

**REFRESHERS \$9**

☞ **Napoleon** ☞  
a little Champagne Pierre Gimonnet

☞ **Freddie Mercury** ☞ \$24  
a little of the best Champagne Krug Grande Cuvée

**Letizia Bonaparte**  
Quinquina Blanc du Cap Corse

**Carlo Bonaparte**  
Quinquina Rouge du Cap Corse

**Niles Crane**  
crisp, saline fino Sherry Poniente

**Frasier Crane**  
nutty & full Oloroso Sherry Callejuela

**M.F.K. Fisher**  
white vermouth on the rocks Contratto Bianco

**Miguel Indurain**  
Spanish Cider Fuente Guajarro

**Lou Reed**  
NY apple aperitif Neversink

**Don Quixote**  
red vermouth on the rocks Lustau

**Massimo**  
bitter aperitivo Contratto

**John Adams**  
dry Madeira Henriques & Henriques

**François Truffaut**  
red wine based aperitif Byrrh

**Dom Mistelle**  
Ratafia de Champagne R. Geoffroy

**WINES OF THE SOUTHERN RHÔNE**

**Sparkling Brut**

**Achard-Vincent** Clairette de Die Brut Methode Tradition NV \$13

**White Southern Rhône**

**Domaine Giraud** Côtes du Rhone Les Sablets d'Arène 2016 \$11

**Clos Saint Jean** Châteauneuf-du-Pâpe 2014 \$17

**Domaine de la Janasse** Châteauneuf-du-Pâpe Cuvée Prestige 2014 \$32

**Tavel Rosé**

**Château Trinquedel** Tavel Rosé 2018 \$11

**Red Côtes-du-Rhône & Côtes-du-Rhône-Villages**

**Domaine Giraud** Côtes du Rhône Les Sablets d'Arène 2019 \$14

**Domaine la Manarine** Côtes du Rhone Villages Terres Saintes Plan de Dieu 2017 \$9

**Red Shouthern Rhône Villages**

**Domaine Gallety** Côtes de Vivarais 2016 \$15

**Domaine du Gour de Chaulé** Gigondas 2015 \$19

**Red Châteauneuf-du-Pâpe**

**Clos Saint Jean** Châteauneuf-du-Pâpe Vieilles Vignes 2012 \$23

**Bois de Boursan** Châteauneuf-du-Pâpe Tradition 2013 \$21

**Sweet Fortified Wines**

**Domaine de Durban** Muscat de Beauges-de-Venise 2016 \$13

**Domaine la Collière** Rasteau Vin Doux Naturel 2009 \$25

**DINNER MENU**

**Choice of Appetizer**

Norwich Meadows Farm Heirloom **Tomatoes**, w/ Smoked Trout & Basil  
Domaine Giraud Côtes du Rhone Les Sablets d'Arène 2016

or

County **Pâte** w/ Cherries, Mustard, Frisée & Jamón  
Domaine Gallety Côtes de Vivarais 2016

or

Beef **Tartare** w/ Watercress, Wax Beans, Pickled Peppers & Radish  
Château Trinquedel Tavel Rosé 2018

**Choice of Main Course**

**Salmon** w/ Lobster Mushrooms, Shell Beans, Leeks & Artichokes  
Clos Saint Jean Châteauneuf-du-Pâpe 2014

or

**Chicken** w/ Summer Savory, Bacon, Corn & Tomato *Guinea Hen for 2 supp \$9pp*  
Domaine du Gour de Chaulé Gigondas 2015

or

Rohan **Duck Duo** w/ Chard, Huckleberries, Chanterelles & Fennel  
Clos Saint Jean Châteauneuf-du-Pâpe Vieilles Vignes 2012

**Choice of Cheese or Dessert**

Cypress Grove **Little Giant** w/ Red Wine Lentils & Plums  
Bois de Boursan Châteauneuf-du-Pâpe Tradition 2013

or

**Lemon Curd** w/ Vanilla Crème, Wild Blueberries & Almonds  
Domaine de Durban Muscat de Beauges-de-Venise 2016

or

Single-Origin **Chocolate** w/ Figs, Honey & Lavender  
Domaine la Collière Rasteau Vin Doux Naturel 2009

**three course menu \$45**

**SOUTHERN RHÔNE TASTING MENU**

Norwich Meadows Farm Heirloom Tomatoes, w/ Smoked Trout & Basil  
Achard-Vincent Clairette de Die Brut Methode Tradition NV

County Pâte w/ Cherries, Mustard, Frisée & Jamón  
Château Trinquedel Tavel Rosé 2018

Maine Lobster w/ Sorrel, Charentais Melon & Caviar  
Domaine Giraud Côtes du Rhone Les Sablets d'Arène 2016

Salmon w/ Lobster Mushrooms, Shell Beans, Leeks & Artichokes  
Domaine de la Janasse Châteauneuf-du-Pâpe Cuvée Prestige 2014

Colorado Lamb Loin w/ Zucchini & Chanterelles  
Bois de Boursan Châteauneuf-du-Pâpe Tradition 2013

Cypress Grove Little Giant w/ Red Wine Lentils & Plums  
Clos Saint Jean Châteauneuf-du-Pâpe Vieilles Vignes 2012

Lemon Curd w/ Vanilla Crème, Wild Blueberries & Almonds  
Domaine de Durban Muscat de Beauges-de-Venise 2016

**seven course menu \$92**  
**wine pairing \$72**

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!

