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## APPETIZERS 5

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### BEEF CARPACCIO

golden beets, arugula, cherry tomatoes, shaved parmesan

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### FRENCH ONION SOUP

sautéed onions, beef broth, provencal herbs, crostini, emmenthal

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### HEART SHAPED TUNA TARTARE

chives, olive oil, shallots, avocado

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### PAN SEARED SCALLOPS

sautéed spinach, truffle purée

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### WARM GOAT CHEESE SALAD

frisée, beets, prosciutto, hazelnut vinaigrette

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## ENTRÉES 6

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### HAZELNUT MUSHROOM CRUSTED HALIBUT

charred asparagus, sautéed mushrooms, hazelnut balsamic oil

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### LOBSTER RISOTTO

green peas, cherry tomatoes, scallions

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### ROASTED AMISH CHICKEN BREAST

garlic mashed potatoes, roasted brussels sprouts, lemon, white wine sauce

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### PISTACHIO DIJON CRUSTED LAMB CHOPS

parsnip puree, roasted cipollini, haricots vert, lamb jus

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### FILET MIGNON

garlic mashed potatoes, grilled asparagus, crispy onions, roquefort blue cheese sauce

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### PAPPARDELLE RAGU

cuts of angus beef strip steak, sweet italian sausage, tomatoes, rosemary, parmesan

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## DESSERT 3

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### RICOTTA CHEESECAKE

caramelized peaches, vanilla bean ice cream, almonds, raspberry puree and whipped cream

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## COCONUT CAKE

gluten free vanilla cake, pineapple, mascarpone, raspberry sauce

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## WARM BROWNIE CAKE

vanilla ice cream, caramel sauce

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## APPETIZER 3

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### French Onion Soup

sautéed onions, beef broth, crostini, emmenthal

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### Arugula Salad

pears, walnuts, blue cheese, maple champagne vinaigrette

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### Crispy Tortellini

veal, pork, beef, lemon zest creme fraiche

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## MAIN COURSE 4

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### Grilled Branzino

sautéed spinach, garlic mashed potatoes, lemon, capers, olives, tomatoes, olive oil

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### Chicken Cordon Blue

emmental, ham, cabbage, bacon, apple, white wine mustard sauce

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### Pappardelle Ragu

cuts of angus beef strip steak, sweet italian sausage, tomatoes, rosemary, parmesan

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### Julienne Garden Harvest \*vegan

zucchini, squash, mushrooms, roasted peppers, spinach in a garlic sauce

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## ENTREE SALADS 3

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### Yellowfin Tuna Niçoise

mesclun greens, hard-boiled egg, haricots verts, boiled potatoes, maple champagne vinaigrette

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### Chicken Caesar

romaine, hard-boiled egg, crostini, caesar dressing

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#### AVAILABLE OPTIONS

\$21.00

Shrimp Caesar: \$26.00

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### Citrus Salmon Salad

mesclun greens, diced tomatoes, asparagus, feta cheese, oranges, honey mustard vinaigrette

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**\$26.00**

## DINNER ENTREES 19

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### Four Cheese Ravioli

sage butternut squash, brown butter, parmesan, capers, crispy brussels sprout leaves

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**\$25.00**

### Julienne Garden Harvest

zucchini, squash, mushrooms, roasted peppers, spinach in a garlic sauce \*vegan

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**\$26.00**

<b>Truffle Risotto</b>	<b>\$25.00</b>
arborio rice, mushrooms, parmesan cheese, truffle oil	
<b>Lobster Risotto</b>	<b>\$32.00</b>
lobster tail, green peas, cherry tomatoes, scallions	
<b>Salmon Rigatoni</b>	<b>\$26.00</b>
spinach, tomatoes, olives, topped with truffle burrata	
<b>Shrimp Scampi</b>	<b>\$28.00</b>
spinach risotto, creole lemon garlic sauce	
<b>Lobster Linguine</b>	<b>\$32.00</b>
lobster meat, black linguine, bacon, artichoke, roasted peppers, mascarpone cream sauce	
<b>Grilled Branzino</b>	<b>\$30.00</b>
sautéed spinach, garlic mashed potatoes, lemon, capers, olives, tomatoes, olive oil	
<b>Hazelnut Mushroom Crusted Halibut</b>	<b>\$38.00</b>
charred asparagus, sautéed mushrooms, hazelnut balsamic oil	
<b>Pan Roasted Salmon</b>	<b>\$30.00</b>
lentils, carrot purée, champagne mustard cream sauce	
<b>Chilean Sea Bass</b>	<b>\$40.00</b>
fingerling potatoes, sautéed spinach, roasted red pepper, tomatoes, capers, white wine lemon sauce	
<b>Roasted Amish Chicken Breast</b>	<b>\$32.00</b>
garlic mashed potatoes, roasted brussels sprouts, lemon, white wine sauce	
<b>Chicken Cordon Blue</b>	<b>\$32.00</b>
stuffed with ham, swiss, apple, topped with asparagus, carrot purée	
<b>Copinette Burger</b>	<b>AVAILABLE OPTIONS</b>
bacon, cheddar, lettuce, tomato, onion, spicy aioli, brioche bun, french fries or sweet potato fries	
	\$23.00
	Add Truffle Fries:
	\$2.00
<b>Pan Seared Pork Chop</b>	<b>\$30.00</b>
center cut pork chop stuffed with chorizo, broccoli rabe, apple, served with blue cheese fingerling potatoes, haricot verts	
<b>Pappardelle Ragu</b>	<b>\$28.00</b>
cuts of angus beef strip steak, sweet italian sausage, tomatoes, rosemary, parmesan	
<b>Pistachio Dijon Crusted Lamb Chops</b>	<b>\$38.00</b>
parsnip purée, haricot verts, lamb jus	
<b>Steak Frites</b>	<b>AVAILABLE OPTIONS</b>
ny strip, peppercorn sauce, sea salt french fries with mesclun greens	
	\$40.00
	Add Truffle Fries:
	\$2.00

## Filet Mignon

\$44.00

garlic mashed potatoes, grilled asparagus, crispy onions, roquefort blue cheese sauce

## SIDES 8

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### Garlic Mashed Potatoes

\$8.00

### Sautéed Spinach

\$8.00

### Sea Salt French Fries

\$8.00

### Crispy Brussels Sprouts

\$10.00

### Sweet Potato Fries

\$8.00

### Haricots Verts

\$8.00

### Truffle Fries

\$10.00

### Grilled Asparagus

\$10.00

## COCKTAILS 10

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### Copinette Cosmo

\$16.00

Grey goose vodka, elderflower liquor, white cranberry, lime

### Lychee-Tini

\$16.00

Tito's vodka, lychee purée, st germain

### Spicy Margarita

\$16.00

Taneo jalepeño tequila, agave, fresh lime

### Strawberry Mojito

\$15.00

Bacardi light, fresh strawberries, fresh lime juice, mint

### Blood Orange Negroni

\$16.00

Malfy gin con arancia, campari, sweet vermouth

### Eros Spritz

\$15.00

Prosecco, ramazzoti, lime

### Gene Hackman

\$15.00

Makers mark, brown sugar, bitters, orange slice, cherry

### Wake Me up Martini

\$16.00

Absolut vodka, kahlua, fresh brewed espresso

### Paper Plane

\$16.00

Woodinville bourbon, amaro montenegro, aperol, lemon juice

### Oui Oui Champagne

\$16.00

Champagne, botanist gin, cointreau, lemon juice, rose syrup

## NON ALCOHOLIC 2

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**Thai Basil Spritz** **\$12.00**

grapefruit juice, lime, club soda, thai basil black pepper purée

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**Coconut Cooler** **\$12.00**

coconut water, lime, coconut purée

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## BEERS 5

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**Stella Artois** **\$8.00**

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**Blue Moon** **\$8.00**

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**Lagunitas IPA** **\$8.00**

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**Heineken** **\$8.00**

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**Corona** **\$8.00**

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## SPARKLING 4

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**Prosecco, Ruffino, Italy** **AVAILABLE OPTIONS**

Gl: \$13.00

Bt: \$52.00

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**Cremant de Limoux Rosé, Gérard Bertrand, Languedoc** **AVAILABLE OPTIONS**

Gl: \$14.00

Bt: \$56.00

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**Champagne, Brut, Moët & Chandon** **\$20.00**

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**Champagne, Rosé, Moët & Chandon** **\$20.00**

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## ROSÉ 2

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**Cote des Roses, 2021 Languedoc** **AVAILABLE OPTIONS**

Gl: \$15.00

Btl: \$58.00

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**Whispering Angel, 2021 Cotes de Provence** **AVAILABLE OPTIONS**

Gl: \$18.00

Btl: \$68.00

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## ORANGE 1

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**Orange Gold, 2020 Languedoc** **AVAILABLE OPTIONS**

Gl: \$15.00

Btl: \$58.00

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## WHITE 8

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**Pinot Grigio, Santa Cristina, 2021 Venezia**

**AVAILABLE OPTIONS**

Gl: \$12.00

Btl: \$46.00

**Riesling, Dr Konstantin Frank, 2021 Finger Lakes**

**AVAILABLE OPTIONS**

Gl: \$12.00

Btl: \$46.00

**Albariño, Pazo das Bruxas, 2021 Rías Baixas**

**AVAILABLE OPTIONS**

Gl: \$14.00

Btl: \$54.00

**Sancerre, Roland Tissier, 2021 Loire Valley**

**AVAILABLE OPTIONS**

Gl: \$19.00

Btl: \$72.00

**Sauvignon Blanc, Framingham, 2021 Marlborough**

**AVAILABLE OPTIONS**

Gl: \$13.00

Btl: \$50.00

**Sauvignon Blanc, Vice, 2021 Napa Valley**

**AVAILABLE OPTIONS**

Gl: \$15.00

Btl: \$58.00

**Vouvray, Marc Bredif, 2020 Loire Valley**

**AVAILABLE OPTIONS**

Gl: \$16.00

Btl: \$62.00

**Chardonnay, Simi, 2021 Sonoma**

**AVAILABLE OPTIONS**

Gl: \$14.00

Btl: \$54.00

**RED <sup>9</sup>**

**Pinot Noir, La Crema, 2020 Monterey**

**AVAILABLE OPTIONS**

Gl: \$14.00

Btl: \$54.00

**Pinot Noir, Benton Lane, 2020 Willamette Valley**

**AVAILABLE OPTIONS**

Gl: \$18.00

Btl: \$70.00

**Côtes du Rhône, Delas Saint-Espirit, 2021 Rhône**

**AVAILABLE OPTIONS**

Gl: \$14.00

Btl: \$54.00

**Tempranillo, Ramon Bilbao Crianza, 2018 Rioja**

**AVAILABLE OPTIONS**

Gl: \$14.00

Btl: \$54.00

**Cabernet Sauvignon, Louis M. Martini, 2019 Sonoma**

**AVAILABLE OPTIONS**

Gl: \$16.00

Btl: \$62.00

**Cabernet Sauvignon, Vice, 2020 Napa Valley**

**AVAILABLE OPTIONS**

Gl: \$19.00

Btl: \$74.00

**Malbec, Terrazas, 2020 Mendoza**

**AVAILABLE OPTIONS**

Gl: \$12.00

Btl: \$46.00

**Chianti Classico, Lamole di Lamole, 2019 Tuscany**

**AVAILABLE OPTIONS**

Gl: \$15.00

Btl: \$58.00

**Lalande de Pomerol, Chateau Chatain, 2018 Bordeaux**

**AVAILABLE OPTIONS**

Gl: \$19.00

Btl: \$74.00

**STARTERS 7**

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**Caesar Salad**

**\$15.00**

romaine, croutons, caesar dressing

**Arugula Salad**

**\$15.00**

pears, walnuts, blue cheese, maple champagne vinaigrette

**Warm Goat Cheese Salad**

**\$18.00**

frisée, beets, prosciutto, hazelnut vinaigrette

**Bacon Wrapped Shrimp**

**\$18.00**

sautéed spinach, white wine, lemon, garlic sauce

**Super Lump Crab Cake**

**\$20.00**

remoulade sauce, cucumber, onion, tomato salad

**Bacon Mac and Cheese**

**\$15.00**

scallions, swiss, breadcrumbs

**French Onion Soup**

**\$16.00**

sautéed onions, beef broth, crostini, emmenthal

**EGGS 10**

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**Three Eggs with Bacon or Sausage**

**\$18.00**

any style with home fries and mesclun greens salad

**Omelette of the Day**

**\$17.00**

home fries

## Eggs Benedict

poached egg, ham, lemon old bay hollandaise sauce with mesclun greens salad and home fries

### AVAILABLE OPTIONS

\$20.00

Crab Cake Benedict: \$24.00

Smoked Salmon Benedict:

\$24.00

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## Truffle Omelette

swiss cheese, mushrooms, truffle oil, home fries

**\$18.00**

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## Avocado Toast

two poached eggs, goat cheese on country bread, mesclun greens salad

**\$17.00**

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## Smoked Salmon Toast

sliced avocado, pickled red onion, grapefruit, capers, creme fraiche

**\$24.00**

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## Egg Croque

ham, swiss, béchamel, egg in brioche toast, mesclun greens salad

**\$20.00**

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## Smoked Salmon Frittata

goat cheese, scallions, arugula

**\$20.00**

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## Copinette Omelette

ham, mozzarella, tomatoes, spinach, with home fries

**\$17.00**

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## Florentine Benedict

two poached eggs, sautéed spinach, topped over grilled polenta, with hollandaise sauce, mesclun greens, home fries

**\$20.00**

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## ENTREES 15

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### French Toast

caramelized bananas, almonds, mascarpone cream

**\$20.00**

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### Blueberry Buttermilk Pancakes

strawberries, blueberries, blueberry syrup, whipped cream

**\$20.00**

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### Waffle à la Mode

belgian waffle, vanilla ice cream, fresh fruit

**\$20.00**

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### Julienne Garden Harvest

zucchini, squash, mushrooms, roasted peppers, spinach in a garlic sauce \*vegan

**\$26.00**

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### Yellowfin Tuna Niçoise

mesclun greens, hard-boiled egg, haricots verts, boiled potatoes, maple champagne vinaigrette

**\$27.00**

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### Blackened Shrimp Salad

fennel, radicchio, radish, red onion, oranges, apple vinaigrette over almond purée

**\$26.00**

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### Chicken Caesar

grilled chicken breast, romaine, hard-boiled egg, croutons, caesar dressing

### AVAILABLE OPTIONS

\$21.00

Shrimp Caesar: \$26.00

<b>Crab Cake Sandwich</b>	<b>\$23.00</b>
tomato, cucumber, onion, remoulade, brioche bun	
<b>Lobster Linguine</b>	<b>\$32.00</b>
lobster meat, black linguine, bacon, artichoke, roasted peppers, mascarpone cream sauce	
<b>Morning Rigatoni</b>	<b>\$20.00</b>
prosciutto, green peas, arugula, cream sauce topped with poached egg	
<b>Smoked Salmon Club</b>	<b>\$24.00</b>
capers, tomato, onions, creme fraiche, goat cheese, arugula, dark rye bread	
<b>Pan Roasted Salmon</b>	<b>\$30.00</b>
lentils, carrot purée, champagne mustard cream sauce	
<b>Chicken and Waffle</b>	<b>\$24.00</b>
fried chicken, belgian waffle, maple syrup	
<b>Copinette Burger</b>	<b>AVAILABLE OPTIONS</b>
bacon, cheddar, lettuce, tomato, onion, spicy aioli on a brioche bun with french fries or sweet potato fries	
	\$23.00
	Add Truffle Fries: \$2.00
<b>Steak and Eggs</b>	<b>\$32.00</b>
two fried eggs, sea salt french fries	

## BEVERAGES 8

<b>Coffee</b>	<b>\$4.00</b>
<b>Tea</b>	<b>\$4.00</b>
<b>Latte</b>	<b>\$5.00</b>
<b>Cappuccino</b>	<b>\$5.00</b>
<b>Iced Cappuccino</b>	<b>\$6.00</b>
<b>Iced Latte</b>	<b>\$6.00</b>
<b>Espresso</b>	<b>\$4.00</b>
<b>Macchiato</b>	<b>\$4.00</b>

## BRUNCH COCKTAILS 4

<b>Mimosa</b>	<b>\$13.00</b>
<b>Bloody Mary</b>	<b>\$13.00</b>
<b>Bellini</b>	<b>\$13.00</b>
<b>Prosecco</b>	<b>\$14.00</b>

## SANDWICHES 4

<b>Crab Cake Sandwich</b>	<b>\$23.00</b>
tomato, cucumber, onion, remoulade, brioche bun	
<b>Smoked Salmon Club</b>	<b>\$24.00</b>
capers, tomato, onions, creme fraiche, goat cheese, arugula, dark rye bread	
<b>Grilled Chicken Sandwich</b>	<b>\$18.00</b>
mozzarella, mushrooms, lettuce, tomato, spicy aioli, french baguette	
<b>Turkey BLT</b>	<b>\$18.00</b>
bacon, lettuce, tomato, mayo on a multi grain hero	

## BRUNCH <sup>3</sup>

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<b>Avocado Toast</b>	<b>\$17.00</b>
two eggs any style, goat cheese on country bread, mesclun greens	
<b>Smoked Salmon Frittata</b>	<b>\$20.00</b>
goat cheese, scallions, arugula, french fries	
<b>Truffle Omelette</b>	<b>\$18.00</b>
swiss cheese, mushrooms, truffle oil, french fries	

## SELECT WINES <sup>6</sup>

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Prosecco

Rosé

Pinot Grigio

Sauvignon Blanc

Tempranillo

Malbec

## DESSERTS <sup>7</sup>

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<b>Peach Melba</b>	<b>\$10.00</b>
caramelized peaches, vanilla bean ice cream, almonds, raspberry puree and whipped cream	
<b>Warm Brownie Sundae</b>	<b>\$12.00</b>
vanilla ice cream, chocolate, caramel sauce	
<b>Gluten Free Coconut Cake</b>	<b>\$12.00</b>
vanilla cake, pineapple, mascarpone cream	
<b>Assorted Ice Creams and Sorbet</b>	<b>\$10.00</b>
choice of 3	

<b>Ricotta Cheesecake</b>	<b>\$12.00</b>
with strawberry compote	
<b>Warm Cookie Skillet</b>	<b>\$12.00</b>
vanilla ice cream, chocolate and caramel sauce	
<b>Affogato</b>	<b>\$10.00</b>
vanilla ice cream topped with espresso topped with skrewball peanut butter whiskey +5 topped with baileys irish cream +5	

## CHAMPAGNE 7

<b>Moët &amp; Chandon, Brut Imperial, Champagne</b>	<b>AVAILABLE OPTIONS</b>
	Gl: \$21.00
	Btl: \$90.00
<b>Moët &amp; Chandon, Rosé, Champagne</b>	<b>AVAILABLE OPTIONS</b>
	Gl: \$22.00
	Btl: \$110.00
<b>Veuve Clicquot, Brut, Champagne</b>	<b>\$120.00</b>
<b>Veuve Clicquot, Rosé, Champagne</b>	<b>\$135.00</b>
<b>Dom Pérignon, Brut, 2012 Champagne</b>	<b>\$320.00</b>
<b>Armand de Brignac, Gold Brut, Champagne</b>	<b>\$485.00</b>
<b>Dom Pérignon P2, Brut, 1998 Champagne</b>	<b>\$1,000.00</b>

## WHITE BY THE GLASS 8

<b>Pinot Grigio, Santa Cristina, 2021 Venezia</b>	<b>AVAILABLE OPTIONS</b>
	Gl: \$14.00
	Btl: \$54.00
<b>Riesling, Dr Konstantin Frank, 2021 Finger Lakes</b>	<b>AVAILABLE OPTIONS</b>
	Gl: \$14.00
	Btl: \$54.00
<b>Grüner Veltliner, Anton Bauer, 2021 Wagram Austria</b>	<b>AVAILABLE OPTIONS</b>
	Gl: \$15.00
	Btl: \$58.00
<b>Albariño, Pazo das Bruxas, 2021 Rías Baixas</b>	<b>AVAILABLE OPTIONS</b>
	Gl: \$16.00
	Btl: \$62.00
<b>Sancerre, Roland Tissier, 2022 Loire</b>	<b>AVAILABLE OPTIONS</b>
	Gl: \$20.00
	Btl: \$76.00

**Sauvignon Blanc, Framingham, 2022 Marlborough**

**AVAILABLE OPTIONS**

Gl: \$14.00

Btl: \$54.00

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**Sauvignon Blanc, Vice, 2021 Napa Valley**

**AVAILABLE OPTIONS**

Gl: \$15.00

Btl: \$58.00

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**Chardonnay, Simi, 2021 Sonoma**

**AVAILABLE OPTIONS**

Gl: \$15.00

Btl: \$58.00

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**RED BY THE GLASS** 9

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**Pinot Noir, La Crema, 2021 Monterey**

**AVAILABLE OPTIONS**

Gl: \$15.00

Btl: \$58.00

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**Pinot Noir, Benton Lane, 2021 Willamette Valley**

**AVAILABLE OPTIONS**

Gl: \$19.00

Btl: \$74.00

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**Côtes du Rhône, Delas Saint-Espirit, 2021 Rhône**

**AVAILABLE OPTIONS**

Gl: \$15.00

Btl: \$58.00

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**Tempranillo, Ramon Bilbao Crianza, 2019 Rioja**

**AVAILABLE OPTIONS**

Gl: \$14.00

Btl: \$54.00

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**Petite Sirah, Vina Robles, 2019 Paso Robles**

**AVAILABLE OPTIONS**

Gl: \$15.00

Btl: \$58.00

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**Cabernet Sauvignon, Vice, 2020 Napa Valley**

**AVAILABLE OPTIONS**

Gl: \$20.00

Btl: \$76.00

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**Malbec, Terrazas, 2021 Mendoza**

**AVAILABLE OPTIONS**

Gl: \$14.00

Btl: \$54.00

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**Chianti Riserva, Lamole di Lamole, 2020 Tuscany**

**AVAILABLE OPTIONS**

Gl: \$15.00

Btl: \$58.00

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**Lalande de Pomerol, Chateau Châtain, 2018 Bordeaux**

**AVAILABLE OPTIONS**

Gl: \$19.00

Btl: \$74.00

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**NORTH AMERICAN WHITE** 9

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<b>Sauvignon Blanc, Vice, 2021 Napa Valley</b>	<b>\$58.00</b>
<b>Sauvignon Blanc, Charles Krug, 2018 Napa Valley</b>	<b>\$50.00</b>
<b>Sauvignon Blanc, Cakebread, 2021 Napa Valley</b>	<b>\$72.00</b>
<b>Riesling, Chateau Ste Michelle Eroica, 2017 Columbia Valley</b>	<b>\$45.00</b>
<b>Riesling, Tatomer Vandenberg, 2015 Santa Barbara</b>	<b>\$55.00</b>
<b>Chardonnay, Jackson Estate, 2017 Santa Maria Valley</b>	<b>\$52.00</b>
<b>Chardonnay, Copain Dupratt, 2015 Sonoma</b>	<b>\$85.00</b>
<b>Chardonnay, Diatom, 2021 Santa Barbara</b>	<b>\$66.00</b>
<b>Chardonnay, Patz &amp; Hall, 2018 Sonoma Coast</b>	<b>\$80.00</b>

## **ITALIAN WHITE** 7

<b>Pinot Grigio, Livio Felluga, 2018 Friuli Colli</b>	<b>\$62.00</b>
<b>Pinot Grigio, Elena Walch, 2022 Alto Adige</b>	<b>\$50.00</b>
<b>Vermentino, Antinori Guado al Tasso, 2022 Tuscany</b>	<b>\$60.00</b>
<b>Gavi di Cortese, Pio Cesare, 2022 Piedmont</b>	<b>\$60.00</b>
<b>Carricante, Tornatore, 2021 Etna Bianco</b>	<b>\$58.00</b>
<b>Chardonnay, Cevaro della Sala, 2015 Umbria</b>	<b>\$95.00</b>
<b>Falanghina, Feudi, 2017 Campania</b>	<b>\$48.00</b>

## **FRENCH WHITE** 10

<b>Sancerre, Tissier, 2022 Loire Valley</b>	<b>\$76.00</b>
<b>Pouilly Fume, Domaine Chauveau, 2021 Loire</b>	<b>\$62.00</b>
<b>Macon Villages, Chateau du Bois, 2019 Chaintre</b>	<b>\$58.00</b>
<b>Puligny Montrachet, Jean Louis Chavy, 2020 Burgundy</b>	<b>\$170.00</b>
<b>Châteauneuf-du-Pape Reserve, Domaine Pegau, 2015 Rhône</b>	<b>\$135.00</b>
<b>Chardonnay, Viognier, Sauvignon Blanc, Cigalus, 2018 Languedoc</b>	<b>\$95.00</b>
<b>Chablis, Louis Jadot 2020 Burgundy</b>	<b>\$62.00</b>
<b>Vouvray, Marc Bredif, 2020 Loire</b>	<b>\$62.00</b>
<b>Bourgogne Chardonnay, Frederic Leprince, 2020 Bourgogne</b>	<b>\$95.00</b>
<b>Chassagne Montrachet, Capuano-Ferreri, 2021 Bourgogne</b>	<b>\$190.00</b>

**SOUTHERN HEMISPHERE WHITE** 2

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<b>Chenin Blanc, Millton, 2020 New Zealand</b>	<b>\$82.00</b>
<b>Chardonnay, Amelia, 2018 Limari Valley, Chile</b>	<b>\$94.00</b>

**NORTH AMERICAN RED** 13

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<b>Pinot Noir, Copain, 2017 Sonoma</b>	<b>\$66.00</b>
<b>Pinot Noir, Siduri, 2018 Willamette Valley</b>	<b>\$65.00</b>
<b>Pinot Noir, Willakenizie Estate, 2018 Willamette Valley</b>	<b>\$90.00</b>
<b>Merlot, Indian Wells, 2019 Columbia Valley</b>	<b>\$60.00</b>
<b>Merlot, Charles Krug, 2019 Napa Valley</b>	<b>\$65.00</b>
<b>Syrah, Melville, 2018 Sta. Rita Hills</b>	<b>\$78.00</b>
<b>Petite Sirah, Vina Robles, 2019 Paso Robles</b>	<b>\$58.00</b>
<b>Cabernet Sauvignon, Conn Creek, 2018 Napa Valley</b>	<b>\$75.00</b>
<b>Cabernet Sauvignon, Ferrari Carano, 2017 Sonoma</b>	<b>\$82.00</b>
<b>Cabernet Sauvignon, Austin Hope, 2020 Paso Robles</b>	<b>\$135.00</b>
<b>Cabernet Sauvignon, Caymus, 2020 Napa Valley</b>	<b>\$190.00</b>
<b>Cabernet Sauvignon Reserve, Groth, 2018 Oakville</b>	<b>\$250.00</b>
<b>Zinfandel, Rombauer, 2019 Napa Valley</b>	<b>\$85.00</b>

**ITALIAN RED** 13

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<b>Chianti Classico, Lamole di Lamole, 2019</b>	<b>\$58.00</b>
<b>Chianti Classico, Castello di Volpaia, 2020 Tuscany</b>	<b>\$70.00</b>
<b>Chianti Classico Gran Selezione, Antinori Badia a Passignano, 2018 Tuscany</b>	<b>\$130.00</b>
<b>Rosso di Montalcino, Val di Suga, 2019 Tuscany</b>	<b>\$75.00</b>
<b>Nero d'Avola, Feudo Montoni, 2020 Sicily</b>	<b>\$60.00</b>
<b>Barolo, Negretti, 2018 Piedmont</b>	<b>\$185.00</b>
<b>Barbaresco, Gaja Sito Moresco, 2021 Langhe</b>	<b>\$150.00</b>
<b>Amarone, Masi Costasera, 2017 Amarone della Valpolicella</b>	<b>\$125.00</b>
<b>Amarone, Bertani Amarone, 2008 Veneto</b>	<b>\$270.00</b>
<b>Brunello di Montalcino, Val di Suga Granchio, 2011 Tuscany</b>	<b>\$135.00</b>

<b>Super Tuscan, Il Ruffino, 2018 Tuscany</b>	<b>\$58.00</b>
<b>Super Tuscan, Solaia, 2014 Tuscany</b>	<b>\$600.00</b>
<b>Super Tuscan, Il Bruciato Antinori, 2021 Tuscany</b>	<b>\$80.00</b>

## **FRENCH RED 17**

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<b>Gigondas, Domaine de Fontvive, 2019 Rhone</b>	<b>\$72.00</b>
<b>Red Blend- Syrah, Grenache, Mourvedre, Château L'Hospitalet Grand Vin La Clape, 2019 Languedoc</b>	<b>\$95.00</b>
<b>Volnay, Frederic Leprince, 2020 Bourgogne</b>	<b>\$150.00</b>
<b>Santenay, Seigneurie des Posanges, 2014 Bourgogne</b>	<b>\$120.00</b>
<b>Pommard, Patriache Pere &amp; Fils, 2016 Bourgogne</b>	<b>\$126.00</b>
<b>Nuit St Georges, Clos des Porretts, 2014 Burgundy</b>	<b>\$135.00</b>
<b>Gevrey Chambertin, Frederic Leprince, 2019 Burgundy</b>	<b>\$165.00</b>
<b>Côtes du Rhône, Delas Saint Esprit, 2019 Rhône</b>	<b>\$58.00</b>
<b>Châteauneuf-du-Pape, Patrick Galant, 2019 Rhône</b>	<b>\$100.00</b>
<b>Côtes de Ventoux, Château Bonadona, 2015 Rhone</b>	<b>\$44.00</b>
<b>Vacqueyras, Domaine de Fontvive, 2019 Rhone</b>	<b>\$70.00</b>
<b>Lalande de Pomerol, Chateau Chatain, 2018 Bordeaux</b>	<b>\$74.00</b>
<b>Saint-Emilion Grand Cru, Château du Parc, 2014 Bordeaux</b>	<b>\$142.00</b>
<b>Canon Fronsac, Château Gaby, 2012 Bordeaux</b>	<b>\$130.00</b>
<b>Margaux, Château Haut Tayac, 2017 Bordeaux</b>	<b>\$110.00</b>
<b>Médoc, Château Bel Air Gloria, 2016 Bordeaux</b>	<b>\$70.00</b>
<b>Saint- Estèphe, Château Lafitte Carcasset, 2014 Bordeaux</b>	<b>\$124.00</b>

## **GRAND CRU CLASSÉS 3**

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<b>Baron de Pichon-Longueville, 1988 Pauillac-Medoc</b>	<b>\$380.00</b>
<b>Ducru-Beaucaillou, 1995 Saint Julien</b>	<b>\$420.00</b>
<b>Chateau Palmer, 2001 Margaux</b>	<b>\$550.00</b>

## **SPANISH RED 3**

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<b>Tempranillo, Ramon Bilbao Crianza, 2019 Rioja</b>	<b>\$54.00</b>
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<b>Celeste Crianza, Torres, 2018 Ribera del Duero</b>	<b>\$60.00</b>
<b>Termes, Numanthia, 2016 Toro</b>	<b>\$64.00</b>

## SOUTHERN HEMISPHERE RED <sup>5</sup>

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<b>Gamay Noir, Te Mata, 2021 New Zealand</b>	<b>\$68.00</b>
<b>Carmenère Reserva, Santa Digna, 2017 Central Valley, Chile</b>	<b>\$56.00</b>
<b>Malbec, Terrazas, 2021 Mendoza</b>	<b>\$54.00</b>
<b>Red Blend, Clos de Los Siete, 2018 Mendoza</b>	<b>\$60.00</b>
<b>Cabernet Sauvignon, Don Melchor, 2019 Puente Alto, Chile</b>	<b>\$195.00</b>

## MAIN COURSES <sup>4</sup>

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### Truffle Risotto

arborio risotto, mushrooms, truffle oil, parmesan cheese

### Grilled Branzino

sautéed spinach, garlic mashed potatoes, lemon, capers, olives, tomatoes, olive oil

### Pappardelle Ragu

cuts of angus beef strip steak, sweet italian sausage, tomatoes, rosemary, parmesan

### Steak Frites

ny strip, peppercorn sauce, sea salt french fries with mesclun greens; +\$15 supplement

## ADD WINE TO YOUR LUNCH <sup>2</sup>

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### Sauvignon Blanc, Crossings, 2022 Marlborough

### Malbec, Terrazas de Los Andes, 2021 Mendoza