

WINES BY THE GLASS

Champagne and Sparkling:

Roederer <i>Cristal</i> Champagne	2004	62.50
Krug <i>Grand Cuvee</i> Champagne	MV	37.50
Roederer <i>Cristal</i> Champagne (Tasting Portion)	2004	32.00
Krug <i>Grand Cuvee</i> (Tasting Portion)	MV	19.00
Moutard Brut <i>Rose de Cuvaision</i> Champagne	MV	19.75
Canella Prosecco <i>di Conegliano</i> , (Veneto)	MV	9.75

White Wine:

Meursault, Domaine Michelot (Burgundy)	2004	21.00
Pinot Grigio, <i>Mon Gris</i> , Marco Felluga (Collio, Italy)	2009	9.50
Sauvignon Blanc, <i>La Grande Cuvee</i> , Dourthe (Bordeaux.)	2010	12.50
Chardonnay, Buena Vista (Carneros)	2007	11.00
St. Peray Blanc, A. Clape (N. Rhone)	2007	14.50
Riesling, <i>Art Series</i> , Leeuwin Estate (W. Australia)	2006	12.25

Rose Wine:

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

Syrah, Tyrus Evan (Rogue Valley, Oregon)	2005	12.25
Pinot Noir, <i>Spatburgunder</i> , Kessler (Rheingau)	2004	16.00
Barbera/Freisa, <i>Monferrato</i> , Noceto Michelotti (Piedmont)	2006	11.25
Monastrell, Castano (Yecla, Spain)	2009	9.50
Cabernet Sauvignon <i>Special Selection</i> , Caymus (Napa)	2008	47.50
Cabernet Sauvignon, Slingshot (Napa)	2007	15.75

Dessert:

Chateau d'Yquem (Sauternes)	2000	62.00
Vouvray <i>Moelleux</i> , Le Mont, G. Huet (Loire)	2009	19.25
Banyuls <i>Rimage</i> , Le Clos de Paulilles (Roussillon)	2006	15.50
Montilla (Sherry) <i>Solera 1927</i> , Alvear (Spain)	1927	27.00