

WINES BY THE GLASS 150mL

Sparkling

Chardonnay+Pinot Noir+Pinot Meunier
Champagne La Caravelle Champagne Brut Cuvée Niña NV \$17

Muscat+Clairette
Jean-Claude Raspail Clairette De Die Tradition \$13

White

Bourboulenc+Clairette+Roussane
Domaine Charvin Côtes du Rhône Blanc 2017 \$12

Chardonnay+Sauvignon Blanc+Riesling+Nascetta
Luigi Baudana Langhe Bianco Dragon 2018 \$14

Chablis
Domaine Pinson Frères Chablis 2019 \$15

White Burgundy
Les Héritiers du Comte Lafon Mâcon Chardonnay Clos de la Crochette 2019 \$21

Chardonnay
Kistler Chardonnay Noisetières 2018 \$24

Rosé

Cabernet Franc
Osmote FLX Rosé 2019 \$8

Grenache
Château De Trinqueddel Tavel Rosé 2018 \$12

Red

Pinot Noir
Jean-Marc Pillot Santenay Champs Claude 2016 \$24

Grenache+Syrah+Mourvèdre
Domaine de Fenouillet Beaugues-de-Venise Les Terres Blanches 2018 \$14

Grenache+Mourvèdre+Syrah
Domaine Giraud Côtes-du-Rhône Les Sables d'Arene 2016 \$19

Cabernet Sauvignon+Merlot
Robert Sinskey Vineyards Napa Valley POV 2014 \$23

Sweet

Chenin Blanc
Moulin Touchais Côteaux du Layon 1994 \$12

Muscat
Domaine de Fenouillet Muscat de Beaugues-de-Venise 2018 \$9

Bual
The Rare Wine Company Historic Series Madeira Boston Bual NV \$15

HIGHLIGHTS FROM THE SOUTHERN RHÔNE

Sparkling

Jean-Claude Raspail Clairette De Die MUSTcat \$60

Rosé

La Manarine Côtes du Rhône 2019 \$43
Château Trinqueddel Tavel Rosé 2018 \$78 magnum

White

Chante Cigale Châteauneuf-du-Pape 2018 \$62
Clos Saint Jean Châteauneuf-du-Pape 2014 \$78
Domaine de la Janasse Châteauneuf-du-Pape Prestige 2014 \$175

Red, Varied Appellations

Domaine M. Bourtin Rasteau 2016 \$27
Domaine la Manarine Côtes du Rhone 2016 \$29
Château Mourgues du Grès Costières de Nîmes Terre d'Argence 2017 \$34
Maxime Francois Laurent Côtes du Rhone il fait soif 2017 \$45
Domaine de Marcoux Lirac La Lorentine 2011 \$48
Domaine Gallety Côtes de Vivarais Le Syrare 2011 \$135

Red Châteauneuf-du-Pape

Chante Cigale Châteauneuf-du-Pape 2017 \$58
Domaine de la Janasse Châteauneuf-du-Pape Cuvée Chaupin 2012 \$140
...plus many more

Sweet Wine

Domaine de Fenouillet Muscat de Beaugues-de Venise 2018 \$30 500mL
Domaine Pesquié Muscat de Beaugues-de Venise Viellies Vignes 2018 \$45 500mL

REFRESHERS \$7

M.F.K. Fisher
white vermouth on the rocks
Contratto Bianco Asti, Italy

Napoleon \$9
a little Champagne
La Caravelle Champagne, France

Frasier Crane
rich, nutty Oloroso Sherry
Lustau Don Nuño Jerez, Spain

Georges Pompidou
herbaceous Gentiane liqueur
Salers Massif Central, France

Massimo
bitter aperitivo
Contratto Bitter Asti, Italy

John Adams dry Madeira
Henriques & Henriques Seco Especial
Madeira, Portugal

François Truffaut
red wine-quinine apéritif
Byrrh French Catalonia

Don Quixote
red vermouth on the rocks
Lustau Vermut Rouge Xérès, Spain

DINNER MENU

September 12 2020

Charcuterie

Mangalica Ham and/or Saucisson Sec \$13

Choice of Appetizer

Heirloom Tomato & Buffalo Ricotta Tart
Domaine Charvin Côtes du Rhône Blanc 2017

Zucchini Flower & Sea Scallop Risotto w/ Lemon
Luigi Baudana Langhe Bianco Dragon 2018

Guinea Hen & Foie Gras Terrine
Les Héritiers du Comte Lafon Mâcon Chardonnay Clos de la Crochette 2019

Seafood Salad w/ Flageolets & Green Olives *supp \$8*
Domaine Pinson Frères Chablis 2019

Choice of Main Course

Ragout of Cod w/ Rouille & Cranberry Beans
Domaine Giraud Côtes-du-Rhône Les Sables d'Arene 2016

Braised & Roasted Chicken w/ Zucchini & Taggiasca Olives
Jean-Marc Pillot Santenay Champs Claude 2016

Berkshire Pork w/ Roots & Fruits
Domaine de Fenouillet Beaugues-de-Venise Les Terres Blanches 2018

Côte de Boeuf for Two w/ Swiss Chard, Fingerlings & Black Garlic *supp \$15pp*
Domaine Gallety Côtes de Vivarais 2011

Choice of Cheese or Dessert

Murray's Project X w/ Walnuts, Mustard & Figs
Jean-Claude Raspail Clairette De Die Tradition

Summer Herb Custard w/ Nectarines & Grapes
Domaine de Fenouillet Muscat de Beaugues-de-Venise 2018

Single-Origin Chocolate w/ Cherries & Hazelnuts
The Rare Wine Company Historic Series Madeira Boston Bual NV

Three Courses \$45

Six Courses \$65

Each month we feature wines and traditional dishes from some of the world's prominent wine growing regions, aligning with key seasonal ingredients. Look out for special items & wine dinners!