

WINES BY THE GLASS

Champagne and Sparkling:

Krug <i>Grand Cuvee</i> Champagne	MV	37.50
Krug <i>Grand Cuvee</i> (Tasting Portion)	MV	19.00
Drappier <i>Val des Demoiselles</i> Rose Brut Champagne	MV	19.75
Canella Prosecco <i>di Conegliano</i> , (Veneto)	MV	9.75

White Wine:

St. Aubin <i>Premier Cru</i> , Morey Blanc (Burgundy)	2005	20.75
Vermentino <i>Costamolino</i> , Argiolas (Sardinia, Italy)	2008	8.75
Sauvignon Blanc, Mt. Nelson (Marlborough, NZ)	2009	11.25
Chardonnay, Leese-Fitch (California)	2008	10.75
Grenache Blanc, Curran (Santa Ynez)	2007	17.00
Riesling, <i>Art Series</i> , Leeuwin Estate (W. Australia)	2005	12.25

Rose Wine:

Lagrein <i>Rose</i> , Alois Lageder (Alto Adige, Italy)	2009	9.50
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Red Wine:

Hermitage <i>Le Vignon</i> , M. Sorrel (N.Rhone)	2000	17.75
Chassagne Montrachet Rouge <i>V.V.</i> , B. Moreau (Burgundy)	2007	19.00
Dolcetto <i>Priavino</i> , Roberto Voerzio (Piedmont)	2004	11.75
Monastrell, Castano (Yecla, Spain)	2008	9.00
Cabernet Sauvignon <i>Special Selection</i> , Caymus (Napa)	2006	45.00
Cabernet Sauvignon, Myuge (Napa)	2007	15.25

Dessert:

Chateau d'Yquem (Sauternes)	1999	60.00
Quarts de Chaume, Domaine Baumard (Loire)	1991	13.75
Banyuls <i>Rimage</i> , Le Clos de Paulilles (Roussillon)	2006	15.50
Montilla (Sherry) <i>Solera 1927</i> , Alvear (Spain)	1927	27.00