

Featured Wine Selections

We go out of our way to find exquisite selections that we can offer to our guests. These are selections that we are very excited to be able to offer you and we know you will truly enjoy them.

Our Sommelier has made some excellent pairing suggestions from our extensive menu for you to try.

1999 Laurent-Perrier, Brut Millésimé Tours-sur-Marne \$95

50% Pinot Noir; 50% Chardonnay.

Chardonnay from Gran Cru Vineyards in the Côte des Blancs

Youthful color, yellow-gold. Pain grillé toasted. Vigorous pencil, ginger and cherry blossom intimations. Dried fruit, tangelo, and ripened yellow apple with acidery tinge. Underneath, good precision and structure. Firm, yet generous mineral and quinine finish.

2007 Argyle Chardonnay \$48

Argyle Chardonnay is an exercise in purity. No bells or whistles, this 100% Dijon Clone Chardonnay is fermented half in stainless steel and half in neutral oak barrels. Argyle Chardonnay is all pure fruit focus and precision. The middle palate is ripe with melon and peaches, balanced with an underlying, subtle creaminess. The natural acidity is buoyant and fresh, finishing long and clean.

2004 Page Proprietary Red \$75

A very limited production. A blend Of Mostly Cabernet Franc and Merlot with touch's of Malbec and Cabernet Sauvignon. Flavors of Cedar, Dusty Black fruit, Cherry with a very earthy finish.

Premium Wines By The Glass

We are proud to provide some of our best selections of wine, offered by the glass using our new state of the art Coravin 2.0 wine preservation system.

2003 Silver Oak Cabernet Sauvignon, Napa Valley CA \$43

A great chance to try an American icon. Flavors of blackberry, black currant, raspberry and strawberry jam. Silky smooth on the palate, great structure, smoky oak and tobacco leaf on the finish. Made for red meat or lamb.

2003 Clarendon Hills "Brookman" Merlot, McLaren Vale South Australia \$24

A wonderful mature merlot, showing Aroma's of Black Plum, Bing Cherry and Mocha. Very round on the palate. Flavors of cacao, ripe cherry and earth on the long silky finish. Perfect pairing for Prime Rib, Duck or hearty Pasta.

2009 Stewart Cellars Pinot Noir, Russian River Valley CA \$22

Very American style of Pinot Noir. Exuberant, Cherry Cola, graphite and Violets on the nose. Flavors are abundant, Cherry, Strawberry, Raspberry as well as touches of allspice.

2010 Ferraton Pere & Fils "La Matiniere" Crozes-Hermitage, Rhone Valley France \$14

100% Marsanne from the northern Rhone Valley. Nose of Wild Acacia flowers, Sea Air and Roasted Almonds. Good Weight on the palate, White Peach, wild flowers and Limestone minerality. Great with Fresh Oysters, Swordfish or Scallops

2011 Roth "Estate" Chardonnay, Sonoma Coast CA \$12

A great, lightly oaked chardonnay from the rugged Sonoma Coast of California. Honeysuckle, Asian pear, green apple, lemon zest and toasted hazelnuts. A easy to love wine for any fan of chardonnay.

2013 Jordan Chardonnay, Russian River Valley CA \$16

Enticing aromas of pear, kiwi and lychee. The palate is round, creamy and refined, with layers of lemon curd, bright acidity and a kiss of caramel from barrel aging. leaves a lasting impression of fresh Meyer lemon and stone fruits on the crisp finish.