

## Champagnes & Sparkling Wines

- 1 **LOUIS ROEDERER BRUT PREMIER** \$135  
aromas of bread with ginger, toffee and vanilla... tart lemon/lime, dry mineral, citrus and toast punctuate the lengthy finish
- 3 **GH MUMM CORDON ROUGE BRUT** \$99  
flavors of dried apricot and candied orange peel with hints of vanilla and roasted nuts.
- 4 **TAITTINGER DOMAINE CARNEROS NAPA BRUT** \$59  
A fine California sparkler in which Pinot Noir and Chardonnay are blended to ripe fruit richness.
- 5 **CASTELLAR CAVA BRUT, SPAIN** \$8 | \$25  
Bright, straw-yellow in color; interesting fruity nose due ...a blend of three classic cava grapes.
- 6 **COSTE PIANE PROSECCO** \$30  
Clean, pure and elegant, mineral with crackling citrus notes, easy-drinking and at the same time complex.

## Chardonnay, Burgundy & Fuller Whites

- 21 **PULIGNEY-MONTRACHET, DOM. BERTHELEMOT** \$102  
aromas are floral with hints of almond and hazelnut and the wine is fresh and rich in the mouth.
- 22 **STAG'S LEAP CHARDONNAY, NAPA** \$54  
Chutney spices mingle with citrus and apple in this luscious chardonnay.
- 23 **VIRGINIA DARE CHARDONNAY, SONOMA** \$10 | \$45  
luxurious, creamy texture supports tropical aromas of orange blossom, red grapefruit, Asian pear, and pineapple. Rounding out the profile are underlying flavors of toasty bread balanced with French oak. Aged 12 months.
- 24 **SKYFALL COLUMBIA VLY CHARDONNAY, WA** \$29  
Toasted hazelnuts and Asian pear on the nose. Rich and creamy on the palate with apple, toasted almond and lingering notes of Meyer lemon and crème brûlée.
- 25 **POUILLY-FUISSE, GEORGES DUBOEUF** \$62  
White blossom and almond aromas; on the palate, dried fruit with a hint of fig.
- 26 **LINCOLN PEAK, LA CRESCENT, VERMONT** \$33  
Dry, spicy mix of pear and citrus. Crisp finish; grown from Vermont cold climate grapes.

## Sauvignon Blanc, Bordeaux & Medium Whites

- 27 **MARISCO SAUVIGNON BLANC, NEW ZEALAND** \$28  
powerful fruit driven; shows explosive lime flintiness with hints of passionfruit
- 28 **GIRARD NAPA SAUVIGNON BLANC** \$9 | \$41  
The nose is vibrant with citrus zest aromas, melon and tropical fruits. On the palate, zingy acidity is balanced by tangerine, kiwi and lime flavors with a hint of honeydew melon.
- 29 **SANCERRE, DOMAINE FOURNIER** \$53  
Lilac and blackcurrant nose leads to a full and round mouthfeel with notes of gooseberry, grapefruit, and mineral. A lingering finish with just a hint of anise.
- 30 **CONUNDRUM, CONUNDRUM VINEYARDS, CA** \$52  
A one-of-a-kind blend of four different varieties. Very unique and sought after!
- 31 **PINOT GRIGIO, BOTTEGA VINAIA** \$8 | \$37  
From Trentino. Alluring floral perfume leads to a fresh, dry flavor with a firm structure and lingering finish.
- 32 **ANNE AMIE OREGON PINOT BLANC** \$38  
nose of asian pear, juicy fruit, jasmine blossom; ripe pear, plum, vanilla, butterscotch pudding on the palate; long, rich finish.
- 33 **POUILLY FUME, REGIS MINET** \$44  
broad, soft, and persistent aromas of citrus on the nose with a clean, well-balanced mineral finish.

## Riesling and Lighter Whites

- 34 **RED TAIL RIDGE NY STATE RIESLING** \$7 | \$32  
white floral and orange zest on the nose with lemongrass and lime; juicy peaches, pineapple, tropical fruit on the palate with a finish of stoniness.
- 35 **SELLA & MOSCA LA CALA** \$27  
100% Vermentino from Sardinia. Citrus bouquet; delicious apple and pear flavor. Crisp and light finish.
- 36 **ROSE, BIELER PERE & FILS, PROVENCE** \$28  
100% Vermentino from Sardinia. Citrus bouquet; delicious apple and pear flavor. Crisp and light finish.

## Dessert Wines

- 7 **MICHELE CHIARLO NIVOLE MOSCATO D'ASTI** \$25 (375ml)  
Fresh and lightly sweet. A fine finish with dessert!
- 8 **EDEN VERMONT ICE CIDER** (2 oz) \$8 | \$46 (375ml)  
Dessert wine made from a unique blend of Vermont apples; complex, balanced, long finish
- 9 **ARTESANO HONEY MEAD** \$12 | \$38 (500ml)  
Crafted in Groton, Vermont. Hints of wildflowers in the nose with pear, citrus, and fig on the palate.

## Full-Bodied Reds

- 51 **CAYMUS NAPA CABERNET SAUVIGNON** \$140  
Elegant and refined ...saturated with dark color and a big, ripe fruit. **Very limited!**
- 52 **ROMBAUER NAPA CABERNET SAUVIGNON** \$95  
black currant, blackberry and clove nose; black cherry, mocha, vanilla and black olive flavors... finishes with a hint of spice
- 53 **COPPOLA DIRECTOR'S CABERNET, SONOMA** \$10 | \$45  
aromas of cocoa powder, rose petals, toasted oak. Red plum, cherry on the palate with hints of black pepper and herb which linger on the finish.
- 54 **MATCHBOOK LAKES REGION CABERNET** \$32  
Violets, clove, and dark berries on the nose; cherry truffle, cedar, spice, and chocolate on the palate with a long finish.
- 55 **CATENA MALBEC, ARGENTINA** \$9 | \$43  
On the nose, ripe dark and red fruits with delicate floral notes of lavender and violet with mocha. Rich mouth feel with hints of sweet spice and leather. Soft tannins on the long finish with crisp acidity
- 57 **AMARONE CLASSICO, ZENATO** \$121  
aromas of dried black cherry, cassis, truffle, chocolate fudge; silky and complex
- 58 **EDMEADES ZINFANDEL, MENDOCINO** \$37  
Intense and vibrant with loads of berry flavors; good measure of complexity.
- 59 **KINGSTON FAMILY LUCERO SYRAH, CHILE** \$9 | \$41  
Deep, dark fruit aromatics lead to generous, spicy, blue and purple fruits on the palate, with hints of black tea towards the finish.
- 60 **CHATEAUNEUF DU PAPE, DOM DU VIEUX LAZARET** \$72  
understated red fruit & spice in the nose; elegant and not heavy on the palate with a mix of red cherry and spice.
- 61 **COTE DU RHONE, DOMAINE DE LA GUICHARDE** \$31  
deeply colored, black-purple wine with ripe and intense flavors of dark berries, cassis, licorice, and spice. 65% Grenache/35% Syrah.

## Bordeaux, Merlot & Chianti

- 62 **WENTE SANDSTONE MERLOT** \$31  
Livermore Valley. Black cherry, blackberry and plum with hints of black tea and toasted oak
- 63 **JOSEPH CARR NAPA MERLOT** \$44  
bouquet of ripe plum, cassis, sage and subtle cedar... flavors are of wild berry, ripe cherry and a hint of olive and spice.
- 64 **HAUT MEDOC, CHATEAU ANEY** \$49  
Notes of red and black fruits accented with flint, vanilla, and cinnamon. Aromas grow to a long finish of raisin and spice.
- 65 **LUSSAC ST. EMILION, CHATEAU DE BELLEVUE** \$52  
black licorice and berries on the nose... black cherry, mild pepper on the palate with an earthy minerality
- 66 **CHIANTI CLASSICO RISERVA, NOZZOLE** \$48  
Crisp, red berry and cherry fruit ... classic Sangiovese notes of earth, mushrooms and leather, with an elegant tannic backbone.

## Burgundy & Lighter Reds

- 67 **ILLAHE PINOT NOIR, OREGON** \$9 | \$43  
from the Willamette Valley; aromas of strawberry, tamarind, and blackberry broaden along the palate to include chocolate and tobacco leaf. Tannin is well balanced between skin & oak; velvety finish.
- 68 **HOOK & LADDER RUSSIAN RIVER PINOT NOIR** \$51  
Black and blue fruit flavors and aromas... barrel spices, cinnamon and mellow smoky components.
- 69 **GEVREY-CHAMBERTIN, LOUIS JADOT** \$88  
Ripe black cherry...silky, elegant fruit with nuances of sweet oak and spice ending in a full finish.
- 70 **GAMAY, CHATEAU DE PIZAY MORGON** \$35  
a lush wine; nose of berries and tropical notes; ripe stone fruit and kirsch flavors; smooth finish.



...a deliciously romantic  
Vermont experience!

for the convenience of our in-house guests,  
a 20% dinner/bar service charge is  
added in lieu of tipping