



## MENU

### Lunch

Tuesday - Friday 11:30

### Dinner

Tuesdays - Saturday 5:30

(\*Tuesday Night - Dock Yard Special)

### Brunch/Lunch

Saturday and Sunday 10:30 - 2:30



## Lunch

### Soup:

Tortilla Soup ..... 8.00  
 parmesan, pico de gallo, tortilla chips

Soup of the Day ..... 8.00

### Salads:

Caesar ..... 10.00  
 Hearts of romaine, parmesan dressing, brioche croutons

Mesclun ..... 10.00  
 bell peppers, cherry tomatoes, Agridulce vinaigrette, goat cheese crostini

Grilled Romaine ..... 12.00  
 pumpkin seeds, candied bacon, blue cheese, tomato tartare

Cobb Salad ..... 12.00  
 turkey, tomato, bacon, hard boiled egg, Maytag blue cheese, avocado,

Add Chicken ..... 3.00

Add Shrimp, or Tuna ..... 6.00

### Appetizers:

Fried Calamari ..... 12.00  
 basil mayo and chili aioli

Sashimi of Ahi Tuna ..... 15.00  
 avocado sorbet, radish salad,, yuzu vinaigrette

Steamed P.E.I. Mussels ..... 15.00  
 hint of garlic, creme fraiche, tomato, served with home-made frites

Grilled Shrimp Cocktail ..... 16.00  
 heirloom tomato and avocado salad, traditional sauce

Crab Cakes ..... 14.00  
 arugula, grapefruit salad and chili aioli

Artisan Cheeses - 1 - 2 - 3 selections ..... 8 - 12 - 16.00

### Sides:

Risotto ..... 4.00

Asparagus ..... 4.00

Haricot Verts ..... 4.00

Pomme Frites ..... 4.00

### Split Charge:

Salads ..... 3.00

Entrees ..... 5.00

### Entrees:

Lettuce Chicken Wrap ..... 12.00  
 green onions, hoisin sauce, water chestnuts

Tuscan Chicken Sandwich ..... 11.00  
 roasted tomatoes, pesto, garlic aioli on a ciabatta loaf

California Wrap ..... 10.00  
 turkey, smoked bacon, tomato tartare, aioli, mixed greens

Beef Sliders ..... 12.00  
 garlic aioli, mushrooms, caramelized onions, fries or salad

Grilled Prawns ..... 18.00  
 asparagus risotto, lemon emulsion

Lamb ..... 18.00  
 3 chops, smoked paprika rub, couscous and mint emulsion

Prime Flat Iron ..... 20.00  
 mesclun, blue cheese dressing, demi glaze, pomme frites

Grilled Salmon ..... 20.00  
 couscous salad, roasted tomato vinaigrette, basil oil

### Beverages:

Soda ..... 3.00

Iced Tea ..... 3.00

Arnold Palmer ..... 3.00

Coffee ..... 3.00

Cappucino, & Cafe au Lait ..... 3.75

Figi 500ml ..... 3.00

Pellegrino 750ml ..... 4.50

Beer domestic ..... 4.50

Beer imported ..... 5.50 - 7.00

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## Dinner 2010

### Soup & Salads

Soup du Jour .....	9.00
Caesar.....	10.00
hearts of romaine, parmesan dressing, brioche croutons	
Mesclun.....	10.00
julienne bell peppers, cherry tomatoes, balsamic vinaigrette, goat cheese crostini	
Grilled Romaine .....	12.00
pumpkin seeds, smoked bacon, Maytag blue cheese, micro greens	

### Small Plates

Potato Gnocchi.....	12.00
Romesco sauce, Manchego Fondue	
Sashimi of Ahi Tuna .....	15.00
avocado sorbet, radish salad, yuzu vinaigrette	
Grilled Prawn Cocktail.....	17.00
heirloom tomato and avocado salad, traditional sauce	
Crab Cakes.....	15.00
arugula and grapefruit salad, chili aioli	
Fried Calamari.....	12.00
basil mayo, chili aioli	
New Zealand Lamb Chops(3).....	18.00
smoked-paprika rub, mint emulsion	
Steamed P.E.I. Mussels.....	15.00
tomatoes, parsley, white wine, pomme frites	
Artisan Cheese Plate .....	8 - 12 - 16.00
One, two or three selections as quoted (cow, sheep, goat, the best imported and domestic cheeses we can source)	
Beef Carpaccio.....	15.00
rocket arugula, capers, truffle oil, shaved parmesan	

### Dock Sides:

Pommes Frites.....	5.00
Gruyere Potato Gratin.....	5.00
Risotto.....	5.00
Asparagus .....	5.00
Haricot Verts .....	5.00

### Split Charge:

Salads, Appetizers .....	4.00
Entrees .....	5.50

### Entrees

Grilled Salmon.....	28.00
wasabi mashed potato, baby bok choy, shitake mushrooms, soy glaze	
Maine Diver Scallops.....	28.00
roasted tomatoes, artichokes, olive tapenade, beurre blanc	
Roasted Jidori Organic Chicken Breast .....	27.00
mashed potatoes, wilted spinach, chardonnay Dijon sauce	
New Zealand Rack of Lamb .....	32.00
ratatouille, fingerling potatoes, cumin emulsion	
Braised Short Ribs.....	30.00
truffle soft polenta , maple glazed bacon, Swiss chard	
Prime Flat Iron Steak 8 oz.....	28.00
gruyere potato gratin, five peppercorn sauce, haricots verts	
Grilled Filet Mignon 8 oz.....	32.00
potato puree or potato gratin, asparagus, crispy onions green peppercorn sauce	
Fresh Fish - Quoted Daily.....	-market price

### Beverages

Soda .....	4.00
Iced Tea .....	3.00
Figi 500ml .....	3.00
Pellegrino 750ml .....	5.00
Beer domestic - .....	4.50 - 7.00
Coor's Light, Fat Tire, Stone Pale Ale	
Beer imported .....	5.50
Amstel Light, Stella Artois	
Coffee-unlimited .....	3.50
Cappucino & Cafe au Lait .....	3.75

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## Brunch/Lunch JUNE 2010

### Soup/Salads

Soup of the Day.....	8.00
Seasonal Fruit Bowl.....	9.00
splashes of honey and whipped cream	
Caesar.....	10.00
traditional dressing, brioche croutons, parmesan tuile	
Mesclun.....	10.00
julienne bell peppers, cherry tomatoes, Agridulce vinaigrette goat cheese crostini	
Grilled Romaine .....	12.00
pumpkin seeds, smoked bacon, Maytag blue cheese dressing, micro greens	
Cobb Salad.....	12.00
tossed turkey, tomato, bacon, hard boiled egg, Maytag blue cheese, avocado	
Add Chicken.....	3.50
Add Grilled Shrimp or Tuna.....	6.00

### Small Plates

Sashimi of Ahi .....	15.00
avocado sorbet, yuzu vinaigrette, radish salad	
Grilled Shrimp Cocktail.....	15.00
heirloom tomatoes and avocado salad & traditional sauce	
Crab Cakes.....	15.00
arugula & grapefruit salad, chili aioli	
Fried Calamari.....	12.00
basil mayo and chili aioli	
Griddle/Grill	
French Toast.....	10.00
brioche, blueberries, maple syrup	
Buttermilk Pancakes.....	10.00
brandied bananas, whipped cream	
Beef Sliders.....	12.00
caramelized onions, cheddar or blue, mushrooms, lettuce and tomato, fries or salad	
Tuscan Chicken Sandwich.....	12.00
mozzarella, roasted tomatoes, pesto, on ciabatta	

### More Entrees

Lamb Chops (3).....	18.00
New Zealand lamb chops, smoked paprika rub, mint emulsion	
Penne Pasta.....	12.00
chicken breast, roasted tomatoes, fresh basil	
Grilled Prawns.....	15.00
asparagus risotto, lemon emulsion	

### Eggs

Benedict.....	14.00
smoked salmon or canadian bacon, potato gratin, hollandaise, tomato tartare	
Country Omelette - French or Spanish.....	12.00
Spanish - Bilbao chorizo, Manchego, saffron emulsion French - sauteed mushrooms, caramelized onions, gruyere, truffle oil	
Pablos's Huevos Rancheros.....	11.00
two eggs, fried or scrambled, two corn tortillas, fiesta rice, beans, red salsa and papaya relish	
Croque Monsieur.....	12.00
brioche, canadian bacon, gruyere, fried egg, mornay sauce	
Side of 2 Eggs.....	8.00
Side of Apple Bacon.....	6.00

### Beverages

Soda.....	4.00
Iced Tea.....	3.50
Coffee- we proudly serve Peerless Fresh Roasted Coffee.....	3.50
Cappucino, Cafe au Lait.....	3.75
Orange or Cranberry Juice, V-8.....	3.75
Pellegrino 750ml.....	5.00
Beer domestic .....	4.50-7.00
Coor's Light, Fat Tire, Stone Pale Ale	
Beer imported.....	5.50
Amstel Light, Stella Artois	

### Split Charge

Salads, Appetizers.....	2.50
Entrees.....	4.00

### Kids

Chicken tenders.....	8.00
Slider (1) with french fries.....	8.00
Mac and Cheese.....	6.00

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## Wine List

### Wines by the Glass

#### Sparkling

Prosecco NV Mionetto .....	8.00
Schramsberg Blanc de Blancs 2005.....	12.00
Louis Roederer Brut Premier, Reims, NV .....	17.00

#### White

10w Per Cazo Tres Blanc, San Luis Obispo 2008.....	10.00
15w Faiveley Bourgogne Blanc, 2006 .....	10.00
3420 Chablis, Oliver LeFlaive, Les Deux River 2006 .....	10.00
24w Mason Cellars Sauvignon Blanc, Napa 2007 .....	11.00
32W ZD Chardonnay 2007 Napa, .....	12.00

#### Red

1052 Atteca, Old Vines 2007 Garnacha.....	10.00
42w/710 Peju Merlot, Napa 2005/ Silverado, Napa 2005.....	13.00
518 Willakenzie Estate, Willmette Pinot Noir 2007 .....	14.00
635 Silverado Cabernet Sauvignon, Napa 2006.....	14.00
49w/815 Stolpman Estate Syrah, Santa Ynez 2006.....	14.00
526 Emeritus Pinot Noir 2007 Russian River Valley.....	16.00

#### Sauternes/Gewurztraminer

30w Castelnau de Suduiraut Sauternes 2003 (3 oz pour).....	10.00
70w/4002 Selection de Grains Nobles Gewurztraminer "Hugel" 2005.....	18.00

#### Port

80w Graham's Six Grapes Port (3 oz Pour) .....	9.00
85w Graham's Malvedos Port 1998 (3 oz Pour) .....	12.00



## Wine List

### Champagne & Sparkling

10w/106 Prosecco NV Mionetto .....	35.00
110 Bouvet Rose Champagne.....	35.00
105 Pol Roger, Extra Cuvee de Reserve (1/2 BOTTLE).....	38.00
108 Schrambsberg Blancs de Blanc 2005.....	65.00
114 Perrier Jouet Brut NV.....	60.00
102 Louis Roederer Brut Premier NV.....	75.00
104 Veuve Clicquot "Yellow Label" Brut NV.....	85.00
100 Krug Grande Cuvee.....	149.00
101 Dom Perignon Vintage.....	179.00
111 Perrier Jouet Flower 1998.....	185.00
115 Cristal Louis Roederer Vintage.....	225.00

### Rosé

202 Les Domainers Provence Rose Domaines Ott 2007(1).....	40.00
201 Domaines Ott Chateau Romassan Bandol Rose 2008.....	65.00

### Sauvignon Blanc/Pinot Blanc

309 Robert Foley Pinot Blanc, Napa 2007.....	45.00
24W Mason Cellars Sauvignon Blanc, Napa 2007.....	45.00
360 Rochioli Sauvignon Blanc, Russian River Valley 2007 (2) .....	55.00

### Chardonnay

304 Tamber Bay, T Rivers 2005.....	48.00
335 Michaud, Monterey 2004.....	48.00
308 Hess Sur' Skol, Napa 2006.....	50.00
32W ZD, Napa 2007.....	55.00
325 Luli, Santa Lucia Highlands.....	55.00
333 Shea Wine Cellars Willamete Valley 2007.....	55.00
302 Cakebread Cellars, Napa 2007.....	65.00



## Wine List

### Chardonnay Continued

315 Brewer Clifton, Santa Rita 2007 (2).....	65.00
311 Rochioli, Russian River 2006(1).....	75.00
395 Lewis Sonoma, Russian River 2005.....	75.00
350 Newton Unfiltered, Napa 2007.....	75.00
340 Littorai Thierot, Anderson Valley 2007.....	75.00
301 Far Niente, Napa 2007.....	75.00
375 Facets of the Gemstone, Napa 2005.....	75.00
365 Plumpjack Reserve, Napa 2007 (1).....	80.00
318 Kistler, Russian River 2006.....	100.00
358 Palmeyer, Napa 2005 (2).....	100.00
390 Peter Michael Winery, 'Clos du Ciel' 1996.....	115.00
385 Peter Michael Winery, 'Mon Plaisir' 2004.....	125.00

### White Burgundy

3460 Chassagne Montrachet, Olivier LeFlaive 2006 (1/2 BOTTLE).....	35.00
3420 Chablis, Oliver LeFlaive, Les Deux Rives, 2006.....	35.00
3465 Macon-Lugny Les Charmes Chardonnay 2007.....	35.00
15W Bourgogne Chardonnay Joseph Faiveley 2006.....	40.00
3413 Meursault Chanson 2005.....	69.00
3406 Chassagne Montrachet Louis Latour 2006.....	70.00
3415 Bourgogne Blanc Domaine Leflaive 2006.....	75.00
3430 Chassagne Montrachet Les Chenevottes Louis Latour 2006.....	85.00
3005 Puligny Montrachet Le Referts Jadot 2005.....	99.00
3004 Corton Charlemagne A. Guyon 2004.....	135.00
3001 Le Montrachet Gagnard 2003.....	325.00



## Wine List

### Imported White Wines

425 Gini Soave Classico 2008, .....	35.00
322 Alois Lageder Pinot Grigio 2007.....	39.00
418 Mt. Nelson Sauvignon Blanc 2008 Marlborough, New Zealand.....	40.00
450 La Merisiere Sancerre Loire Valley 2007.....	45.00
361 Santa Margherita Pinot Grigio 2008.....	45.00
325 Cloudy Bay Sauvignon Blanc, New Zealand 2008.....	45.00
409 Chateau Carbonnieux Graves Blanc 2003.....	49.00
413 Domaine Ott Blancs de Blanc 2004.....	49.00

### Domestic Reds- Pinot Noir

518 Willakenzie Estate, Willamette Valley 2007.....	60.00
526 Emeritus Russian River Valley, Emeritus Vineyards 2007.....	72.00
535 Willakenzie Estates, 'Pierre Leon' 2006 .....	75.00
543 Beaux Freres The Beaux Freres Vineyard, Ribbon Ridge 2005.....	90.00
528 Radio-Coteau La Neblina, Sonoma Coast 2007.....	98.00
502 Brewer Clifton, Mt. Carmel, Santa Rita Hills 2007.....	100.00
510 Brewer Clifton, Melville, Santa Rita Hills 2007.....	100.00
575 Radio-Coteau Alberigi, Russian River 2007.....	100.00
563 Beaux Freres The Upper Terrace, Ribbon Ridge 2007.....	100.00
520 Hanzell, Sonoma Valley 2005.....	110.00
8001 Omega Sine Quanon, 2003.....	150.00

### Cabernet Sauvignon/Blends

601 Pennywise, Napa 2005.....	45.00
635 Silverado, Napa 2005.....	55.00
609 Jordan, Alexander Valley 2005.....	75.00
619 Hess Mount Veeder, Napa Valley 2004.....	75.00



## Wine List

### Cabernet Sauvignon/Blends Continued

622 Shafer 'One Point Five' Napa, Stags Leap District 2006 .....	90.00
607 Selene, Napa 2004 (2).....	99.00
630 Matthiasson, Napa 2005.....	99.00
608 Silver Oak, Alexander 2004/2005.....	105.00
604 Facets of Gemstone, Napa 2004.....	110.00
606 Cornerstone Cellars, Napa 2004.....	125.00
603 Dominus 2004 Napa.....	135.00
610 Silver Oak, Napa 2004 (2).....	135.00
605 Lewis Reserve, Napa 2004 (1) .....	150.00
7008 Quintessa, Napa 2005.....	195.00
7005 Blankiet, Napa 2002.....	199.00
7002 J. Phelps Insignia, Napa 2005.....	225.00
7007 Opus 1, Napa 2005.....	245.00

### Merlot

7024 Havens, Napa 2005 (1).....	55.00
42w Peju, Napa 2005.....	55.00
710 Silverado, Napa 2004.....	55.00
705 Robert Foley Vineyards, Napa 2005(2).....	75.00
702 Shafer, Napa 2006.....	75.00
701 Twomey, Napa 2004 (2).....	75.00

### Zinfandel

830 Seghesio Family Vineyards, Sonoma County 2008(2) .....	50.00
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### Syrah

825 Zaca Mesa, Santa Ynez 2005.....	50.00
815 Stolpman Estate Syrah, Santa Ynez 2006.....	60.00
810 Peay Les Titans, Sonoma Coast 2004.....	65.00



## Wine List

### Red Burgundy

900 Chorey- Cote De Beaune 2005 Domaine Tollot-Beaut (1/2 BOTTLE).....	39.00
909 Nicolas Potel Volnay, 2006 Vieilles Vignes (1/2 BOTTLE).....	40.00
930 Corton Grancey Grand Cru, Louis Latour 2005 (1/2 BOTTLE).....	60.00
908 Clos du Roi Chanson Beaune 1er Cru 2005.....	65.00
920 Chambolle Musigny 2005, Antonin Guyon.....	69.00
915 Chambolle Musigny Vieilles Vignes, Nicholas Potel 2005.....	69.00
906 Chambolle Musigny Les Charmes Nicholas Potel 2003.....	85.00
940 Gevrey-Chambertin Chanson 2004.....	85.00
907 Pommard 1er Cru Rugiens Oliver LeFlaive 2005.....	85.00
905 Chambolle Musigny Feusselottes Cru Louis Jadot 2003.....	100.00
903 Chambolle Musigny G. Roumier 2005.....	150.00
902 Gevrey-Chambertin Clos Saint Jacques Louis Jadot 2003.....	150.00
901 Clos de La Roche Grand Cru, Nicholas Potel 2003.....	175.00
2002 Charmes Chambertin Dujac 2004.....	175.00
2010 Chambolle Musigny Le Cras Roumier 2002.....	175.00
2007 Clos de la Roche Dujac 2004.....	185.00
2001 Gevrey-Chambertin Perrot - Minot 2004.....	195.00
2003 Chambolle Musigny Comte de Vogue 2004.....	195.00
2009 Romanee St. Vivant Quart de Journeaux Louis Latour 2003.....	275.00
2008 Bonnes Mares Comte de Vogue 2001.....	295.00
2004 Chambolle Musigny Les Amoureuses Comte de Vogue.....	350.00
2005 Richebourg Domaine Gros Frere Soeur 2002.....	375.00



## Wine List

### Bordeaux

1018 La Coste Borie 2005.....	40.00
1020 La Cour el Argent 2005, Medoc.....	40.00
1026 Grand Vin du Chateau Bernadotte 2004 Haut Medoc.....	49.00
1025 Grand Vin du Chateau Bernadotte 2005 Haut-Medoc.....	50.00
1016 Ferrand Lartigue 2005 St. Emilion.....	65.00
1022 Chateau Bourgneuf 2003 Pomerol.....	55.00
1060 Prieure Lichine 2004 Margaux (1).....	65.00
1180 Chateau Carbonnieux 1998 Pessac-Leognan.....	65.00
1050 Pontet Canet Pauillac, 2004 (1).....	75.00
1013 Cordeillan - Bages 2005, Pauillac, Lynch Bages 2nd wine.....	79.00
1019 Chateau Branaire-Ducru 2003 Saint-Julien.....	80.00
1046 Ponet Canet 2002.....	89.00
1029 Chateau Lascombes 2003, Margaux.....	89.00
1028 Chateau Dauzac 2005, Margaux.....	89.00
1007 Domaine De Chevalier 2000 Graves.....	115.00
1006 Pontet Canet 2003.....	115.00
1203 Cos d' Estournel, Saint Estephe 1998 (1).....	145.00
1005 Petite Mouton Rothschild, Mouton Rothschild 's 2nd wine.....	145.00
1014 Ducru Beaucaillou 2002.....	145.00
1004 Pavillon Rouge Margaux 2005 Chateau Margaux' 2nd wine.....	149.00
1240 Chateau Clinet, Pomerol 1999.....	150.00
1003 Le Petit Cheval 2003 Chateau Cheval Blanc's 2nd Wine (2).....	159.00
1210 Carraudes Lafite 2005 Pauillac, Chateau Lafite.....	165.00
1209 Les Forts De La Tour 2005 Chateau Latour's 2nd wine.....	225.00
1206 Pavie (St. Emilion) 2003.....	285.00
1207 Leoville Las Casses (St. Julien) 2003.....	275.00
1208 L' Evangile (Pomerol) 2000.....	350.00



## Wine List

### **Bordeaux Continued**

1211 Ducru Beaucaillou (St. Julien) 2000.....	350.00
1205 Cheval Blanc Grand Cru 2004.....	395.00
1213 Valandraud (St. Emilion) 1998.....	395.00
1204 Lafite Rothschild 1st Growth 1999.....	449.00
1201 Mouton Rothschild 1st Growth 1998.....	449.00
1212 La Fleur (Pomerol) 1995.....	595.00
1202 Haut Brion 1st Growth 2000.....	695.00

### **Cotes de Castillon**

1021 Clos Les Lunelles 2004 .....	65.00
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### **Rhone**

1103 Chateauneuf-du-Pape J. Vidal Fleury 2004.....	36.00
1104 Kermit Lynch Cotes du Rhone 2007.....	36.00
5002 Chateauneuf du Pape Reserve des deux freres Pierre Usseglio 2003.....	235.00
5001 Cote Rotie La Turque Guigal 2003.....	1095.00

### **Italy**

6106 Chianti Classico Querciabella 2006.....	55.00
1335 Solengo Argiano Super Tuscan 2004.....	75.00
6055 Saia Feudo Maccari 2006 (1).....	80.00
1320 Quorum Barbera d'Asti 2003 (1).....	99.00
6060 Le Serre Nuove 2004 "Baby Ornellaia" (2) .....	80.00
6001 Barolo Pio Cesare 2004.....	85.00
6050 Barolo Vietti Castiglione 2004.....	85.00
6100 Barolo Brunate M. Chiarlo 2004.....	85.00
6021 Val Di Suga Brunella Di Montalcino 2001.....	95.00
6130 Barolo Cannubi Michele Chiarlo 2004.....	110.00
6120 Barolo Cerequio Michele Chiarlo 2004.....	120.00
6040 Barolo Vietti Lazzarito 2004.....	145.00
6020 Silvio Nardi Brunello Di Montalcino 2004.....	195.00



## Wine List

6004 Sassicaia 2003.....	199.00
6005 Solaia 1993.....	235.00
1350 Tenute dell' Ornellaia 2006 .....	255.00
6002 Gaja Darmagi 2001.....	275.00
6003 Gaja Sori Tilden Barbaresco 2000.....	399.00

### Portugal/Spain

1052 Atteca, Old Vines 2007 Garnacha.....	55.00
1070 Dow 2003 Vintage Porto (1/2 Bottle) .....	70.00
1080 Graham 1994.....	150.00

### Alsace

4002 Selection de Grains Nobles Gewurztraminer "Hugel" 2005.....	159.00
4001 Clos Ste Hune Riesling 2001.....	245.00

### Sauternes

1110 Castelnau de Suduiraut Sauternes 2003.....	
1113 Chateau Coutet 2004, Barsac.....	49.00
1111 Gillette Tete de Cuvee 1978.....	195.00
1112 d'Yquem 2002.....	249.00



## Featured Wines

### Clos Les Lunelles 2004 Cotes de Castillon \$65.

Perhaps the biggest sleeper of the vintage, the amazing 2004 Clos Les Lunelles (owned by Chantal and Gerard Perse) is made from 38-year-old Merlot (80%) and Cabernet Sauvignon (20%) with a touch of Cabernet Franc included in the blend.

#### **Parker rating 92 points**

The result is a dark ruby/purple-tinged wine boasting fabulous aromas of blackberries, cherries, pain grille, spring flowers, and forest floor. Textured, full-bodied, and fleshy, it tastes like a top classified growth rather than an obscure Cotes de Castillon. Sadly, production is only 1,700 cases."

### Alois Lageder- Dolomiti 2007 Pinot Grigio \$45.00/ \$11 per glass

The Lageder Family has been making fine wines for more than 150 years in Auto Adige, Italy's most Northern wine producing region, nestled in the Dolomite Foothills, in the heart of The Alps. We believe the Pinot Grigio Dolomiti is one of the finest examples of Pinot Grigio available today, far more superior to some of the commercially well-known brands whose names we will refrain from mentioning.

### Zaca Mesa Syrah - Santa Yanez Valley \$52.00 / \$12 per glass

The Zaca Mesa Syrah displays rich blackberry, cassis, espresso, mocha and ZMs signature sage spice aromas and flavors. The silky finish lingers from the ripe tannins and smoky oak. This full-bodied wine should be enjoyed over the next ten years. A traditional pairing for this wine is a lamb marinated in rosemary and garlic. However, a peppercorn steak or mushroom risotto would work incredibly well. Wine Enthusiast 90 points and Wine Spectator rated it Top Value Wine May 2009.