

## ERIC DELCROS'S SELECTION of WINE

### APERITIF by the Glass

**A1** Sherry - Spain - Hidalgo La G. Manzanilla N.V. 6

### ROSÉ WINE by the Glass

**J1** Rosé - France - Parallèle 45 Paul J. Aîné 2008 8

### SPARKLING WINE by the Glass

**P1** Brut Rosé - France - Marquis de la Tour L. V. N.V. 10

**P2** Prosecco - Italy - Brut Mionetto N.V. 11

### CHAMPAGNE by the Glass

**C1** Blanc De Blancs - France - Paul Goerg N.V. 19

### WHITE WINE by the Glass

**W1** Viognier - France - Laurent Miquel 2007 7

**W2** Sauvignon Blanc - S. Africa - Fleur du Cap 2007 8

**W3** Chardonnay - USA - Sterling Vintner 2007 9

**W4** Pinot Grigio - Italy - Santi 2007 10

**W5** Riesling - Germany - Schloss Vollrads 2007 12

**W6** Albariño - Spain - Terras Gauda 2007 12

### RED WINE by the Glass

**R1** Lambrusco - Italy - (Chilled) N.V. 7

**R2** Syrah - USA - Shooting Star - J. Steele's 2006 9

**R3** Merlot - Chile - Carmen Reserva 2005 10

**R4** Malbec - Argentina - Don David - M. Torino 2006 11

**R5** Pinot Noir - France - Côte B. Villages 2005 12

**R6** Cabernet Sauvignon - USA - Summers 2005 14

### SWEET WINE by the Glass

**S1** Muscat - France - Beaumes 2006 (White) 9

**S2** Maury - France - Mas Amiel C.10 years (Red) 10

**S3** Churchill - Portugal - Tawny 10 Years (Red) 11

**S4** Jurançon - France - Charles H. 2006 (White) 14

### FLIGHTS

**F1** Select 2 wines from "sweet by the glass" 12

**F2** Select 3 wines from "white by the glass" 16

**F3** Select 3 wines from "red by the glass" 18

**F4** Select 2 white and 2 red "by the glass" 24



## ASSORTED PLATTERS

**A - Choice of three \$12**

**B - Choice of five \$18**

**C - Choice of eight \$28**

**D - Choice of five & F4 sommelier choice \$39**

**1. Aged Manchego:** Spanish - Raw Sheep's milk - Firm  
Very silky with more than slight tang and bite. Yet,  
it seems to melt on the tongue.

**2. Shropshire Blue:** British - Pasteurized Cow - Soft  
Full flavored un-pressed saffron infused with distinctive  
blue veining and intense flavor.

**3. Tête de Moine:** Swiss - Raw Cow - Shaved  
Meaning the "monk's head", intense fruity  
flavor and smooth texture.

**4. Morbier Yellow:** French - Raw Cow - Soft  
A rich smooth buttery texture with a unique savory  
ash line for a distinctive look and style.

**5. Aged Parmigiano Reggiano:** Italian - Raw Cow - Hard  
Sweet, salt, spice and nuttiness that fill your mouth  
with a little crunch and a caramel finish.

**6. French Brie:** French - Pasteurized Cow - Soft  
Very mild, unassuming, creamy and 60% butterfat.

**7. Bucheron:** French - Pasteurized Goat - Semi Soft  
Soft, flaky paste with a white bloomy rind and a very  
assertive flavor that sharpens with age.

**8. Herb Goat Cheese:** French - Raw Goat - Creamy  
Chef Sean's special blend of fresh herbs, spices and  
lemon for a creamy savory experience.

**9. Valdeon:** Spanish - Pasteurized Cow & Goat - Soft  
A strong slightly spicy flavored blue with heavy veining  
wrapped in sycamore leaves.

### CHARCUTERIE

**10. Beef Cervelat:** German - Peppery Beef Salami

**11. Saucisson Sec:** French - Hard Pork Salami

**12. Duck Liver Paté:** French - Mousse of duck liver

**13. Bresaola:** Italian - Dry Salt Cured Beef

**14. Sopressata:** Italian - Sweet Hard Pork Salami

**15. Prosciutto Di Parma:** Italian - Salt Cured Pork

*Served with fresh berries,  
caper berries and guava paste*