· Cline ·

M E N U



From Haly

BY BOTTLE

WHITE WINE



From Haly

TANNIC



From taly

SPARKLING WINE

BY BOTTLE

Bastianich | Ribolla Gialla | Friuli-Venezia Giulia

Food Pairing:

Our wine experts think Northern Italian wine matches with: Appetizers, Snacks.





THIS CALLS

FOR
A Toast

WHITE WINE		BY THE GLASS
JR Classic Sauvignon Blanc Food Pairing: Our wine experts think local Sauvignon Blanc wine matches with: Goat cheese, Vegetarian dishes.	- BOLD	7.5
	- SWEET	
SOFT —		
Bastianich Vini Orsone Sauvignon Friuli-Venezi Food Pairing: Our wine experts think Northern Italian wine matches with: Beef, Lamb, Pasta.	a Giulia	7.5
LIGHT —	- BOLD	
DRY	- SWEET	
SOFT —	- ACIDIC	
	- BOLD - SWEET - BOLD	7.5
	- SWEET	8
SOFT ————————————————————————————————————	- ACIDIC	
B&G Bordeaux Blanc Food Pairing: Our wine experts think French wine matches with: Vegetarian dishes, Appetizers, Snacks.	- BOLD - SWEET - ACIDIC	10

THIS CALLS FOR

BY THE GLASS

RED WINE

JR Classic | Shiraz | Jordan 7.5 Food Pairing: Our wine experts think local Shiraz wine matches with: Chicken wings, Barbecued meat. **Bastianich | Schioppettino | Italy** 7.5 Food Pairing: Our wine experts think Northern Italian wine matches with: Pasta, Beef. SMOOTH ____ Bastianich | Refosco | Friuli-Venezia Giulia 8 Food Pairing: Our wine experts think Northern Italian wine matches with: Beef, Lamb. ACIDIC Spier Discover Red (Pinotage/Syrah) 8 Food Pairing: Our wine experts think South African (Pinotage/Syrah) wine matches with: Chicken, Light Meals. **B&G Cabernet Sauvignon** 10 Food Pairing: Our wine experts think Languedoc-Roussillon wine matches with: Beef, Pasta.

THIS CALLS FOR

A Trast

ROSÉ WINE BY THE GLASS JR Classic | Rosé | Jordan 7.5 Food Pairing: Our wine experts think local wine matches with: Salad, Fresh melons. Sunset Rosé | Château Ksara | Lebanon 9 Food Pairing: Our wine experts think Lebanese wine matches with: Aperitifs, Cold cuts, Grilled fish. SOFT _____ ACIDIC **PORT WINE Graham's LBV Port** 12 Food Pairing: Our wine experts think Vintage port wine matches with: Chocolate Cake, Sorbet. - BOLD ____ ACIDIC **SPARKLING WINE** Bastianich | Ribolla Gialla | Italy 8.5 Food Pairing: Our wine experts think Northern Italian sparkling wine matches with: Appetizers, Snacks.

From Tordan

WHITE WINE BY BOTTLE JR Classic | Sauvignon Blanc 30 Food Pairing: Our wine experts think local Sauvignon Blanc wine matches with: Goat cheese, Vegetarian dishes. JR Reserve | Chardonnay 40 Food Pairing: Our wine experts think local Reserve Chardonnay wine matches with: Buttery dishes, Creamy cheese. JR Limited Edition | Chardonnay 45 Food Pairing: Our wine experts think local Limited Edition Chardonnay wine matches with: Grilled vegetables. SOFT ____

From Tordan

RED WINE			BY BOTTLE
JR Classic Shiraz Food Pairing: Our wine experts think local Shiraz wine matches with: Chicken wings, Barbecued meat.	- BOLD	ji.	30
SMOOTH — PORY —	- TANNIC	201 	
	SWEET ACIDIC		
JR Reserve Cabernet Sauvignon			40
Food Pairing: Our wine experts think local Cabernet Sauvignon wine matches with: Pasta, Steak, Roasted meat.			
	B OLD	John Marian	
SMOOTH	- TANNIC	In the second se	
	- SWEET		
SOFT	_ ACIDIC		
JR Limited Edition Cabernet Food Pairing: Our wine experts think local Cabernet wine matches with: Brisket, Steak.		1	45
LIGHT —	- BOLD	jir	
SM00TH	- TANNIC	Extension to the second	
DRY —	- SWEET		
SOFT	_ ACIDIC		
ROSÉ WINE			
JR Classic Rosé Food Pairing: Our wine experts think local wine matches with: Salads, Fresh melons.			35
LIGHT —	- BOLD	Jee Jeanne	
DRY ————————————————————————————————————	- SWEET - ACIDIC		
OUT1	- ACIDIC		

From Lebanon

From Lebanon

RED WINE			BY BOTTLE
Château Ksara Reserve Du Couvent Food Pairing: Our wine experts think Lebanese wine matches with: Barbecue, Burgers.			45
LIGHT — SMOOTH — SMOO	BOLD	KSAKA MARANA MOGRANIA	
SMOOTH	TANNIC SWEET		
SOFT	ACIDIC	Annual Property of the Parket	
Château Ksara Cabernet Sauvignon Food Pairing: Our wine experts think Lebanese wine matches with: Red meat in sauce.		1	65
LIGHT —	BOLD	NAME OF THE PARTY	
SMOOTH	TANNIC	THE PARTY OF THE P	
DRY —	SWEET	The Artist of the Control of the Con	
SOFT	ACIDIC	to the control of the	
ROSÉ WINE			
Château Kefraya 'Myst' Rosé		OID.	60
Food Pairing:		1	
Our wine experts think Lebanese wine			
matches with: Smoked salmon.			
LIGHT	BOLD		
DRY	SWEET		
SOFT ————————————————————————————————————	ACIDIC	-la	
Sunset Château Ksara Rosé			50
Food Pairing:		And the second s	
Our wine experts think Lebanese wine matches with: Aperitifs, Cold cuts, Grilled fish.			
materies with Apentins, cold cuts, diffied fish.			
LIGHT —	BOLD	GSAKA ESAKA	
DRY —	SWEET	Simon	
SOFT —	ACIDIC		

From France

WHITE WINE			BA BOLLE
B&G Bordeaux Blanc Food Pairing: Our wine experts think French wine matches with: Vegetarian dishes, Appetizers, Snacks.			45
LIGHT PRY	— BOLD — SWEET		
SOFT	— ACIDIC		
Chablis Domaine Long-Depaquit Chardonnay		an.	65
Food Pairing: Our wine experts think French wine		· ·	
matches with: Mild & soft cheese, Rice.		The Paris	
LIGHT —	— BOLD		
DRY —	— SWEET	Committee conflict in Value Company	
SOFT —	— ACIDIC		
RED WINE			
B&G Cabernet Sauvignon Food Pairing: Our wine experts think Languedoc-Roussillon wine matches with: Beef, Pasta		RG	45
LIGHT —	— BOLD	B _s G	
SMOOTH —		Activities (
DRY			
SOFT	— ACIDIC	Free	
Châteauneuf-du-Pape Syrah Food Pairing: Our wine experts think French wine matches with: Barbecued beef ribs, Duck.			70
	— BOLD		
SMOOTH —			
DRY -	SWEET	Textures -	
SOFT	ACIDIC		

From France

ROSÉ WINE BY BOTTLE

Whispering Angel | Château d'Esclans

Food Pairing:

Our wine experts think Provence wine matches with: Bruschetta, Salmon.





From Haly

WHITE WINE BY BOTTLE **Danzante | Pinot Grigio** 55 Food Pairing: Our wine experts think Northern Italian Pinot Grigio wine matches with: Pasta, Mushroom, Vegetarian dishes. **Santa Margherita Chardonnay** 50 Food Pairing: Our wine experts think Northern Italian chardonnay wine matches with: Cold cuts, Lean fish, Shellfish. **RED WINE Santa Margherita Merlot** 50 Food Pairing: Our wine experts think Northern Italian wine matches with: Duck breast, Grilled lamb. Danzante | Chianti 55 Food Pairing: Our wine experts think Italian Chianti wine matches with: Bruschetta. SOFT _____

From Chile

WHITE WINE BY BOTTLE Santa Digna Reserva | Chardonnay 55 Food Pairing: Our wine experts think Chilean chardonnay wine matches with: Grilled chicken, Salmon, Tuna. Escudo Rojo | Sauvignon Blanc 65 Food Paring: Our wine experts think Chilean Sauvignon Blanc wine matches with: Goat cheese, Shellfish. **RED WINE** Santa Digna | Cabernet Sauvignon 55 Food Pairing: Our wine experts think Chilean Cabernet wine matches with: Braised peppers, Aubergines. Escudo Rojo | Red Blend 65 Food Pairing: Our wine experts think Chilean Cabernet Sauvignon wine matches with: Grilled sirloin steak.

From South Africa

WHITE WINE

BY BOTTLE

Spier Discover Red (Chenin/Chardonnay)

Food Pairing:

Our wine experts think South African wine matches with: Salmon, Tuna.



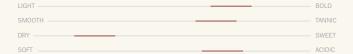


RED WINE

Spier Discover (Pinotage/Syrah)

Food Pairing:

Our wine experts think South African wine matches with: Chicken, Light meals.





40

From Argentina

WHITE WINE BY BOTTLE **Trivento Tribu | Torrontes** 55 Food Pairing: Our wine experts think Argentinian Torrontés wine matches with: Spicy food, Vegetarian dishes. **Susana Balbo Signature White Blend** 70 Food Pairing: Our wine experts think Argentinian wine matches with: Selfish, Soft cheese. **RED WINE Trivento Tribu | Cabernet Sauvignon** 55 Food Pairing: Our wine experts think Argentinian Cabernet Sauvignon wine matches with: Red meat. **Susana Balbo Signature Malbec** 70 Food Pairing: Our wine experts think Argentinian Malbec matches with: Pizza, Lamb, Spicy sausage.

From Argentina

ROSÉ WINE BY BOTTLE

Susana Balbo Signature Rosé

Food Pairing:

Our wine experts think Argentinian wine matches with: Fried chicken, Cold cuts, Cheese.





From M. Zealand

WHITE WINE

BY BOTTLE

Oyster Bay Sauvignon Blanc

Food Pairing:

Our wine experts think New Zealand Sauvignon Blanc wine matches with: Selfish, Goat cheese.

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SOFT	ACIDI



RED WINE

Oyster Bay Pinot Noir

Food Pairing:

Our wine experts think New Zealand Pinot Noir wine matches with: Duck, Mushroom, Burger.





70

From Spain

WHITE WINE

BY BOTTLE

Marqués de Riscal Sauvignon Blanc Rueda

Food Pairing:

Our wine experts think Spanish Sauvignon Blanc wine matches with: Vegetarian, Goat cheese.

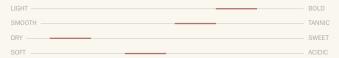
LIGHT	 BOLD
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SOFT	ACIDIO



Marques de Riscal Tempranillo

Food Pairing:

Our wine experts think Spanish Tempranillo wine matches with: Lamb chops, NY strip steak.





55

THIS CALLS FOR

A Trast

PORT WINE BY BOTTLE **Graham's LBV Port** 70 Food Pairing: Our wine experts think Vintage port wine matches with: Chocolate cake, Sorbet. **CHAMPAGNE Prince Laurent Brut** 80 Food Pairing: Our wine experts think French champagne matches with: Fatty fish. SOFT — ACIDIC Moët & Chandon Brut Impérial 120 Food Pairing: Our wine experts think French champagne matches with: Seafood. SOFT -GENTLE -**Dom Pérignon Brut** 400 Food Pairing: Our wine experts think French champagne matches with: Fatty fish. GENTLE -FIZZY

THIS CALLS FOR

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BY BOTTLE

ROSÉ CHAMPAGNE

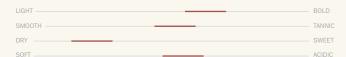
Veuve Du Vernay Ice Rosé 40 Food Pairing: Our wine experts think French champagne matches with: Asian food, Mushroom. SOFT -GENTLE ----**Brut Champagne Rosé** 130 Food Pairing: Our wine experts think French champagne matches with: Appetizers, Snacks. _____ ACIDIC Moët & Chandon Impérial Rosé 200 Food Pairing: Our wine experts think French champagne matches with: Fruit salad, Red berries. _____ ACIDIC SOFT -GENTLE ---Dom Pérignon Rosé 450 Food Pairing: Our wine experts think French champagne matches with: Shellfish, Lobster. ACIDIC ______ FI77Y

Selection Deluxe

Tignanello | Cabernet-Sangiovese | Toscana IGT | Tuscany | Italy

Food Pairing:

Our wine experts think Tuscan wine matches with: Mushroom, Pasta, Herbed & spiced food.





Opus One | Bordeaux Blend | Napa Valley | USA

Food Pairing:

Our wine experts think Napa Valley Bordeaux Blend wine matches with: Veal, Beef, Lamb, Duck, Roast Chicken Ribs, Hamburgers, Barbecue.

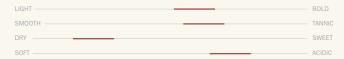




Chateau Palmer | Bordeaux Blend | Margaux | France

Food Pairing:

Our wine experts think Bordeaux Margaux wine matches with: Veal, Beef, Lamb, Duck, Roast Chicken Roasted, braised & grilled dishes.





275

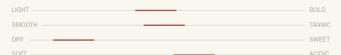
385



Castellani Santa Lucia | Rosso Toscana IGT | Italy

Food Pairing:

Our wine experts think Tuscan wine matches with: Burgers, NY strip steaks.





Château Lynch-bages Grand Cru Classé | Pauillac

Food Pairing:

Our wine experts think Bordeaux Pauillac wine matches with: Meat, Duck, Roast chicken, Braised & grilled dishes.

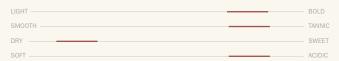




Le Petit Mouton de Mouton Rothschild Pauillac | Cabernet Sauvignon | France

Food Pairing

Our wine experts think Bordeaux Pauillac wine matches with: Asian & Chinese food, Fish (tuna, salmon), Mushroom, Pasta.





445

225