

Try a Wine Flight!  
Tasting pours (2.5 oz) of three related wines served  
next to each other for comparison, contrast and  
exploration!

Please see the board for tonight's selections

## BUBBLY

Sparkling wines are the perfect accompaniment to cheeses. They help cut through the richness to cleanse the palate, releasing the full flavor of the fromage

	Glass	Bottle
Prosecco, <i>Loredan</i> , NV. Veneto, Italy.....	\$9	\$28
Cava, <i>Avinyo</i> , NV Brut. Penedes, Spain.....	\$12	\$34
Rosé, <i>Vin du Bugey</i> , NV. Savoie, France.....	\$15	\$40
Champagne Pear Cocktail.....	\$10	
Wild Hibiscus Champagne Cocktail.....	\$11	

## WHITES

The high level of acidity in white wine pairs perfectly with soft or fresh cheeses and is especially delightful with goat's milk cheese

Pinot Grigio, <i>di Lenardo</i> , 2007. Friuli, Italy.....	\$8	\$28
Petit Chenin, <i>Ken Forrester</i> , 2007. Stellenbosch, South Africa.....	\$7	\$24
Erbaluce, <i>Al Bacio</i> , 2006. Piedmont, Italy.....	\$9	\$29
Sauvignon Blanc, <i>Sunday Mountain</i> , 2007. Marlborough, New Zealand.....	\$10	\$32
White Bordeaux, <i>Chateau Ducasse</i> , 2006. Bordeaux, France.....	\$10	\$32
White Burgundy (unwooded), <i>Le Grand Cheneau</i> , 2005. Macon, France.....	\$9.50	\$30
Viognier, <i>Blenheim</i> , 2005. Mount Juliet, Virginia.....	\$14	\$42
Riesling, <i>Cono Sur</i> , 2007. Bio Bio Valley, Chile.....	\$7	\$25
Vouvray, <i>La Craie</i> , 2005. Loire Valley, France.....	\$9	\$30
Gewürztraminer (the Ultimate Cheese Wine), <i>Leon Beyer</i> , 2004. Alsace, France.....	\$13	\$38

## ROSÉ

Rosé's fruity essence and dry, crisp finish makes it a perfect companion to soft goat or triple cream cow cheeses

Canavese Rosato, <i>Rubiconda</i> , 2007. Piedmont, Italy.....	\$9	\$29
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## REDS

The deep, rich and complex flavors in red wine make it the ideal companion for nutty, hard or aged cheeses whose bold flavors require an equally assertive drinking partner

Pinot Noir, <i>Bearboat</i> , 2005. Russian River Valley, California.....	\$13	\$38
Valpolicella, <i>Degani</i> , 2006. Verona, Italy.....	\$8	\$28
Rioja, <i>Azabache</i> , 2005. Rioja, Spain .....	\$8	\$28
Cabernet Franc, <i>Chiens-Chiens</i> , 2005. Chinon, France .....	\$11	\$34
Garnacha, <i>Don Ramon</i> , 2005. Campo de Borja, Spain .....	\$7	\$24
Malbec, <i>Naiara Reserve</i> , 2005. Mendoza, Argentina .....	\$9	\$28
Rosso di Montalcino, <i>Verbena</i> , 2005. Tuscany, Italy .....	\$15	\$44
Cabernet Sauvignon, <i>Stephen Vincent</i> , 2006. Sonoma, California.....	\$8	\$28
Montepulciano di Abruzzo and Cabernet, <i>San Bartolo</i> , 2005. Marken Italy .....	\$11	\$34
Shiraz, <i>Stone Coast</i> , 2002. Limestone Coast, Australia.....	\$10	\$32
Primitivo, <i>Papale</i> , 2004. Manduria, Italy.....	\$8.50	\$29
Zinfandel, <i>Hart's Desire</i> , 2006. Russian River Valley, California .....	\$16	\$47

## SWEET SIDE

Wonderfully sweet wines are the answer to salty and powerfully flavored washed-rind and blue-veined cheeses

Vin Santo, <i>Castello di Poppiano</i> , 1999. Chianti Colli Fiorentini, Italy.....	\$9
Ruby Port Special Reserve, <i>Warre's Warrior</i> , NV. Douro, Portugal .....	\$7
Grenache Noir, <i>Mas Amiel</i> , 2005. Maury, France .....	\$8
Verduzzo Friulano, <i>Colutta</i> , 2004. Friuli, Italy.....	\$9
Muscato d'Asti, <i>Sarracco</i> 2007. Asti, Italy .....	\$10

## BEERS

Like wine, beer is a natural partner for cheese. Ask your server for recommendations

Lager, Kronenbourg 1664, France .....	\$6	Double IPA, <i>Gordon's</i> (can), Colorado.....	\$5
Hefeweisen, <i>Weihenstephaner</i> , Germany.....	\$8	Belgian Triple, <i>Kasteel</i> , Belgium.....	\$10
Pêche Lambic, <i>St. Louis</i> , Belgium .....	\$9	Barley Wine, <i>Bell's</i> , Michigan.....	\$9
IPA, <i>Stone</i> , California .....	\$7	Oatmeal Stout, <i>Anderson Valley</i> , California.....	\$7