

wines by the glass

wine tasting

sample four wines from this menu, except sparkling (wine tasting not available during special events).....6

bubbles

Heidsieck & Co. Monopole Champagne - 187 mL (France)

fruity and floral, with a creamy texture highlighting berry, apple, and toasty note, lingering...14

Amavi Semillon (Washington)

rich and creamy flavors of orange peel, ripe pear, and linden tree blossom.....8

Westland White (Oregon)

bouquet of honey & yellow apples with hints of tropical aromas, off dry on the finish, rich.....5

J Albin Pinot Gris (Oregon)

classic notes of white peach, pear and lemon zest.....7

Witness Tree Chardonnay (Oregon)

honey and spice in the nose, with flavors of tropical fruits, and a hint of vanilla on the finish.....9

Justin Chardonnay (California)

flavors of white peach, banana, meyer lemon and hints of mineral and toasted almonds.....7

Bergstrom WV Pinot Noir (Oregon)

nice fruit on the palate, with hints of spice, earth, and cola on the finish.....7

Capitello Pinot Noir (Oregon)

lively pie cherry and raspberry flavors, luscious and silky finish.....13

Calcu Red Blend (Chile)

60% cab, 25% carmenère and 15% cab franc. clove, cinnamon, blueberry, and black currant.....6

Seven Hills Merlot (Washington)

blackberry and hints of licorice, vanilla and sweet spice, mocha on the finish.....8

Seven Hills Syrah (Washington)

notes of orange peel and smoke, with black cherry, pepper and vanilla accents.....8

Saviah Cabernet (Washington)

scents of flowers, blackberry, ripe berries, and baking spices, ripe black cherry and chocolate.....10

Dutschke Tokay (Australia)

rich creamy notes of caramel, toffee and a nutty finish - pairs with the turtle cheesecake.....10

Quinta Do Infantado Tawny Port (Portugal)

expressive of fruit, with coffee and toffee, dark and rich - try this with the chocolate tort.....6

dessert

wine by the bottle

choose any wine off the shelf for \$5 corkage - whites can be chilled in 5 minutes