



champagne

- Brut Nature “d’Assemblage”, Chavost, NV | \$165
- Brut “Reserve,” H. Billiot & Fils, Ambonnay, NV | \$170
- Brut “Tradition Premier Cru,” Gaston Chiquet, Dizy, NV | \$195
- Brut “Cristal,” Louis Roederer, Reims, 2014 | \$895
- Brut “Dom Perignon,” Moet & Chandon, 2013 | \$750
- Brut, Nicolas Feuillatte, Chouilly, NV | \$185
- Brut “Belle Epoque,” Perrier-Jouet, Epernay, 2014 | \$500
- Extra Brut “ter,” Philippe Gonet, Reims, NV | \$200
- Brut “Reserve,” Pol Roger, Epernay, NV | \$405 *1.5L*
- Brut “Blanc de Blancs,” Ruinart, Reims, NV | \$275
- Brut “Comtes de Champagne,” Taittinger, Reims, 2013 | \$600
- Brut “La Francaise,” Taittinger, Reims, NV | \$195
- Rosé Brut, Laurent-Perrier, NV | \$290
- Rosé Brut, Ruinart, Reims, NV | \$280

autre part

- Cremant de Savoie “Coincer La Bulle,” Merandre, Savoie, FR NV | \$85
- Cremant d’Alsace, Joseph Cattin, Alsace, FR NV | \$62
- Cremant d’Alsace “Cui Cui,” Michel Nartz, Alsace, FR NV | \$75
- Demi-Sec “Jolie,” Gruet, Albequerque, NM NV | \$75
- Brut Rosé, Scharf fenberger, Mendocino, CA NV | \$90
- Brut Rosé, Victorine de Chastenay, Bourgogne FR NV | \$70

vin blanc

- Aligoté, Chapuis & Chapuis, Bourgogne, FR 2023 | \$90
- Chardonnay, “Alliance,” Domaine Barraud, Pouilly-Fuisse, FR 2023 | \$110
- Chardonnay, “Vielles Vignes,” Remi Jobard, Burgundy, FR 2023 | \$150
- Chardonnay, “Estero,” Lioco, Russian River Valley, CA 2022 | \$120
- Chardonnay, Henri Dufreres, Bourgogne, FR 2023 2022 | \$90
- Chardonnay, Rhys Vineyards, Anderson Valley, CA 2021 | \$100
- Chardonnay “Sebella,” Hanzell, Sonoma County, CA 2023 | \$105
- Grüner Veltliner “HT,” Salomon Undhof, Osterreich, AUS 2023 | \$65
- Gros Manseng/Ugni Blanc “Classic,” Domaine Tariquet, Gascogne, FR 2024 | \$75
- Riesling “Halbtrocken,” Selbach-Oster Mosel, GER 2023 | \$80
- Riesling “Semi-Dry,” Wagner, Finger Lakes, NY 2022 | \$85
- Savagnin “Sous Voile,” Domaine du Pelican, Arbois, FR 2023 | \$175
- Sauvignon Blanc, Pierre Martin, Sancerre, FR 2024 | \$95
- Sauvignon Blanc, Lieu Dit, Santa Ynez Valley, CA 2023 | \$80
- Sauvignon Blanc/Semillon, Moulin de Peyronin, Bordeaux, FR, 2024 | \$70

vin rouge

- Cabernet Franc “Trinch,” Catherine & Pierre Breton, Bourgueil, FR 2024 | \$90
- Cabernet Franc, Hermann J. Wiemer, Finger Lakes, NY 2024 | \$95
- Cabernet Sauvignon “Y3,” Jax Vineyards, North Coast, CA 2023 | \$85
- Cabernet Sauvignon, Olema, Sonoma County, CA 2023 | \$80
- Cabernet Sauvignon Blend, Chateau de Landiras, Bordeaux, FR 2022 | \$90
- Chateauneuf-du-Pape, Arnoux & Fils, Rhone Valley, FR 2023 | \$180
- Gamay “Granits Bleu,” Bel-Air, Beaujolais-Villages, FR 2024 | \$70
- Grenache/Syrah/Mourvedre, Domaine Chantepierre, Cotes-du-Rhone, FR 2023 | \$80
- Merlot/Cabernet Sauvignon, Chateau Gillet, Bordeaux, FR 2022 | \$120
- Nebbiolo, Diego Conterno, Barolo, Piemonte, IT 2018 | \$180
- Pinot Noir, Ganevat, Macon/Jura, FR 2022 | \$225
- Pinot Noir “Barda,” Bodega Chacra, Patagonia, ARG 2024 | \$100
- Pinot Noir “Seven Springs,” Evening Land, Eola-Amity Hills, OR 2022 | \$135
- Pinot Noir, Robert Martin, Burgundy, FR 2023 | \$85
- Syrah, Pax, North Coast, CA 2021 | \$100
- Syrah, Saint Cosme, Cotes-Du-Rhone, FR 2024 | \$80
- Tempranillo “Viña Alberdi Reserva,” La Rioja Alta, Rioja, SP 2020 | \$85
- Zinfandel “Black Chicken,” Robert Biale, Napa Valley, CA 2022 | \$95