIONA, JEREZ, SPAIN, N.V. | *full-bodied, dry; toasted hazelnuts & spice* \$12^{2.5oz}

WHITE

MICHEL DELHOMMEAU "HARMONIE" **MUSCADET SÈVRE ET MAINE**, LOIRE VALLEY, FRANCE, 2017 | *kiwi, citrus, mineral; crisp, yet supple* \$11 / \$44

SCARBOLO **SAUVIGNON BLANC**, FRIULI, ITALY 2017 | *summer garden aromatics, lean citrus & tropical notes* \$14 / \$56

DME. THEVENET ET FILS **MÂCON-PIERRECLOS**, BURGUNDY, FRANCE, 2017 | *crisp citrus, green apple, mineral finish (chardonnay)* \$15 / \$60

DIRLER-CADÉ **EDELZWICKER RÉSERVE**, ALSACE, FRANCE, 2017 | *satsuma & green apple; jasmine aromas (riesling, pinot gris, pinot blanc, sylvaner)* \$12 / \$48

ROSÉ

BROC CELLARS "LOVE" **ROSÉ**, SUISUN VALLEY, CALIFORNIA, 2017 | *juicy watermelon, grapefruit & spice (valdiguié/zinfandel/trousseau)* \$14 / \$56

RED

G.D.VAJRA **BARBERA D'ALBA**, PIEDMONT, ITALY, 2016 | *wild berries, spices & graphite* \$15 / \$60

BECKER FAMILY **PINOT NOIR**, PFALZ, GERMANY, 2014 | *blueberries & violets; lots of spicy finesse* \$14 / \$56

DME. CAZES "EGO" **ROUGE**, CÔTES DU ROUSSILLON VILLAGES, FRANCE, 2017 | *ripe red fruit & anise (grenache, syrah, mourvèdre)* \$16 / \$70

BON ANNO **CABERNET SAUVIGNON**, NAPA VALLEY, CALIFORNIA, 2016 | *ripe fig, cooked plum & clove* \$14 / \$56

CHAMPAGNE & SPARKLING BY THE BOTTLE

JEAN-LUC JOILLOT **CRÉMANT BRUT**, CÔTE CHALONNAISE, BURGUNDY, FRANCE, N.V. | *rich mousse, clean finish; apple & citrus* \$50^{375ml}

DME. AUBRY **BRUT 1ER CRU**, JOUY-LÈS-REIMS, CHAMPAGNE, FRANCE, N.V. | *lemon, baked bread & stones; exceptional grower-Champagne* \$120

JM SÈLÈQUE "SOLESSENCE 7 VILLAGES" **BRUT**, PIERRY, VALLÉE DE LA MARNE, CHAMPAGNE, FRANCE, N.V. | *pear & brioche; zesty pinpoint bubbles* \$125

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

LAMIABLE **EXTRA BRUT GRAND CRU**, TOURS-SUR-MARNE, CHAMPAGNE, FRANCE, N.V. | *generous mousse; remarkably ripe, yet crisp green apple* \$145

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

LE VIGNE DI ALICE "DORO NATURE" **PROSECCO SUPERIORE**, VALDOBBIADENE, VENETO, ITALY, 2017 | *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 GEOFFROY **ROSÉ DE SAIGNÉE BRUT**, Aÿ, VALLÉE DE LA MARNE, N.V. | *spring flower bouquet, notes of raspberry, ripe cherry & ginger* \$75^{375ml}

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

WHITE BY THE BOTTLEFRANCE

LUCIEN CROCHET "CUVÉE LA CROIX DU ROY" **SANCERRE**, LOIRE VALLEY, FRANCE, 2016 | *surprisingly broad shouldered, yet crisp (sauvignon blanc)* \$95

DME. OSTERTAG "LES JARDINS" **PINOT BLANC**, ALSACE, FRANCE, 2016 | *sprightly, brisk & truly unique; yellow pear, lemon & barley* \$65

DME. DE LA CORNASSE "CUVÉE LA CORNASSE" **CHABLIS**, BURGUNDY, FRANCE, 2016 | *a little stony, with ripe orchard fruit & peach (chardonnay)* \$80

♠ CYRILLE SEVIN "EN APARTÉ" **CHEVERNY BLANC**, LOIRE VALLEY, 2014 | *sleek & aromatic; a bit of a dry-sherry finish (chardonnay, sauvignon blanc)* \$80

PAUL GARAUDET "VIEILLES VIGNES" MEURSAULT, BURGUNDY, FRANCE, 2015 | *pear, lime, baked bread & flint (chardonnay)* \$135

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

ERIC TEXIER **ROUSSANNE**, BRÉZÈME, CÔTES DU RHÔNE, FRANCE 2017 | *enticing notes of banana, raw almond & lemongrass; clean finish (roussanne)* \$90

DAMIEN LAUREAU "LA PETITE ROCHE" **SAVENNIERES**, LOIRE VALLEY, FRANCE, 2016 | *honeysuckle, lime, beeswax & stone (chenin blanc)* \$60

HUET "LE-HAUT-LIEU" **VOUVRAY SEC**, LOIRE VALLEY, FRANCE, 2017 | *cantaloupe, honeycomb, yellow apple & white flowers (chenin blanc)* \$90

FRANÇOIS ET JULIEN PINON "LES DÉRONNIÈRES" **VOUVRAY SEC**, LOIRE VALLEY, FRANCE, 2017 | *peach, apricot, a little pineapple (chenin blanc)* \$90

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

ANNE PICHON **VIOGNIER**, VIN DE PAYS DU VAUCLUSE, RHÔNE, FRANCE, 2016 | *apricot, lychee, white flower, a little bitter toffee note* \$55

♠ 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

CERETTO "BLANGÉ" **ARNEIS**, LANGHE, PIEDMONT, ITALY, 2016 | *snappy, citrus-y & lightly effervescent* \$65

AGNANUM **FALANGHINA** CAMPI FLEGREI, CAMPANIA, ITALY, 2016 | *smoky brisk & dry; peach, lemon, pineapple* \$65

SUAVIA "MONTE CARBONARE" **SOAVE CLASSICO**, VENETO, ITALY, 2017 | *elegant palate of stone fruits, almond; hay & floral aromatics (garganega)* \$70

MARCO FELLUGA "MONGRIS" **PINOT GRIGIO**, COLLIO, FRIULI-VENEZIA GIULIA, ITALY, 2016 | *acacia blossoms & anjou pear* \$45

♠ ABBAZIA DI NOVACELLA **KERNER**, VALLE ISARCO, ALTO ADIGE, ITALY, 2017 | *playful, spicy notes of yellow peach, mango & tart green apple* \$50

VIGNETTI MASSA "DERTHONA" **TIMORASSO**, COLLI TORTONESI, PIEDMONT, ITALY, 2016 | *substantial & structured; bartlett pear, savory, nutty finish* \$75

SPAIN

DO FERREIRO **ALBARIÑO**, RÍAS BAIXAS, GALICIA, SPAIN, 2016 | *lemongrass, lime & tropical fruits; vivacious & enduring* \$65

COSTERS DEL PRIORAT "BLANC DE PISSARRES," PRIORAT, CATALUNYA, SPAIN, 2016 | *smoke, flint & ripe orchard fruit (garnatxa blanca, macabeu, px)* \$70

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, 2017 | *lemon, orange blossom, creamy mid-palate & chalky mineral* \$65

KÜNSTLER **RIESLING TROCKEN**, RHEINGAU, GERMANY, 2015 | *white peach, orange peel; nervy & fully dry* \$60

VON WINNING "WINNINGS" **RIESLING** PFALZ, GERMANY, 2015 | *delightful notes of ginger, cider & cardamom* \$50

JOH. JOS. CHRISTOFFEL ERBEN **RIESLING KABINETT** ERDENER TREPPCHEN, MOSEL, GERMANY, 2016 | *star-bright & refreshing; kiwi, white pepper* \$80

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

AUSTRIA

NIGL "FREIHEIT" **GRÜNER VELTLINER**, KREMSTAL, AUSTRIA, 2017 | *spicy lime, mineral, white pepper* \$55

HEIDI SCHROCK **FURMINT**, NEUSIEDLERSEE-HÜGELLAND, BURGENLAND, AUSTRIA, 2016 | *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, 2018 | *crisp, delicate & pure citrus fruit; everlasting finish* \$100

DOULOFAKIS "DAFNIOS" **VIDIANO**, CRETE, GREECE, 2017 | *revived ancient varietal; apricot, honeycomb & fresh herbs* \$45

ELSEWHERE IN EUROPE

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

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

THE NEW WORLD

PATRICIA GREEN **SAUVIGNON BLANC**, WILLAMETTE VALLEY, OREGON, 2017 | *richly textured palate; grapefruit & pineapple* \$65

KORBIN KAMERON **SAUVIGNON BLANC**, MOON MOUNTAIN DISTRICT, SONOMA VALLEY, CALIFORNIA, 2015 | *a bit tropical, toasty, meyer lemon* \$70

DIVISION-VILLAGES "L'ISLE VERTE" **CHENIN BLANC**, COLUMBIA VALLEY, WASHINGTON, 2017 | *honeysuckle & beeswax; smoky & savory* \$60

LULI **CHARDONNAY**, STA. LUCIA HIGHLANDS, CALIFORNIA, 2015 | *M.S. Sara Floyd & grape-grower Gary Pisoni team up to make Chard dreams come true* \$55

PLEASE SEE REVERSE FOR MORE.

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♠ INDICATES A UNIQUE PROFILE; PLEASE INQUIRE BEFORE ORDERING.

ROSÉ BY THE BOTTLE

↘ CLOS CIBONNE TIBOUREN CRU CLASSÉ , CÔTES DE PROVENCE, FRANCE, 2017 <i>pale pink with notes of tanga blood orange, peach & raspberry preserves</i>	\$70
PIERRE PRIEUR ET FILS, DME. DE SAINT-PIERRE ROSÉ SANCERRE , LOIRE VALLEY, FRANCE, 2016 <i>red fruits with a flinty edge (pinot noir)</i>	\$60
SALWEY PINOT NOIR ROSÉ , BADEN, GERMANY, 2016 <i>mineral, white pepper nose; tart & citrus-y palate</i>	\$48
VON BUHL “SUEZ” SPÄTBURGUNDER ROSÉ , PFALZ, GERMANY, 2014 <i>sea salt nose, peach & blood orange (a.k.a.: pinot noir)</i>	\$120

RED BY THE BOTTLE

FRANCE

↘ DME. PÊCHEUR POULSARD , CÔTES DU JURA, FRANCE, 2015 <i>a remarkably delicate, bright & juicy summer red</i>	\$75
PAVILLON DE CHAVANNES “CUVÉE DES AMBASSADES” CÔTE DE BROUILLY , BEAUJOLAIS, FRANCE, 2017 <i>herbs, earth & blackberry (gamay)</i>	\$60
JEAN-PAUL BRUN “TERRES DORÉES” MOULIN-À-VENT , BEAUJOLAIS, FRANCE, 2015 <i>autumn leaves, currants, cherries, supple tannins (gamay)</i>	\$70
DME. PHILIPPE GILBERT MENETOU-SALON , LOIRE VALLEY, FRANCE, 2014 <i>lean & light; raspberry, sage & rose petal (pinot noir)</i>	\$70
HENRI PRUDHON “LES FRIONNES” SAINT-AUBIN 1ER CRU , BURGUNDY, FRANCE, 2013 <i>lithe, expressive notes of rose & clay; subtle grip (pinot noir)</i>	\$95
EDMOND CORNU “LES CARRIÈRES” LADOIX , BURGUNDY, FRANCE, 2010 <i>graceful & light, but with backbone; currants & savory spices (pinot noir)</i>	\$125
DME. SYLVAIN MOREY CHASSAGNE-MONTRACHET , BURGUNDY, FRANCE, 2015 <i>powerful expression of blackberry, iron & game (pinot noir)</i>	\$145
DME. BILLARD-GONNET “CHAPONNIÈRES” POMMARD 1ER CRU , BURGUNDY, FRANCE, 2015 <i>ripe fig, violet & earth (pinot noir)</i>	\$160
PIERRE ET CATHERINE BRETON “TRINCH!” CABERNET FRANC , BOURGUEIL, LOIRE VALLEY, FRANCE, 2016 <i>wild, red berry fruit from gravel soils</i>	\$65
DME. DE LA NOBLAIE “LES CHIENS-CHIENS” CHINON , LOIRE VALLEY, FRANCE, 2016 <i>single-vineyard beauty; soft & perfumed (cabernet franc)</i>	\$50
CHÂTEAU VALCOMBE “LES HAUTS DE VALCOMBE” VENTOUX ROUGE , RHÔNE, FRANCE, 2014 <i>red berry fruit & mineral (grenache blend)</i>	\$45
DME. DU VIEUX TÉLÉGRAPHE “TÉLÉGRAMME” CHÂTEAUNEUF DU PAPE , RHÔNE, FRANCE, 2013 <i>elegant, fresh; cranberry & herbs (grenache blend)</i>	\$100 ^{375ml}
DME. LA MANARINE “PIED DE BAUD” CHÂTEAUNEUF DU PAPE , RHÔNE, FRANCE, 2015 <i>sweet-spicy blackberry, thyme & rosemary (grenache)</i>	\$120
MAISON LOMBARD CROZES-HERMITAGE , RHÔNE, FRANCE, 2013 <i>ripe dark berries, game & dried herbs (syrah)</i>	\$60
DME. DU SOMAIL “LE VIN DE PLUME” MINERVOIS , LANGUEDOC-ROUSSILLON, FRANCE, 2017 <i>black plum, clove, fine tannins (mourvèdre & syrah)</i>	\$60
CHÂTEAU BEAU-SITE SAINT-ESTÈPHE , BORDEAUX, FRANCE, 2014 <i>blackcurrant, leather, tobacco (cabernet sauvignon, merlot, cabernet franc)</i>	\$100
CHÂTEAU RAUZAN-SÉGLA MARGAUX 2EME , BORDEAUX, FRANCE, 2012 <i>ripe blueberry, violet; delicate tannins (cab. sauv., merlot, petit verdot, cab. franc)</i>	\$125

ITALY

ABBZIA DI NOVACELLA SCHIAVA , VALLE ISARCO, ALTO ADIGE, ITALY, 2017 <i>light bodied & light hearted; fresh red raspberry</i>	\$50
FORTETO DELLA LUJA “LE GRIVE” ROSSO MONFERRATO , PIEDMONT, ITALY, 2016 <i>velvety palate & sturdy tannins (barbera & pinot nero)</i>	\$75
↘ DANILO THOMAIN ENFER D’ARVIER , VALLE D’AOSTA, ITALY, 2015 <i>luxurious & inviting textures with bright, juicy red fruit (petite rouge)</i>	\$90
↘ RANCHELLE “MILLOCCCHIO” ROSSO , MAREMMA, TUSCANY, ITALY, 2016 <i>smoke, fig & anise seed (indigenous blend)</i>	\$60
BADIA A COLTIBUONO CHIANTI CLASSICO , TUSCANY, ITALY, 2015 <i>dusty-rose & fresh berries (sangiovese)</i>	\$55
SCARPA “LA SELVA DI MOIRANO” FREISA SECCO , MONFERRATO, PIEDMONT, ITALY, 2006 <i>a little-known grape with lots of grip</i>	\$95
ELISABETTA FORADORI TEROLDEGO , VIGNETI DELLE DOLOMITI, TRENTINO, ITALY, 2014 <i>ripe fig, smoked meats, sweet tobacco</i>	\$75
MONSECCO “PELIZZANE” GHEMME , PIEDMONT, ITALY, 2011 <i>currants, licorice, aromas of sunned brick & dried rose (nebbiolo, vespolina, uva rara)</i>	\$115
DE FORVILLE BARBARESCO , PIEDMONT, ITALY, 2015 <i>solidly structured; dark cherry, aromas of leather & earth (nebbiolo)</i>	\$90
G.D. VAJRA “BRICCO DELLE VIOLE” BAROLO , PIEDMONT, ITALY, 2014 <i>stunningly approachable in its youth; dark fruits, licorice & violet (nebbiolo)</i>	\$190
INAMA “BRADISISMO” ROSSO , COLLI BERICI, VENETO, ITALY, 2015 <i>firm tannins, spiced plum, black pepper & earth (cabernet sauvignon & carmenère)</i>	\$90
OCCHIPINTI “ IL FRAPPATO ,” VITTORIA, SICILY, 2015 <i>energetic palate of crushed red berry & earth</i>	\$95
OCCHIPINTI “ SICCAGNO ” NERO D’AVOLA , VITTORIA, SICILY, 2016 <i>fresh bing cherry & spice</i>	\$95

SPAIN

GUÍMARO MENCÍA , RIBEIRA SACRA, GALICIA, SPAIN, 2016 <i>inky-dark black fruits; aromas of star anise & sunbaked red brick</i>	\$45
DEHESA LA GRANJA TEMPRANILLO , CASTILLA Y LEÓN, SPAIN, 2009 <i>extracted & full bodied; stewed blackberry, smoke & sweet spice</i>	\$50
REMELLURI RESERVA , RIOJA, SPAIN, 2011 <i>elegant, herbaceous profile of stewed cranberry, sweet tobacco & balsamic (tempranillo, garnacha, graciano)</i>	\$90
AKUTAIN GRAN RESERVA , RIOJA, SPAIN, 2004 <i>only made in exceptional years; rustic & savory; black fruits, mellow tannins (tempranillo, garnacha, viura)</i>	\$120

ELSEWHERE IN EUROPE

KARYDAS XINOMAVRO , NÁOUSA, GREECE, 2014 <i>indigenous varietal for cab-lovers to explore; meaty tannins, dried plum & black olive</i>	\$75
CHATEAU MUSAR ROUGE , BEKAA VALLEY, LEBANON, 2010 <i>firm backbone; baked plum, figs, violets & pepper (cabernet sauvignon, carignan, cinsault)</i>	\$135

THE NEW WORLD

PEAY “POMARIUM” PINOT NOIR , SONOMA COAST, CALIFORNIA, 2014 <i>a windswept vineyard producing superbly energetic, yet elegant pinot</i>	\$155
ABERRANT CELLARS “CONFERO” PINOT NOIR , WILLAMETTE VALLEY, OREGON, 2015 <i>medium-bodied; cranberry & moss</i>	\$55
LUCIENNE “SMITH VINEYARD” PINOT NOIR , SANTA LUCIA HIGHLANDS, MONTEREY COUNTY, CALIFORNIA, 2016 <i>tart plum; fragrant & earthy</i>	\$100
↘ BROC CELLARS “VINE STARR” SONOMA COUNTY ZINFANDEL , BERKLEY, CALIFORNIA, 2016 <i>unconventional & refreshingly lighter take on zin</i>	\$90
STOLPMAN VINEYARDS GRENACHE , BALLARD CANYON, SANTA BARBARA COUNTY, CALIFORNIA, 2013 <i>wild strawberry; light but structured</i>	\$90
VIÑA MAITIA “AUPA” PIPEÑO , VALLE DEL MAULE, CHILE, 2017 <i>youthful, fun & fruity; a great warm weather red (país/carignan)</i>	\$35
GEN DEL ALMA “OTRA PIEL” TINTO , TUPUNGATO, MENDOZA, ARGENTINA, 2014 <i>cherries, nutmeg & black pepper (cab franc, cab sauv., pinot noir)</i>	\$80
RIDGE “LYTTON SPRINGS” ZINFANDEL BLEND , ALEXANDER VALLEY, CALIFORNIA, 2016 <i>sumptuous, yet focused (zin., petite sirah, carignan, mourvedre)</i>	\$100
VIÑA COBOS “BRAMARE” MALBEC , LUJÁN DE CUYO, ARGENTINA, 2015 <i>blackberry, red licorice & cigar box</i>	\$95
PRIDE MOUNTAIN VINEYARDS MERLOT , NAPA & SONOMA COUNTIES, CALIFORNIA, 2015 <i>complex black plum & vibrant cherry</i>	\$160
PAUL HOBBS “CROSSBARN” CABERNET SAUVIGNON , SONOMA COUNTY, CALIFORNIA, 2015 <i>impeccably balanced; mineral-driven blackberry & cedar</i>	\$95

RESERVE

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

WHITE

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

RED

DANIEL RION “LES CHAUMES” VOSNE ROMANEE 1ER CRU , BURGUNDY, FRANCE, 2015 <i>cranberry, bramble, fall leaves (pinot noir)</i>	\$200
GEORGES LIGNIER “CLOS DES ORMES” MOREY-SAINT DENIS 1ER CRU , BURGUNDY, FRANCE, 2013 <i>cranberry, bramble, fall leaves (pinot noir)</i>	\$200
YVES CUILLERON “BASSENON” COTE-RÔTIE , RHÔNE, FRANCE, 2014 <i>soft & fragrant; blackberry, violet, smoke & slate (syrah, viognier)</i>	\$210
LA TORRE BRUNELLO DI MONTALCINO RISERVA , TUSCANY, ITALY 2012 <i>only made in exceptional vintages; elegant but robust & long lived (sangiovese)</i>	\$255
CERETTO “BRICCO ROCCHÉ” BAROLO , PIEDMONT, ITALY, 2011 <i>limited production nebbiolo; sleek tannins, earth & fresh fig</i>	\$670
OCCHIPINTI “GROTTE ALTE” CERASUOLO DI VITTORIA CLASSICO , SICILY, 2012 <i>a rarity; full-bodied cherry, tasteful tannins (nero d’avola & frappato)</i>	\$180

SWEET & FORTIFIED WINES

CASCINETTA VIETTI MOSCATO D’ASTI , PIEDMONT, ITALY, 2017 <i>light & effervescent; peach, ginger, rose</i>	\$30 ^{375ml}
DME. DE DURBAN MUSCAT DE BEAUMES-DE-VENISE , RHÔNE, FRANCE, 2013 <i>refreshingly light on it’s feet; apricot, white peach & lime</i>	\$14 ^{2oz}
CHATEAU L’ERMITAGE SAUTERNES , BORDEAUX, FRANCE, 2010 <i>golden raisin, apricot & honey</i>	\$14 ^{2oz}
BORGO SCOPETO, VIN SANTO DEL CHIANTI CLASSICO, TUSCANY, ITALY, 2009 <i>velvety texture, dried yellow fig, mango & currant</i>	\$16 ^{2oz}
RARE WINE CO. “CHARLESTON” SERCIAL SPECIAL RESERVE MADEIRA , PORTUGAL, N.V. <i>somewhat tangy; sea-salty caramel & nutmeg</i>	\$14 ^{2oz}
RARE WINE CO. “SAVANNAH” VERDELHO SPECIAL RESERVE MADEIRA , PORTUGAL, N.V. <i>lightly sweet; ginger, citrus peel & almonds</i>	\$14 ^{2oz}
CÉSAR FLORIDO “CRUZ DEL MAR” CREAM , CHIPIONA, JEREZ, SPAIN, N.V. <i>semi-sweet Cream Sherry-style wine; tangy citrus & vanilla</i>	\$12 ^{2oz}
CÉSAR FLORIDO MOSCATEL DORADO , CHIPIONA, JEREZ, SPAIN, N.V. <i>semi-sweet; walnuts, orange-blossom & tangerine</i>	\$12 ^{2oz}
CÉSAR FLORIDO MOSCATEL PASAS , CHIPIONA, JEREZ, SPAIN, N.V. <i>luxuriously sweet; fig & golden raisin</i>	\$12 ^{2oz}
EL MAESTRO SIERRA PEDRO XIMENEZ SHERRY , JEREZ, SPAIN, N.V. <i>amber-hued beauty; toffee & orange</i>	\$12 ^{2oz}
FORTETO DELLA LUJA “PIAN DEI SOGNI” BRACHETTO PASSITO , PEIDMONT, ITALY, 2013 <i>ripe blueberry, strawberry jam & geranium</i>	\$14 ^{2oz}
QUINTA DO INFANTADO RUBY PORTO , GONTELHO, PORTUGAL, N.V. <i>bright, spicy black fruit; medium-dry</i>	\$14 ^{2oz}
TAYLOR FLADGATE 10 YEAR OLD TAWNY PORTO , PORTUGAL, N.V. <i>bittersweet chicory, coffee, fig & anise</i>	\$14 ^{2oz}
NIEPOORT L.B.V. PORTO , CIMA CORGO, DOURO VALLEY, PORTUGAL, 2013 <i>subtle, floral nose, dark chocolate, bing cherry</i>	\$14 ^{2oz}
DME. LA TOUR VIEILLE BANYULS RESERVA , LANGUEDOC-ROUSSILLON, FRANCE, N.V. <i>coffee bean, toffee, dried plums & sea air</i>	\$10 ^{2oz}

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