

Our wines are selected for versatile and energetic partnership with our menu. We prioritize both sustainability and excellence in both agriculture and wine-making and enjoy sharing a wide variety of styles.

Champagne & Other Bubbles:

Pierre Gimonnet, 1er Cru Brut Blanc de Blancs, Champagne NV *Chardonnay* 120
Crémant de Loire, Extra Brut. Forteresse de Berrye, Chenin Blanc 18 / 60

Rosé & Orange: A little bit of skin contact gives some textural interest for early courses.

A Tribute to Grace, Santa Barbara Highlands, 'Rosé of Grenache' 2024 *Grenache* 65
Fletcher, Piemonte, IT, Arcato (Orange), 2024 *Arneis, Moscato* 67

Loire Whites: Sauvignon Blanc and Chenin Blanc. Fresh and aromatic, both of these grapes play especially well with white fish and green vegetables.

François Crochet, Sancerre, FR 2023 Sauvignon Blanc 23 / 90
Leo Steen, Santa Ynez Valley, Sonoma, 'Jurassic Park' 2022 Chenin Blanc 17 / 60

White Burgundy: Precise, mineral-driven Chardonnay that pairs effortlessly across the menu, from delicate to savory. (FR)

Jean Collet, Chablis, 1er Cru, 'Les Fôrets' 2023	95
Rodolphe Demougeot, Côte d'Or 2023	90

Riesling's mouth-watering acid and aromatic profile make it incredibly food-friendly. This quality can also deftly balance a bit of residual sugar, creating a fuller body and a perfect compliment for spice - if you'd like to feel the effect, check out the *Schweißtröpfchen* (it's ok to point if you're not German). (GER)

Wechsler, Rheinhessen, Trocken 17 / 60
Wechsler, Rheinhessen, 'Schweißtröpfchen' 2021 60
Veyder Malberg, Viesslinger Bruck 2023 155

Gruner's palate-cleansing acidity, distinctive herbal, white pepper, and citrus notes are a great pairing for all kinds of green things. (AUS)

Am Berg Ott, Niederösterreich, Gruner Veltliner 15 / 56
Veyder Malberg, Wachauer Liebedich 2023 110
Veyder Malberg, Viessling 2023 120
Veyder Malberg, Wösendorfer Hochrain 2023 140

Other Whites:

Garon, Vallée du Rhône, 'Les Grandes Parcelles' FR 2021 *Viognier* 58

Red Burgundy (Pinot Noir), with its bright acidity, restrained tannins, and subtle, earthy fruit profiles is a great match for dishes that reward attention rather than overwhelm the palate. For a bit more power, reach for the *Pommard*; for more delicate finesse, the *Savigny-les-Beaune*. (FR)

Rodolphe Demougeot, 'Terroir Valotte' Vieilles Vignes 2023 110
Rodolphe Demougeot, Savigny-les-Beaune, 'Les Bourgeots' 2023 140
Rodolphe Demougeot, Pommard, 1er Cru Charmots, 'Coeur des Dames' 2023 300

Beaujolais (Gamay) is elegant and earthy, powerful and pretty. I find these wines versatile and charming with our menu, so there's a selection. Ones at the bottom are more rustic and edgier, ones at the top are a bit cleaner and brighter. (FR)

Anthony Thevenet, Beaujolais-Villages 17 / 60

Domaine de Fa, St. Amour 2022 78

Famille Dutraive, Saint-Amour, 'Clos du Chapitre' 2023 93

Dutraive, Fleurie, 'Chapelle des Bois' 2023 105

Dutraive Domaine de la Grand Cour, Fleurie, 'Clos de la Grand'Cour' 2023 105

Dutraive Domaine de la Grand Cour, Brouilly 2023 90

Ophélie Dutraive, Moulin-a-Vent 2023 88

Other Reds

Leo Steen, Mendocino, 'Red Table Wine' 2023 Grenache, Carignan, Cabernet Sauvignon, Columbard 16 / 58

Bien De Altura, Canary Islands, ES, 'Ikewen' 2022 Listan Negro, Native Grapes 90

Aseginolaza & Leunda, Navarra, ES, 'Birak' 2024 Garnacha 72

Raúl Pérez, Bierzo, ES, Ultreia 'St. Jacques' *Mencia* 17 / 60

Raúl Pérez, Bierzo, ES, Ultreia 'La Vitoriana' 2022 *Mencia* 130

Josette y Michel, Roussillon, FR, 'Le Dire C'est Bien, Le Fer C'est Mieux' 2023 *Fer Servadou* 73

Matt Morris x Barry Jenkins, Grant Street Vineyard, Napa Valley 2021 *Petite Sirah* 110

These are some library vintages of some of my favorite producers which have been stored and handled with care, and are available in extremely limited quantities.

2004 François Cotat, Sancerre, Les Monts Damnés, Sauvignon Blanc 250

2005 François Cotat, Sancerre, Les Monts Damnés, Sauvignon Blanc 250

2005 François Cotat, Sancerre, Culs de Beaujeu, Sauvignon Blanc 200

2007 François Cotat, Sancerre, Culs de Beaujeu, Sauvignon Blanc 200

2007 François Cotat, Sancerre, Les Monts Damnés, Sauvignon Blanc 225

2007 François Cotat, Sancerre, La Grande Côte, Sauvignon Blanc 200

2008 Simon Bize, Bourgogne, Savigny-les-Beaune 1er Cru Aux Fournaux, Pinot Noir 200

2010 Simon Bize, Bourgogne, Savigny-les-Beaune 1er Cru Aux Guettes, Pinot Noir 240

2011 Simon Bize, Bourgogne, Savigny-les-Beaune 1er Cru Aux Fournaux, Pinot Noir 220

2013 Simon Bize, Bourgogne, Savigny-les-Beaune 1er Cru Aux Vergelesses, Pinot Noir 180

2014 Simon Bize, Bourgogne, Savigny-les-Beaune 1er Cru Les Serpentières, Pinot Noir 260

2017 Simon Bize, Bourgogne, Savigny-les-Beaune 1er Cru Les Serpentières, Pinot Noir 240

2004 Graillet Crozes-Hermitage Rouge, Syrah 150

2005 Graillet Crozes-Hermitage Rouge, Syrah 150

2007 Graillet Crozes-Hermitage Rouge, Syrah 130

2009 Graillet Crozes-Hermitage Rouge, Syrah 120

2004 Graillet Crozes-Hermitage 'La Guirade' Syrah 260
2009 Graillet Crozes-Hermitage 'La Guirade' Syrah 240