

Raw Bar

CRAB COCKTAIL 28

STONE CRAB MP

LOBSTER COCKTAIL 28

SHELLFISH TOWER 100/185

JUMBO SHRIMP COCKTAIL 38

OYSTERS ON THE HALF SHELL 21

TUNA TARTARE

baby heirloom tomatoes, pickled shallots, toasted brioche, kalamata olive mousse 28

Starters

COCONUT CURRIED CARROT BISQUE garbanzo crumble, spiced crème fraiche, lemon oil 16

PRIME BEEF CARPACCIO salsa verde, togarashi aioli, grilled sourdough crumble, shaved parmesan 30

JUMBO LUMP CRAB CAKE chili garlic aioli, pickled fennel, shaved apple 26

CAESAR parmesan croutons, crisp romaine, white anchovy 20

BABY ICEBERG point Reyes crumbles, crispy shallots, baby heirloom tomatoes, smoked bacon 21

WATERCRESS manchego, marcona almonds, preserved mango, roasted garlic vinaigrette 19

OCTOPUS edamame hummus, black olive, french feta, daikon radish 24

BABY BEET SALAD whipped feta, avocado mousse, roasted pistachios 20

Entrees

TWIN LOBSTER TAIL FOR TWO crab dynamite, grilled lemon, beurre monte MP

PAN ROASTED HALF CHICKEN charred spring onions, baby heirloom carrots, citrus salsa verde 38

MAINE DIVER SCALLOPS tempura maitake mushrooms, pickled shimeji mushrooms, bacon emulsion 40

CRAB CRUSTED HALIBUT veracruz sauce, pickled baby heirloom tomatoes 48

MISO GLAZED SEA BASS mushrooms, baby bok choy, yuzu dashi broth 50

BUTTER POACHED LOBSTER lobster risotto, charred lemon MP

Rashaad Abdool - Executive Chef

Steaks

10oz PRIME FILET MIGNON 79

16oz PRIME BONE-IN FILET 87

16oz 45 DAY PRIME DRY AGED NY STRIP 74

22oz 45 DAY PRIME DRY AGED BONE-IN RIBEYE 95

28oz 45 DAY PRIME DRY AGED PORTERHOUSE 110

8oz AUSTRALIAN WAGYU FILET MIGNON 90

10oz AUSTRALIAN WAGYU SKIRT STEAK 68

JAPANESE CERTIFIED A5 KOBE NY STRIP MP per oz (3oz min)

38oz 45 DAY DRY AGED LONG BONE PRIME TOMAHAWK RIBEYE 210

RARE cool red center MEDIUM RARE warm red center MEDIUM hot red center
MEDIUM WELL slightly pink center, mostly cooked through WELL DONE no color, cooked

Additions

BLACK TRUFFLE CRUST 18 ROASTED BONE MARROW 15 SEARED FOIE GRAS 22

POINT REYES BLEU CHEESE 10 JUMBO LUMP CRAB "OSCAR" 22

7oz COLD WATER LOBSTER TAIL 42

Sauces

BÉARNAISE • BORDELAISE • AU POIVRE • CHIMICHURRI 5

Sides

WHIPPED POTATOES

butter, chives 14

TRUFFLE WHIPPED POTATOES

truffle carpaccio, truffle oil 20

GRILLED ASPARAGUS

sauce gribiche 14

WHOLE ROASTED CAULIFLOWER

smoked paprika aioli, za'atar, toasted pepitas 14

STEAK FRIES

duck fat, tarragon, shallots 15

TATER TOTS

chives, cracked black pepper 14

ROASTED MUSHROOMS

tsuyu, scallions 14

CREAMED SPINACH

Parmesan bread crumbs 14

CHARRED BROCCOLINI

pickled shallots, lemon vinaigrette 14

BEEF RISOTTO

shaved parmesan, roasted beets 14

LOBSTER MAC & CHEESE

maine lobster, three cheese blend, brandy cream 28

Brendan McNulty – General Manager

DIPLOMAT
prime

Desserts

BANANA FOSTER CRÈME BRÛLÉE 17

Brittany Short Bread

TROPICAL RUM CAKE 16

Coconut, Mango and Passion Fruit, Pavlova
Meringue, Passion Caramel Reduction

CHOCOLATE RASPBERRY CREMEAUX 16

Coconut Cake, Raspberry Jelly, Chocolate
Crème, Rice Puff, Praline Brittle

OREO CHEESECAKE 16

Baked NY Cheesecake Center, White Chocolate
Oreo Crème Fraiche

YUZU PEAR PILLOW 15

Yuzu Cream Cheese Meringue Mousse, Pear
Jelly Insert, Honey Cake

Caffeine

FRENCH PRESS COFFEE

Small **6**

Large **11**

ESPRESSO 6

CAPPUCCINO/LATTE 7

All prices subject to 20% service charge and applicable sales tax.

From The Bar

<i>Handcrafted Classic Cocktails</i>	<i>Page 2</i>
<i>Beer</i>	<i>Page 2</i>

By The Glass

<i>Champagne</i>	<i>Page 3</i>
<i>Sparkling Wine</i>	<i>Page 3</i>
<i>White Wine</i>	<i>Page 3</i>
<i>Red Wine</i>	<i>Page 3</i>
<i>Coravin Wines</i>	<i>Page 3</i>

White Wine

<i>Champagne</i>	<i>Page 4</i>
<i>Sparkling Wine</i>	<i>Page 4</i>
<i>California Chardonnay</i>	<i>Page 5</i>
<i>American Sauvignon Blanc</i>	<i>Page 5</i>
<i>American White Varietals</i>	<i>Page 5</i>
<i>Burgundy</i>	<i>Page 6</i>
<i>Bordeaux</i>	<i>Page 6</i>
<i>Alsace, Rhône, Loire</i>	<i>Page 6</i>
<i>Rose</i>	<i>Page 6</i>
<i>Germany</i>	<i>Page 7</i>
<i>Italy</i>	<i>Page 7</i>
<i>Spain</i>	<i>Page 7</i>
<i>Southern Hemisphere</i>	<i>Page 7</i>

Red Wine

<i>California Cabernet Sauvignon</i>	<i>Page 8</i>
<i>American Proprietary Blends</i>	<i>Page 10</i>
<i>California Merlot</i>	<i>Page 11</i>
<i>Washington Merlot</i>	<i>Page 11</i>
<i>California Zinfandel</i>	<i>Page 11</i>
<i>American Rhone Blends Syrah Red Varietals</i>	<i>Page 11</i>
<i>California Pinot Noir</i>	<i>Page 12</i>
<i>Oregon Pinot Noir</i>	<i>Page 12</i>
<i>Bordeaux - Left Bank</i>	<i>Page 13</i>
<i>Bordeaux - Right Bank</i>	<i>Page 14</i>
<i>Burgundy</i>	<i>Page 14</i>
<i>Italy</i>	<i>Page 15</i>
<i>Spain</i>	<i>Page 16</i>
<i>Argentina</i>	<i>Page 17</i>
<i>Australia</i>	<i>Page 17</i>
<i>New Zealand</i>	<i>Page 17</i>
<i>South Africa</i>	<i>Page 17</i>
<i>Chile</i>	<i>Page 17</i>
<i>Large Format Selections - Red and White</i>	<i>Page 18</i>

Handcrafted Cocktails

All of our handcrafted cocktails are proudly prepared with the finest spirits and fresh ingredients

DP Mule | 18

Tanqueray No. Ten Gin, Fresh Lime Juice, Fresh Raspberries, Fresh mint, Ginger Beer

Rum Sazerac | 19

Zacapa 23 Centenario Rum, Peychaud's Bitters, Brown Sugar Syrup, Absinthe Spray

Fleur de Paradis | 23

Hendricks Gin, St-Germain, Fresh Grapefruit Juice, Fresh Lemon Juice, Orange Bitters, Homemade Syrup, Topped With Champagne

New Gin Fizz | 19

The Botanist Gin, Fresh Lime Juice, Fresh Cucumber, Basil, CHANDON Sparkling Wine

smoked Phashion | 24

Knob Creek Rye, Orange Bitters and Angostura Bitters, Brown Sugar, Cherry, Burnt Orange Peel

Carajillo | 17

(After-Dinner Cocktail)

Licor 43, Espresso, Lemon Zest, Cinnamon

Beer

<i>Lagunitas Little Sumpin' Sumpin' Ale, Petaluma, California</i>	9
<i>Sierra Nevada Pale Ale, California</i>	8
<i>Hollywood Lager, Hollywood, Florida</i>	10
<i>Funky Buddha Hop Gun IPA, Fort Lauderdale, Florida</i>	10

SELECTIONS BY THE GLASS

CHAMPAGNE AND SPARKLING WINE

<i>Prosecco, Col de' Salici, Conegliano Valdobbiadene, Italy</i>	15
<i>Veuve Clicquot</i>	26
<i>Nicolas Feuillatte Rosé, Chouilly, France</i>	42

ROSÉ WINE

<i>Bodvár N° 5 Rosé House of Rosé, Côtes de Provence, France</i>	17
--	----

WHITE WINE

<i>Squealing Pig, Sauvignon Blanc, Marlborough, New Zealand</i>	15
<i>Macon-Lugny, Les Charmes Chardonnay, France</i>	16
<i>Ferrari-Carrano, Tre Terre, Chardonnay, Russian River</i>	21
<i>Terra d'Oro, Chenin Blanc, Viogner, Clarksburg</i>	15
<i>Ruffino Il Ducale, Pinot Grigio, Friuli, Italy</i>	14
<i>Prüm-Blue Riesling, Mosel, Germany</i>	17

RED WINE

<i>Pali, Alphabets, Pinot Noir, Sonoma Coast, California</i>	21
<i>Northstar, Merlot, Columbia Valley, Washington</i>	19
<i>Clos de los Siete Malbec, Mendoza, Argentina</i>	18
<i>Tauzinot L'Hermitage, Bordeaux, St. Emilion, France</i>	22
<i>Bieler Pere & Fils, Cotes du Rhone, France</i>	20
<i>Guado Al Tasso, Il Bruciato Tuscany, Italy</i>	22
<i>Penfold's, Max's Shiraz/Cabernet, South Australia</i>	19
<i>Bellacosa, Cabernet Sauvignon, North Coast, California</i>	19
<i>Justin, Cabernet Sauvignon, Paso Robles, California</i>	22
<i>Belle Glos, Balade, Santa Rita Hills, California</i>	25
<i>Austin Hope, Cabernet Sauvignon, Paso Robles, California</i>	30

CORAVIN SELECTIONS BY THE GLASS

WHITE WINE

<i>Far Niente Chardonnay, Napa Valley 2017</i>	48
<i>Chassagne Montrachet Latour Cailleret 2015</i>	70

RED WINE

<i>Cabernet Sauvignon, Rodney Strong Alexander's Crown 2014</i>	55
<i>Jordan, Cabernet Sauvignon, Alexander Valley 2005 Library wines</i>	75
<i>Penfolds, Grange, Shiraz (*Vintage subject to change based on availability)</i>	125
<i>Château Haut-Brion, Pessac-Leognan 2007 France</i>	350
<i>Château Margaux, Margaux 1999 France</i>	400
<i>Château Latour, Pauillac 1998 France</i>	475

CHAMPAGNE

BIN		VINTAGE	BOTTLE
BRUT			
105	<i>Louis Roederer, Brut Premier, Reims</i>	N/V	109.00
107	<i>Perrier-Jouët, Epernay</i>	N/V	95.00
108	<i>Pol Roger, Extra Cuvee Reserve, Epernay</i>	N/V	140.00
10013	<i>Taittinger, La Francaise, Reims</i>	N/V	125.00
111	<i>Veuve Clicquot "Yellow Label", Reims</i>	N/V	120.00
CUVÉE DE PRESTIGE			
114	<i>Dom Pérignon, Epernay</i>	2009	350.00
115	<i>Dom Ruinart Brut, Reims</i>	1996	550.00
116	<i>Cristal, Louis Roederer, Reims</i>	1985	1400.00
118	<i>Cristal, Louis, Roederer, Reims</i>	2007 / 2008	600.00
0116	<i>Cristal, Louis Roederer, Reims</i>	2009- Magnum	950.00
10017	<i>Krug, Grand Cuvée, Reims</i>	N/V	375.00
119	<i>Nicolas Feuillatte, Cuvée Palmes d'Or, Chouilly</i>	2002	295.00
123	<i>Pommery, Cuvée Louise, Reims</i>	1990	250.00
125	<i>Taittinger, Comtes de Champagne, BdB, Reims</i>	1995 / 1998	375.00
127	<i>La Grande Dame, Veuve Clicquot, Reims</i>	2004 / 2006	375.00
ROSÉ			
128	<i>Dom Pérignon, Epernay</i>	1996	850.00
129	<i>Dom Pérignon, Epernay</i>	1995- Magnum	1790.00
130	<i>Dom Ruinart, Reims</i>	1996	1100.00
132	<i>Laurent Perrier, Tours sur Marne</i>	N/V	165.00
147	<i>Moët & Chandon, Epernay</i>	N/V	180.00
134	<i>Taittinger, Comtes de Champagne, Reims</i>	1995	495.00
141	<i>Veuve Clicquot, Reims</i>	N/V	150.00
145	<i>Nicolas Feuillatte Rosé, Chouilly, France</i>	N/V	210.00
AMERICAN/INTERNATIONAL SPARKLING WINE			
CALIFORNIA			
136	<i>Domaine Carneros by Tattinger, Carneros, California</i>	2011	58.00
10006	<i>Roederer Estate, L'Ermitage, North Coast, California</i>	N/V	125.00
10007	<i>Iron Horse, Wedding Cuvée, Brut, Sonoma, California</i>	2012	95.00
OREGON			
10008	<i>Sea Smoke, Sea Spray, Blanc de Noir, Willamette</i>	2012	195.00
ITALY			
144	<i>Prosecco, Col de' Salici, Conegliano Valdobbiadene, Italy</i>	2021	52.00

AMERICAN CHARDONNAY

BIN		VINTAGE	BOTTLE
NAPA			
200	<i>Cakebread</i>	2021	110.00
201	<i>Far Niente</i>	2020	120.00
209	<i>Flowers</i>	2019	95.00
204	<i>Rombauer</i>	2020	80.00
206	<i>Stag's Leap Wine Cellars "Karia"</i>	2019	72.00
207	<i>ZD</i>	2019	84.00
SONOMA			
208	<i>Chalk Hill</i>	2019	95.00
210	<i>Girard</i>	2018	55.00
230	<i>Ferrari – Carrano, Tre Terre, Russian River</i>	2020	76.00
211	<i>Jordan</i>	2018	95.00
219	<i>Kenwood Six Ridges</i>	2017	62.00
216	<i>Kistler, Les Noisetiers</i>	2015	165.00
WASHINGTON STATE			
218	<i>Château St. Michelle, Indian Wells, Columbia Valley</i>	2020	75.00

AMERICAN SAUVIGNON BLANC

NAPA			
220	<i>Cakebread</i>	2021	75.00
221	<i>Groth</i>	2021	48.00
222	<i>Duckhorn</i>	2021	63.00
SONOMA			
226	<i>Chalk Hill</i>	2019	75.00

AMERICAN WHITES

RIESLING			
250	<i>Château Ste. Michelle "Eroica", Columbia Valley, Washington</i>	2015	55.00
PINOT BLANC/CHENIN BLANC/BLENDS			
253	<i>Heller Estate, Chenin Blanc, Carmel, California</i>	2009	69.00
254	<i>Conundrum, Central Coast, California</i>	2015	60.00
577	<i>Chimney Rock, Elevage Blanc, Napa</i>	2014	85.00
30024	<i>Robert Sinskey, Abraxas, Carneros</i>	2013	80.00
260	<i>Terra d'Oro, Chenin Blanc / Viogner</i>	2016	56.00

FRENCH WHITE & ROSÉ

BIN		VINTAGE	BOTTLE
PROVENCE ROSÉ			
20055	<i>Bodvár N° 5 Côtes de Provence, France</i>	2017	49.00
ALSACE			
301	<i>Gewurztraminer, Hugel Estate</i>	2013 / 2017	70.00
65001	<i>Gewurztraminer, Trimbach</i>	2015 / 2020	85.00
BURGUNDY			
CLASSIFIED COTE DE BEAUNE VILLAGE			
308	<i>Chassagne Montrachet, Olivier Leflaive</i>	2019	175.00
309	<i>Chassagne Montrachet, Latour Cailleret</i>	2020	280.00
310	<i>Corton – Charlemagne, Vincent Girardin</i>	2013	250.00
311	<i>Pouilly-Fuisse, Louis Latour</i>	2015 / 2016	70.00
313	<i>Puligny Montrachet, Louis Latour</i>	2019	150.00
GRAND CRU			
314	<i>Batard-Montrachet, Louis Jadot</i>	1999	460.00
315	<i>Le Montrachet, Domaine de la Romaneé-Conti</i>	2009	3350.00
316	<i>Le Montrachet, Louis Jadot</i>	1999	435.00
COTE CHALONNAISE			
319	<i>Rully, Chartron & Trebuchet</i>	1999	90.00
LOIRE VALLEY			
317	<i>Pouilly Fume, Ladoucette</i>	2020	94.00
318	<i>Sancerre, Comte LaFond</i>	2020	82.00

GERMAN, ITALIAN, SPANISH WHITES & ROSÈ

BIN		VINTAGE	BOTTLE
GERMANY			
270	<i>Riesling, S.A. Prüm Blue, Mosel</i>	2020	64.00
ITALY - TRENTO ALTO RIDGE			
401	<i>Pinot Grigio, Santa Margherita</i>	2020	65.00
FRIULI			
402	<i>Pinot Grigio Pighin</i>	2020	44.00
403	<i>Gavi di Gavi La Scolca "Black Label"</i>	2020	120.00
415	<i>Jermann, Vintage Tunina</i>	2013	150.00
421	<i>Pinot Grigio, Ruffino Il Ducale</i>	2020	56.00
CAMPANIA			
414	<i>Feudi di San Gregorio, Greco di Tufo</i>	2019	65.00
SPAIN			
256	<i>Martin Codax Albarino, Rias Baixas, Spain</i>	2020	57.00
SOUTHERN HEMISPHERE WHITES			
NEW ZEALAND - MARLBOROUGH			
410	<i>Sauvignon Blanc, Cloudy Bay</i>	2021	75.00
420	<i>Sauvignon Blanc, Squealing Pig</i>	2022	60.00

AMERICAN RED

BIN		VINTAGE	BOTTLE
CABERNET SAUVIGNON			
NAPA			
501	<i>Beaulieu Vineyards, Georges de Latour</i>	2011 / 2013	300.00
502	<i>Buehler</i>	2018	72.00
503	<i>Cade, Howell Mountain</i>	2018	205.00
504	<i>Cakebread</i>	2016	200.00
507a	<i>Caymus Napa Valley</i>	2020	185.00
507b	<i>Caymus Napa Valley</i>	2020 - 1 Liter	235.00
509	<i>Caymus, Special Selection</i>	2017	335.00
1505	<i>Caymus, Special Selection</i>	2017 – 3 Liters	1315.00
512C	<i>Château Montelena</i>	2017 / 2018	130.00
0512	<i>Château Montelena Estate</i>	2003 / 2005 - Magnum	750.00
513	<i>Chimney Rock</i>	2019	190.00
1551	<i>Chimney Rock</i>	2013- Magnum	450.00
516	<i>Constant, Diamond Mountain, Claret</i>	2009	245.00
519	<i>Diamond Creek, Volcanic Hill</i>	2010 / 2015 / 2017	375.00
520	<i>Diamond Creek, Gravelly Meadow</i>	2001	385.00
521	<i>Diamond Creek, Red Rock Terrace</i>	2010 / 2015	335.00
522	<i>Duckhorn</i>	2020	190.00
523	<i>Far Niente</i>	2016 / 2017 / 2018	275.00
1550	<i>Far Niente</i>	2014 - Double Magnum	1,300.00
525	<i>Faust</i>	2019	150.00
527	<i>Franciscan</i>	2020	100.00
528	<i>Grgich Hills Estate Grown</i>	2018	160.00
529	<i>Groth</i>	2018	130.00
530	<i>Groth Reserve</i>	2005 / 2017	298.00
532	<i>Heitz, Napa Valley</i>	2017	180.00
533	<i>Hess Collection</i>	2019	125.00
579	<i>Hundred Acre</i>	2018	1350.00
536	<i>Inglenook</i>	2013	275.00
537	<i>J. Davies</i>	2017	175.00
538	<i>Joseph Phelps</i>	2013 / 2016	185.00
539	<i>M by Michael Mondavi</i>	2005	360.00
540	<i>Mt. Veeder</i>	2016	98.00
541	<i>Nickel & Nickel, Quicksilver</i>	2019	195.00
543	<i>Pine Ridge</i>	2019	130.00
545	<i>Raymond Reserve</i>	2019	76.00
546	<i>Robert Mondavi</i>	2020	75.00
547	<i>Robert Mondavi Reserve</i>	2014	275.00
573	<i>Schrader Beckstoffer "Las Piedras"</i>	2014	600.00
548	<i>Sequoia Grove</i>	2019	98.00
549	<i>Silver Oak</i>	2017	240.00
550	<i>Silverado Estate Grown</i>	2018	95.00

AMERICAN RED

BIN		VINTAGE	BOTTLE
CABERNET SAUVIGNON			
NAPA			
551	<i>Stag's Leap Wine Cellars Artemis</i>	2019	160.00
552	<i>Stag's Leap Wine Cellars Cask 23</i>	2015 / 2017	455.00
553	<i>Stag's Leap Wine Cellars "Fay"</i>	2018	285.00
555	<i>Tom Eddy</i>	2013	160.00
558	<i>Von Strasser "Diamond Mountain"</i>	2014	145.00
559	<i>ZD</i>	2016 / 2018	160.00
SONOMA			
561	<i>BR Cohn, Olive Hill Vineyard</i>	2014	185.00
565	<i>Hanna</i>	2015 / 18 / 19	84.00
566	<i>Jordan</i>	2017 / 2018	150.00
569	<i>Kenwood, Artists Series</i>	2004	175.00
610	<i>Rodney Strong Reserve</i>	2020	140.00
660	<i>Rodney Strong Rockaway</i>	2014	300.00
570	<i>Silver Oak</i>	2018	185.00
571	<i>Simi</i>	2019	53.00
NORTH COAST			
572	<i>Hess Select</i>	2018	47.00
574	<i>Bellacosa</i>	2020	76.00
575	<i>Bellacosa</i>	2016- Magnum	152.00
PASO ROBLES			
576	<i>Austin Hope</i>	2020	130.00
577	<i>Justin</i>	2020	95.00

AMERICAN RED

BIN		VINTAGE	BOTTLE
PROPRIETARY BLENDS			
NAPA			
700	<i>Beaulieu Vineyards, Tapestry</i>	2014 / 2017	165.00
706	<i>Dominus Estate</i>	2016	350.00
708	<i>Franciscan, Magnificat</i>	2014	135.00
709	<i>Insignia, Joseph Phelps</i>	2014/2015	485.00
711	<i>Opus One, Mondavi-Rothschild</i>	2010	475.00
712	<i>Napanook, by Dominus</i>	2018 / 2019	170.00
713	<i>Quintessa</i>	2019	270.00
PASO ROBLES/SANTA CRUZ/SONOMA/SANTA BARBARA			
715	<i>Justin, Isosceles</i>	2018	180.00
716	<i>Justin, Isosceles Reserve</i>	2013 / 14 / 15	375.00
718	<i>Ridge Estate</i>	2019	210.00
719	<i>Ridge Monte Bello</i>	2002	920.00
721	<i>Rodney Strong, Symmetry</i>	2014	120.00
231	<i>Ferrari-Carano, Siena</i>	2017	70.00
WASHINGTON STATE			
722	<i>Col Solare, Antinori- Château St Michelle</i>	2018	175.00
852	<i>Nina Lee, Spring Valley Vineyard, Syrah, Walla Walla</i>	2013 / 2014	145.00

AMERICAN RED

BIN		VINTAGE	BOTTLE
MERLOT			
NAPA			
801	<i>Duckhorn</i>	2018	145.00
802	<i>Newton "Unfiltered"</i>	2010 / 2014	155.00
805	<i>Markham</i>	2016	75.00
806	<i>Rutherford Hill</i>	2019	78.00
810	<i>Twomey by Silver Oak</i>	2019	139.00
SONOMA			
812	<i>Ferrari Carano</i>	2017	85.00
813	<i>Matanzas Creek</i>	2013 / 2018	90.00
814	<i>Rodney Strong</i>	2020	50.00
WASHINGTON STATE			
816	<i>Northstar</i>	2020	80.00

AMERICAN RED

ZINFANDEL			
850	<i>Francis Ford Coppola "Directors Cut", Dry Creek</i>	2015	60.00
861	<i>The Prisoner</i>	2019	140.00
862	<i>Turley, Juvenile</i>	2017	115.00

AMERICAN RED

BIN		VINTAGE	BOTTLE
PINOT NOIR			
SONOMA			
901	<i>EnRoute, Nickel and Nickel, Russian River</i>	2019	95.00
902	<i>Goldeneye, Anderson Valley</i>	2019	150.00
918	<i>Joseph Phelps, Freestone Vineyards</i>	2019	140.00
919	<i>Patz & Hall, Sonoma Coast</i>	2018	72.00
920	<i>Twomey by Silver Oak</i>	2019	195.00
CARNEROS			
903	<i>Domaine Carneros</i>	2018	84.00
904	<i>Etude</i>	2018	110.00
CENTRAL COAST			
905	<i>Belle Glos, Balade, Santa Rita Hills</i>		145.00
906	<i>Belle Glos, Clark & Telephone, Santa Maria</i>	2018	145.00
907	<i>Cambria, Benchbreak, Santa Maria</i>	2015 / 18 / 19	60.00
908	<i>Foley, Santa Rita Hills</i>	2015	105.00
OREGON			
912	<i>Bergström, Bergström Vineyard, Yamhill-Carlton</i>	2016	195.00
933	<i>Chehalem, Willamete Valley</i>	2020	105.00
915	<i>King Estate, Eugene</i>	2020	70.00
916	<i>Ponzi, Willamette Valley</i>	2018	115.00

FRENCH RED

BIN		VINTAGE	BOTTLE
BORDEAUX -			
PREMIERS CRUS- FIRST GROWTHS			
1000	<i>Château Haut-Brion, Pessac-Leognan</i>	1997	1950.00
1001	<i>Château Haut-Brion, Pessac-Leognan</i>	2007	1450.00
1002	<i>Château Lafite Rothschild, Pauillac</i>	1999	3050.00
1003	<i>Château Latour, Pauillac</i>	1998	1950.00
1004	<i>Château Mouton-Rothschild, Pauillac</i>	2006	1850.00
1005	<i>Château Margaux, Margaux</i>	1996	1450.00
1006	<i>Château Margaux, Margaux</i>	1999	1650.00
DEUXIEMES CRUS- SECOND GROWTHS			
1008	<i>Château Cos d'Estournel, Saint Estephe</i>	2011	360.00
TROISIEME CRUS- THIRD GROWTH			
1011	<i>Château Palmer, Margaux</i>	2016	595.00
QUATRIEME CRU- FOURTH GROWTHS			
1013	<i>Château Talbot, Saint Julien</i>	2018	295.00
CINQUIEMES CRUS- FIFTH GROWTHS			
1014	<i>Château Grand Puy Lacoste, Pauillac</i>	2003	415.00
1016	<i>Château Lynch Bages, Pauillac</i>	2008	650.00
1017	<i>Château Lynch Bages, Pauillac</i>	2018	550.00
PAUILLAC			
1019	<i>Château de Les Forts de Latour</i>	2001	650.00
HAUT-MÉDOC			
1021	<i>Château Sociando-Mallet</i>	2014	270.00
1060	<i>Château Magnol</i>	2018	88.00

FRENCH RED

BIN		VINTAGE	BOTTLE
BORDEAUX- RIGHT BANK			
SAINT EMILION			
1022	<i>Château Cheval Blanc, Premier Grand Cru, Classé A</i>	1993	1155.00
1023	<i>Château Cheval Blanc, Premier Grand Cru, Classé A</i>	2004	1300.00
1026	<i>Château Pavie, Premier Grand Cru, Classé A</i>	2005	800.00
COTES DE NUITS			
GEVREY CHAMBERTIN			
1035	<i>Clos Saint Jacques, 1^{er} Cru, Louis Jadot</i>	2001	240.00
1034	<i>Chambolle Musigny, Domaine René Cacheux</i>	2012	165.00
RHÔNE			
1042	<i>Chateauneuf-du-Pape la Nerthe</i>	2014 / 2019	155.00
1043	<i>Chapoutier "Belleruche"</i>	2020	70.00
POMEROL			
1028	<i>Château Petrus</i>	2005	13,700
1029	<i>Château Petrus</i>	2011	9,500

ITALIAN RED

BIN		VINTAGE	BOTTLE
PIEMONTE			
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA- DOCG			
1200	<i>Barbaresco, Gaja</i>	2001	385.00
1201	<i>Barbaresco, Produttori</i>	2018	105.00
1202	<i>Barolo, Pio Cesare</i>	2017	170.00
1203	<i>Barolo, Prunotto</i>	2017	163.00
VENETO			
1226	<i>Amarone, Tomassi</i>	2017	160.00
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA- DOCG			
1209	<i>Brunello di Montalcino, Greppone Mazzi</i>	2011	190.00
1210	<i>Brunello di Montalcino, Pian delle Vigne, Antinori</i>	2012 / 2013	170.00
SUPER TUSCAN			
1230	<i>Guado Al Tasso, Il Bruciato</i>	2020	80.00
1215	<i>Bolgheri, Superiore, Tenuta dell'Ornellaia,</i>	2016	360.00
1219	<i>Tignanello, Antinori</i>	2019	225.00

SPANISH RED

BIN		VINTAGE	BOTTLE
CASTILLA Y LEÓN			
1322	<i>Vega Sicilia, Valbuena</i>	2017	315.00
RIOJA			
1308	<i>Marqués de Riscal, Baron de Chirel Reseva</i>	2020	145.00
1309	<i>Marqués de Riscal, Reserva</i>	2017 / 2018	42.00

**All vintages are subject to change based on availability.*

SOUTHERN HEMISPHERE REDS

BIN		VINTAGE	BOTTLE
ARGENTINA			
1330	<i>Clos de los Siete, Malbec Blend</i>	2014	68.00
1331	<i>Terrazas Malbec Cheval Des Andes</i>	2014	175.00
AUSTRALIA			
1450	<i>Penfolds, Bin 169, Cabernet Sauvignon</i>	2010	615.00
1402	<i>Penfolds, Bin 389, Cabernet Sauvignon/Shiraz</i>	2018	180.00
01410	<i>Penfolds, Max's Shiraz / Cabernet</i>	2016	68.00
1403	<i>Penfolds, Grange, Shiraz</i>	1997	895.00
1403	<i>Penfolds, Grange, Shiraz</i>	2004	895.00
1404	<i>Penfolds, St. Henri, Shiraz</i>	2013	175.00
1405	<i>Two Hands, Gnarly Dudes, Shiraz, Barossa</i>	2020	95.00
1406	<i>Two Hands, Lilly's Garden, Shiraz, Barossa</i>	2015	185.00
SOUTHERN AUSTRALIA			
1401	<i>Greg Norman, Limestone Coast, Shiraz</i>	2019	42.00
NEW ZEALAND			
1407	<i>Cloudy Bay, Pinot Noir, Marlborough</i>	2019	130.00
SOUTH AFRICA			
1409	<i>The Chocolate Block, Syrah-Grenache Blend</i>	2020	105.00
CHILE			
REGION DEL ACONCAGUA			
VALLE DE CASABLANCA			
1316	<i>Cono Sur 20 Barrels, Pinot Noir</i>	2013 / 2015	85.00
REGION DEL VALLE CENTRAL			
VALLE DEL COLCHAGUA			
1320	<i>Almaviva, Philippe de Rothschild & Concha y Toro Cabernet Sauvignon, Carmenère, Cabernet Franc</i>	2010	295.00

LARGE FORMAT SELECTIONS

AMERICAN RED

BIN		VINTAGE	BOTTLE
CABERNET SAUVIGNON			
1551	<i>Chimney Rock, Estate Grown</i>	2013 - Magnum	450.00
1505	<i>Caymus, Special Selection</i>	2017 - 3 Liter	1315.00
1550	<i>Far Niente</i>	2014 - 3 Liter	1,300.00
0512	<i>Château Montelena Estate</i>	2003 - Magnum	720.00
505	<i>Cakebread</i>	2014 - Magnum	385.00
576	<i>Bellacosa</i>	2016 - Magnum	152.00

PROPRIETARY BLENDS

1514	<i>Opus One, Mondavi-Rothschild, Napa Valley</i>	2012 - Magnum	800.00
1552	<i>Château Petrus</i>	2010 - Magnum	35,000

SOUTHERN HEMISPHERE REDS

1519	<i>Penfolds, Bin 707, Cabernet Sauvignon, South Australia</i>	2004 - Magnum	705.00
------	---	---------------	--------

CHAMPAGNE

CUVÉE DE PRESTIGE

0116	<i>Cristal, Louis Roederer, Reims</i>	2009 - Magnum	950.00
------	---------------------------------------	---------------	--------

ROSÉ

129	<i>Dom Pérignon, Epernay</i>	1995 - Magnum	1790.00
-----	------------------------------	---------------	---------