



À La Carte Breakfast

American Tradition

2 eggs any style
Choice of toasts or english muffin
Choice of applewood smoked bacon, chicken-apple sausage or grilled honey-cured ham
Choice of breakfast potatoes or fruit medley

17

Eggs Benedict

English muffin, poached eggs, smoked pork loin, hollandaise sauce
Choice of breakfast potatoes or fruit medley

18

Eggs San Francisco

Grilled sourdough bread, poached eggs, dungeness crabmeat, bay hollandaise sauce
Choice of breakfast potatoes or fruit medley

24

Huevos Rancheros

Pork barbacoa, pepper jack cheese, tortilla, eggs to order, pico de gallo, avocado, refried beans, sour cream, spring onion, cilantro

19

Omelet

Bell peppers, ham, smoked salmon, spinach, tomatoes, green onions, cheddar cheese
Choice of toasts or english muffin
Choice of breakfast potatoes or fruit medley

18

Protein Omelet

Egg whites, smoked turkey, green asparagus, kale, green onions, side of sautéed spinach

20

Blueberry Lemon Pancakes

Blueberry compote, butter, maple syrup

17

Granola Parfait

Maple roasted granola, honey, berries, low-fat yogurt

12

Steel Cut Oatmeal

Brown sugar, raisins, banana or berries

10

Breakfast Buffet

25

Scrambled eggs
Egg special of the day
Bacon, pork sausage, chicken-apple sausage
Red potatoes & onion confit
Roasted roma tomatoes & button mushrooms
Selection of cheeses and charcuterie
Smoked salmon
Viennoiseries, breads & toasts
Homemade pastries
Cereals & housemade granola
Selection of yogurts & mini granola parfait
Selection of fresh fruits & vegetables
Selection of dried fruits

Hot beverage: coffee, tea, chocolate
Fresh fruit juices

Our Chef will be happy to prepare you eggs any style

 Vegetarian

 Gluten Free

Beverages

Coffee

Regular or decaffeinated

5

Espresso

Regular or decaffeinated

4

Build Your Own Latte

Regular or decaffeinated espresso
Whole milk - 2% milk - Skim milk - Almond milk - Soy milk

6

Ghirardelli Hot Chocolate

Served with whipped cream

7

Juices

Orange - Grapefruit - Apple - Cranberry - Tomato

5

Detox Vegetable Cocktail (33 cal)

Pineapple - Spinach - Ginger - Cucumber - Mint

8

Selection Of Mighty Leaf Premium Tea

Earl Grey - Decaffeinated Earl Grey - Organic Breakfast - Marrakech Mint Green Tea - Tropical Green Tea - Chamomile Citrus - African nectar

6

Mimosa

Orange juice, champagne

12

A 19% gratuity will be automatically added for parties of 6 and more.

Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.

POWER LUNCH

COLD MENU 23

Salad + Dessert

HOT MENU 25

Daily Special + Dessert

TAPASTRY

Edamame Humus, Rice Crackers (V) (G) 9
Cucumber, celery, olives

Hamachi Sashimi (G) 16
Comanche Creek lemon cucumber, pomegranate nectar, avocado pudding, breakfast radishes

Ocean Garden White Mexican Shrimp (G) 15
Gilroy garlic purée, chorizo, jicama, wilgenburg green tomatoes

Hokkaido Scallop and Shrimp Ceviche (G) 15
Finger limes, pickled red onions, avocado, cilantro

Mary's Duck Leg Confit 15
Wild blueberries, honey, lemon, kabocha squash

Dungeness Crab Cake 18
Mustard, meyer lemon, bloomsdale spinach

Kurobuta Pork Belly 13
Apple, vietnamese glaze, green papaya

Cucina Della Cucina Artichoke Ravioli (V) 16
Meyer lemon, peas & beans, tobacco onions

Bison Meatballs, Madeira Wine 11
Oyster mushrooms, parmesan

Ahi Tartare 17
Sushi rice, soy, avocado, sesame ginger sauce

SOUPS & SALADS

Today's Soup Special 9
Creative, local & inspired

Walla Walla Onion Soup Gratinée 10
Gruyère & lappi cheese, toasted baguette

Butternut Squash and Apple Soup (V) 7
Sage and sunflower seeds

Caesar Salad 13
Little gems lettuce, reggiano parmesan, kohlrabi, focaccia garlic crostini

Roasted Beets (G) 12
Hass avocado, yuzu, prosciutto, goat cheese, mâche, frisée, walnut vinaigrette

Niçoise Salad (G) 17
Ahi tuna, poached egg, baby spinach, fingerling potatoes, green beans, tomato, balsamic vinaigrette, pickled red onion

LUNCH SPECIALTIES

Reuben 15
Corned beef brisket, rye bread, sauerkraut, russian dressing, swiss cheese, potato salad

Hamburger 17
Black Angus beef, brioche, pickle, crispy bacon, crispy onions, heirloom tomato, dijon mayonnaise
Choice of fillamook cheddar, point Reyes blue or lappi swiss
French fries or house salad

Fish & Chips 16
Local halibut, tartar sauce, malt vinegar, proper chips

Portobello Mushroom Panini (V) 14
Olive bread, goat cheese, arugula, zucchini, sprouts, red onions
French fries or house salad

Turkey Club 13
White or wheat bread, bacon, lettuce, heirloom tomato, bacon, mayonnaise
French fries or house salad

Vegetable Quiche (V) 16
Sun-dried tomatoes, spinach, parsnips, basil, ricotta, crème fraîche, frisée salad

Mary's Free Range Chicken (G) 17
Artichoke, shitake mushrooms, meyer lemon, gnocchi, tarragon

Grilled Hanger Steak (G) 18
Broccolini, fingerling potatoes, trumpet mushrooms, chimichurri

Seared Salmon 16
Olive tapenade, potato & pea purée, cherry tomatoes, green beans, grape tomatoes, EVOO

SIDES (G)

Brussel Sprouts, Bacon, Garlic, Honey, Mustard 8

Southwest Macaroni & Cheese 9

California Grilled Asparagus, Meyer Lemon (V) 9

Yukon Gold Garlic Whipped Potatoes (V) 7

(V) Vegetarian (G) Gluten Free

Executive Chef David Clawson
Executive Sous-Chef David Lyng

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TAPASTRY

Edamame Humus, Rice Crackers (V)	9
Cucumber, celery, olives	
Hamachi Sashimi (GF)	16
Comanche Creek lemon cucumber, pomegranate nectar, avocado pudding, breakfast radishes	
Ocean Garden White Mexican Shrimp (GF)	15
Gilroy garlic purée, chorizo, jicama, wilgenburg green tomatoes	
Kusshi Oysters (GF)	17
Yuzu ponzu, daikon radish, spring onion	
Hokkaido Scallop and Shrimp Ceviche (GF)	15
Finger limes, pickled red onions, avocado, cilantro	
Sonoma Foie Gras	19
Frog Hollow Farms Warren pears, ginger, shallot jam	
Mary's Duck Leg Confit	15
Wild blueberries, honey, lemon, kabocha squash	
Dungeness Crab Cake	18
Mustard, meyer lemon, bloomsdale spinach	
Kurobuta Pork Belly	13
Apple, vietnamese glaze, green papaya	
Cucina Della Cucina Artichoke Ravioli (V)	12
Meyer lemon, peas & beans, tobacco onions	
Bison Meatballs, Madeira Wine	13
Oyster mushrooms, parmesan	
Ahi Tartare	17
Sushi rice, soy, avocado, sesame ginger sauce	

SOUPS & SALADS

Today's Soup Special	9
Creative, local & inspired	
Walla Walla Onion Soup Gratinée	10
Gruyère & lapini cheese, toasted baguette	
Butternut Squash and Apple Soup (V) (GF)	9
Sage and sunflower seeds	
Caesar Salad	13
Little gems lettuce, reggiano parmesan, kohlrabi, focaccia garlic crostini	
Roasted Beets (GF)	12
Hass avocado, yuzu, prosciutto, goat cheese, mâche, frisée, walnut vinaigrette	

DINNER SPECIALTIES

Wild Cepes (V) (GF)	24
Oregon porcini fricassée, tomato jam, sherry pickled shallots, artichoke purée, lovage oil, hazelnut	
Rack of Colorado Lamb	38
Sumac, cumin, olives, nante carrots, tangerine yogurt, muhammara	
Diver Sea Scallops (GF)	35
Cauliflower purée, capers, xérès vinegar, brown butter, raisins	
Hanger Steak	29
Fingerling potatoes, spinach, trumpet mushrooms	
Sea Bass Filet	37
Kabayaki glaze, bok choy, nameko mushrooms, shrimp miso broth	
Mary's Chicken Breast	26
Artichoke, tarragon, gnocchi, shitake mushrooms	
Scotty Salmon Fillet (GF)	28
Olive tapenade, potatoe & pea purée, sweet tomatoes	
FROM THE GRILL (GF)	
14oz CAB New York Strip	48
20oz Bone-In Ribeye "Vic's Steak"	67
8oz California Grass Fed Filet Mignon	39
8oz Halibut Filet	27
8oz Ahi Filet	32

SIDES

Brussel Sprouts, Bacon, Garlic, Honey, Mustard (GF)	8
Southwest Macaroni & Cheese	9
California Grilled Asparagus, Meyer Lemon (V) (GF)	9
Yukon Gold Garlic Whipped Potatoes (V) (GF)	7

(V) Vegetarian (GF) Gluten Free

Executive Chef David Clawson
Executive Sous-Chef David Lyng

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Dessert

\$10

Banana Tiramisu

Sonoma mascarpone cream, organic coffee, biscuit, pistachio dust

Baileys Irish Crème Brûlée Tart

Irish coffee liquor, cherry sauce

Pear Sticky Pudding

Local pears, Poire William toffee sauce

Valrhona Opalys White Chocolate Cheesecake

Chambord raspberry sauce, berry medley

Almond & Apple Fool

Almond yogurt, crumble, apple compote & juice, fresh mint

Ice creams, gelato & sorbets

Chocolate, vanilla & strawberry ice cream
Raspberry, mango & coconut sorbet
Pistachio gelato

Cheese

California Artisan Cheese Board

Choice of three

18

Choice of five

24

Point Reyes Farmstead Blue (cow)
Cow Girl Creamery Red Hawk (cow)
Bravo Farms Silver Mountain (sheep)
Winchester Gouda (cow)
Cypress Grove Humboldt Fog (goat)
Wild honey, candied walnuts, grapes, apricots

After Dinner Drinks

Cognac

Courvoisier XO

42

Courvoisier Exclusif

18

Courvoisier VSOP

15

Hennessy XO

48

Hennessy Privilege

18

Hennessy VS

12

Remy Martin VSOP

15

Port Wine

Graham's, 10 years

16

Graham's, 20 years

29

Sandeman, Private Reserve

12

Taylor Fladgate

27

Liquor

Baileys

11

Disaronno Amaretto

11

Frangelico

12

Grand Marnier

13

Kahlúa

11

Sambuca

12

Dessert Wine

Far Niente Dolce, Napa, CA

14

Muscat de Beaume-de-Venise,
Rhône Valley, France

12

Sales tax will be added to the price of all food and beverage items served.

A 20% gratuity will be automatically added for parties of 6 and more.

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GLASS

SPARKLING WINES

Champagne Taittinger Brut La Française, France	28
Champagne Moët & Chandon Impérial, France	26
Champagne Veuve Clicquot, France	25
Champagne Laurent-Perrier Brut, France	24
Domaine Chandon Brut, Napa, CA	14
Champagne Moët & Chandon Rosé Impérial, France	28
Domaine Chandon Rosé, Napa, CA	14

WHITE WINES

2015 Oyster Bay Sauvignon Blanc, Marlborough, New Zealand 	12
2014 Raymond R Collection Sauvignon Blanc, CA 	11
2014 Napa Cellars Sauvignon Blanc, Napa, CA	14
2014 Santa Cristina Pinot Grigio, Italy	15
2014 Joel Gott Pinot Gris, Willamette Valley, OR	12
2014 Louis Jadot Pouilly-Fuissé, Burgundy, France	22
2013 Chateau Ste. Michelle "Mimi" Chardonnay, WA 	12
2014 Sonoma-Cutrer Chardonnay, Russian River, CA	17
2013 Antica Chardonnay, Napa, CA	22
2012 Anew Riesling, Columbia Valley, OR	12
2014 Terra d'Oro Moscato, Santa Barbara, CA 	12
	17

GLASS

RED WINES

2013 La Crema Pinot Noir, Sonoma, CA	17
2013 The Seeker Pinot Noir, Burgundy, France	12
2009 Paul Mas GSM, Languedoc-Roussillon, France	12
2013 7 Deadly Zins Zinfandel, CA	14
2015 Doña Paula Estate Malbec, Mendoza, Argentina	14
2012 Folie à Deux Merlot, Alexander Valley, CA	14
2013 Trinity Oaks Merlot, Sonoma, CA	10
2011 Château Greysac, Cru Bourgeois, Médoc, France	19
2013 Lyeth Cabernet Sauvignon, CA	12
2009 Terrazas Reserva Cabernet Sauvignon, Mendoza, Argentina	16
2012 Arrowood Cabernet Sauvignon, Sonoma, CA	22

ROSÉ WINES

2014 Sacha Lichine "Le Poussin Rose", Languedoc-Roussillon, France	11
2014 Les Domaniers by Domaines Ott, Rosé, Provence, France	

WHITES WINES

2013 Jolivet Sancerre, Loire Valley, France	145
2013 Remy Pannier Sancerre, Loire Valley, France	95
2012 Bar. P. Rothschild Lafite Blanche, Bordeaux, France	59
2012 Matanzas Creek Sauvignon Blanc, Sonoma, CA	95
2015 Oyster Bay Sauvignon Blanc, Marlborough, New Zealand	49
2014 Raymond R Collection Sauvignon Blanc, CA	46
2014 Napa Cellars Sauvignon Blanc, Napa, CA	52
2013 Cakebread Cellars Sauvignon Blanc, Napa, CA	115
2013 Alta Vista Torrontes, Argentina	45
2013 Pazo Barrantes Albariño, Rías Baixas, Spain	65
2014 Santa Cristina Pinot Grigio, Italy	59
2014 Montevina Pinot Grigio, CA	45
2014 Joel Gott Pinot Gris, Willamette Valley, OR	49
2012 Louis Jadot Meursault, Burgundy, France	179
2014 Louis Jadot Pouilly-Fuissé, Burgundy, France	95
2014 Louis Jadot Mâcon-Villages, Burgundy, France	59
2013 Antinori Bramito del Cervo Chardonnay, Umbria, Italy	79
2012 Jordan Chardonnay, Russian River, CA	129
2013 La Crema Chardonnay, Sonoma Coast, CA	69
2014 Sonoma-Cutrer Chardonnay, Russian River, CA	79
2013 J Vineyards Chardonnay, Russian River, CA	115
2013 Chateau Ste. Michelle "Mimi" Chardonnay, WA	49
2012 Columbia Crest Two Vines Chardonnay, WA	42
2013 Antica Chardonnay, Napa, CA	95
2013 Rombauer Vineyards Chardonnay, Napa, CA	125
2011 Grgich Hills Estate Chardonnay, Napa, CA	99
2012 Chateau Montelena Chardonnay, Napa, CA	169
2013 Far Niente Chardonnay, Napa, CA	199
2011 Trimbach Riesling Réserve, Alsace, France	129
2012 Trimbach Gewurztraminer, Alsace, France	75
2013 Arrowood Viognier, Saralee's Vineyard, Russian River, CA	99
2012 Anew Riesling, Columbia Valley, OR	48
2014 Terra d'Oro Moscato, Santa Barbara, CA	52

SPARKLING WINES

2004 Dom Pérignon Champagne, France	495
2000 Taittinger Comtes de Champagne, France	395
2004 Champagne Laurent-Perrier Millésimé, France	195
Champagne Moët & Chandon Impérial, France	169
Champagne Mumm Cordon Rouge, France	115
Champagne Taittinger Brut La Française, France	175
Champagne Veuve Clicquot, France	149
Champagne Louis Roederer Brut Premier, France	149
Champagne Laurent-Perrier Brut, France	129
Champagne Laurent Perrier Ultra Brut, France	189
2005 Taittinger Comtes de Champagne Rosé, France	550
Champagne Laurent-Perrier Rosé, France	239
2009 Champagne Louis Roederer Brut Rosé, France	229
Champagne Moët & Chandon Rosé Impérial, France	175
Domaine Chandon Rosé, Napa, CA	69
Roederer Estate Brut Rosé, Alexander Valley, CA	89
2006 L'Ermitage Brut (Roederer Estate), Alexander Valley, CA	135
JCB No. 21, Crémant de Bourgogne, France	89
Avissi Prosecco, Italy	59
Domaine Chandon Brut, Napa, CA	69
Roederer Estate Brut, Alexander Valley, CA	79

RED WINES

2011 Joseph Drouhin Gevrey-Chambertin, Burgundy, France	199
2012 Domaine Bertagna Hautes Côtes de Nuits, Burgundy, France	99
2012 Louis Jadot Pinot Noir, Burgundy, France	79
2013 The Seeker Pinot Noir, Burgundy, France	50
2011 Château Paveil de Luze, Margaux, Burgundy, France	135
2013 La Crema Pinot Noir, Sonoma, CA	79
2012 Domaine Carneros (Taittinger), Pinot Noir, Napa, CA	119
2009 Paul Mas GSM, Languedoc-Roussillon, France	48
2011 Louis Jadot Château des Jacques, Morgon, France	79
Jaboulet "Parallèle 45", Côtes du Rhône, France	69
2012 Antinori Villa Toscana Red, Italy	79
2008 Marqués de Murrieta Rioja Reserva, Spain	85
2009 Sloth Zinfandel, Lodi, Mendocino County	199
2013 7 Deadly Zins Zinfandel, CA	52
2013 Terra d'Oro Zinfandel, Deaver Vineyard, Amador, CA	79
2014 Don Miguel Gascón Malbec, Mendoza, Argentina	52
2013 Terrazas Altos del Plata Malbec, Mendoza, Argentina	45
2015 Doña Paula Estate Malbec, Mendoza, Argentina	55
2012 Folie à Deux Merlot, Alexander Valley, CA	56
2013 Trinity Oaks Merlot, Sonoma, CA	42
2012 Montevina Merlot, CA	45
2013 Markham Merlot, Napa, CA	89
2010 Rombauer Merlot, Napa, CA	129
2006 Opus One Meritage, Napa, CA	425
2013 Epica Red Blend, Valle Central, Chile	45
2011 Lock and Key Meritage, North Coast, CA	52
2012 Farrier Red Presshouse, Alexander Valley, CA	79
2009 Terrazas Reserva Cabernet Sauvignon, Mendoza, Argentina	68

RED WINES

2011 Terrazas Altos Cabernet Sauvignon, Mendoza, Argentina 🍷	45
2013 Santa Julia Cabernet Sauvignon, Mendoza, Argentina 🍷	42
2010 Château Puy-Blanquet, Saint-Émilion Grand Cru, France	119
2011 Château Greysac Cru Bourgeois, Médoc, France	89
2010 Château Croix du Trale, Haut-Médoc, France	69
2001 Château Grange Neuve, Pomerol, France	189
2009 Xurus Sonatina Cabernet Sauvignon, Lake County, CA	249
2010 Jordan Cabernet Sauvignon, Alexander Valley, CA 🍷	195
2012 Arrowood Cabernet Sauvignon, Sonoma, CA	95
2013 Lyeth Cabernet Sauvignon, CA	46
2012 Freemark Abbey Cabernet Sauvignon, Napa, CA	129
2010 Heitz Cellars Cabernet Sauvignon, Napa, CA	159
2012 Stag's Leap Artemis Cabernet Sauvignon, Napa, CA	169
2012 Napanook Cabernet Sauvignon, Napa, CA	219
2012 Joseph Phelps Cabernet Sauvignon, Napa, CA 🍷	229
2010 Far Niente Cabernet Sauvignon, Napa, CA 🍷	299

ROSÉ WINES

2014 Les Domaniers by Domaines Ott, Rosé, Provence, France	75
2014 Sacha Lichine "Le Poussin Rose", Languedoc-Roussillon, France	40

SINGLE MALT SCOTCH

Dalwhinnie, 15 years	16
Glenfiddich, 12 years	13
Glenlivet, 12 years	13
Glenlivet, 18 years	18
Glenmorangie, 10 years	13
Glenmorangie, 18 years	19
Lagavulin, 16 years	20
Macallan, 12 years	14
Macallan, 18 years	42
Oban, 14 years	20
Talisker, 10 years	15

BLENDED WHISKY

Chivas Regal	12
Dewars White Label	11
Dewars, 12 years	12
J&B	11
Johnnie Walker Red	11
Johnnie Walker Black	13
Johnnie Walker Platinum	20
Johnnie Walker Blue	46

IRISH

Jameson	11
Old Bushmills	11
Tullamore Dew	10

CANADIAN

Canadian Club	10
Crown Royal	12
Seagram's 7	10
Seagram's VO	12

AMERICAN

Bakers	13
Blantons	15
Bulleit	12
Bulleit Rye	12
Jack Daniel's	11
Jim Beam	10
Knob Creek	13
Knob Creek, 9 years	18
Maker's Mark	13
Wild Turkey	12
Wild Turkey Rye	12

COGNAC/BRANDY

Courvoisier XO	42
Courvoisier Exclusif	18
Courvoisier VSOP	15
Hennessy XO	48
Hennessy Privilege	18
Hennessy VS	12
Jacques Bonet Brandy	10
Remy Martin VSOP	15

PORT

Graham's, 10 years	10
Graham's, 20 years	14
Sandeman Founders Reserve	8
Taylor Fladgate	12

BEERS

Anchor Porter	8
American Porter, San Francisco, CA	
21 st Amendment Back In Black	7
Black Ale, San Francisco, CA	
Karl Strauss Red Trolley Ale	8
Irish Red Ale, San Diego, CA	
Duvel	11
Belgian Pale Ale, Belgium	
Sierra Nevada	7
Pale Ale, Chico, CA	
Pyramid	7
Hefeweizen, Seattle, WA	
Blue Moon	7
Belgian White, Golden, CO	
Dogfish Head 90 min IPA	9
India Pale Ale, Milton, DE	
Trumer Pils	7
German Pilsner, Berkley, CA	
Budweiser	6
American Lager, Saint Louis, MO	
Samuel Adams	7
Boston Lager, Jamaica Plain, MA	
Corona	7
Lager, Mexico	
Amstel Light	6
Pale Lager, Netherlands	
Kronenbourg 1664	7
Pale Lager, Strasbourg, France	
Miller Lite	6
Light Lager, Milwaukee, WI	
Coors Light	6
Light Lager, Golden, CO	
Michelob Ultra	7
Light Lager, Saint Louis, MO	
Drafts	7
Anchor Steam - Heineken - Stella Artois - Gordon Biersch - Lagunitas IPA	

NON-ALCOHOLIC BEVERAGES

MOCKTAILS

7

Lavender Refresher

Lavender syrup, fresh lemonade, club soda

Passion Fruit Virgin Mojito

Mint leaves, passion fruit, simple syrup, club soda

Pomegranate Cucumber Refresher

Cucumber, pomegranate juice, club soda

Freshly Made Ginger Ale

Ginger purée, freshly squeezed lime juice, simple syrup, club soda

Sunshine Splash

Freshly squeezed lime juice, lemon juice, pomegranate juice, pineapple juice, simple syrup, club soda

OTHERS

Mineral Water

4

Evian, Perrier, Badoit, Orangina

Sodas

4

Coke, Diet Coke, Sprite, Ginger-Ale, Tonic, Club Soda

Non-Carbonated

5

Snapple, Orange juice, Grapefruit juice, Cranberry juice, Pineapple juice, Apple juice, Tomato juice

Coffee

5

Regular - decaffeinated

Espresso

4

Regular - decaffeinated

Build Your Own Latte

6

Regular or decaffeinated espresso - whole milk - 2% milk - skim milk - almond milk - soy milk

Energy Drinks

6

Red Bull, Sugar Free Red Bull

WINES BY THE GLASS

CHAMPAGNES

Champagne Taittinger Brut La Française, France

28

Champagne Moët & Chandon Imperial, France

26

Champagne Veuve-Clicquot, France

25

Champagne Laurent-Perrier Brut, France

24

Domaine Chandon Brut, Napa

14

Champagne Moët & Chandon Rosé, France

28

Domaine Chandon Rosé, Napa

14

WHITE WINES

Oyster Bay Sauvignon Blanc, Marlborough, NZ

10

Raymond R Collection Sauvignon Blanc, California

10

Napa Cellars Sauvignon Blanc, Napa

11

Santa Cristina Pinot Grigio, Italy

10

Joel Gott Pinot Gris, Willamette Valley, OR

11

Louis Jadot Pouilly Fuissé, Burgundy

20

Château Ste. Michelle "Mimi" Chardonnay, WA

10

Sonoma Cutrer Chardonnay, Russian River

15

Antica Chardonnay, Napa

19

ANEW Riesling, Columbia Valley

10

Terra d'Oro Moscato, Santa Barbara

11

Les Domaniers by Domaines Ott, Rosé, Provence

14

Sacha Lichine "Le Poussin Rosé", Lang. Rous., France

10

RED WINES

La Crema Pinot Noir, Sonoma

14

The Seeker Pinot Noir, Burgundy

10

Paul Mas GSM, Lang. Rous., France

10

7 Deadly Zins Zinfandel, California

11

Doña Paula Estate Malbec, Mendoza, Argentina

11

Folie à Deux Merlot, Alexander Valley

11

Château Greysac, Cru Bourgeois, Medoc, Bordeaux

16

Lyeth Cabernet Sauvignon, California

11

Terrazas Reserva Cabernet Sauvignon, Mendoza

12

Arrowood Cabernet Sauvignon, Sonoma County

18

DESSERT WINES

Far Niente Dolce, Napa

14

Inniskillin Ice Wine, Canada

16

Muscat Beaumes de Venise, Rhone Valley

12