

## *Featured Wines*

*Naughty Boy Chardonnay '07*  
*Glass \$10 Bottle \$39*

*This wine opens with ginger-citrus notes and a traditional chorus of mild and lasting buttery sweet caramel and lemon cream with a long finish in the back and sides of your pallet for the encore.*

*Moon Mountain Cabernet '06*  
*Glass \$9 Bottle \$37*

*Richly layered aromas and deep, velvety flavors filled with black cherry and cassis character. Bittersweet chocolate and smoky spice nuances add complexity to the rich, dark fruit expression.*

## *Wine Flights*

*\$11 each tri-pour 2 ½ oz Tastes*

### *Light and Bright*

*Clos du Bois, Riesling, California '07*  
*Placido, Pinot Grigio, Italy '07*  
*Chateau St. Jean Fume Blanc '07*

### *Drink Me*

*Mirrasou Pinot Noir, California '07*  
*Jade Mountain, Merlot '07*  
*Sobon Estate, 'Old Vine' '07*

### *Big Bold Reds*

*Jade Mountain, Merlot '07*  
*Sterling Vintner's Collection Meritage, California '05*  
*Wooden Nickel Petite Syrah, Napa '05*

# *“Wines by the Glass”*

## *Sparkling*

<i>Segura Viudas, Sparkling Brut Reserva</i>	<i>Spain</i>	<i>6.00</i>
<i>Sofia, Blanc de Blanc</i>	<i>California</i>	<i>9.00</i>
<i>Moet &amp; Chandon, ‘Imperial’</i>	<i>France</i>	<i>13.00</i>

## *Whites*

<i>Naughty Boy, Chardonnay ‘07</i>	<i>Potter Vllly</i>	<i>10.00</i>
<i>BV Chardonnay ‘07</i>	<i>Napa</i>	<i>9.00</i>
<i>Mirrasou Chardonnay ‘07</i>	<i>California</i>	<i>5.00</i>
<i>Stone Cellars, Chardonnay ‘06</i>	<i>California</i>	<i>5.00</i>
<i>Chateau St. Jean Fume Blanc ‘07</i>	<i>Sonoma</i>	<i>8.00</i>
<i>Sterling Sauvignon Blanc ‘07</i>	<i>Napa</i>	<i>7.00</i>
<i>Clos du Bois Riesling ‘07</i>	<i>California</i>	<i>7.00</i>
<i>Placido, Pinot Grigio ‘07</i>	<i>Valdigue, Italy</i>	<i>6.50</i>
<i>Beringer White Zinfandel L.P.S. ‘07</i>	<i>North Coast</i>	<i>6.00</i>

## *Reds*

<i>Simi Cabernet ‘06</i>	<i>Alexander Vllly</i>	<i>12.00</i>
<i>Moon Mountain Cabernet ‘06</i>	<i>Sonoma</i>	<i>9.00</i>
<i>Stone Cellars “Cabernet” ‘06</i>	<i>California</i>	<i>5.00</i>
<i>Jade Mountain Merlot ‘07</i>	<i>Napa</i>	<i>9.00</i>
<i>Stone Cellars “Merlot” ‘06</i>	<i>California</i>	<i>5.00</i>
<i>Row Eleven, ‘3 Vinas’ Pinot Noir ‘07</i>	<i>California</i>	<i>9.00</i>
<i>Mirrasou Pinot Noir ‘07</i>	<i>California</i>	<i>6.00</i>
<i>Sobon Estate ‘Old Vine’ Zin ‘07</i>	<i>Amador</i>	<i>8.00</i>
<i>Wily Jack Zin ‘07</i>	<i>California</i>	<i>6.00</i>
<i>Sterling Vintner’s Collection ‘Meritage’</i>	<i>California</i>	<i>6.00</i>
<i>Wooden Nickel Petite Syrah ‘05</i>	<i>Napa</i>	<i>11.00</i>

# Champagne and Sparkling Wines

<i>Louis Roederer, "Cristal" '00</i>	<i>Reims</i>	<i>325</i>
<i>Dom Perignon '96</i>	<i>France</i>	<i>190</i>
<i>Dom Perignon '98</i>	<i>France</i>	<i>160</i>
<i>Perrier Jouet "Flower" '95</i>	<i>France</i>	<i>130</i>
<i>Frank Family Blanc de Noirs</i>	<i>Napa</i>	<i>75</i>
<i>Louis Roederer "Brut Premier"</i>	<i>France</i>	<i>68</i>
<i>Moet &amp; Chandon "White Star", Brut</i>	<i>France</i>	<i>65</i>
<i>Veuve Clicquot Ponsardin, Brut</i>	<i>France</i>	<i>60</i>
<i>Laetitia Brut Cuvee</i>	<i>Arroyo Grande</i>	<i>47</i>
<i>Gloria Ferrer Royal Cuvee Brut</i>	<i>Carneros</i>	<i>42</i>
<i>Mumm Napa, Blanc de Noirs</i>	<i>Napa</i>	<i>36</i>
<i>Segura Viudas, "Reserva" Brut</i>	<i>Spain</i>	<i>22</i>

# Chardonnay

<i>Silver '06 (Unoaked) Mer Soleil</i>	<i>Santa Lucia</i>	<i>60</i>
<i>Franciscan, "Cuvee Sauvage" '06</i>	<i>Carneros</i>	<i>55</i>
<i>Chalk Hill '05</i>	<i>Sonoma</i>	<i>53</i>
<i>Dehlinger '05 (Unfiltered)</i>	<i>Russian River</i>	<i>52</i>
<i>Rombauer '07</i>	<i>Napa</i>	<i>50</i>
<i>Frank Family '06</i>	<i>Napa</i>	<i>48</i>
<i>Mer Soleil '06</i>	<i>Santa Lucia</i>	<i>47</i>
<i>Naughty Boy '07</i>	<i>Potter Valley</i>	<i>39</i>
<i>Groth '07</i>	<i>Napa</i>	<i>36</i>
<i>Franciscan '07</i>	<i>Napa</i>	<i>35</i>
<i>BV Chardonnay '07</i>	<i>Napa</i>	<i>34</i>
<i>Scott '07</i>	<i>Arroyo Seco</i>	<i>34</i>
<i>Beringer "Napa" '06</i>	<i>Napa</i>	<i>33</i>
<i>Clos Du Bois, "Calcaire" '05</i>	<i>Russian River</i>	<i>32</i>
<i>Hess Su'skol Vineyard '06</i>	<i>Napa</i>	<i>31</i>
<i>R. Mondavi, 'Solaire' Chardonnay '06</i>	<i>Santa Lucia</i>	<i>31</i>
<i>R. Mondavi Napa '06</i>	<i>Napa</i>	<i>30</i>
<i>Frontera '08</i>	<i>Chile</i>	<i>26</i>
<i>Moon Mountain '06</i>	<i>Sonoma</i>	<i>24</i>
<i>Hob Nob '07</i>	<i>France</i>	<i>22</i>
<i>Mirrasou '07</i>	<i>California</i>	<i>19</i>
<i>Stone Cellars '06</i>	<i>California</i>	<i>19</i>

## *Sauvignon & Fume Blanc*

<i>Cloudy Bay, Sauvignon Blanc '08</i>	<i>Marlborough</i>	<i>35</i>
<i>Chateau St. Jean, Fume Blanc '07</i>	<i>Sonoma</i>	<i>30</i>
<i>Robert Mondavi, Fume Blanc '07</i>	<i>Sonoma</i>	<i>26</i>
<i>Robert Mondavi, Sauvignon Blanc '07</i>	<i>Napa</i>	<i>24</i>

## *Alternative Whites*

<i>V. Sattui "Johannisberg Riesling" Dry</i>	<i>Napa</i>	<i>36</i>
<i>Chateau Ste. Michelle, Dry Riesling '06</i>	<i>Columbia Valley</i>	<i>31</i>
<i>Placido, Pinot Grigio '07</i>	<i>Valdigue, Italy</i>	<i>24</i>
<i>Clos du Bois, Riesling '07</i>	<i>California</i>	<i>25</i>
<i>Ca' Del Solo, Muscat '06</i>	<i>Monterey</i>	<i>24</i>
<i>Terlato, Pinot Grigio '07</i>	<i>Russian River</i>	<i>22</i>
<i>Folinari Pinot Grigio '07</i>	<i>Venezia, Italy</i>	<i>21</i>
<i>Beringer, White Zinfandel L.P.S. '07</i>	<i>North Coast</i>	<i>19</i>

## *Merlot*

<i>Darioush '03</i>	<i>Napa</i>	<i>80</i>
<i>Clos Du Val '04</i>	<i>Napa</i>	<i>41</i>
<i>Sterling '04</i>	<i>Napa</i>	<i>39</i>
<i>Robert Mondavi Winery '05</i>	<i>Napa</i>	<i>37</i>
<i>Jade Mountain '07</i>	<i>Napa</i>	<i>33</i>
<i>Franciscan Oakville Merlot</i>	<i>Napa</i>	<i>32</i>
<i>Rodney Strong Merlot '05</i>	<i>Sonoma</i>	<i>30</i>
<i>Edna Valley '05</i>	<i>Paso Robles</i>	<i>29</i>
<i>Stone Cellars '06</i>	<i>California</i>	<i>19</i>

# *Cabernet Sauvignon/ Meritage*

<i>Chateau Haut-Brion '03</i>	<i>Bordeaux</i>	<i>545</i>
<i>Caymus, "Special Selection" '04</i>	<i>Napa</i>	<i>315</i>
<i>Opus One '03</i>	<i>Oakville</i>	<i>200</i>
<i>Beringer "Private Reserve" '02</i>	<i>Napa</i>	<i>180</i>
<i>Merryvale, "Profile" '01</i>	<i>Napa</i>	<i>170</i>
<i>Niebaum-Coppola, "Rubicon" '02</i>	<i>Rutherford</i>	<i>150</i>
<i>Cliff Lede "Poetry" Stags leap '05</i>	<i>Napa</i>	<i>150</i>
<i>Chateau St. Jean, "Cinq Cepages" '02</i>	<i>Sonoma</i>	<i>120</i>
<i>Ghost Block '06</i>	<i>Yountville</i>	<i>120</i>
<i>Beaulieu Vineyard "Georges de Latour" '04</i>	<i>Napa</i>	<i>110</i>
<i>Cliff Lede '06</i>	<i>Napa</i>	<i>92</i>
<i>Niebaum Coppola "Cask" '01</i>	<i>Rutherford</i>	<i>79</i>
<i>Groth '06</i>	<i>Oakville</i>	<i>67</i>
<i>Frank Family '06</i>	<i>Napa</i>	<i>59</i>
<i>Simi 'Landslide Vineyard'</i>	<i>Alexander Valley</i>	<i>52</i>
<i>Clos du Bois '05</i>	<i>Alexander Valley</i>	<i>47</i>
<i>Simi Cabernet '06</i>	<i>Alexander Valley</i>	<i>45</i>
<i>Robert Mondavi Winery '06</i>	<i>Napa</i>	<i>44</i>
<i>Rodney Strong '05</i>	<i>Sonoma</i>	<i>42</i>
<i>Bernardus "Marinus" '03</i>	<i>Carmel Valley</i>	<i>39</i>
<i>Rutherford Ranch '06</i>	<i>Napa</i>	<i>38</i>
<i>Moon Mountain '06</i>	<i>Sonoma</i>	<i>37</i>
<i>Edna Valley '05</i>	<i>Paso Robles</i>	<i>32</i>
<i>Louis Martini '06</i>	<i>Napa</i>	<i>31</i>
<i>Rock &amp; Vine 3 Ranches</i>	<i>North Coast</i>	<i>31</i>
<i>Buehler Cabernet '06</i>	<i>Napa</i>	<i>27</i>
<i>Liberty School '07</i>	<i>Paso Robles</i>	<i>25</i>
<i>Sterling SVC "Meritage" '05</i>	<i>California</i>	<i>22</i>
<i>Stone Cellars '06</i>	<i>California</i>	<i>19</i>

## *Alternative Reds*

<i>Il Poggione, Brunello Di Montalcino '01</i>	<i>Montalcino</i>	<i>160</i>
<i>Pasanau (Cabernet-Garnacha) '02</i>	<i>Spain</i>	<i>70</i>
<i>Wm. Harrison, Cabernet Franc '04</i>	<i>Rutherford</i>	<i>65</i>
<i>Two Hands 'Angels Share' Shiraz '07</i>	<i>Australia</i>	<i>56</i>
<i>Clos Saron "Black Pearl" '03</i>	<i>Oregon House</i>	<i>54</i>
<i>Branham 'Senal' '04</i>	<i>Rockpile</i>	<i>50</i>
<i>Wooden Nickel Petite Syrah '05</i>	<i>Napa</i>	<i>43</i>
<i>Beaulieu Vineyard 'Dulcet' Reserve '05</i>	<i>Napa</i>	<i>39</i>
<i>Spezieri "Super Tuscan" '06</i>	<i>Tuscany</i>	<i>35</i>
<i>Stellina di Notte, Chianti '07</i>	<i>Italy</i>	<i>34</i>
<i>Concannon, Syrah '06</i>	<i>Central Coast</i>	<i>33</i>
<i>Placido Chianti '06</i>	<i>Tuscany</i>	<i>29</i>
<i>Vale Do Bomfim '05</i>	<i>Portugal</i>	<i>27</i>
<i>Rose Mount "Shiraz" '05</i>	<i>Australia</i>	<i>25</i>
<i>Los Dos Almira Garnacha-Syrah '07</i>	<i>Spain</i>	<i>23</i>

## Zinfandel

Rosenblum "Monte Rosso" '04	Sonoma	80
Rosenblum, "Carla's Vineyard" '04	Dry Creek	70
Frank Family '06	Napa	62
Rubicon "Edizione Pennino" '06	Rutherford	55
Rombauer '06	Napa	55
Ridge, "Lytton Springs" '05	Healdsburg	50
Brown, "Chiles Valley" '02	Napa	45
Renwood 'Old Vine' '05	Amador	39
Cline "Ancient Vine"	California	35
Sobon Estates "Old Vine" '07	Amador	31
Wily Jack '07	California	23

## Pinot Noir

Domaine Drouhin '04/05	Willamette Vllly	84
Robert Mondavi Winery	Carneros	44
Crossings '02 "Marlborough"	New Zealand	38
Thomas Fogarty '06	Santa Cruz	37
Scott, 'Dijon Clone' '06	Arroyo Seco	35
Domaine Chandon '06	Carneros	34
Row Eleven '3 Vinas' '07	California	33
Naughty Boy Pinot Noir '06	Potter Valley	30
Chateau St. Jean 06	Sonoma	27
Red Truck '07	California	26
Mirrasou '07	California	24

## Half-Bottles

St. Clement, "Oropas" Meritage '02	Napa	35
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<i>Bernardus Chardonnay '05</i>	<i>Monterey</i>	<i>22</i>
<i>Frog's Leap Sauvignon Blanc (organic) '06</i>	<i>Rutherford</i>	<i>21</i>
<i>Clos Saron "Tickled Pink" Rosé (Syrah) '07</i>	<i>Oregon House</i>	<i>19</i>

*Tuesday October 6, 2009*

*Italian Wine Dinner*

*Featuring 5 courses created by Chef/Owner Christian to be paired with an incredible selection of Italian wines.*

*\$60 per person*

*Please call for reservations*

*Vintage and availability are subject to change, please check with your server for most current availability.*

*Corkage fee \$15.00 on any wine not available from our selection.*

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*Please leave email or other contact information with your server or bartender if you wish to be added to our wine dinner invitation list.*

