

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.



Build Your Own Cheese Plate



3/per selection

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*

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

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

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

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

Roaring 40's Blue, Australia, cow's milk ~ *Bold, apple notes, creamy*

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



Individual Desserts



Monterosa Cheesecake ~ Creamy mascarpone and ricotta cheese with layer of sponge cake, topped with wild strawberries and red currants. 7

Pumpkin Cheesecake ~ Cookie crumb base with a pumpkin infused cheesecake, topped with pumpkin butter 7

Tiramisu ~ Sponge cake soaked in espresso topped with mascarpone cream, dusted with cocoa powder 7.50

Chocolate Caramel Pyramid ~ Chocolate mousse with caramel center, thin chocolate sponge cake base 8

Scuteri's Cannoli ~ Sweet ricotta cream with mini chocolate chips (regular or chocolate shells) 4

Flourless Chocolate Cake, The Ravioli Shop ~ Rich chocolate slice, dusted with powdered sugar 4

Mascarpone ~ Layer of chocolate sauce with mascarpone cream topped with amaretto crumbs and chocolate curls 7.50

Torta Nocciola ~ Layers of hazelnut cake, hazelnut cream and chocolate cream, topped with praline hazelnuts 7.50

Chocolate Duo Mousse ~ White and dark chocolate mousse on a base of chocolate sponge cake separated by a candied cherry 7.50

Gourmet Cupcake, By Dollop ~ (Wed-Sun) Ask your server about this week's cupcake 4

Kiki's Baklava ~ Filo pastry filled with chopped walnuts, local honey, cinnamon, cloves and nutmeg 4

Éclair, The Ravioli Shop ~ Chantilly cream filled pastry puff, topped with chocolate 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

- Caramel Apple
- Mango
- Passion Panna Cotta
- Key Lime
- Lemon Sweet Tea

Milk

- Cinnamon Roll
- Pistachio Cherry
- Tahitian Caramel
- Peanut Butter Banana
- Hazelnut Praline
- Peanut Brittle

Dark

- Orange
- Raspberry
- Passion Fruit
- Mint Chocolate Chip
- Tiramisu
- Coconut



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

Beviam ~ Malbec, *Argentina* 6.50

Olivares ~ Monastrell, *Spain* 7

Marcarini ~ Barbera d'Alba, *Italy* 8

Haraszthy ~ Zinfandel, *CA* 8

Jovino ~ Pinot Noir, *OR* 9

Rustenburg ~ John X. Merriman, *South Africa* 9

Cannonica a Cerreto ~ Chianti Classico, *Italy* 10

McGregor ~ Black Russian Red, *NY* 15

Dessert Reds

Alcyone ~ Late Harvest Tannat, *Uruguay* 8

Yalumba ~ Antique Tawny Port, *Australia* 11

Four Vines ~ Zinfandel Port, *CA* 12

Marcarini ~ Barolo, Chinato, *Italy* 15

Sparkling Wines

Val d'Oca ~ Prosecco Extra Dry, *Italy* 7

Ca' Rossa ~ Birbet, Brachetto, *Italy* 9

Michele Chiarlo ~ Moscato d'Asti, *Italy* 10

Whites

Knapp ~ Vignoles, *NY* 6

Prejean ~ Semi-Dry Riesling, *NY* 6.50

Les Tuilleries ~ White Bordeaux, *France* 7

Winzer Krems ~ Gruner Veltliner, *Austria* 7

Hermann Weimer ~ Dry Gewurztraminer, *NY* 8.50

McKenzie-Mueller ~ Chardonnay (Oaked) *CA* 9

Albert Bichot ~ Chablis, *France* 9

Dessert Whites

Prejean ~ Late Harvest Vignoles, *NY* 8

Chateau Manos ~ Cadillac, *France* 8

Haut-Mayne ~ Sauternes, *France* 11

Von Kesselstatt ~ Riesling Spatlese, *Germany* 12.50

Fruit and Mead Wines

Marjim Manor ~ Pear Wine, *NY* 7.50

Torrey Ridge ~ Summer Delight, *NY* 8

Marjim Manor ~ Apricot Wine, *NY* 9.50



Chocolate Pairings



Red / White Wines

Rustenburg John X. Merriman with Dark Chocolate Mint	10.50
Canonica a Cerreto Chianti Classico with Milk Chocolate Pistachio Cherry	11.50
Les Tuilleries White Bordeaux with White Chocolate Key Lime	8.50
McKenzie-Mueller Chardonnay with Milk Chocolate Peanut Butter Banana	10.50

Dessert Red / Dessert White Wines

Yalumba Antique Tawny Port with Milk Chocolate Cinnamon Roll	12.50
Marcarini Barolo Chinato with White Chocolate Sweet Tea	16.50
Prejean Late Harvest Vignoles with White Chocolate Caramel Apple	9.50
Haut-Mayne Sauternes and Dark Chocolate Floridian Orange	12.50

Sparkling Wines / Beers

Val d'Oca Prosecco with White Chocolate Passion Panna Cotta	8.50
Ca'Rossa Birbet Brachetto with Dark Chocolate 64% Madagascan Chocolate	12.50
Atwater Vanilla Java Porter with Dark Chocolate Tiramisu	6
Rocheport Trappistes #8 and Milk Chocolate Hazelnut Praline	11.50



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	Ayinger ~ Doppelbock, 11.2 oz <i>Aying, Germany (6.7% ABV)</i>	6
Dogfish Head ~ 90 Minute IPA, 12 oz <i>Milton, DE (9% ABV)</i>	6	Flying Dog ~ Horn Dog Barley Wine, 12 oz <i>Frederick, MD (10.5% ABV)</i>	7
Ayinger ~ Bavarian Dunkel-Weizen, 16.9 oz <i>Aying, Germany (5.8% ABV)</i>	7	Young's ~ Double Chocolate Stout, 14 oz <i>Bedford, England (5.2% ABV)</i>	7
Verhaeghe ~ Flemish Red, 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>	9
Lindeman's ~ Framboise Lambic, 12 oz <i>Bedford, England (5% ABV)</i>	9	Rocheport ~ 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	Rocheport ~ 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, 9.3 oz, '08 <i>Manchester, England (11.5% ABV)</i>	17	J.W. Lees ~ Whiskey Cask Ale, 9.3 oz, '09 <i>Manchester, England (11.5% ABV)</i>	17
J.W. Lees ~ Port Cask Ale, 9.3 oz, '08 <i>Manchester, England (11.5 % ABV)</i>	17	J.W. Lees ~ Calvados Cask Ale, 9.3 oz, '09 <i>Manchester, England (11.5 % ABV)</i>	17



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 40 <i>Seneca Lake, NY</i> <i>Tangerine nose, citrus flavors, with hints of juniper</i>	Hermann J. Wiemer ~ HJW, Dry Riesling, '09 52 <i>Seneca Lake, NY</i> <i>Light citrus nose, crisp green apples, unprecedented minerality and acidity</i>
Bellangelo ~ Semi-Dry Riesling, '09 30 <i>Seneca Lake, NY</i> <i>Ripe peach, mango, and apricot, richly textured</i>	Bellangelo ~ Bella Bianca, Seyval Blanc, '09 32 <i>Seneca Lake, NY</i> <i>Notes of cut grass, tropical flowers, citrus zest, crisp</i>
Prejean ~ Semi-Dry Riesling, '08 26 <i>Seneca Lake, NY</i> <i>Floral and apple aromas, flavors of apricot</i>	Knapp ~ Vignoles, '10 24 <i>Cayuga Lake, NY</i> <i>Flowery bouquet, hint of pineapple, sweet</i>
Hogue ~ Genesis, Riesling, '08 29 <i>Columbia Valley, WA</i> <i>Apricot, tangerine, crisp acidity, slightly sweet</i>	Chateau St. Michelle ~ Pinot Gris, '09 29 <i>Columbia Valley, WA</i> <i>Tropical, apple, grapefruit, peach, almond blossom</i>
McKenzie-Mueller ~ Chardonnay, '08 43 <i>Napa Valley, CA</i> <i>Floral, smooth, toasted oak, hint of citrus, well balanced</i>	Wine By Joe ~ Really Good, Pinot Gris, '09 31 <i>Dundee, OR</i> <i>Aromas of fresh cut pears, green apples, hints of vanilla, flinty acidity</i>

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	Itsasmendi ~ Hondarrabi Zuri, '09	35
<i>Piemonte, Italy (Cortese)</i>		<i>Bizkaiko Txakolina, Basque (D.O. Spain)</i>	
<i>Fresh fruit, white flowers, pear, citrus, well balanced</i>		<i>Grapefruit aromas with subtle floral notes, fresh, balanced, varietals typical bitter finish</i>	
Rustenburg ~ Chardonnay, '09	34	J.L. Wolf ~ Villa Wolf, Gewurztraminer, '10	27
<i>Stellenbosch, South Africa</i>		<i>Pfalz, Germany</i>	
<i>Apricot, orange zest, almond, marzipan, great oak integration</i>		<i>Clean, fruity, light, juicy texture, spice and fresh roses</i>	

Domestic Red Wines

McGregor ~ Pinot Noir, '07	45	McGregor ~ Cabernet Sauvignon, '07	47
<i>Keuka Lake, NY</i>		<i>Keuka Lake, NY</i>	
<i>Aromas of cherry, strawberry, eucalyptus and oak with flavors of vanilla, lingering finish</i>		<i>Aromas of black cherries, raspberries, spice and wood, medium body, velvet tannins</i>	
McGregor ~ Black Russian Red, '07	65	McGregor ~ B.R.R. 30 mo. Barrel Reserve, '07	78
<i>Keuka Lake, NY (Seperavi and Sereksiya Charni)</i>		<i>Keuka Lake, NY (Seperavi and Sereksiya Charni)</i>	
<i>Med-Full bodied, blackberry aroma, plum, cranberry, Smokey</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)</i>		<i>Keuka Lake, NY – 118 cases made</i>	
<i>Rich and flavorful, soft tannins, raspberry and plum, great structure and balance</i>		<i>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</i>		<i>Seneca Lake, NY</i>	
<i>Light bodied, fruit forward with black currant and cherries</i>		<i>Berries, plum, pepper, cedar,</i>	
Bedell ~ Taste Red Blend, '06	45	Bedell ~ Merlot, '07	35
<i>Long Island, NY</i>		<i>Long Island, NY</i>	
<i>(Merlot, Cab. Sauv., Syrah, Cab Franc)</i>		<i>Medium bodied, black plum, blackberry, cedar, smooth, well balanced</i>	
<i>Black plum, black raspberry, cedar, vanilla</i>			
Crane Brothers ~ Cabernet Sauvignon, '04	50	Crane Brothers ~ Brodatious, '04	45
<i>Napa Valley, CA – 273 cases made</i>		<i>Napa Valley, CA – 388 cases made</i>	
<i>Aromas of raspberry, sage, and mocha, berries, subtle toasted oak</i>		<i>(Cab. Sauv., Merlot, Syrah, Petit Verdot)</i>	
		<i>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</i>		<i>Napa Valley, CA</i>	
<i>Concentrated black currant, sweet black cherry, cedar, cocoa</i>		<i>(Zinfandel, Petite Sirah, Charbono, Cab. Franc.)</i>	
		<i>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</i>		<i>Napa Valley, CA</i>	
<i>Dark forward fruits, hints of coffee, vanilla finish</i>		<i>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)</i>		<i>Amador County, CA</i>	
<i>Smoky strawberry fruit, spicy with a nose of black pepper, jammy, concentrated fruit</i>		<i>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</i>		<i>Willamette Valley, OR</i>	
<i>Aroma of blueberries, smooth, elegant, nice concentration of varietal</i>		<i>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)</i>		<i>Rhône, France (Syrah and Grenache Blend)</i>	
<i>Light bodied, cherry, hint of caramel, smooth tannins</i>		<i>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)</i>		<i>Languedoc, France</i>	
<i>Medium bodied, dark plum, black cherry, well structured, good weight</i>		<i>(Syrah, Grenache, Mourvedre, Carignan)</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 raspberry and black plum, light hints of forest pine</i>	
<i>Aromas of plum, smoke, tobacco, leather, anise, concentrated black currant, good tannins</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, fine tannins</i>		<i>Chateauneuf-du-pape, France (Grenache Blend)</i>	
		<i>Cherries, Raspberries, sweet spices, fig, 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, heady aromas, well balanced</i>		<i>Plum, black pepper, cigar box, 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, soft tannins</i>		<i>Blackberry, blueberry, plum, 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, subtle oak spice</i>		<i>Blackcurrants, dark chocolate, plum, spice, char, seamless palate</i>	

Dievole ~ Chianti Classico Riserva, '04 <i>Siena, Italy (Sangiovese)</i> <i>Heavy cherry, cassis, dried wild berry, complex and great structure</i>	67	Canonica a Cerreto ~ Chianti Classico, '07 <i>Siena, Italy (Sangiovese, Merlot)</i> <i>Cherry, vanilla, new wood, fruit jam velvety, soft tannins, long finish</i>	40
Bussola ~ Amarone, '03 <i>Veneto, Italy (Corvina, Rondinella, Molinara)</i> <i>Raspberry, chocolate nose, flavors of blackberry, dark chocolate</i>	80	Masi ~ Costasera Amarone, '04, 375ml <i>Veneto, Italy (Corvina, Rondinella, Molinara)</i> <i>Cherry flavors, hint of cocoa, cinnamon and raisins</i>	46
Poggio al Tesoro ~ Mediterra, '08 <i>Toscana, Italy (Syrah, Merlot, Cab. Sauv.)</i> <i>Wild berry and sweet cherry aromas, plush mouthfeel, cola and exotic spice</i>	38	Einaudi ~ Dolcetto di Dogliani '09 <i>Piedmont, Italy</i> <i>Ripe black cherry bouquet, dark chocolate, raspberry, almond finish, un-oaked</i>	40
Marcarini ~ Barolo Brunate '07 375ml <i>Piedmont, Italy (Nebbiolo)</i> <i>Marvellous spice, tobacco, dry rose scents, menthol, pine, balsamic notes</i>	44	Einaudi ~ Barolo Cannubi '07 <i>Piedmont, Italy (Nebbiolo)</i> <i>Red fruits, flowers, soft oak nose, silky, broad, weightless palate, red berries, cherry, flowers</i>	107
Marcarini ~ Barbera d'Alba Ciabot Camerano, '09 <i>Piedmont, Italy</i> <i>Good fruit concentration, older style, warm, sweet tannins</i>	31	Allegrini ~ Palazzo della Torre, '07 <i>Fumane, Italy (Corvina and Rondinella)</i> <i>Wild berry aroma, raisin, smooth, elegant, long rounded finish</i>	39
Olivares ~ Altos de la Hoya Monastrell, '09 <i>Jumilla, Spain</i> <i>Perfumed bouquet, blackberry, raisin and cassis, elegant and smooth finish</i>	28	Viña Rufina ~ Alta Gama Reserva, '99 <i>Cigales, Spain (Tempranillo)</i> <i>Burgundy color, bouillon aroma, cherry and rum raisin, soft and Med- full bodied</i>	40
Castillo Labastida ~ Crianza, '06 <i>Rioja, Spain (Tempranillo)</i> <i>Red fruit, cocoa, and licorice scents, Tastes of marinated cherries, lactic finish</i>	30	Cousiño Macul ~ Cabernet Sauvignon, '09 <i>Maipo Valley, Chile</i> <i>Cedar, spice box, black currants, savory, nice balance</i>	26
Rustenburg ~ John X Merriman, '06 <i>Stellenbosch, South Africa (Cab. Sauv., Merlot, Petit Verdot, Cab. Franc., Malbec)</i> <i>Mineral, pepper, mocha, cherry, spice</i>	36		

Domestic White Dessert Wines

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

International White Dessert Wines

Yalumba ~ Viognier Botrytis, '07, 375ml 34 <i>Wrattenbully, Australia</i> <i>Melon, raisin, botrytis aids in higher sugar content and richness of flavor</i>	R.L. Buller ~ Solera Tokay, NV, 375ml 28 <i>Victoria, Australia</i> <i>Tea leaves, toffee, malt and praline hazelnut flavor</i>
Dr. Loosen ~ Erden Treppchen Auslese, '06 375ml 29 <i>Mosel, Germany (Riesling)</i> <i>Very pure and well-balanced, flowers, lime, and orange blossom aromas, peach flavors</i>	Von Kesselstatt ~ Scharzhofberg, Spätlese, '08 50 <i>Wiltingen, Germany (Riesling)</i> <i>Semi-sweet, white peach, sappy pear, lemon grass, and kiwi</i>
J.J. Prum ~ Wehlener Sonnenuh, Spatlese, '09 72 <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>	J.J. Prum ~ Graacher Himmel, Auslese, '09 75 <i>Mosel-Saar-Ruwer, Germany (Riesling)</i> <i>Spiced apple, papaya, cassis, white raisins, lush, creamy, botrytis tinged</i>
Château Manos ~ Cadillac, '09, 375 ml 25 <i>Cadillac, France (Sémillon and Sauvignon Blanc)</i> <i>Apricot and peach aroma, citrus notes, with good acidity</i>	Chateau Haut-Mayne ~ Sauternes, '08, 375ml 33 <i>Sauternes, France (Sémillon, Sauvignon Blanc)</i> <i>Dried pineapple, apricot, quince aromas, rich crème brûlée and, honeyed flavors</i>
Château Lafon ~ Sauternes, '07 50 <i>Sauternes, France (Sémillon and Sauvignon Blanc)</i> <i>Apple, licorice, deep golden color</i>	Nederburg ~ Special Late Harvest, '09 26 <i>Stellenbosch, South Africa (Chenin Blanc Blend)</i> <i>Apricot, honey, dried fruit, fresh acidity</i>
Kanu ~ Kia Ora Noble Late Harvest Chenin Blanc, '05, 375ml 37 <i>Stellenbosch, South Africa</i> <i>Ripe apricot, pear, slight mineral nose, concentrated fruit</i>	Tora Albala ~ P.X. Grand Reserva, Sherry '82 45 <i>Montilla-Moriles, Spain</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>
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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,</i>
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toffee, caramel, orange

Yalumba ~ Museum Muscat, NV, 375ml <i>Barossa, Australia</i> <i>Aromas of orange peel, ginger, rose petal, balanced fruit flavor</i>	33	Dow's ~ Colheita Tawny Port, '97 <i>Douro Valley, Portugal</i> <i>Rich dried fruit, vanilla, and coffee aromas, with layers of toffee, nuts, and caramel</i>	52
Graham's ~ Tawny Port, 10 Year, NV <i>Douro Valley, Portugal</i> <i>Nutty aromas, hints of fig and honey, rich mature flavors, luscious finish</i>	47	Graham's ~ Tawny Port, 20 Year, NV <i>Douro Valley, Portugal</i> <i>Golden amber color, almond, orange peel, rich, sweet, and smooth finish</i>	75
Graham's ~ Tawny Port, 30 Year, NV <i>Douro Valley, Portugal</i> <i>Orange-tinted color, perfumed nose with an array of dried fruit, toffee, and nuts</i>	128	Graham's ~ Tawny Port, 40 Year, NV <i>Douro Valley, Portugal</i> <i>Golden amber, pale green rim, powerful fragrance, delicate fruit, raisins, chocolate, burnt toffee, persistent finish</i>	187
Taylor Fladgate ~ Vintage Port, '07 <i>Douro Valley, Portugal</i> <i>Truffles, dark chocolate, black tea tannins, licorice and fudge.</i>	125	Graham's ~ Vintage Port, '07 <i>Douro Valley, Portugal</i> <i>Floral aromas of violet and eucalyptus, complex, powerful and balanced</i>	115
Smith Woodhouse ~ Vintage Port, '07 <i>Douro Valley, Portugal</i> <i>Spicy rock rose aroma, powerful cassis, sweet licorice and fruit finish</i>	80	Dow's ~ Vintage Port, '07 <i>Douro, Portugal</i> <i>Concentrated and robust, plum and cassis, licorice, ripe fruit and bold tannins</i>	128
Santa Eufêmia ~ Tawny Port, 20 Year, NV <i>Douro, Portugal (Tinta Touriga) NV, 375ml</i> <i>Rich aromas, hints of raisins, nuts, spices, and vanilla, long and balanced finish</i>	52	Marcarini ~ Barolo Chinato, NV, 375ml <i>Piedmont, Italy</i> <i>Infused with China Calissaya bark, aromatic alpine herbs and aged Barolo, spicy, intense, and persistent nose</i>	45
Bussola ~ Recioto della Valpolicella, '05, 500ml <i>Veneto, Italy (Corvina Blend)</i> <i>Fruit preserve, chocolate, licorice, spice aroma, deep plum flavor</i>	82	Allegrini ~ Recioto della Valpolicella, '06, 500ml <i>Fumane, Italy</i> <i>(Corvina, Veronese Rondinella and Molinare)</i> <i>Spicy bouquet, hints of dried fruit, blueberries, full and velvety</i>	87
Alcyone ~ Late Harvest Tannat, '09, 500ml <i>Atlantida, Uruguay</i> <i>Intense chocolate, vanilla bean, raspberry, and marshmallow</i>	33	Olivares ~ Monastrell Dulce, '06, 500ml <i>Jumilla, Spain</i> <i>Chocolate tannins, espresso, blueberries, concentrated, full body</i>	48

Sparkling Wines

Bellangelo ~ Moscato, '10 <i>Seneca Lake, NY</i> <i>Lychee, pineapple, tropical flowers aromas, semi-sparkling, sweet</i>	35	Poema ~ Cava Brut, NV <i>Penedes, Spain (Macabeo, Xarel-lo, and Parellada)</i> <i>Ripe peaches, pears orange and spice on the finish</i>	25
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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>	