

RED BORDEAUX

CHÂTEAU DUCASSE Graves 2006 Vigorous full bodied, with a lasting palette.	43.00
CHÂTEAU PATACHE D'AUX Médoc 2006 Cru Bourgeois Supérieur Rich, complex, spicy nose and beautiful black fruit aromas.	45.00
CHÂTEAU SIGOGNAC Médoc 2003 Cru Bourgeois Light to medium bodied with earthy and smoky notes.	48.00
CLOS SAINT-VINCENT St Emilion 2006 Grand Cru Typical merlot character with licorice and dark fruit aromas and nice acidity.	50.00
CHÂTEAU LAPLAGNOTTE-BELLEVUE St Emilion 2008 Grand Cru Juicy, modern Saint Emilion style with firmness on the edges.	55.00
CHÂTEAU SIMARD Saint Emilion 1999 Complex mix of red fruits and a hint of licorice.	58.00
CHÂTEAU DE BEL-AIR, Lalande de Pomerol 2007 Rustic, old style structure with dark chocolate flavors.	55.00
CHÂTEAU PAVEIL DE LUZE Margaux 2007 Rich truffle bouquet and a spicy finish.	58.00
LA CHAPELLE DE CALON, St Estèphe 2008, Second wine of Calon-Ségur Lovely berry and spice aromas, medium to full-bodied, firm and silky tannins and a long finish.	60.00
CHÂTEAU D'AGASSAC, Haut Médoc 2005 Complex aromas of chocolate, plum, and coffee. Soft and round tannins with a ripe fruit finish.	72.00
CHÂTEAU BEAU-SITE Saint-Estèphe 2008 Cru Bourgeois Fine and fragrant with good fruit on the palette.	75.00
LES GARTIEUX DE PICHON LALANDE Pauillac 2004 Black berry, vanilla spice, dense Cabernet-Merlot blend.	76.00
CHÂTEAU LA BESSANE Margaux 2006 Impressive color and a rich blackberry juice character.	78.00
CHÂTEAU LAROSE DE GRUAUD Saint Julien 2006 Deep red, blackberry fruit, soft tannins.	85.00
CHÂTEAU ORMES DE PEZ, Saint Estèphe 2005 A chewy red, showing aromas of raisins, spices and cedar. Full bodied. WS 92 pts.	86.00
SÉGLA Margaux 2006, Second wine of Rauzan-Ségla Black fruit, mocha, coffee and nutty oak flavors.	88.00

CHÂTEAU L'ENCLOS Pomerol 2008 Fruit forward ripeness. Robert Parker 84 pts.	108.00
LA DAME DE MONTROSE, Saint Estephe 2003 Black currant, licorice, full bodied palate, Cabernet-Merlot. Wine Spectator 91pts.	135.00
CLOS DU MARQUIS, St Julien 2003 Second wine of Léoville Lascase Full-bodied with finesse and delicacy and a subtle bouquet.	145.00
CHÂTEAU BRANAIRE-DUCRU Grand Cru Saint-Julien 2004 Modern polished style, big and bold. Rated 91 pts.	155.00
CHÂTEAU MAGDELEINE, St Emilion 1998 1er Grand Cru Soft silky red with berry and cherry character. Full-bodied and refined with undercurrents of plums and currants.	165.00
CHÂTEAU LEOVILLE POYFERRE Sain Julien 2008 2nd Cru du Médoc A beautiful wine, generous and ripe, packed with tannins and black fruit. Rated 94 pts.	185.00

RED BURGUNDY

SANTENAY- <i>Champs Claude, VV, Muzard</i> 2008	71.00
VOLNAY – <i>Dom Joseph Voillot Les Champans 1er Cru</i> 2006	106.00
POMMARD – <i>Clos Micault 1^{er} Cru, Joseph Voillot</i> 2003– full-bodied, rich	130.00

HALF BOTTLES RED 375ml

ZINFANDEL - <i>DiArie, Shenandoah Valley</i> 2005	31.00
PINOT NOIR - <i>Steele, Carneros</i> 2008- smooth plum and vanilla flavors	30.00
PINOT NOIR - <i>Raptor Ridge, Oregon</i> 2008	43.00
CABERNET SAUVIGNON - <i>Silverado, Napa Valley</i> 2005	45.00
CHÂTEAU ST ANDRE DE CORBIN - <i>St. Emilion</i> 2006	35.00
GIGONDAS Les Pallières – <i>'Les Racines'</i> 2009	45.00
DOMAIN du VIEUX TÉLÉGRAPHE <i>'Télégramme' Châteauneuf du Pape</i> 2008	49.00

REDS BY THE GLASS

	Glass	Bottle
MERLOT <i>Pays d'Oc</i> - dry, round and fruity	7.75	30.00
CÔTES DU RHÔNE - full aromas of fruits and pepper	8.50	33.00
PINOT NOIR - dry and smooth	8.50	33.00
BORDEAUX ROUGE – medium bodied with blackberry currant aromas	8.75	35.00

RHÔNE & CHÂTEAUNEUF du PAPE

CÔTES DU RHÔNE VILLAGE 2005 - <i>Château du Trignon 'Rasteau'</i>	44.00
CROZES-HERMITAGE 2008 – <i>M. Chapoutier "Petite Ruche" Syrah</i>	49.00
GIGONDAS - <i>Saint Damien 2009, Grenache with hints of berry and spice</i>	58.00
CNP - <i>Domaine Pierre Usseglio 2008 – rated 93 pts.</i>	78.00
CNP - <i>Clos de L'Oratoire 2007</i>	75.00
CNP - <i>Château La Nerthe 2005</i>	85.00
CNP - <i>Domaine Charvin 2004</i>	98.00

CALIFORNIA & OTHER REDS

ZINFANDEL	
<i>ArteZin, Mendocino – crisp, pepper and cherry flavors</i>	39.00
<i>Ridge Geyserville – exotic spice, bold fruit</i>	68.00
SYRAH	
<i>Spicerack, Sonoma</i>	46.00
PINOT NOIR	
<i>Sean Minor "Four Bears", Carneros</i>	39.00
<i>Montinore, Willamette, Oregon Biodynamic</i>	45.00
<i>Bethel Heights, Willamette Valley, Oregon</i>	50.00
<i>Etude, Carneros – powerful flavors of cherry, raspberry and mocha</i>	75.00
CABERNET SAUVIGNON	
<i>BR Cohn Silver Label, North Coast - bold, rich, plum</i>	44.00
<i>Sequoia Grove, Napa Valley - currant, tobacco, earthy</i>	63.00
<i>Stags Leap, Napa Valley - soft fruit and spice notes</i>	89.00

WHITES BY THE GLASS

	Glass	Bottle
SAUVIGNON BLANC – fresh, fruity, easy to drink	7.50	30.00
CHARDONNAY <i>Pays d’Oc</i> – lively with apple and lemon flavors	7.50	30.00
VIOGNIER – violet aromas, dry full-bodied, lemon finish	7.75	31.00
PINOT GRIS – round texture with apple and melon	8.75	35.00
BORDEAUX BLANC – crisp, dry, ripe grape	9.25	38.00
ROSÉ – dry, deep color and fruity	8.25	33.00

WHITE BURGUNDY, LOIRE AND ALSACE

ALSACE <i>Heimberger, Riesling</i> – dry, fruity, fresh and elegant	39.00
VOUVRAY <i>Loire Valley, Chenin Blanc</i> – nice bouquet, lightly sweet	35.00
SANCERRE <i>Loire Valley ‘Terroir de Siley’, Sauvignon Blanc</i>	49.00
MÂCON VILLAGE – dry, lemon rind and peach	39.00
POUILLY FUISSÉ – rich floral, mineral, citrus, nuts	49.00
MEURSAULT 2009 ‘ <i>Grand Elevage</i> ’, <i>Verget</i> - vanilla, pear and spice	85.00
PULIGNY-MONTRACHET 2010 <i>Paul Pernot et ses Fils</i>	95.00

CALIFORNIA CHARDONNAY

2009 <i>Carmel Road, Monterey</i>	35.00
2008 <i>Katherine’s Vineyard “Cambria”, Santa Maria Valley</i>	39.00
2009 <i>Sequoia Grove, Napa Valley</i>	45.00
2008 <i>Carneros “Ancien”, Napa Valley</i>	64.00

HALF BOTTLES WHITE 375ml

2009 <i>Stuhlmuller Chardonnay, Alexander Valley</i>	27.00
SANCERRE <i>Merlin Cherrier</i>	31.00
CHASSAGNE-MONTRACHET <i>Domain Maltroye</i>	50.00

CHAMPAGNE AND SPARKLING

MARQUIS de la TOUR, <i>Brut, Vin Mousseux</i>	7.50	31.00
BOUVET, <i>Brut, Vin Mousseux de la Loire</i> – spicy and floral		35.00
FRANÇOIS MONTAND, <i>Brut Rosé, Crémant du Jura</i>		35.00
SCHRAMSBERG, <i>Blanc de Noir, California</i> – peachy and toasted almonds		59.00
NICOLAS FEUILLATTE, <i>Brut NV</i> – smooth texture, nutty aromas		65.00
TAITTINGER “ <i>la Française</i> ”, <i>Brut NV</i> – light and delicate		78.00
VEUVE CLIQUOT, <i>Brut NV</i> - smooth, elegant, velvety finish		98.00
DOM PERIGNON, <i>Epernay 1998</i> – luxurious, elegant texture, long soft finish		235.00
NICOLAS FEUILLATTE, <i>Brut NV, half bottle 375 ml</i>		37.00
TAITTINGER “ <i>la Française</i> ”, <i>Brut NV, half bottle 375 ml</i>		46.00