

BY THE GLASSSPARKLING

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

WHITE

PIERRE-HENRI GADAI "SAINT-FIACRE" **MUSCADET SÈVRE ET MAINE**, LOIRE VALLEY, FRANCE, 2018 | *mineral & biscuit aromas; fresh citrus* \$12 / \$48

DME. HENRY PELLÉ "LES BORNÉS" **MENETOU-SALON**, LOIRE VALLEY, FRANCE 2019 | *green apple, pear, & lemongrass (sauvignon blanc)* \$14 / \$56

DME. THEVENET ET FILS **MÂCON-PIERRECLOS**, BURGUNDY, FRANCE, 2018 | *crisp citrus, green apple, mineral finish (chardonnay)* \$15 / \$50

KUENTZ-BAS **RIESLING**, ALSACE, FRANCE, 2018 | *fresh, delicate & graceful; dry* \$14 / \$56

ROSÉ

DME. LA MANARINE **CÔTES-DU-RHÔNE ROSÉ**, RHÔNE, FRANCE, 2019 | *fresh strawberry, mineral finish (grenache, mourvèdre, syrah)* \$12 / \$48

RED

ABERRANT CELLARS "CONFERO" **PINOT NOIR**, WILLAMETTE VALLEY, OREGON, 2016 | *medium-bodied; cranberry & moss* \$15 / \$60

G.D. VAJRA **BARBERA D'ALBA**, PIEDMONT, ITALY, 2017 | *wild berries, spices & graphite* \$15 / \$60

SOMAIL "LE VIN DE PLUME" **MINERVOIS**, LANGUEDOC-ROUSSILLON, FRANCE, 2018 | *black plum, clove, fine tannins (mourvèdre & syrah)* \$15 / \$60

BON ANNO **CABERNET SAUVIGNON**, NAPA VALLEY, CALIFORNIA, 2016 | *ripe fig, cooked plum & clove* \$16 / \$64

SPARKLING BY THE BOTTLE

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

LE VIGNE DI ALICE "DORO NATURE" **PROSECCO SUPERIORE**, VALDOBBIADENE, VENETO, ITALY, 2019 | *fresh, fruity; elegant chalky notes (glera)* \$65

CARACCIOLI **BRUT CUVÉE**, SANTA LUCIA HIGHLANDS, CALIFORNIA, 2012 | *sour apple, grapefruit, almond & buttered toast (chardonnay & pinot noir)* \$90

RENÉ GEOFFROY **ROSÉ DE SAIGNÉE BRUT 1ER**, AÏ, VALLÉE DE LA MARNE, N.V. | *spring flower bouquet, notes of raspberry, ripe cherry & ginger* \$175

SAETTI "IL CADETTO" **ROSATO DELL' EMILIA**, MODENA, ITALY, 2017 | *cranberry & fresh herbs; refreshing, but structured (salamino di Santa Croce)* \$50

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

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  
LUCIEN CROCHET "CUVÉE LA CROIX DU ROY" **SANCERRE**, LOIRE VALLEY, FRANCE, 2018 | *surprisingly broad shouldered, yet crisp (sauvignon blanc)* \$95

DME. OSTERTAG "LES JARDINS" **PINOT BLANC**, ALSACE, FRANCE, 2018 | *sprightly, brisk & truly unique; yellow pear, lemon & barley* \$70

DME. PFISTER **RIESLING TRADITION**, ALSACE, FRANCE, 2016 | *earthy stone fruit; dry, crisp & lengthy finish* \$75

DME. LOUIS MOREAU "VAU LIGNEAU" **CHABLIS 1ER CRU**, BURGUNDY, FRANCE, 2018 | *elegant mineral; notes of pineapple, lemon, mint (chard.)* \$95

MARCEL COUTURIER "LES LONGUES TERRES" **MÂCON-LOCHÉ**, BURGUNDY, FRANCE, 2017 | *full-bodied; baked apple, almond, winter spices (chard.)* \$60

DAMIEN LAUREAU "LA PETITE ROCHE" **SAVENNIERES**, LOIRE VALLEY, FRANCE, 2018 | *honeysuckle, lime, beeswax & stone (chenin blanc)* \$75

DME. HUET "LE MONT" **VOUVRAY SEC**, LOIRE VALLEY, FRANCE, 2019 | *honeyed, ripe cantaloupe, pink grapefruit, mineral (chenin blanc)* \$110

PHILIPPE FOREAU, DME. DU CLOS NAUDIN **VOUVRAY SEC**, LOIRE VALLEY, FRANCE, 2014 | *ripe melon & honeyed texture (chenin blanc)* \$100

CHATEAU SIMONE **PALETTE BLANC**, PROVENCE, FRANCE, 2016 | *one for the wine nerds! full-bodied, pine-resin nose, tropical (clairette, greneche blanc)* \$170

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

ITALY

VIETTI **ROERO ARNEIS**, PIEDMONT, ITALY, 2018 | *brisk, bright & fun* \$65

SUAVIA "MONTE CARBONARE" **SOAVE CLASSICO**, VENETO, ITALY, 2018 | *elegant palate of stone fruits, almond; hay & floral aromatics (garganega)* \$70

LE MONDE **PINOT GRIGIO**, FRIULI GRAVE, ITALY, 2019 | *white fruits; distinct freshness* \$45

ABBZIA DI NOVACELLA **KERNER**, VALLE ISARCO, ALTO ADIGE, ITALY, 2019 | *playful, spicy notes of yellow peach, mango & tart green apple* \$50

EZIO POGGIO "CAESPES" **TIMORASSO TERRE DI LIBARNA**, COLLI TORTONESI, PIEDMONT, ITALY, 2018 | *orchard & citrus fruits, spice & mineral; full* \$75

SPAIN

DO FERREIRO **ALBARIÑO**, RÍAS BAIXAS, GALICIA, SPAIN, 2017 | *lemongrass, lime & tropical fruits; vivacious & enduring* \$65

COSTERS DEL PRIORAT "BLANC DE PISSARRES," PRIORAT, CATALUNYA, SPAIN, 2017 | *smoke, flint & ripe orchard fruit (garnatxa blanca, macabeu, px)* \$70

RAFAEL PALACIOS "LOURO" **GODELLO**, VALDEORRAS, GALICIA, SPAIN, 2019 | *honeyed peach, honeydew, citrus & white flowers; long & racy finish* \$60

FINCA VIÑA MEIN **RIBEIRO BLANCO**, GALICIA, SPAIN, 2016 | *fresh nectarine, crisp green apple, banana, chalky mineral (treixadura, godello, albariño)* \$65

GERMANY

ÖKONOMIERAT REBHOLZ **PINOT BLANC**, PFALZ, GERMANY, 2017 | *lemon, orange blossom, creamy mid-palate & chalky mineral* \$65

MÜLLER-CATOIR **MUSKATELLER TROCKEN**, HAARDT, PFALZ, GERMANY, 2017 | *headily fragrant; pinpoint zip of green fruit & mint (muscat)* \$90

GUNDERLOCH "JEAN BAPTISTE" **RIESLING KABINETT FEINHERB**, RHEINHESSEN, GERMANY, 2018 | *incredible freshness & zip* \$55

IMMICH-BATTERIEBERG "C.A.I." **RIESLING KABINETT TROCKEN**, MOSEL, GERMANY, 2017 | *incredible freshness & zip* \$60

MÖNCHHOF "ÜRZIGER WÜRZGARTEN" **RIESLING KABINETT**, MOSEL, GERMANY, 2018 | *spiced pear, clove, anise, nutmeg & mineral* \$85

JOH. JOS. CHRISTOFFEL ERBEN **RIESLING KABINETT ERDENER TREPPCHEN**, MOSEL, GERMANY, 2018 | *star-bright & refreshing; kiwi, white pepper* \$85

GEORG BREUER "RÜDESHEIMER BERG SCHLOSSBERG" **RIESLING**, RHEINGAU, GERMANY, 2016 | *lemon, oats, toffee; "wow" finish* \$168

AUSTRIA

NIGL "FREIHEIT" **GRÜNER VELTLINER**, KREMSTAL, NIEDERÖSTERREICH, AUSTRIA, 2018 | *spicy lime, mineral, white pepper* \$55

BERNHARD OTT "RIED SPIEGEL," **GRÜNER VELTLINER**, WAGRAM, NIEDERÖSTERREICH, AUSTRIA 2017 | *tart green pear, fragrant tea olive & oolong* \$168

HEIDI SCHROCK **FURMINT**, RUST, BURGENLAND, AUSTRIA, 2017 | *sleek orchard fruit, macadamia nut & gingerbread* \$75

GOBELSBURG "RIED HEILIGENSTEIN" **RIESLING 1ÖTW**, KAMPTAL, NIEDERÖSTERREICH, AUSTRIA, 2017 | *silky, smoky, savory & stunning* \$170

ELSEWHERE IN EUROPE

SIGALAS **ASSYRTIKO**, SANTORINI, GREECE, 2020 | *crisp, delicate & pure citrus fruit; everlasting finish* \$115

KIRÁLYUDVAR **FURMINT SEC**, TOKAJ, HUNGARY, 2016 | *heady autumnal aromas & palate of orchard fruit & macadamia* \$60

THE NEW WORLD

LIOCO **CHARDONNAY**, SONOMA COUNTY, CALIFORNIA, 2018 | *bartlett pears, lemon, bay laurel, jasmine* \$60

MOUNT EDEN "WOLFF VINEYARD" **CHARDONNAY**, EDNA VALLEY, CALIFORNIA, 2018 | *full bodied, respectably rich; lemon & baked bread* \$65

DIVISION-VILLAGES "L'ISLE VERTE" **CHENIN BLANC**, COLUMBIA VALLEY, WASHINGTON, 2018 | *honeysuckle & beeswax; smoky & savory* \$60

ROSÉ BY THE BOTTLE

CLOS CIBONNE **TIBOUREN CRU CLASSÉ**, CÔTES DE PROVENCE, FRANCE, 2019 | *pale pink with notes of tangy blood orange, peach & raspberry preserves* \$70

DME. DU GROS 'NORÉ **ROSÉ BANDOL**, PROVENCE, FRANCE, 2019 | *heartly & structured (mourvèdre, grenache, cinsault)* \$70

## RED BY THE BOTTLE

### FRANCE

PAVILLON DE CHAVANNES "CUVÉE DES AMBASSADES" <b>CÔTE DE BROUILLY</b> , BEAUJOLAIS, FRANCE, 2019   <i>herbs, earth &amp; blackberry (gamay)</i>	\$65
DME. PHILIPPE GILBERT <b>MENETOU-SALON</b> , LOIRE VALLEY, FRANCE, 2017   <i>lean &amp; light; raspberry, sage &amp; rose petal (pinot noir)</i>	\$70
HENRI PRUDHON "LES FRIONNES" <b>SAINT-AUBIN 1ER CRU</b> , BURGUNDY, FRANCE, 2016   <i>lithe, expressive notes of rose &amp; clay; subtle grip (pinot noir)</i>	\$115
EDMOND CORNU "LES CARRIÈRES" <b>LADOIX</b> , BURGUNDY, FRANCE, 2016   <i>graceful &amp; light, but with backbone; currants &amp; savory spices (pinot noir)</i>	\$145
DME. SYLVAIN MOREY <b>CHASSAGNE-MONTRACHET</b> , BURGUNDY, FRANCE, 2016   <i>powerful expression of blackberry, iron &amp; game (pinot noir)</i>	\$145
DME. BILLARD-GONNET "CHAPONNIÈRES" <b>POMMARD 1ER CRU</b> , BURGUNDY, FRANCE, 2017   <i>ripe fig, violet &amp; earth (pinot noir)</i>	\$160
DME. GACHOT-MONOT <b>CÔTE DE NUITS-VILLAGES</b> , BURGUNDY, FRANCE, 2018   <i>deftly crafted with elegance &amp; grit; plum &amp; blackberry (pinot noir)</i>	\$90
PIERRE ET CATHERINE BRETON "TRINCH!" <b>CABERNET FRANC</b> , BOURGUEIL, LOIRE VALLEY, FRANCE, 2018   <i>wild, red berry fruit from gravel soils</i>	\$65
DME. DE LA NOBLAIE "LES CHIENS-CHIENS" <b>CHINON</b> , LOIRE VALLEY, FRANCE, 2018   <i>single-vineyard beauty; soft &amp; perfumed (cabernet franc)</i>	\$55
CHÂTEAU VALCOMBE "LES HAUTS DE VALCOMBE" <b>VENTOUX ROUGE</b> , RHÔNE, FRANCE, 2015   <i>red berry fruit &amp; mineral (grenache blend)</i>	\$45
DME. LA MANARINE "PIED DE BAUD" <b>CHÂTEAUNEUF DU PAPE</b> , RHÔNE, FRANCE, 2015   <i>sweet-spicy blackberry, thyme &amp; rosemary (grenache)</i>	\$120
DME. DU VIEUX TÉLÉGRAPHE "TÉLÉGRAMME" <b>CHÂTEAUNEUF DU PAPE</b> , RHÔNE, FRANCE, 2018   <i>elegant, fresh; cranberry &amp; herbs (grenache blend)</i>	\$155
MAISON LOMBARD <b>CROZES-HERMITAGE</b> , RHÔNE, FRANCE, 2015   <i>ripe dark berries, game &amp; dried herbs (syrah)</i>	\$65
CHÂTEAU BEAU-SITE <b>SAINT-ESTÈPHE</b> , BORDEAUX, FRANCE, 2014   <i>blackcurrant, leather, tobacco (cabernet sauvignon, merlot, cabernet franc)</i>	\$115
CHÂTEAU RAUZAN-SÉGLA <b>MARGAUX 2EME</b> , BORDEAUX, FRANCE, 2015   <i>blueberry, violet; delicate tannins (cab. sauv., merlot, petit verdot, cab. franc)</i>	\$160

### ITALY

ABBZIA DI NOVACELLA <b>SCHIAVA</b> , VALLE ISARCO, ALTO ADIGE, ITALY, 2019   <i>light bodied &amp; light hearted; fresh red raspberry</i>	\$50
FORTETO DELLA LUJA "LE GRIVE" <b>ROSSO MONFERRATO</b> , PIEDMONT, ITALY, 2016   <i>velvety palate &amp; sturdy tannins (barbera &amp; pinot nero)</i>	\$75
DANILO THOMAIN <b>ENFER D'ARVIER</b> , VALLE D'AOSTA, ITALY, 2015   <i>luxurious &amp; inviting textures with bright, juicy red fruit (petite rouge)</i>	\$90
RANCHELLE "MILLOCCIO" <b>ROSSO</b> , MAREMMA, TUSCANY, ITALY, 2017   <i>smoke, fig &amp; anise seed (indigenous blend)</i>	\$60
BADIA A COLTIBUONO <b>CHIANTI CLASSICO</b> , TUSCANY, ITALY, 2017   <i>dusty-rose &amp; fresh berries (sangiovese)</i>	\$60
SCARPA "LA SELVA DI MOIRANO" <b>FREISA SECCO</b> , MONFERRATO, PIEDMONT, ITALY, 2006   <i>a little-known grape with lots of grip</i>	\$95
ELISABETTA FORADORI <b>TEROLDEGO</b> , VIGNETI DELLE DOLOMITI, TRENTO, ITALY, 2018   <i>ripe fig, smoked meats, sweet tobacco</i>	\$75
MONSECCO "PELIZZANE" <b>GHEMME</b> , PIEDMONT, ITALY, 2011   <i>currants, licorice, aromas of sunned brick &amp; dried rose (nebbiolo, vespolina, uva rara)</i>	\$115
DE FORVILLE <b>BARBARESCO</b> , PIEDMONT, ITALY, 2017   <i>solidly structured; dark cherry, aromas of leather &amp; earth (nebbiolo)</i>	\$100
GRASSO FRATELLI "VALLEGRANDE" <b>BARBARESCO</b> , PIEDMONT, ITALY, 2006   <i>blackberries, licorice &amp; iron framed by subtle tannins (nebbiolo)</i>	\$100
G.D. VAJRA "BRICCO DELLE VIOLE" <b>BAROLO</b> , PIEDMONT, ITALY, 2014   <i>stunningly approachable in its youth; dark fruits, licorice &amp; violet (nebbiolo)</i>	\$190
INAMA "BRADISISMO" <b>ROSSO</b> , COLLI BERICI, VENETO, ITALY, 2016   <i>firm tannins, spiced plum, black pepper &amp; earth (cabernet sauvignon &amp; carmenère)</i>	\$90

### SPAIN

DEHESA LA GRANJA <b>TEMPRANILLO</b> , CASTILLA Y LEÓN, SPAIN, 2014   <i>extracted &amp; full bodied; stewed blackberry, smoke &amp; sweet spice</i>	\$50
REMELLURI <b>RESERVA</b> , RIOJA, SPAIN, 2012   <i>elegant, herbaceous profile of stewed cranberry, sweet tobacco &amp; balsamic (tempranillo, garnacha, graciano)</i>	\$90
AKUTAIN <b>GRAN RESERVA</b> , RIOJA, SPAIN, 2004   <i>made in exceptional years; rustic &amp; savory; black fruits, mellow tannins (tempranillo, garnacha, viura)</i>	\$120

### ELSEWHERE

KARYDAS <b>XINOMAVRO</b> , NÁOUSA, 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, 2017   <i>firm backbone; baked plum, figs, violets &amp; pepper (cabernet sauvignon, carignan, cinsault)</i>	\$135

### THE NEW WORLD

PEAY "AMA" <b>PINOT NOIR</b> , SONOMA COAST, CALIFORNIA, 2015   <i>plum, cherry, blackberry &amp; forest floor</i>	\$155
ABERRANT CELLARS "CONFERO" <b>PINOT NOIR</b> , WILLAMETTE VALLEY, OREGON, 2016   <i>medium-bodied; cranberry &amp; moss</i>	\$60
CARACCIOLI <b>PINOT NOIR</b> , SANTA LUCIA HIGHLANDS, CALIFORNIA, 2014   <i>limited production; soft but expressive red fruits, tobacco &amp; black pepper</i>	\$130
LUCIENNE "SMITH VINEYARD" <b>PINOT NOIR</b> , SANTA LUCIA HIGHLANDS, MONTEREY COUNTY, CALIFORNIA, 2018   <i>tart plum; fragrant &amp; earthy</i>	\$100
BROC CELLARS "VINE STARR" SONOMA COUNTY <b>ZINFANDEL</b> , BERKLEY, CALIFORNIA, 2017   <i>unconventional &amp; refreshingly lighter take on zin</i>	\$90
STOLPMAN VINEYARDS <b>GRENACHE</b> , BALLARD CANYON, SANTA BARBARA COUNTY, CALIFORNIA, 2013   <i>wild strawberry; light but structured</i>	\$80
RIDGE "GEYSERVILLE" <b>ZINFANDEL BLEND</b> , ALEXANDER VALLEY, CALIFORNIA, 2018   <i>ripe black cherry, baked plum, lavender (zin., petite sirah)</i>	\$110
VIÑA COBOS "BRAMARE" <b>MALBEC</b> , LUJÁN DE CUYO, ARGENTINA, 2018   <i>blackberry, red licorice &amp; cigar box</i>	\$95
PRIDE MOUNTAIN VINEYARDS <b>MERLOT</b> , NAPA & SONOMA COUNTIES, CALIFORNIA, 2015   <i>complex black plum &amp; vibrant cherry</i>	\$160
PAUL HOBBS "CROSSBARN" <b>CABERNET SAUVIGNON</b> , NAPA VALLEY, CALIFORNIA, 2017   <i>impeccably balanced; mineral-driven blackberry &amp; cedar</i>	\$100

### RESERVE

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

### WHITE

JEAN-PHILIPPE FICHET <b>MEURSAULT</b> , CÔTE DE BEAUNE, BURGUNDY, FRANCE, 2018   <i>ripe orchard fruits, hazelnut &amp; citrus (chardonnay)</i>	\$200
MARCHAND-TAWSE "CHAMP GAIN" <b>PULIGNY-MONTRACHET 1ER CRU</b> , BEAUNE, BURGUNDY, FRANCE, 2015   <i>lemon, biscuits, hazelnuts (chardonnay)</i>	\$265
ERIC TEXIER "VIEILLES VIGNES" <b>CHÂTEAUNEUF DU PAPE</b> , RHÔNE, FRANCE, 2017   <i>beguiling &amp; atypical; bright, honeyed fruit (bourboulenc, clairette)</i>	\$160
RADIKON "OSLAVJE" VENEZIA GIULIA, ITALY, 2010   <i>skin-contact white; full-bodied; baked apple, almonds (pinot grigio, chard., sauv. blanc)</i>	500 ml \$95

### RED

DANIEL RION "LES CHAUMES" <b>VOSNE-ROMANÉE 1ER CRU</b> , CÔTE DE NUITS, BURGUNDY, FRANCE, 2015   <i>red berries, truffles &amp; earth (pinot noir)</i>	\$200
GEORGES LIGNIER "CLOS DES ORMES" <b>MOREY-SAINT DENIS 1ER CRU</b> , BURGUNDY, FRANCE, 2013   <i>cranberry, bramble &amp; fall leaves (pinot noir)</i>	\$200
YVES CUILLERON "BASSENON" <b>COTE-RÔTIE</b> , RHÔNE, FRANCE, 2014   <i>soft &amp; fragrant; blackberry, violet, smoke &amp; slate (syrah, viognier)</i>	\$210
OCCHIPINTI "GROTTE ALTE" <b>CERASUALO DI VITTORIA CLASSICO</b> , SICILY, 2012   <i>a rarity; full-bodied cherry, tasteful tannins (nero d'avola &amp; frappato)</i>	\$180
CERETTO "BRICCO ROCCHES" <b>BAROLO</b> , PIEDMONT, ITALY, 2011   <i>limited production nebbiolo; sleek tannins, earth &amp; fresh fig</i>	\$670
MONTE DALL'ORA "LA STROPA" <b>AMARONE DELLA VALPOLICELLA</b> , VENETO, ITALY, 2011   <i>outstanding &amp; original; savory, subtle, high-tone black fruit</i>	\$250

### SWEET & FORTIFIED WINES

VIETTI <b>MOSCATO D'ASTI</b> , PIEDMONT, ITALY, 2019   <i>light &amp; effervescent; peach, ginger, rose</i> \$30375ml	
DME. DE DURBAN <b>MUSCAT DE BEAUMES-DE-VENISE</b> , RHÔNE, FRANCE, 2014   <i>refreshingly light on it's feet; apricot, white peach &amp; lime</i>	\$14 <sup>2oz</sup>
CHÂTEAU RAYNE VIGNEAU 1ER GRAND CRU CLASSÉ <b>SAUTERNES</b> , BORDEAUX, FRANCE, 2010   <i>golden raisin, apricot &amp; honey</i>	\$16 <sup>2oz</sup>
BORGO SCOPETO, <b>VIN SANTO</b> DEL CHIANTI CLASSICO, TUSCANY, ITALY, 2010   <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; tangy citrus &amp; vanilla</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>
FORTETO DELLA LUJA "PIAN DEI SOGNI" <b>BRACHETTO PASSITO</b> , PIEDMONT, 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 **L.B.V. PORTO**, CIMA CORGO, DOURO VALLEY, PORTUGAL, 2014 | *floral nose, dark chocolate, bing cherry*  
DME. LA TOUR VIEILLE **BANYULS RESERVA**, LANGUEDOC-ROUSSILLON, FRANCE, N.V. | *coffee bean, toffee, dried plums & sea air*

\$14<sup>2oz</sup>

\$10<sup>2oz</sup>