

Chocolate and Vines

Menu

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In June of '08 we moved to Rochester to open a chocolate and wine bar and fell in love with the big blue house on University and Merriman. We decided to renovate the first floor and insert our dream.

During 18 months of sawdust and chainsaws, painting and pointing, and at some points waiting out the blizzards (both figurative and literal) we were given the time to taste and blend, pair and compare and finally create a menu of desserts, wines, beers and cheeses that blend and complement each other elegantly and above all tastefully. We had a lot of fun - and not much sleep.

The assortment of mix and match elements that evolved into what are now our menu offerings are each special and amazing in their own ways. We hope you have as much fun trying them as we did putting them together.



Paté Selections



Patés by D'Artagnan

1oz per choice 3

Vegetable Terrine, Spinach, tomato, and roasted red peppers ~ *Vegetarian*

Mousse Basquaise, Duck liver, roasted red bell pepper, and port wine ~ *Contains milk and soy*

Pheasant Herbette, Pheasant, pork, fennel and herbs ~ *Contains egg*

Terrine Mousquetaire, Duck, pork, prunes and Armagnac ~ *Contains egg*

~ Served with fresh baguette, cornichons and grain mustard ~
(Gluten-Free crackers available)



Build Your Own Cheese Plate



2oz per choice 3

Manchego, Spain, sheep's milk ~ *Mild and earthy, herbal aroma, slightly dry*

Cave Aged Gruyère, Switzerland, cow's milk ~ *Subtly sweet, nutty, slightly firm, gently crystalline*

Gjetost, Norway, goat whey and cow's cream ~ *Rich, caramel, fudge texture*

Aged Gouda, Netherlands, cow's milk ~ *Butterscotch flavor, nutty, firm, crystalline*

Across the Pond, New York, raw cow's milk ~ *Semi-soft, smooth, creamy, earthy, complex*

Dolce Gorgonzola, Italy, cow's milk ~ *Soft, sweet and creamy, a mild blue*

Roaring 40's Blue, Australia, cow's milk ~ *Bold, apple notes, hints of grass, tangy*

~ Served with fresh baguette, fruit preserve, assorted nuts and dried fruits ~
(Gluten-Free crackers available)



Individual Desserts



Key Lime Cheesecake ~ Traditional key lime cheesecake with graham cracker base and lime marmalade glaze	7	Amaretto Mascarpone ~ Bed of chocolate sauce with mascarpone cream topped with amaretto cookie crumbs and chocolate curls	7.50
Grandmother's Cake ~ Pastry cream with a hint of lemon on a base of short pastry, covered with pine nuts, almonds and powdered sugar	7	Torta Nocciola ~ Layers of hazelnut cake, hazelnut cream and chocolate cream, topped with praline hazelnuts	7.50
Tiramisu ~ Sponge cake soaked in espresso topped with mascarpone cream, dusted with cocoa powder	7.50	Chocolate Truffle Mousse ~ Dark chocolate mousse on a thin base of chocolate sponge cake, dusted with cocoa powder	7.50
Chocolate Caramel Pyramid ~ Chocolate mousse with caramel center, thin chocolate sponge cake base	8	Gourmet Cupcake, By Dollop ~ (Wed-Sun) Ask your server about this week's cupcake	4
Scuteri's Cannoli ~ Sweet ricotta cream with mini chocolate chips (regular or chocolate shells)	4	Kiki's Baklava ~ Filo pastry filled with chopped walnuts, local honey, cinnamon, cloves and nutmeg	4
Flourless Chocolate Cake, The Ravioli Shop ~ Rich chocolate slice, dusted with powdered sugar	4		



Sorbetto and Gelato Desserts



Peach Ripieno ~ Peach sorbet served in the natural peach shell	6	Chocolate Truffle Gelato ~ Zabaione cream center and caramelized hazelnuts	6
Lemon Ripieno ~ Lemon sorbet served in the natural lemon shell	6	Cappuccino Truffle Gelato ~ Espresso center, covered in coffee meringue sprinkles	6
Mango Ripieno ~ Mango sorbet served in the natural mango shell	6	Lemoncello Truffle Gelato ~ Lemoncello center, covered in lemon meringue sprinkles	6
Coconut Ripieno ~ Coconut sorbet served in the natural coconut shell	6	Dream Bomba ~ Peanut butter gelato, caramel center, coated in milk chocolate	6
Exotic Bomba ~ Mango, passion fruit and raspberry sorbet coated in white chocolate	6	Spumoni Bomba ~ Strawberry, pistachio and chocolate gelato, coated in dark chocolate	6



The Chocolates



1.75 Each

White

- Passion Panna Cotta
- White Raspberry
- Apple a la Mode
- Lemon Bar
- Strawberry
- Blushing Kiss (Cherry, Almond)
- Five Spice (Clove, Cardamom, Cinnamon, Star Anise, Ginger)

Milk

- Cinnamon Roll
- Pistachio Cherry
- Tahitian Caramel
- Roasted Almond
- Peanut Brittle
- Hazelnut Praline
- Caramel Charm (Nuts, Caramel)
- Dreamy Love (P.B., Marshmallow)
- Coffee Caress (Coffee, Kahlua)

Dark

- Coconut
- Raspberry
- Passion Fruit
- Tiramisu
- Mint Chocolate Chip
- Ginger Lime
- Orange
- Fiery Love (Chipotle)

Single Origin Dark Chocolate

- 64% Madagascan
- 65% Venezuelan

- 68% Bolivian
- 72% Ecuadoran

- 74% Dominican Republic
- 85% African



Tea, Coffee, Etc...



16 ounce servings

Tea ~ Organic, Fair Trade **2**

Black Tea

Earl Grey, Raspberry Earl Grey, Coconut Chai

Green Tea

Strawberry Kiwi, Mojito Mint, Earl Green
Ambrosia Plum (Green and White)

Caffeine Free

Chocolate Chai (Rooibos), Chamomile (Herbal),
Papaya Mango (Herbal)

Other Options

- Hot Chocolate 3
- 72% Sipping Chocolate, 10oz 5
- Pellegrino Mineral Water, 750ml (25.3oz) 3
- Brooklyn Egg Cream 3
- Organic Soda ~ Root Beer, Lemon Lime, 2.25
- Black Cherry, Mango Lemonade, Ginger Ale

French Pressed Coffee ~ **3**

Organic, Fair Trade

French Roast, Peruvian Decaf (Swiss Water),
Single Origin Medium Roast (Ask for Origin)

Flavored Coffee

Swiss Chocolate, Butterscotch Toffee,
Blueberry Cream, Rainforest Crunch (Almond)
Jamaican Me Crazy (Cinnamon, Rum, Pecan)

Flavored Coffee, Decaffeinated

Chocolate Raspberry, Almond Toffee

Café au Lait (choose your roast) 4.25

Make any tea or coffee iced add .50



Wines by the Glass



Blends, Tasting Notes, Vintages and Origins can be found in the **Wines by the Bottle List**

Reds

Don Miguel Gascòn ~ Malbec, <i>Argentina</i>	6.50
Olivares ~ Monastrell, <i>Spain</i>	7
Marcarini ~ Barbera d'Alba, <i>Italy</i>	8
Haraszthy ~ Zinfandel, <i>CA</i>	8
Jovino ~ Pinot Noir, <i>OR</i>	9
Rustenburg ~ John X. Merriman, <i>South Africa</i>	9
Poggio al Tesoro ~ Mediterra, <i>Italy</i>	9.50
Cannonica a Cerreto ~ Chianti Classico, <i>Italy</i>	10

Dessert Reds

Alcyone ~ Late Harvest Tannat, <i>Uruguay</i>	9
Yalumba ~ Antique Tawny Port, <i>Australia</i>	11
Olivares ~ Monastrell Dulce Port, <i>Spain</i>	12.50
Marcarini ~ Barolo Chinato, <i>Italy</i>	15

Sparkling Wines

Saint Hilaire ~ Champagne Brut, <i>France</i>	7.50
Ca' Rossa ~ Birbet, Brachetto, <i>Italy</i>	9
Michele Chiarlo ~ Moscato d'Asti, <i>Italy</i>	10

Whites

Knapp ~ Vignoles, <i>NY</i>	6
Prejean ~ Semi-Dry Riesling, <i>NY</i>	6.50
Les Tuilleries ~ White Bordeaux, <i>France</i>	7
Laurent Kraft ~ Vouvray Sec, <i>France</i>	8
Ravines ~ Dry Riesling, <i>NY</i>	8
Wine by Joe ~ Pinot Gris, <i>OR</i>	8
Rustenburg ~ Chardonnay (Oaked), <i>CA</i>	8.50
Francois Chidaine ~ Vouvray le Bouchet, <i>France</i>	12

Dessert Whites

Prejean ~ Late Harvest Vignoles, <i>NY</i>	8
Haut-Mayne ~ Sauternes, <i>France</i>	11
Von Kesselstatt ~ Riesling Spatlese, <i>Germany</i>	12.50
Tora Albala ~ Pedro Ximénez Sherry '85, <i>Spain</i>	14

Fruit and Mead Wines

Marjim Manor ~ Pear Wine, <i>NY</i>	7.50
Torrey Ridge ~ Summer Delight, <i>NY</i>	8
Marjim Manor ~ Apricot Wine, <i>NY</i>	9



Chocolate Pairings



Red / White Wines

Haraszthy Zinfandel with Dark Chocolate Raspberry	8.50
Canonica a Cerreto Chianti Classico with Milk Chocolate Pistachio Cherry	11.50
Les Tuilleries White Bordeaux with White Chocolate Panna Cotta	8.50
Laurent Kraft Vouvray Sec With White Chocolate Apple à la Mode	9.50

Dessert Red / Dessert White Wines

Yalumba Antique Tawny Port with Milk Chocolate Cinnamon Roll	12.50
Olivares Monastrell Dulce with Dark Chocolate Tiramisu	14
Haut-Mayne Sauternes with Milk Chocolate Tahitian Caramel	12.50
Tora Albala Perdo Ximénez Sherry '85 with Dark Chocolate Orange	15.50

Sparkling Wines / Beers

Saint Hilaire Champagne Brut with White Chocolate Strawberry	9
Castello Del Poggio Brachetto with Dark Chocolate 64% Madagascan Chocolate	10.50
Rocheftort Trappistes #8 with Milk Chocolate Hazelnut Praline	11.50
JW Lee's Port Cask Ale with Milk Chocolate Peanut Brittle	18.50



The Beers



Wagner Valley ~ IPA, 12 oz <i>Seneca Lake, NY (6.2% ABV)</i>	4.50	Smuttynose ~ Robust Porter, 12 oz <i>Portsmouth, NH (5.7% ABV)</i>	4.50
Dogfish Head ~ 60 Minute IPA, 12 oz <i>Milton, DE (6% ABV)</i>	4.50	Rogue ~ Dead Guy Ale, 12 oz <i>Newport, OR (5% ABV)</i>	4.50
Abita ~ Turbodog Dark Brown Ale, 12 oz <i>Abita Springs, LA (5.6% ABV)</i>	4.50	Tröegs ~ Java Head Stout, 12 oz <i>Harrisburg, PA (7.5% ABV)</i>	5
Erdinger ~ Hefeweizen, 12 oz <i>Erdinger, Germany (5.3% ABV)</i>	5	Doc's Draft ~ Hard Apple Cider, 12 oz <i>Warwick, NY (5% ABV, Gluten-Free)</i>	5
Wagner Valley ~ Doppelbock, 12 oz <i>Seneca Lake, NY (8.5% ABV)</i>	5	Jever ~ Firesland Pilsener, 11.2 oz <i>Jever, Germany (4.9% ABV)</i>	5
Anderson Valley ~ Oatmeal Stout, 12 oz <i>Boonville, CA (5.7% ABV)</i>	5	Dogfish Head ~ 90 Minute IPA, 12 oz <i>Milton, DE (9% ABV)</i>	6
Ayinger ~ Doppelbock, 11.2 oz <i>Aying, Germany (6.7% ABV)</i>	6	Young's ~ Double Chocolate Stout, 14 oz <i>Bedford, England (5.2% ABV)</i>	6
Flying Dog ~ Horn Dog, Barley Wine, 12 oz <i>Frederick, MD (10.5% ABV)</i>	7	Orkney ~ Skullsplitter, Scotch Ale, 11.2 oz <i>Orkney, Scotland (8.5% ABV)</i>	7
Ayinger ~ Bavarian Dunkel-Weizen, 16.9 oz <i>Aying, Germany (5.8% ABV)</i>	7	Dogfish Head ~ Burton Baton, Oak Ale, 12 oz <i>Milton, DE (10% ABV)</i>	8
Verhaeghe ~ Duchesse de Bourgogne, 11.2 oz <i>Vichte, Belgium (6% ABV)</i>	8	Caracole ~ Saxo, Belgian Blonde, 11.2 oz <i>Falmignoui, Belgium (7.5% ABV)</i>	8
Bosteels ~ Kwak, Belgian Ale, 11.2 oz <i>Bougenhout, Belgium (8.4% ABV)</i>	8	Well's ~ Banana Bread Malt, 16.9 oz <i>Bedford, England (5.2% ABV)</i>	8
Lindeman's ~ Framboise Lambic, 12 oz <i>Bedford, England (5% ABV)</i>	9	Rochefort ~ Trappistes Ale #6, 11.2 oz <i>St. Remy, Belgium (7.5% ABV)</i>	9
Sam Smith ~ Strawberry Ale, 18.7 oz <i>Stamford, England (5.1% ABV, Organic)</i>	9	Rochefort ~ Trappistes Ale #8, 11.2 oz <i>St. Remy, Belgium (9.2% ABV)</i>	10
Green's ~ Dubbel Ale, Gluten-Free, 16.9 oz <i>Lochristi, Belgium (7% ABV, Vegan)</i>	10	Rogue ~ "Chatoe" First Growth Pale Ale, 22 oz <i>Newport, OR (6% ABV)</i>	10
Tröegs Flying Mouflan ~ Barley Wine, 22 oz <i>Harrisburg, PA (9.3% ABV)</i>	14	Rogue ~ Old Crustacean, Barley Wine, 7 oz <i>Newport, OR (11.5 % ABV)</i>	15
J.W. Lees ~ Sherry Cask Ale'08, 9.3 oz <i>Manchester, England (11.5% ABV)</i>	17	J.W. Lees ~ Whiskey Cask Ale'09, 9.3 oz <i>Manchester, England (11.5% ABV)</i>	17
J.W. Lees ~ Port Cask Ale'08, 9.3 oz <i>Manchester, England (11.5 % ABV)</i>	17	J.W. Lees ~ Calvados Cask Ale'09, 9.3 oz <i>Manchester, England (11.5 % ABV)</i>	17
Dogfish head ~ Pearl Jam, Faithful Ale, 25 oz <i>Milton, DE (7% ABV)</i>	20	Jolly Pumpkin ~ Luciernaga, Pale Ale, 25 oz <i>Dexter, MI (6.5% ABV)</i>	30



Wines by the Bottle



Domestic White Wines

McGregor ~ Reserve Dry Riesling, '08 <i>Keuka Lake, NY</i> <i>Citrus, peach, and apricot aromas, flavors of grapefruit and lime</i>	40	McGregor ~ Rkatsiteli-Sereksiya, '09 <i>Keuka Lake, NY</i> <i>Light and crisp, pineapple, spice, hints of grass, sea salt aromas</i>	40
McGregor ~ Traminette, '09 <i>Keuka Lake, NY</i> <i>Full of spice and fruit, off dry, perfumed, and tropical aromas, apple, pear, melon, lead to a crisp, clean finish</i>	32	McGregor ~ Seyval Blanc, '08 <i>Keuka Lake, NY</i> <i>Aromas of pear, and lime, crisp palate, lingering flavors, partially oak fermented</i>	28
Ravines ~ Dry Riesling, '07 <i>Keuka Lake, NY</i> <i>Floral aroma, pear, apple and citrus notes, mineral finish</i>	31	Hermann J. Wiemer ~ Dry Gewürztraminer, '10 <i>Seneca Lake, NY</i> <i>Light and crisp, apple, pear, melon, nutmeg</i>	35
Hermann J. Wiemer ~ Reserve Dry Riesling, '09 <i>Seneca Lake, NY</i> <i>Tangerine nose, citrus flavors, with hints of juniper</i>	40	Hermann J. Wiemer ~ HJW, Dry Riesling, '09 <i>Seneca Lake, NY</i> <i>Light citrus nose, crisp green apples, unprecedented minerality and acidity</i>	52
Bellangelo ~ Semi-Dry Riesling, '09 <i>Seneca Lake, NY</i> <i>Ripe peach, mango, and apricot, richly textured</i>	30	Bellangelo ~ Bella Bianca, Seyval Blanc, '09 <i>Seneca Lake, NY</i> <i>Notes of cut grass, tropical flowers, citrus zest, crisp</i>	32
Prejean ~ Semi-Dry Riesling, '08 <i>Seneca Lake, NY</i> <i>Floral and apple aromas, flavors of apricot</i>	26	Knapp ~ Vignoles, '10 <i>Cayuga Lake, NY</i> <i>Flowery bouquet, hint of pineapple, sweet</i>	24
Hogue ~ Genesis, Riesling, '08 <i>Columbia Valley, WA</i> <i>Apricot, tangerine, crisp acidity, slightly sweet</i>	29	Chateau St. Michelle ~ Pinot Gris, '09 <i>Columbia Valley, WA</i> <i>Tropical, apple, grapefruit, peach, almond blossom</i>	29
McKenzie-Mueller ~ Chardonnay, '08 <i>Napa Valley, CA</i> <i>Floral, smooth, toasted oak, hint of citrus, well balanced</i>	43	Wine By Joe ~ Really Good, Pinot Gris, '09 <i>Dundee, OR</i> <i>Aromas of fresh cut pears, green apples, hints of vanilla, flinty acidity</i>	31

International White Wines

Albert Bichot ~ Mâcon-Villages, '08 30 <i>Burgundy, France (Un-oaked Chardonnay)</i> <i>Nuts, cinnamon, honey, orchard fruits, slight flint, crisp</i>	Albert Bichot ~ Chablis D. Long-Depaquit, '09 38 <i>Chablis, France (Un-oaked Chardonnay)</i> <i>Peach, kiwi, and pineapple nose, stone fruit, floral, mineral finish, fresh and firm palate</i>
Albert Bichot ~ Chablis Premier Cru, Les Vaucopins, D. Long-Depaquit, '08 50 <i>Chablis, France (Chardonnay)</i> <i>Honeysuckle, mineral nose, crystallized fruit, apricot and quince</i>	Albert Bichot ~ Chablis Grand Cru Monopole Moutonne, D. Long-Depaquit, '08 85 <i>Chablis, France (Chardonnay)</i> <i>Jasmine, violets, and fleshy fruit nose, silky, ripe, rich, sappy, elegant and suave finish</i>
Francois Chidaine ~ Vouvray le Bouchet, '08 48 <i>Loire Valley, France (Chenin Blanc, Demi-Sec)</i> <i>Honeysuckle, gardenia, citrus zest and honeyed botrytis aromas, lime cream, tangerine rind, ginger and cinnamon</i>	Les Tuilleries ~ White Bordeaux, '09 27 <i>Bordeaux, France (Sauvignon Blanc and Sémillon)</i> <i>Fresh citrus nose, fruity mouth, very aromatic</i>
Laurent Kraft ~ Vouvray Sec '08 32 <i>Loire Valley, France (Chenin Blanc)</i> <i>Semi-sweet, apricot, mineral, wildflowers</i>	Pinon ~ Vouvray Silex Noir, '07 48 <i>Loire Valley, France (Chenin Blanc)</i> <i>Ginger, persimmon, minerals</i>
Winzer Krems ~ Grüner Veltliner, '10 28 <i>Krems, Austria</i> <i>Lemon, lime, blue stone, mineral, peach, nice acidity</i>	Ranga Ranga ~ Sauvignon Blanc, '09 28 <i>Marlboro, New Zealand</i> <i>Citrus, grapefruit, lime herb and grass notes</i>
Batasiolo ~ Gavi, '08 30 <i>Piemonte, Italy (Cortese)</i> <i>Fresh fruit, white flowers, pear, citrus, well balanced</i>	Itsasmendi ~ Hondarrabi Zuri, '09 35 <i>Bizkaiko Txakolina, Basque (D.O. Spain)</i> <i>Grapefruit aromas with subtle floral notes, fresh, balanced, varietals typical bitter finish</i>
Rustenburg ~ Chardonnay, '09 34 <i>Stellenbosch, South Africa</i> <i>Apricot, orange zest, almond, marzipan, great oak integration</i>	J.L. Wolf ~ Villa Wolf, Gewurztraminer, '10 27 <i>Pfalz, Germany</i> <i>Clean, fruity, light, juicy texture, spice and fresh roses</i>

Domestic Red Wines

McGregor ~ Pinot Noir, '07 45 <i>Keuka Lake, NY</i> <i>Aromas of cherry, strawberry, eucalyptus and oak with flavors of vanilla, lingering finish</i>	McGregor ~ Cabernet Sauvignon, '07 47 <i>Keuka Lake, NY</i> <i>Aromas of black cherries, raspberries, spice and wood, medium body, velvet tannins</i>
McGregor ~ Black Russian Red, '07 65 <i>Keuka Lake, NY (Seperavi and Sereksiya Charni)</i> <i>Med-Full bodied, blackberry aroma, plum, cranberry, Smokey</i>	McGregor ~ B.R.R. 30 mo. Barrel Reserve, '07 78 <i>Keuka Lake, NY (Seperavi and Sereksiya Charni)</i> <i>Med-Full bodied, fruit forward with black currant and cherries, Smokey, Toasted Oak</i>

McGregor ~ Rob Roy, '07	57	McGregor ~ Merlot, '06	55
<i>Keuka Lake, NY (Cab Franc, Cab Sauv, and Merlot) Rich and flavorful, soft tannins, raspberry and plum, great structure and balance</i>		<i>Keuka Lake, NY – 118 cases made Medium bodied, spice, cedar, floral aromas, fruit and soft tannins</i>	
McGregor ~ Cabernet Franc, '07	34	Fox Run ~ Lemberger, '08	32
<i>Keuka Lake, NY Light bodied, fruit forward with black currant and cherries</i>		<i>Seneca Lake, NY Berries, plum, pepper, cedar,</i>	
Bedell ~ Taste Red Blend, '06	45	Bedell ~ Merlot, '07	35
<i>Long Island, NY (Merlot, Cab. Sauv., Syrah, Cab Franc) Black plum, black raspberry, cedar, vanilla</i>		<i>Long Island, NY Medium bodied, black plum, blackberry, cedar, smooth, well balanced</i>	
Crane Brothers ~ Cabernet Sauvignon, '04	50	Crane Brothers ~ Brodatious, '04	45
<i>Napa Valley, CA – 273 cases made Aromas of raspberry, sage, and mocha, berries, subtle toasted oak</i>		<i>Napa Valley, CA – 388 cases made (Cab. Sauv., Merlot, Syrah, Petit Verdot) Lavender, dark fruit, mocha, chocolate, earthy spice, beautifully textured</i>	
John Ramsey ~ Cabernet Sauvignon, '05	65	John Ramsey ~ Devious Woman, Zinfandel, '06	48
<i>Rutherford, CA Concentrated black currant, sweet black cherry, cedar, cocoa</i>		<i>Napa Valley, CA (Zinfandel, Petite Sirah, Charbono, Cab. Franc.) Cherry rhubarb pie, berry and plum nose, chocolate and molasses</i>	
Ledgewood Creek ~ Merlot, '06	28	Hess ~ Select Cabernet Sauvignon, '08	32
<i>Suisan Valley, CA Dark forward fruits, hints of coffee, vanilla finish</i>		<i>Napa Valley, CA Smokey toasted hickory aromas, raspberry, black cherry, sage, fine tannins</i>	
Jam ~ Red Blend, '08	33	Haraszthy ~ Zinfandel, '08	31
<i>St. Helena, CA (Petite Syrah, Petit Verdot) Smoky strawberry fruit, spicy with a nose of black pepper, jammy, concentrated fruit</i>		<i>Amador County, CA Aromas of raspberry, vanilla, nutmeg, white peppers, lingering finish</i>	
Buoncrisiani ~ Dolcetto, '06	50	Jovino ~ Pinot Noir, '09	33
<i>Dry Creek Valley, CA – 165 cases made Aroma of blueberries, smooth, elegant, nice concentration of varietal</i>		<i>Willamette Valley, OR Currants, blackberries, cherries, barrel spices, soft mouth feel, ripe tannins, long palate</i>	

International Red Wines

Pascal Prunier Bonheur ~ Pommard, '05	62	Les Vins de Vienne ~ Côtes du Rhône, '09	29
<i>Côte d'Or, France (Pinot Noir) Light bodied, cherry, hint of caramel, smooth tannins</i>		<i>Rhône, France (Syrah and Grenache Blend) Raspberry, slight pepper and earthy tones, soft tannins</i>	
Le Mas des Collines ~ Vacqueyras, '07	33	Chateau d'Aussieres ~ Corbieres, '06	45
<i>Vacqueyras, France (Syrah and Grenache) Medium bodied, dark plum, black cherry, well structured, good weight</i>		<i>Languedoc, France (Syrah, Grenache, Mourvedre, Carignan) Inky red, cherries, chocolate, big palate, rich, well integrated oak</i>	

Ch. Coutelin-Merville ~ Saint-Estephe, '05	50	Barc Vallée ~ Les Castines, '09	29
<i>Saint Estephe, France</i>		<i>Borgueil, France (Cabernet Franc)</i>	
<i>(Merlot, Cab Sauv, Cab Franc, Petit Verdot)</i>		<i>Fresh red berries and cherry nose, ripe</i>	
<i>Aromas of plum, smoke, tobacco, leather,</i>		<i>raspberry and black plum, light hints of</i>	
<i>anise, concentrated black currant, good tannins</i>		<i>forest pine</i>	
Ch. Campuget ~ Syrah 1753 Reserve, '07	32	Domaine de Nalys ~	50
<i>Costières de Nîmes, France</i>		Chateauneuf du Pape, '08	
<i>Blackcurrant spice, silky, herbal,</i>		<i>Chateauneuf-du-pape, France (Grenache Blend)</i>	
<i>fine tannins</i>		<i>Cherries, Raspberries, sweet spices, fig,</i>	
		<i>blueberry, black pepper, and licorice</i>	
Jelu Estate ~ Syrah Reserva, '06	34	Jelu Estate ~ Malbec Reserva, '07	34
<i>San Juan, Argentina</i>		<i>Mendoza, Argentina</i>	
<i>Red cherry, forest fruit, smoky mineral,</i>		<i>Plum, black pepper, cigar box,</i>	
<i>heady aromas, well balanced</i>		<i>black fruit, cinnamon, sweet tannins</i>	
Beviam ~ Malbec, '08	25	Don Miguel Gascòn ~ Malbec, '10	29
<i>Mendoza, Argentina</i>		<i>Mendoza, Argentina</i>	
<i>Smooth mouth, blueberries, cherries,</i>		<i>Blackberry, blueberry, plum,</i>	
<i>soft tannins</i>		<i>cherry, full bodied</i>	
Wirra Wirra ~ Catapult, Shiraz Viognier, '07	32	Kilikanoon ~ Cabernet Sauvignon, '05	48
<i>McLaren Valley, Australia</i>		<i>Clare Valley, South Australia (Blocks Road)</i>	
<i>Blackberry, chocolate mocha,</i>		<i>Blackcurrants, dark chocolate, plum,</i>	
<i>subtle oak spice</i>		<i>spice, char, seamless palate</i>	
Dievole ~ Chianti Classico Riserva, '04	67	Canonica a Cerreto ~ Chianti Classico, '07	40
<i>Siena, Italy (Sangiovese)</i>		<i>Siena, Italy (Sangiovese, Merlot)</i>	
<i>Heavy cherry, cassis, dried wild berry,</i>		<i>Cherry, vanilla, new wood, fruit jam</i>	
<i>complex and great structure</i>		<i>velvety, soft tannins, long finish</i>	
Bussola ~ Amarone, '03	80	Masi ~ Costasera Amarone, '04, 375ml	46
<i>Veneto, Italy (Corvina, Rondinella, Molinara)</i>		<i>Veneto, Italy (Corvina, Rondinella, Molinara)</i>	
<i>Raspberry, chocolate nose,</i>		<i>Cherry flavors, hint of cocoa,</i>	
<i>flavors of blackberry, dark chocolate</i>		<i>cinnamon and raisins</i>	
Poggio al Tesoro ~ Mediterra, '08	38	Einaudi ~ Dolcetto di Dogliani '09	40
<i>Toscana, Italy (Syrah, Merlot, Cab. Sauv.)</i>		<i>Piedmont, Italy</i>	
<i>Wild berry and sweet cherry aromas,</i>		<i>Ripe black cherry bouquet, dark chocolate,</i>	
<i>plush mouthfeel, cola and exotic spice</i>		<i>raspberry, almond finish, un-oaked</i>	
Marcarini ~ Barolo Brunate '07 375ml	44	Einaudi ~ Barolo Cannubi '07	107
<i>Piedmont, Italy (Nebbiolo)</i>		<i>Piedmont, Italy (Nebbiolo)</i>	
<i>Marvellous spice, tobacco, dry rose scents,</i>		<i>Red fruits, flowers, soft oak nose, silky, broad,</i>	
<i>menthol, pine, balsamic notes</i>		<i>weightless palate, red berries, cherry, flowers</i>	
Marcarini ~ Barbera d'Alba	31	Allegrini ~ Palazzo della Torre, '07	39
Ciabot Camerano, '09		<i>Fumane, Italy (Corvina and Rondinella)</i>	
<i>Piedmont, Italy</i>		<i>Wild berry aroma, raisin, smooth,</i>	
<i>Good fruit concentration, older style,</i>		<i>elegant, long rounded finish</i>	
<i>warm, sweet tannins</i>			

Olivares ~ Altos de la Hoya Monastrell, '09	28	Viña Rufina ~ Alta Gama Reserva, '99	40
<i>Jumilla, Spain</i>		<i>Cigales, Spain (Tempranillo)</i>	
<i>Perfumed bouquet, blackberry, raisin and cassis, elegant and smooth finish</i>		<i>Burgundy color, bouillon aroma, cherry and rum raisin, soft and Med- full bodied</i>	
Castillo Labastida ~ Crianza, '06	30	Cousiño Macul ~ Cabernet Sauvignon, '09	26
<i>Rioja, Spain (Tempranillo)</i>		<i>Maipo Valley, Chile</i>	
<i>Red fruit, cocoa, and licorice scents, Tastes of marinated cherries, lactic finish</i>		<i>Cedar, spice box, black currants, savory, nice balance</i>	
Rustenburg ~ John X Merriman, '06	36		
<i>Stellenbosch, South Africa (Cab. Sauv., Merlot, Petit Verdot, Cab. Franc., Malbec)</i>			
<i>Mineral, pepper, mocha, cherry, spice</i>			

Domestic White Dessert Wines

Swedish Hill ~	40	Prejean ~ Late Harvest Vignoles, '09, 375ml	24
Late Harvest Chardonnay, '06, 375ml		<i>Seneca Lake, NY</i>	
<i>Seneca Lake, NY</i>		<i>Tropical fruit aromas, peach and pineapple flavor</i>	
<i>Apricot, honey, melon, lingering finish</i>			
McGregor ~	40		
Late Harvest Vignoles, '07, 375ml			
<i>Keuka lake, NY</i>			
<i>Tropical aromas, passion fruit, honey and pineapple</i>			

International White Dessert Wines

Yalumba ~ Viognier Botrytis, '07, 375ml	34	R.L. Buller ~ Solera Tokay, NV, 375ml	28
<i>Wrattenbully, Australia</i>		<i>Victoria, Australia</i>	
<i>Melon, raisin, botrytis aids in higher sugar content and richness of flavor</i>		<i>Tea leaves, toffee, malt and praline hazelnut flavor</i>	
Dr. Loosen ~ Erden Treppchen Auslese, '06 375ml	29	Von Kesselstatt ~ Scharzhofberg, Spätlese, '08	50
<i>Mosel, Germany (Riesling)</i>		<i>Wiltingen, Germany (Riesling)</i>	
<i>Very pure and well-balanced, flowers, lime, and orange blossom aromas, peach flavors</i>		<i>Semi-sweet, white peach, sappy pear, lemon grass, and kiwi</i>	
J.J. Prum ~ Wehlener Sonnenuh, Spatlese, '09	72	J.J. Prum ~ Graacher Himmel, Auslese, '09	75
<i>Mosel-Saar-Ruwer, Germany (Riesling)</i>		<i>Mosel-Saar-Ruwer, Germany (Riesling)</i>	
<i>Excellent structure, stone fruit, peach, fine minerality, flavors of mango guava, butter, spice, rich anise finish</i>		<i>Spiced apple, papaya, cassis, white raisins, lush, creamy, botrytis tinged</i>	
Château Manos ~ Cadillac, '09, 375 ml	25	Chateau Haut-Mayne ~ Sauternes, '08, 375ml	33
<i>Cadillac, France (Sémillon and Sauvignon Blanc)</i>		<i>Sauternes, France (Sémillon, Sauvignon Blanc)</i>	
<i>Apricot and peach aroma, citrus notes, with good acidity</i>		<i>Dried pineapple, apricot, quince aromas, rich crème brûlée and, honeyed flavors</i>	
Château Lafon ~ Sauternes, '07	50	Nederburg ~ Special Late Harvest, '09	26
<i>Sauternes, France (Sémillon and Sauvignon Blanc)</i>		<i>Stellenbosch, South Africa (Chenin Blanc Blend)</i>	
<i>Apple, licorice, deep golden color</i>		<i>Apricot, honey, dried fruit, fresh acidity</i>	

Kanu ~ Kia Ora Noble Late Harvest Chenin Blanc, '05, 375ml	37	Tora Albala ~ P.X. Grand Reserva, Sherry '82	45
<i>Stellenbosch, South Africa</i>		<i>Montilla-Moriles, Spain</i>	
<i>Ripe apricot, pear, slight mineral nose, concentrated fruit</i>		<i>Opaque, black mahogany color, syrupy fig, caramel, smoky</i>	

Famiglia Bianchi ~ L.H. Sémillon, '03, 500ml	33
<i>Mendoza, Argentina</i>	
<i>Honey, citrus, melon, taste of apricot and butterscotch</i>	

Domestic Red Dessert Wines

Cline ~ Late Harvest Mourvedre, '09	45
<i>Sonoma, CA</i>	
<i>Rich layers of berries, Chocolate, Coffee, With varietals earthiness</i>	

Four Vines ~ Zinfandel Port, '07, 375ml	36
<i>Paso Robles, CA</i>	
<i>Raspberry, fruit spice, silky caramel finish</i>	

International Red Dessert Wines

Yalumba ~ Antique Tawny Port, NV, 375ml	33
<i>Barossa, Australia</i>	
<i>(Shiraz, Grenache Mourvèdre and Muscadelle)</i>	
<i>Chocolate, brandy, fruit, spice and caramel</i>	

Dutschke ~ Tawny Port, 22yr, NV, 375ml	60
<i>Barossa, Australia (Grenache, Shiraz, Verdelho, Touriga, Palomino, Frontignac & Muscadelle)</i>	
<i>Coffee, spice aromas, honey, molasses, toffee, caramel, orange</i>	

Yalumba ~ Museum Muscat, NV, 375ml	33
<i>Barossa, Australia</i>	
<i>Aromas of orange peel, ginger, rose petal, balanced fruit flavor</i>	

Dow's ~ Colheita Tawny Port, '97	52
<i>Douro Valley, Portugal</i>	
<i>Rich dried fruit, vanilla, and coffee aromas, with layers of toffee, nuts, and caramel</i>	

Graham's ~ Tawny Port, 10 Year, NV	47
<i>Douro Valley, Portugal</i>	
<i>Nutty aromas, hints of fig and honey, rich mature flavors, luscious finish</i>	

Graham's ~ Tawny Port, 20 Year, NV	75
<i>Douro Valley, Portugal</i>	
<i>Golden amber color, almond, orange peel, rich, sweet, and smooth finish</i>	

Graham's ~ Tawny Port, 30 Year, NV	128
<i>Douro Valley, Portugal</i>	
<i>Orange-tinted color, perfumed nose with an array of dried fruit, toffee, and nuts</i>	

Graham's ~ Tawny Port, 40 Year, NV	187
<i>Douro Valley, Portugal</i>	
<i>Golden amber, pale green rim, powerful fragrance, delicate fruit, raisins, chocolate, burnt toffee, persistent finish</i>	

Taylor Fladgate ~ Vintage Port, '07	125
<i>Douro Valley, Portugal</i>	
<i>Truffles, dark chocolate, black tea tannins, licorice and fudge.</i>	

Graham's ~ Vintage Port, '07	115
<i>Douro Valley, Portugal</i>	
<i>Floral aromas of violet and eucalyptus, complex, powerful and balanced</i>	

Smith Woodhouse ~ Vintage Port, '07	80
<i>Douro Valley, Portugal</i>	
<i>Spicy rock rose aroma, powerful cassis, sweet licorice and fruit finish</i>	

Dow's ~ Vintage Port, '07	128
<i>Douro, Portugal</i>	
<i>Concentrated and robust, plum and cassis, licorice, ripe fruit and bold tannins</i>	

Santa Eufêmia ~ Tawny Port, 20 Year, NV	52	Marcarini ~ Barolo Chinato, NV, 375ml	45
<i>Douro, Portugal (Tinta Touriga) NV, 375ml</i>		<i>Piedmont, Italy</i>	
<i>Rich aromas, hints of raisins, nuts, spices, and vanilla, long and balanced finish</i>		<i>Infused with China Calissaya bark, aromatic alpine herbs and aged Barolo, spicy, intense, and persistent nose</i>	
Bussola ~ Recioto della Valpolicella, '05, 500ml	82	Allegrini ~ Recioto della Valpolicella, '06, 500ml	87
<i>Veneto, Italy (Corvina Blend)</i>		<i>Fumane, Italy</i>	
<i>Fruit preserve, chocolate, licorice, spice aroma, deep plum flavor</i>		<i>(Corvina, Veronese Rondinella and Molinare)</i>	
		<i>Spicy bouquet, hints of dried fruit, blueberries, full and velvety</i>	
Alcyone ~ Late Harvest Tannat, '09, 500ml	33	Olivares ~ Monastrell Dulce, '06, 500ml	48
<i>Atlantida, Uruguay</i>		<i>Jumilla, Spain</i>	
<i>Intense chocolate, vanilla bean, raspberry, and marshmallow</i>		<i>Chocolate tannins, espresso, blueberries, concentrated, full body</i>	

Sparkling Wines

Bellangelo ~ Moscato, '10	35	Poema ~ Cava Brut, NV	25
<i>Seneca Lake, NY</i>		<i>Penedes, Spain (Macabeo, Xarel-lo, and Parellada)</i>	
<i>Lychee, pineapple, tropical flowers aromas, semi-sparkling, sweet</i>		<i>Ripe peaches, pears</i>	
		<i>orange and spice on the finish</i>	
Saint Hilaire ~ Champagne Brut, '08	30	Taittinger ~ La Française, Brut, NV, 375ml	42
<i>Limoux, France (Mauzac, Chardonnay, Chenin Blanc)</i>		<i>Champagne, France (Chardonnay and Pinot Noir)</i>	
<i>Faint yellow floral notes, lavender, toasted bread Honeydew finish</i>		<i>Green apples, wheat, creamy, toasted bread, classy finish</i>	
Nicolas Feuillatte ~ Blanc de Blanc, '98	69	Val D'Oca ~ Prosecco, Extra Dry, '09	28
<i>Champagne, France (Chardonnay)</i>		<i>Valdobbiadene, Italy</i>	
<i>Fine mousse, toast, coffee, graphite, ginger, creamy with roasted hazelnuts</i>		<i>Elegant and fruity, nice balance in acidity and softness</i>	
Michelle Chiarlo ~	28	Cascina Ca'Rossa ~ Birbèt Brachetto, NV	36
Nivole Moscato D'Asti, '10, 375ml		<i>Canale, Italy (Sweet)</i>	
<i>Piemonte, Italy (Sweet)</i>		<i>Bouquet of rose, violet, and geranium, persistent rose and raspberry flavors, sweet</i>	
<i>Fruit bouquet, white flowers, citrus and green apple, Sweet</i>			
Le Colture ~ Prosecco Rosé Brut, NV	40		
<i>Valdobbiadene, Italy (Chardonnay, Merlot skins)</i>			
<i>Small red berries, hint of rose, bread crust, Fresh, creamy foam, good acidity</i>			

Rosé, Mead and Fruit Wines

McGregor ~ Rosé de Cabernet Franc, '09	30	Torrey Ridge ~ Summer Delight Mead, NV	32
<i>Keuka Lake, NY</i>		<i>Penn Yan, NY (Strawberry, Rhubarb, Honey)</i>	
<i>Fresh strawberries, cherries and a hint of pepper</i>		<i>Fragrant strawberry nose, pleasantly tart mouth with rounded honey finish</i>	
Marjim Manor ~ Pear Wine, NV, 375ml	38	Marjim Manor ~ Apricot Wine, NV	38
<i>Appleton, NY</i>		<i>Appleton, NY</i>	
<i>Riesling style wine, light and crisp, nice acidity, well balanced</i>		<i>Late harvest style wine, full and ripe apricot flavor, well balanced</i>	