

WINE

sparkling

2010 Suriol, Cava Brut Nature (Macabeu, Xarel·lo, Parellada), Spain \$9 / \$40

NV Barbolini, Lambrusco “Grasparossa di Castelvetro”, Emilia-Romagna, Italy \$8 / \$38

white

2012 Bruno Verdi, Pinot Grigio Oltrepo Pavese Bianco, Lombardy, Italy \$11 / \$46

2011 Roland Schmitt, Riesling “Glantzberg”, Alsace, France \$10 / \$42

2010 Marc Tempé, Zellenberg Pinot Blanc, Alsace, France \$11 / \$48

2012 Quenard, Chignin Bergeron “Au Pied des Tours” (Roussanne), Savoie, France \$12 / \$50

rose

2012 La Fraghe, Chiaretto Rosato “Ròdon” (Corvina, Rondinella), Veneto, Italy \$9 / \$36

red

2012 Niklas, Schiava, Alto Adige, Italy \$9 / \$38

2012 Teutonic, Pinot Noir “Bergspitze”, Willamette, Oregon \$12 / \$52

2012 Ferrando, Canavese Rosso (Nebbiolo, Barbera), Piedmont, Italy \$11 / \$48

2012 La Clarine Farm, Syrah “Sumu Kaw”, Sierra Foothills \$12 / \$52

2011 Deffends, “Champs de la Truffière” (Cabernet Sauvignon, Syrah), Provence, France \$11 / \$48

dessert

2012 La Caudrina, Moscato d’Asti, Piedmont, Italy \$8 / \$30 (500ml)

2010 Lapeyre, “Magendia” (Petit Manseng), Jurançon, France \$9 / \$38 (375ml)