

SPARKLING & CHAMPAGNE

WHAT IS THE DIFFERENCE BETWEEN SPARKLING WINE & CHAMPAGNE?

Méthode Champenoise is a fermentation that involves 2 fermentation processes, one in tank, and the second in 750mL bottle. Sparkling wine that uses this technique also called Traditional Method, cannot be called Champagne unless the sparkling wine is made in the region of Champagne, France.

Prosecco is made by tank method, or charmat, where the CO₂ produced from the second fermentation process is trapped in a sealed Autoclave tank



GAMBINO GOLD PROSECCO SUPERIORE

VARIETAL: 100% Glera

REGION: Valdobbiandene, Veneto, Italy

VINTAGE: Non-vintage

NOTES: Green apples, peach, ginger, fresh

PRICE: \$15 BTG / \$105 BTL

PAIRINGS: Shellfish, Salads, Seafood

ADDITIONAL INFO: Grapes all hand harvested in specific region for DOCG status.



MOËT & CHANDON IMPÉRIALE BRUT

VARIETALS: Pinot Noir, Pinot Meunier, Chardonnay

REGION: Champagne, France

VINTAGE: Nonvintage

NOTES: mineral, green apple, vibrant acidity

PRICE: \$30 BTG / \$200 BTL / \$500 1.5 L

PAIRINGS: Raw fish, Asian cuisine, red fruit desserts.



PIPER-HEIDSIECK BRUT CHAMPAGNE CUVÉE 1785

VARIETAL: 20% Chardonnay, 50% Pinot Noir and 30% Pinot Meunier.

REGION: Champagne, France

VINTAGE: Non Vintage.

NOTES: White Flowers, pear, brioche, almond. Fresh and crisp. Elegant, Balanced. Crisp and clean

PRICE: \$22 BTG / \$125 BTL

PAIRINGS: Shellfish, Seafood, Fried Foods

ADDITIONAL INFO: Blend of 100 different crus. 24 months aged before release. 25% is reserve wines blended in. Only released for restaurants.



LAURENT-PERRIER CUVÉE ROSÉ BRUT CHAMPAGNE

VARIETAL: 100% Pinot Noir

REGION: Champagne. Mostly north and south Reims.

VINTAGE: Nonvintage. Minimum ageing is 5 years before release.

NOTES: Raspberry, red currant, strawberry and black cherry with bright acidity

PRICE: \$35 BTG / \$220 BTL

PAIRINGS: Raw fish, Asian cuisine, red fruit desserts.

ADDITIONAL INFO: Made using Saignée method, macerated for 48-72 hours to draw the color out of the skins.

ROSÉ

HOW IS ROSÉ WINE PRODUCED?

Rosé is produced with red grapes that are juiced and left to soak (macerate) with their skins for a day or two until the juice turns a pink color. Skins are removed and the juice continues to ferment.



TRIENNES MEDITERRANÉE CÔTES DE PROVENCE ROSÉ

VARIETAL: Cinsault, Grenache, Syrah, Merlot

REGION: Provence, Méditerranée IGP, France

VINTAGE: 2020

NOTES: Fresh red berry fruit, citrus, crisp acidity and elegance. Dry, and refreshing.

PRICE: \$14 BTG / \$85 BTB

PAIRINGS: Tuna tartar, Watermelon salad

ADDITIONAL INFO: Owners of Domaine Dujac & Domaine de la Romanée-Conti are partners in this project. Sustainable, Organic, & Biodynamic (Grapes are harvested at night)



PEYRASSOL 'CUVÉE DES COMMANDEURS' CÔTES DE PROVENCE ROSÉ

VARIETAL: Cinsault, Syrah and Grenache

REGION: Côtes de Provence, Southern France

VINTAGE: 2020

TASTING NOTES: Gooseberries and raspberries, melon, stonefruit, crisp and mineral

PRICE: \$17 BTG / \$90 BTL

PAIRINGS: Tuna Tartare, Tataki, seafood tower, whole branzino, berry desserts

ADDITIONAL INFO: Records going back to 1256, about planting and harvesting grapes on the property.



CHÂTEAU D'ESCLANS 'ESTATE' CÔTES DE PROVENCE

VARIETAL: Grenache, Rolle (Vermentino)

REGION: Côtes de Provence, Southern France

VINTAGE: 2019

NOTES: Sliced peaches, lemon, stone, white pepper, medium bodied and fruity.

PRICE: \$20 BTG / \$110 BTB

PAIRINGS: Tuna tartar, Watermelon salad

ADDITIONAL INFO: Famous for their Whispering Angel, this is their higher quality Estate blend.

WHITES



LIEU DIT, SAUVIGNON BLANC

VARIETAL: Sauvignon Blanc

REGION: Santa Ynez Valley, California

VINTAGE: 2020

NOTES: Citrus, melon, zesty grapefruit, lemon-grass, white flowers

PRICE: \$16 BTG / \$100 BTL

PAIRINGS: Salads, Vegetables, light seafood

ADDITIONAL INFO: Eric Railsback & Justin Willett founded this winery after countless trips to France.



DEI 'MARTIENA', TUSCANY IGT

VARIETAL: 40% Chardonnay, 30% Malvasia Toscana, 20% Grechetto, 10% Sauvignon Blanc

REGION: Tuscany, Italy

VINTAGE: 2019

NOTES: Soft scents of apple, honeydew, pear, white peach, honeysuckle, lemon, orange. Gentle fruit, bright acidity, and subtle minerality.

PRICE: \$14 BTG / \$80 BTL

PAIRINGS: Light seafoods, Salads

ADDITIONAL INFO: Practicing organic



DOMAINE DENIZOT, SANCERRE

VARIETAL: 100% Sauvignon Blanc

REGION: Loire Valley, France

VINTAGE: 2020

NOTES: Floral and spicy, citrus, fresh herbs, and elderflower. Medium weight and firm acidity

PRICE: \$25 BTG / \$125 BTL

PAIRINGS: White meats, fish dishes and spicy preparations, Salads and tomatoes.

ADDITIONAL INFO: Organic farming



GÉRARD TREMBLAY, CHABLIS

VARIETAL: 100% Chardonnay

REGION: Chablis, Northern Burgundy, France

VINTAGE: 2019

NOTES: red and green apples, oyster shell, white flowers, Fresh and crisp with notes of lime and lemon.

PRICE: \$20/BTG and \$100/BTL

PAIRINGS: Oysters & shellfish, rich fish, white meats

ADDITIONAL INFO: Vines are 20-30 years old. Sustainably farmed



SANDHI, CENTRAL COAST, CHARDONNAY

VARIETAL: Chardonnay

REGION: Santa Barbara (Santa Rita Hills), California

VINTAGE: 2020

NOTES: Lemon, apple, pears, lime peel, vanilla, creamy and buttery with spiced, lemon, apple, quince, guava.

PRICE: \$18 BTG / \$100 BTL

PAIRINGS: Branzino, seabass, chicken

ADDITIONAL INFO: No herbicides or chemical fertilizers. Sees some neutral oak. Sandhi means joining in Sanskrit.



OLIVIER LEFLAIVE PULIGNY-MONTRACHET

VARIETAL: 100% Chardonnay

REGION: Puligny-Montrachet, Côte de Beaune, Burgundy, France

VINTAGE: 2019

NOTES: full-bodied, citrus, mineral, toast, vanilla

PRICE: \$70 BTG / \$335 BTL

PAIRINGS: med/high acid dishes like the crudos, sea bass, also butter savory dishes like truffle hot pot and lobster

ADDITIONAL INFO: Olivier was originally at the helm of Domaine Leflaive. Negociante and grower house started in 1984

REDS



THE HILT, PINOT NOIR

VARIETAL: 100% Pinot Noir

REGION: Santa Rita Hills, CA

VINTAGE: 2018

NOTES: Dried strawberries, Raspberries, Bing Cherry, Forest floor, Bergamot tea, rose petals, balanced acidity and easy tannins that linger

PRICE: \$22 BTG / \$115 BTL

PAIRINGS: Mushroom dishes, Tuna steak

ADDITIONAL INFO: Organically farmed, neutral French oak, unfiltered



DOMAINE DE LA JANASSE, CÔTES DU RHÔNE, RÉSERVE

VARIETAL: Grenache, Syrah, Carignan, Cinsault, Mourvedre

REGION: Côtes du Rhône, Rhône Valley, France

VINTAGE: 2019

NOTES: Herbs de Provence, Strawberry, Blackberry, Licorice, Raspberry, Earthy

PRICE: \$15 BTG / \$95 BTL

PAIRINGS: Grilled Meats

ADDITIONAL INFO: No pesticides or insecticides. Hand harvested.



MARQUÉS DE RISCAL RIOJA GRAN RESERVA

VARIETALS: 90% Tempranillo, 10% Graciano

REGION: Rioja, Spain

VINTAGE: 2015

TASTING NOTES: Dried berry, chocolate, spice, and earthy. Plum, blackberry, dark berries, light toast, oak, tobacco, vanilla, leather, earthy, smoke. Oaky finish

PRICE: \$24 BTG / \$140 BTL

PAIRINGS: Beef, game

ADDITIONAL INFO: This was the first winery in the Rioja to produce wines following the Bordeaux method.



BUGLIONI, VALPOLICELLA RIPASSO, CLASSICO SUPERIETO, IL BUGIARDO

VARIETALS: Corvina, Corvinone, Croatina, Rondinella, Oseleta

REGION: Valpolicella, Veneto, Italy

VINTAGE: 2018

TASTING NOTES: Ripe fruits, Spices, Vanilla, Tobacco, Oak, Blackberry

PRICE: \$18 BTG / \$140 BTL

PAIRINGS: Truffles, beef dishes

ADDITIONAL INFO: il Bugiardo means the liar, this wine fooled a bunch of Somms thinking it was an Amarone. Organically grown, hand-harvested.



ROUTESTOCK NAPA VALLEY CABERNET SAUVIGNON

VARIETAL: Cabernet Sauvignon, with a little Cabernet Franc

REGION: Napa Valley, California

VINTAGE: 2018

NOTES: Fresh blackberry, cherry, cocoa, and plum with dried herbs

PRICE: \$18 BTG / \$85 BTL

PAIRINGS: Tomahawk, wagyu, tenderloin

ADDITIONAL INFO: minimal intervention wine-making, native yeasts
Wilson Daniels wine importer/supplier owned property. They import legendary Domaine de la Romanée Conti, Domaine Leflaive, Dal Forno, and Biondi Santi to name a handful.



ARKENSTONE 'NVD' CABERNET SAUVIGNON

VARIETAL: Cabernet Sauvignon

REGION: Napa Valley, California

VINTAGE: 2017

TASTING NOTES: Blackberry, orange peel, blueberry, rosemary and dark chocolate. Black cherries, cassis & a hint of black olive, Drying tannins linger on the medium-long oaky finish.

PRICE: \$30 BTG / \$150 BTL

PAIRINGS: Tomahawk, Wagyu

ADDITIONAL NOTES: Only other restaurant in town other Thomas Keller's Surf Club in 4 Seasons Hotel Surfside.

ORIGIN OF THE CORAVIN?

Greg Lambrecht, an MIT nuclear engineer and medical device engineer, invented it while his wife was pregnant so he could enjoy wine without consuming the entire bottle.

SEA SMOKE 'TEN' PINOT NOIR

VARIETAL: Pinot Noir

REGION: Santa Rita Hills, CA

VINTAGE: 2019

NOTES: Bigger more masculine tannic Pinot Noir, with black cherry and savory spice.

PRICE: \$70/BTCoravin and \$295/BTL

PAIRINGS: most items, except delicate dishes & desserts

ADDITIONAL INFO: Very rare & allocated cult California Pinot Noir. Biodynamic vineyard



DESSERT



OREMUS 'LATE HARVEST' TOKAJI

VARIETALS: Furmint, Hárslevelü, Zéta and Sárgamuskotály

REGION: Tokaj, Hungary

VINTAGE: 2018

NOTES: Stonefruits, honey, citrus, apricot, peach, ginger, honey, citrus, Long smooth, nice little acidity to cleanse the palate.

PRICES: \$16 BTG

PAIRINGS: Japanese cheesecake, olive oil cake

ADDITIONAL INFO: Part of Bodega Vega Sicilia. Minimum 50% of grapes affected by Noble Rot, Botrytis Cinerera. Vineyard dates to 1630.



BODEGAS TORO ALBALÁ DON PX GRAN RESERVA 1994

VARIETAL: Pedro Ximenez

REGION: Montilla-Moriles, Andalusia, Spain

VINTAGE: 1994

NOTES: rich sweet raisins, marzipan, figs

PRICE: \$24/GL

PAIRINGS: dessert

ADDITION NOTES: Made with the must of grapes partially dried out in the sun. Grapes are pressed, partially fermented. Fermentation is stopped with an addition of alcohol so the wine retains high sweetness.



BODEGAS TORO ALBALÁ DON PX GRAN SELECCIÓN 1980

VARIETAL: Pedro Ximenez

REGION: Montilla-Moriles, Andalusia, Spain

VINTAGE: 1980

NOTES: rich sweet raisins, marzipan, figs, candied fruit

PRICE: \$30/GL

PAIRINGS: dessert

ADDITION NOTES: Made with the must of grapes partially dried out in the sun. Grapes are pressed, partially fermented. Fermentation is stopped with an addition of alcohol so the wine retains high sweetness.



TAYLOR FLADGATE 20 YEAR TAWNY PORTO

VARIETALS: Touriga Nacional, Touriga Franca, Tinta Barroca, Tinta Roriz, Tinto Cão, and Tinta Amarela

REGION: Duoro, Portugal

VINTAGE: MV

NOTES: Wood, walnut, spices, dried apricot, leather, spices

PRICE: \$20/GL

PAIRINGS: Cheeses, sweet desserts

ADDITIONAL INFO: Over 300 years old. Last family run British port business. 111g/L of sugar.

SAKE



TOKO 'SUN RISE' JUNMAI GINJO

REGION: Yamagata, Japan

POLISHING RATION: 55%

NOTES: Light, off dry sake with cucumber and Asian pear, touch of spiciness

PRICE: \$20 BTG / \$100 BTL

PAIRINGS: Salmon, Tenderloin

ADDITIONAL INFO: Kojima Sohonten, established in 1597, was the exclusive producer of the famed Uesugi Samurai Clan. Uses water from the crystal clear Mogami River from melted snowfall from Mount Azuma.



TENSAI 'ENDLESS SUMMER' TOKUBETSU HONJOZO

REGION: Yamagata, Japan

POLISHING RATION: 60%

NOTES: Rich, dry, fuller bodied sake due to higher minerality in the water with notes of melon and apple.

PRICE: \$18 BTG / \$95 BTL

PAIRINGS: Seafood tower, wagyu carpaccio

ADDITIONAL INFO: Tokubetsu Honjozo means "Special, Fortified" since it receives added pure distilled alcohol to stop the fermentation process and maintain its specific flavor profile



KIKUSUI 'CHRYSANTHEMUM WATER' JUNMAI GINJO

REGION: Niigata, Japan

POLISHING RATION: 55%

NOTES: Smooth fresh, dry with notes of mandarin orange

PRICE: \$22 BTG / \$110 BTL

PAIRINGS: Sushi, sashimi, as well as Whole Maine Lobster or marinated Seabass

ADDITIONAL INFO: Sustainable practices. Created in 1881



NANBU BIJIN 'SOUTHERN BEAUTY' JUNMAI DAIGINJO

REGION: Iwate, Japan

POLISHING RATION: 55%

NOTES: Creamy and round sake, apple, Asian pear, white flowers

PRICE: \$22 BTG / \$125 BTL

PAIRINGS: Versatile, sushi, sashimi, meat and cheese

ADDITIONAL INFO: Tokubetsu Junmai means "Special & Pure Rice". There are no additives, Kosher certified, and won the International Wine Challenge in 2017



DAIMON 'ROAD TO OSAKA' TOKUBETSU JUNMAI NIGORI

REGION: Osaka, Japan

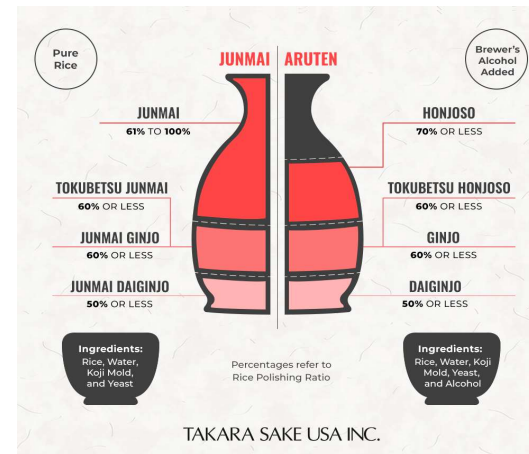
POLISHING RATION: N/A

NOTES: Light and sweet, with some blood orange notes

PRICE: \$16 BTG / \$95 BTL

PAIRINGS: Tomahawk, mushroom hotpot

ADDITIONAL INFO: Nigori means "cloudy". The label has Harada written by a local calligrapher.



BRUNCH SPECIALS



PIPER-HEIDSIECK BRUT CHAMPAGNE CUVÉE 1785

VARIETAL: 20% Chardonnay, 50% Pinot Noir and 30% Pinot Meunier.

REGION: Champagne, France

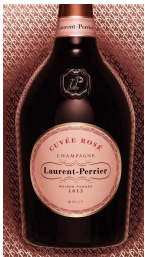
VINTAGE: Non Vintage.

NOTES: White Flowers, pear, brioche, almond. Fresh and crisp. Elegant, Balanced. Crisp and clean

PRICE: \$2

PAIRINGS: Shellfish, Seafood, Fried Foods

ADDITIONAL INFO: Blend of 100 different crus. 24 months aged before release. 25% is reserve wines blended in. Only released for restaurants.



LAURENT-PERRIER CUVÉE ROSÉ BRUT CHAMPAGNE

VARIETAL: 100% Pinot Noir

REGION: Champagne. Mostly north and south Reims.

VINTAGE: Nonvintage. Minimum ageing is 5 years before release.

NOTES: Raspberry, red currant, strawberry and black cherry with bright acidity

PRICE: \$

PAIRINGS: Raw fish, Asian cuisine, red fruit desserts.

ADDITIONAL INFO: Made using Saignée method, macerated for 48-72 hours to draw the color out of the skins.

PERRIER-JOUËT BELLE ÉPOQUE BRUT 2013

VARIETAL:

REGION: Champagne, France

VINTAGE: 2013

NOTES:

PRICE:

PAIRINGS:

ADDITIONAL INFO:



CHÂTEAU D'ESCLANS 'WHISPERING ANGEL' CÔTES DE PROVENCE

VARIETAL:

REGION: Côtes de Provence, Southern France

VINTAGE: 2020

NOTES:

PRICE:

PAIRINGS:

ADDITIONAL INFO:

CHÂTEAU D'ESCLANS 'ESTATE' CÔTES DE PROVENCE

VARIETAL: Grenache, Rolle (Vermentino)

REGION: Côtes de Provence, Southern France

VINTAGE: 2019

NOTES: Sliced peaches, lemon, stone, white pepper, medium bodied and fruity.

PRICE: \$20 BTG / \$110 BTB

PAIRINGS: Tuna tartar, Watermelon salad

ADDITIONAL INFO: Famous for their Whispering Angel, this is their higher quality Estate blend.

CHÂTEAU D'ESCLANS 'LES CLANS' CÔTES DE PROVENCE

VARIETAL:

REGION: Côtes de Provence, Southern France

VINTAGE: 201

NOTES: Sliced peaches, lemon, stone, white pepper, medium bodied and fruity.

PRICE: \$20 BTG / \$110 BTB

PAIRINGS: Tuna tartar, Watermelon salad

ADDITIONAL INFO: Famous for their Whispering Angel, this is their higher quality Estate blend.