

# WINE

Wine Director | Caterina Mirabelli

Reserve List Available

SPARKLING / WHITES	REDS
<p><b>Bubbles Around the World</b></p> <p><b>Montemagno, Brut Rose of Barbera, Piemonte, Italy NV</b> 18 / 72 <i>Tart berry fruit of red cherry and currant, hints of toast and a savory finish.</i></p> <p><b>Marceno, Moscato D'Asti, Piemonte, Italy 2016</b> 10 / 40 <i>Bright and fresh with honeysuckle, ripe white peach and candied Meyer lemon.</i></p> <p><b>Núria, Xarel-lo blend, Cava, Spain 2014</b> 10 / 40 <i>Bartlett pear, Granny Smith apple and Key lime pie. Bright and crisp.</i></p> <p><b>Fiorini, Lambrusco, Emilia-Romagna, Italy 2016</b> 10 / 40 <i>Dark and juicy sparkling red with dried red plum and baked cherry pie.</i></p> <p><b>Thevenet, Blanc de Blanc Chardonnay, Burgundy, FR</b> 16 / 64 <i>Ripe Bartlett pear, Golden apple and hazelnut. Long, toasty, dry finish.</i></p>	<p><b>Pinot Lovers Unite</b> <i>Three different approaches to a traditional varietal</i></p> <p><b>Corkscrew, Pinot Noir, Sonoma Coast, CA 2013</b> 13 / 52 <i>Overripe boysenberry, baked cherry pie, chewy strawberry licorice and stewed rhubarb. Rich and juicy palate with hints of tobacco and clove on the finish.</i></p> <p><b>Domaine Delarche, Pinot Noir, Côte-D'Or, Burgundy, FR 2016</b> 18 / 72 <i>Tart cranberry, overripe strawberry and blackberry, with dried briar fruit, and hints of licorice. Bright with tart fruits on the palate, and a dry, earthy finish.</i></p> <p><b>North Valley, Pinot Noir, Willamette Valley, OR 2016</b> 16 / 64 <i>Tart Bing cherry, vine-ripened raspberry and strawberry with notes of red rose petals, toasted almonds and star anise. Juicy palate with smooth, dry finish.</i></p> <p><b>Tasting flight of above</b> 24</p>
<p><b>Aromatic Whites</b> <i>Taste how these varietals differ between warm and cool climates</i></p> <p><b>Hirsch, Grüner Veltliner, Kamptal, Austria 2016</b> 12 / 48 <i>Biodynamic. Aromas of Asian pear, Golden Delicious apple and orchard tree flowers. Key lime and white pepper on the palate, with a bright tingly finish.</i></p> <p><b>Fitz-Ritter, Riesling, Bad Dürkheim, Germany 2015</b> 11 / 44 <i>Ripe tree fruits of Asian pear, Golden delicious apple and Key lime, with subtle hints of petrol. Bright and fresh with tingling minerals and a dry, crisp finish.</i></p> <p><b>Milbrandt, Riesling, Columbia Valley, WA 2015</b> 9 / 36 <i>Ripe Granny Smith apple, Bartlett Pear and yellow peach with notes of apple-blossom, beeswax and lamp oil. Round mouth-feel with a soft, dry finish.</i></p> <p><b>Tasting flight of above</b> 16</p>	<p><b>Mountains to the Sea</b> <i>Cruise the elevations of Europe</i></p> <p><b>Villa Balestra, Nebbiolo, Barolo DOCG, Piemonte, Italy 2013</b> 20 / 80 <i>Dried red cherry and plum, red rose petals and licorice with hints of vanilla, mint, hay and dried herbs. Firm fruit tannin with a long, dry, velvety finish.</i></p> <p><b>Vigneti del Sole, Montepulciano d' Abruzzo, Verona, Italy 2016</b> 10 / 40 <i>Bright with notes of tart Bing cherry, strawberry, red rose petal and hints of fresh fennel frond. Medium body, juicy palate, and a dry, puckery finish.</i></p> <p><b>Terradora, Aglianico, Campania, Italy 2015</b> 13 / 52 <i>Dark cherry, red currant, and blackberry with notes of cocoa powder, tobacco and leather. Dry on the palate, with minerals and hints of dust on the finish.</i></p> <p><b>Tasting flight of above</b> 20</p>
<p><b>Exotic Whites</b> <i>Crisp, esoteric and distinct</i></p> <p><b>Murgo, Carricante blend, Etna Bianco, Sicily 2017</b> 12 / 48 <i>Overripe Bartlett pear, fleshy white peach, honeydew melon with fresh sea-salt notes. Juicy on the palate, with medium body and a mineral driven finish.</i></p> <p><b>Le Caillou, Grenache Blanc, Côtes du Rhône, FR 2017</b> 13 / 52 <i>Orchard tree flowers on the nose with ripe white peach, green apple and wet slate on the palate. Round and luscious with a soft and juicy finish.</i></p> <p><b>Durin, Pigato, Liguria, Italy 2016</b> 11 / 44 <i>Ripe and round with honeydew melon, tangerine and key lime. Pleasant and bright with salty, savory minerals and a fresh lemony finish.</i></p> <p><b>Tasting flight of above</b> 17</p>	<p><b>Spices and Berries</b> <i>Spice up your palate or give it a kick of fruit</i></p> <p><b>River Myst Haven, Zinfandel, Dry Creek Valley, 2016</b> 13 / 52 <i>Wild raspberry, red plum jam and candied cherry meets hints of star anise, dried red rose petals and spice. Chewy tannin with a juicy and jammy finish.</i></p> <p><b>Quinta Do Cardo, Touriga I, DOC Beira Interior, Portugal 2012</b> 15 / 60 <i>Aromas of spearmint, thyme and violet meet a rich palate of dried fig and chocolate covered cherry. Smooth tannin with a rich texture and a dry finish.</i></p> <p><b>Mayu, Carménère blend, Valle de Elqui, Chile 2013</b> 9 / 36 <i>Blended with Syrah. Blackberry jam and cherry pie with green bell pepper, chocolate and hints of damp earth. Dark and rich body, with a peppery finish.</i></p> <p><b>Tasting flight of above</b> 19</p>
<p><b>Chardonnaysiens</b> <i>Old and New World versions of the classic Bourgogne white</i></p> <p><b>Stoller, Chardonnay, Dundee Hills, OR 2015</b> 12 / 48 <i>Bright fruits of green apple, Bartlett pear and white peach. Fruity, full and round with a crisp and refreshing finish.</i></p> <p><b>Frederic Magnien, Chardonnay, Burgundy, FR 201</b> 12 / 48 <i>Ripe Granny Smith apple, Asian pear, and Meyer lemon. Soft and round texture with wet slate on the palate for a dry, crisp finish.</i></p> <p><b>Farmstead, 'Long Meadow Ranch', Chardonnay, Napa, CA 2016</b> 14 / 56 <i>Candied orange peel, Meyer lemon preserves, baked apple pie and kettle corn with hints of crème brûlée and hazelnut. Round body, with a bright finish.</i></p> <p><b>Tasting flight of above</b> 19</p>	<p><b>Bordeaux Blends</b> <i>Interpretations of the classic Bordeaux varietals from around the world</i></p> <p><b>Calathus, Malbec, Mendoza, Argentina 2015</b> 11 / 44 <i>Dark blackberry and boysenberry meet a palate of leather and game. Rich and velvety texture, with hints of baking spice and a long, lingering finish.</i></p> <p><b>S &amp; K Ranch, Cabernet Sauvignon, North Coast, CA 2016</b> 14 / 56 <i>Overripe dark blackberry and cassis, with hints of wild brush and briar. Luscious, velvety palate, with bell pepper notes and baking spice on the finish.</i></p> <p><b>La Croix Peyrassol, Cabernet Blend, Provence, FR 2017</b> 12 / 48 <i>Sour Bing cherry, ripe red plum, with star anise and dried herbs on the nose. Rich and juicy palate, with overripe berries and a bright, salivating finish.</i></p> <p><b>Tasting flight of above</b> 19</p>
<p><b>Oak vs. Stainless</b> <i>Taste how aging styles can make a difference with these dry whites</i></p> <p><b>Château La Rame, Sauvignon Blanc, Bordeaux, France 2017</b> 13 / 52 <i>Stainless. Ripe and tropical with white peach, guava, passion fruit, grapefruit and Meyer lemon. Light and fresh with bright acidity and a crisp finish.</i></p> <p><b>Leo Steen, Chenin Blanc, Dry Creek Valley, CA 2016</b> 10 / 40 <i>Neutral oak. Ripe Seckel pear and Golden Delicious apple with spring tree flowers. Round and weighted texture on the palate with a bright, dry finish.</i></p> <p><b>Villa Varda, Friulano, Friuli, Italy 2016</b> 10 / 40 <i>Ripe tree fruits of white peach, papaya and yellow nectarine. Round and fleshy body, with hints of savory minerals, and a crisp, refreshing finish.</i></p> <p><b>Tasting flight of above</b> 18</p>	<p><b>Uninhibited Reds</b> <i>Terroir driven varietals</i></p> <p><b>Le Rendez-vous, Grenache, Rhône Valley, FR 2015</b> 13 / 52 <i>Biodynamic. Wild berries, dried brush and herbs with Niçoise olive and hints of wildflowers. Fruity yet funky with a bright, dry finish.</i></p> <p><b>Domaine De Fenouillet, Grenache, Côtes du Ventoux, FR 2016</b> 12 / 48 <i>Dark berry fruit of blackberry and boysenberry with notes of dried brush, wet earth, wildflowers and star anise. Rich and juicy palate, with a dry finish.</i></p> <p><b>Milenrama, Tempranillo, Rioja, Spain 2016</b> 9 / 36 <i>Ripe red plum and raspberry, with hints of red roses, star anise, cherry cola and leaf tobacco. Soft fruit tannin on the palate, with a dry, bright finish.</i></p> <p><b>Tasting flight of above</b> 17</p>

Parties of 6 or more will be subject to 20% gratuity including parties with separate tabs