

## Champagne & Sparkling Wine

- 1 Pol Clément, Brut N.V. *France* ~ Vivid, fresh fruit, zesty, crisp finish. Split \$8.50
- 2 Bailly-Lapière, Rosé NV *Crémant de Bourgogne* ~ Light and elegant, red fruits. \$39
- 3 Lanson, Brut "Black Label," NV *France* ~ Frothy, weightless, complex and vibrant. \$72
- 4 Bollinger, "Special Cuvée," NV *France* ~ Deep, complex and concentrated, magnificent. \$145

## Half Bottles

- 10 Schramsberg, Blanc de Blancs *North Coast* ~ Racy, vibrant, toasty, food-friendly. \$39
- 11 Guigal, Côtes-du-Rhône *Rhône Valley* ~ A French classic. Perfect! \$20
- 12 Alexander Valley Vineyards, Cabernet Sauvignon, *Alexander Valley* ~ Estate grown. \$20
- 13 King Estate, "Signature" Pinot Noir *Willamette Valley* ~ Cherries, raspberries, plums, spice. \$21
- 14 Sonoma-Cutrer, Chardonnay *Sonoma Coast* ~ Fresh apples, mild citrus, fresh, delicious. \$23
- 15 Joseph Drouhin Chablis, "Montmains" 1er Cru *Burgundy* ~ Flavors of citrus, floral note. \$45

## Chardonnay Glass / Bottle

- 20 Domaine Paul Mas *France* ~ Crisp and clean with flavors of orchard fruits. \$7 / \$28
- 22 Joseph Drouhin, "Laforêt" *France* ~ Fresh and focused apple flavors, nutty nuances. \$12 / \$48
- 24 Sonoma-Cutrer, "Russian River Ranches" *Sonoma Coast* ~ America's Favorite! \$48
- 25 Domaine Laroche, Chablis "St. Martin" *France* ~ Impeccable balance, apple, citrus, lovely. \$54

## White Wine & Rosé Glass / Bottle

- 31 Lagaria, Pinot Grigio *Italy* ~ Smooth, fruity and food friendly. \$8 / \$32
- 32 Patient Cottat, Sauvignon Blanc, Loire Valley,, Fresh, Lovely Melon, Pear, Apple flavor. \$9/\$35
- 34 Château de la Clapière, Rosé "Cru Classé" *Côtes-de-Provence* Fresh, dry, delicious. \$9.50 / \$38
- 36 Pierre Sparr, "One" AOC *Alsace* ~ Muscat-Riesling-Pinot Gris Blend, aromatic, juicy, racy and quaffable. \$29
- 38 Michel Redde & Fils, Sancerre *Loire Valley* ~ Magnificent, elegant, fresh Sauvignon Blanc. \$49

Corkage fee \$20.00 per 750ml bottle.