

## Spring Wine List

Whites + Roses	Glass / Half / Bottle
<b>2006 Feudi Fiano di Avellino, Italy</b> apricot + quince + magnolia	9 / 23 / 40
<b>2006 Domaine Vacheron Sancerre, France</b> // biodynamic sea spray + almonds + lemon rind	11 / 26 / 52
<b>2005 Dr. Loosen "Dr. L" Riesling, Germany</b> fiji apple + asian pear + lime zest	6 / 13 / 26
<b>2006 Heidi Schröck Vogelsang, Austria</b> anise + candy apple + wintergreen	9 / 24 / 42
<b>2006 Weber Eber Ludwigshofer Honigberg Morio Muscat, Germany</b> honeycomb + rose petals + sulfana	7 / 18 / 36
<b>2005 Schellmann In Gumpoldskirchen, Austria</b> hazelnut + baked apple + toasted marshmallow	8 / 20 / 40
<b>2005 Cave de La Côte - Dubrariil Chasselas Romand, Switzerland</b> cotton candy + cream soda + white peach	7 / 18 / 36
<b>2006 Kracher Zweigelt Rose Trocken, Austria</b> strawberry + rose hips + mandarin orange	6 / 12 / 24
<b>2004 Domaine Tempier Bandol Rose, France</b> // organic perfumed orange + nectarine + canteloupe	12 / 28 / 56
<b>White Tasting Flight</b> small pours of any three white wines offered by glass	10
Bubbly	Glass / Bottle
<b>NV Egly-Ouriot Premier Cru Brut Champagne, France</b> lime zest + meyer lemon + white nectarine	/ 90
<b>NV Lancelot Royer Cuvee RR Brut Champagne, France</b> sweet honey + green apple + candied ginger	/ 78
<b>NV Heideseck Monopole Demi Sec Champagne Green Top, France</b> toffee + peach + strawberry	/ 62
<b>NV Szigetel Gruner Veltliner Brut, Austria</b> pomelo + kaffir lime + peppercorn	6 / 36
<b>NV Bisol Cru CREDE Prosecco, Italy</b> wild lily + limequort + mandarin	7 / 42
<b>NV Vouvray Val de Loire Brut, Italy</b> sugared lemon + flint + apricot jam	8 / 50
<b>NV Borgo Maragliano La Caliera Moscato D'Asti, Italy</b> bosc pear + accacia flower + candied tangelo	6 / 36
Bubbly + More	
<b>Cava Kir Royal</b> cava + cassis	7
<b>Cava Bellini</b> cava + peach liquor	7
<b>Cava Mimosa</b> cava + orange juice	6
<b>Passionfruit</b> cava + passionfruit nectar	8

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Reds	Glass / Half / Bottle
<b>2001 Assn. Viticole d'Ollon Rubis Noir, Switzerland</b> bing cherry + black currant + cardamom	12 / 28 / 56
<b>2006 Cave au Soleil Levant Diolinoir, Switzerland</b> wild raspberry + gooseberry + rice chex	13 / 30 / 60
<b>2006 St. George Skouras, Greece</b> red currant + mulberry + ground cloves	8 / 20 / 42
<b>2005 Mastroberardino Lacryma Christi Rosso, Italy</b> black plum + cloudberry + raspberry cream	9 / 23 / 43
<b>2005 Caves Cidás Gâmeret Le Côte, Switzerland</b> wild cherry + allspice + cassis	8 / 18 / 39
<b>2006 Jean Rene Germainier Dole Balavaud, Switzerland</b> cherry fruit + strawberry jam + butterscotch	8 / 19 / 39
<b>2005 Terradora Aglianico, Italy</b> blueberry + smoked pine nuts + cinnamon	8 / 20 / 41
<b>2001 Gsellmann + Gsellmann Pannobile, Austria</b> chocolate espresso beans + spiced rum + boysenberry jam	9 / 24 / 44
<b>2005 Planeta Saint Cecelia, Italy</b> strawberry cake + carob + pomegranate	15 / 38 / 67
<b>Red Tasting Flight</b> small pours of any three red wines offered by glass	10
<b>Dessert Wines</b>	<b>Glass</b>
<b>2005 Pierre-Alain Meylan Crÿo VdP de Vaud Ice Wine, Switzerland</b> vanilla bean + citron + manon peach	10
<b>2003 Högl Riesling Icewein, Austria</b> vanilla essence + stone fruit + vineyard peach	10
<b>2005 Ordonez Selección Especial Málaga, Spain/Austria</b> starfruit + kiwi + lychee	7
<b>2002 Oremus Tokaji Late Harvest, Hungary</b> fireside apple + clementine + sage	10
<b>2002 Hans Tschida Welschriesling TBA, Austria</b> d'anjou pear + heather + vanilla cream	14
<b>2004 Feiler-Artinger Muscat Ottonel Ruster Ausbruch, Austria</b> butterscotch + meringue + peach cobbler	13