

Eno Champagne Cocktail:

Take a trip back in time in luxe style: Campari and Luxardo Maraschino Liqueur charged with Cava \$12

Wine Flights

Each flight offers a 2.5 ounce taste of three different wines to compare, contrast, and most importantly, enjoy! If you're feeling adventurous or you are looking for particular styles, chat with one of our wine enthusiasts about creating your own custom flight.

Things That go Fizz \$17

Not all sparklers are Champagne. Here are three great alternatives.

Bele Casel Prosecco NV
Gran Sarao Cava NV
Luis Pato Casta Baga Bruto

Spirited Away \$26

Here are three particular single malt to enjoy neat with water or on the rocks.

Glenkinchie, Lowlands
Laphroaig, Islay
Dalmore, Highlands

Drawing a blanc \$16

These three examples of Sauvignon blanc express the difference in both terroir and winemaking.

Matanzas Creek Sauvignon Blanc, Napa
Yealands Sauvignon Blanc, Marlborough
Chimney Rock Fumé Blanc, Sonoma

Down Under \$17

Here are three gems from the opposite side of the globe: Big and intense

Ross Estate Grenache
Bleasdale Cabernet Sauvignon
Bleasdale Shiraz

Portuguese if you please \$15

Once only recognized for ports and madeiras, taste some the other serious styles Portugal has to offer.

Herdade do Esporão, Alentejo
Dona Ermalinda Castelão, Palmela
Herdade do Esporão, Touriga Nacional

Hey Mambo! \$16

Here are three tasty vini rossi from Italy going from North to South and from Lightest to fullest in body.

Elio Grasso Barbera d'Alba
Botromagno Primitivo, Puglia
Biondi Gurna Rosso, Sicilia

Francophile Finds \$15

Move over Burgundy and Bordeaux. These often overlooked finds are sure to tickle your fancy.

Domaine Pella Haut Harmonie Blanc
Domaine Pella Haut Harmonie Rouge
Domaine Laffont, Madiran

Life is a Cabernet \$19

Check out these three fantastic cabernets: one from Columbia one from Napa, one from Australia.

Ridge Crest, Columbia Valley
Hill Family Origin, Napa
Bleasdale, Langhorne Creek

Pinot Envy \$18

Who doesn't like pinot? Here are three great examples. Try these with the Cypress Grove Flight.

Adelsheim Pinot Gris, Willamette
Miolo Pinot Noir, Brazil
J. Wilkes "ENO" Pinot Noir, Bien Nacido

Tinto Trio \$16

These Latin reds will be sure to entice both the palate and the mind as they dance from fruit to spice to earth.

Don Ramón, Campo de Borja
Finca Omblancas Monastrell, Jumilla
La Posta Bonarda, Mendoza

Porto Call \$26

Dock your ship to taste these three styles from one of the most reputable port houses.

Barros, White
Barros, Late Bottle Vintage
Barros, Ten Year Tawny

La Dolce Vita \$18

Ah the sweet life... Two lightly sparkling wines from Piemonte and a fortified from Cypress

Sarocca Moscato d'Asi
Cantina Ceci Lambrusco, Emilia
Etko Commanderia St. Nicholas

Cheese Sensation \$15 flight/\$5 each

Each cheese flight consists of a tasting of one ounce portions of three cheeses with quince paste, marcona almonds, olives and breads. (Soft and Sweet paired differently.) Feel free to create your own flight or let your wine enthusiast pair them with a flight of wine.

Crème de la Crème

Explorateur
Nancy's Camembert
Nevat

Cheddars of the World

Widmer 6 year Cheddar
Wensleydale
King's Island Smoked Cheddar

Basque in the afterglow

Idiazabal
Ossau Iraty
Roncal

Getting you goat

Chenel Chabis
Chenel Crottin
Boucherolle

Blue is the color...

Stilton
Valdeon
Bel Gioioso Crème Gorgonzola

It's a Wash

Taleggio
Petite Frère
Munster

Cypress Grove Creamery

Humbolt Fog
Midnight Moon
Truffle Tremor

A Hard Row

Vella Dry Jack
5 year Gouda
Parmesan Reggiano

Charcuterie \$25 all five/\$5 each

Artisan cured meats from around the world. Pick one or try them all!

Fra' Mani Salame Nostrano dry, rich, and lots of garlic!

Jámon Serrano The heart of the Spanish diet: a flavorful cured ham

Bresaola Air dried beef from Trentino

Chorizo Rijollano Paprika and Smoke make this dried sausage genius

Truffle Pate Chicken and Pork mousse dotted with black truffle

Olives \$6 for three/ \$11 for all

A tasting of Arbequeñas, Cerignolas, Gaetas, Negrinhos, Galegas and Ligurian

Cheese Fondue (serves two) \$25 (12.50 per additional person)

Emmentaler and Riesling blended to perfection and served with red peppers, baguette, mushrooms, and apples.

Chocolate Fondue (serves two) \$25 (12.5 per additional person)

Belgian Chocolate Ganache served with an assortment of fruits and pastry.

Chocolate Sensation \$11 for three/\$4 each

Featuring the art of Thomas Haas and Katherine Anne

Spirits - Marc de Champagne, Jamaican Rum, Cognac

Nuts – Hazelnut, Cardamom-Whiskey-Almond, Salted Caramel Pecan

Caramel – Merlot Caramel, Maple Caramel, Scotched Caramel with sel Gris

Katherine Anne – Carrot Cake, Pomegranate, Peanut Butter and Jelly