

# MENU

## *Seasons Greetings*

# YULETIDE INN



We look forward to serving you.



# SANTA'S HOLIDAY CHEER

**Christmas Martini** \$5

Vanilla Vodka, Peppermint Schnapps & Soda served in a Candy Cane encrusted glass

**Classic Kir Royale** \$5

French Raspberry flavored Chambord with Livingston Blanc-de-Blanc Champagne

**French Soixante Quinze** \$5

Smooth Dry Scottish Hendrick's Gin with Lemon Juice Blanc-de-Blanc Champagne

**Hot Buttered Rum** \$5

Bacardi Caribbean Rum, Warm Butter & Vanilla Ice Cream, with Brown Sugar, Cinnamon & Nutmeg

**Santa's Hat** \$5

Malibu Coconut Rum, Cranberry Juice, Grenadine, with Coconut Flakes & Powdered Sugar

**Cherry Bombs (for the Elves & designated drivers)** \$3

Grenadine, Citrus Soda garnished with Maraschino Cherries

## COCKTAIL

**Manhattan** \$16

Rye Bourbon, Sweet Vermouth, Angostura Bitters & Maraschino Cherry

**Old Fashion** \$14

Woodford Bourbon Whiskey, Simple Syrup, Angostura Bitters, Orange Slice & Maraschino Cherry

**Black Jack** \$14

Chivas Regal, Kahlua, Triple Sec & Lemon

**Grey Goose Dirty Martini** \$14

Grey Goose, Dry Vermouth, Olive Juice & Olives

**Crown Royal Whiskey Sour** \$14

Crown Royal, fresh Lemon juice & Simple Syrup





# YULETIDE MENU

PRIX FIXE SELECTIONS \$55

Choose one from each course. Available served "Family Style" for parties of 4 or more

## TO BEGIN

### The Claus Family Newburg

Lobster | Shrimp | Scallops | Lobster Cream | Puff Pastry

### "Elves on Reindeer Backs"

Bacon Wrapped Scallops | Warm Yorkshire Pudding | Toasted Chestnut Vinaigrette

### Bobsled Salad

Winter greens | Brandied Apricots | Shaved Red Onion | Confit Goose | Luxardo Cherries  
Bacon Lardons | Pickled Heirloom Carrots

## THE MAIN COURSE

### Tender Roast Turkey

Homemade Country Stuffing | Turkey Gravy | Traditional Accompaniments

### Pan Roasted Christmas Goose

Sauce Perigourdine | Winter Truffles | Buttermilk Potatoes | Grilled Asparagus Hollandaise

### Winter River Salmon

Smoked Potato Cake | Crème Fraiche | "Crunchy" Poached Egg | Pickled Onion | Crispy Capers

### Stuffed Pork Tenderloin

Fig & Chestnut Stuffing | Sage Sausage | Red Currants | Sweet Potato Casserole

### Dry Aged NY Strip

Coffee Crusted | Vanilla Roasted Parsnips | Smashed Warm Spiced Cranberries

## TO FILL YOUR BELLY

### Authentic English Trifle

Roasted Raspberries | Chambord Soaked Sponge Cake | Vanilla Chantilly Mousse

### Mrs. Claus' Mincemeat Pie

Cognac Soaked Dried Fruits | Buttery Crust | Hot Caramel | A Fresh Shortbread Cookie

### Figgy Pudding And A "Cup of Good Cheer"

Rich Banana Bread | Honey Roasted Figs | Toasted Almonds | A "Cup" Of Bourbon Cream Sauce

Alcohol & Gratuity Not Included.



## AFTER DINNER DRINKS

**Cafe a La Grand Marnier** \$8

Freshly brewed Starbucks Coffee with Grand Marnier, Brown Sugar Syrup and Whipped Cream

**Santa's Special Holiday Cognac** \$11

Courvoisier VSOP Cognac served in a Chocolate-Dipped Brandy Snifter

**Classic Hot Chocolate**

Fresh Whipped Cream and Marshmallows

\$4

With Peppermint Schnapps

\$6

### MRS. CLAUS' FAVORITE SELECTION

We proudly brew Starbucks Coffee and serve Tea Forte

**Starbucks, Espresso, Latte or Cappuccino** \$4

Traditional or Sweet Dreams (decaffeinated) versions

Caramel Brulee

Peppermint Mocha

Gingerbread Latte

Tea Forte Served with Honey & Love





# YULETIDE INN WINE

## FAMILY-STYLE WINE

40 years ago, Jerry Lohr was a young California vintner who was among the first to realize the tremendous potential of Monterey County to produce world class wines. The son of a hard working South Dakota farming family, Jerry understood that every crop finds its perfect home in a unique combination of site, soil and climate.

**J. Lohr Chardonnay** 2014 **Glass \$7    Carafe \$15    Bottle \$25**

The aromas are fresh and reminiscent of Ripe Nectarine, Apple & Strawberry combined with Honey, Grilled Hazelnuts & Toasty Oak from the barrel fermentation and sur lie aging

**J. Lohr Estates Falcon's Perch Pinot Noir** 2013 **Glass \$7    Carafe \$15    Bottle \$25**

Offers mixed, ripe notes of Black Cherry, Strawberry & Dried Herbs lifted by Vanilla Spice

**J. Lohr 7 Oaks Cabernet** 2013 **Glass \$7    Carafe \$15    Bottle \$25**

Red-purple in color with a bright hue at release. Fruit aromas are Black Cherry, Plum & Blueberry accented with a barrel Bouquet of Toasted Pastry, Dark Caramel & Vanilla

**Clean Slate Riesling** Mosel Germany **Glass \$8    Bottle \$25**

Ripe Peach flavors balance ripe acidity, hints of Lime & characteristic mineral notes

## FROM CALIFORNIA

**Greystone Merlot** **Glass \$8    Bottle \$25**

Our Merlot has Spicy Black Pepper aromas layered between Black Cherry & Cream Soda while Ripe Cherry accents Vanilla & Allspice

**Rex Hill Pinot Noir** **Bottle \$38**

These prized blocks produce the exceptional fruit that comprises our Jacob-Hart Vineyard Selections while most of the remainder provides the basic structure for our Reserve wines

**Cakebread Cellars Chardonnay** **Bottle \$80**

Bright, Fresh & Creamy aromas of Pear, Apple & Peach introduces Vibrant Citrus & Melon flavors accented by Yeasty/ Creamy tones and a refreshing mineralogy that enlivens the wines long, Fruit-rich finish

## FROM INDIANAPOLIS

**Warmed Easley Mulled Wine** **Glass \$6    Bottle \$20**

Cozy up by the fire & enjoy a glass of Warm Mulled Wine, rich with Cinnamon & Apple flavors when served warm, spice up your life

## FROM ITALY

**Santa Margherita Pinot Grigio** Italy **Glass \$16    Bottle \$50**

Crafted in the Northern Italian region of Alto Adige, this crisp, elegant wine was introduced to the United States by Anthony Terato in 1979. A true classic Santa Margherita Pinot Grigio, perfect for entertaining and pairs beautifully with a variety of dishes

**Cinzano Asti Sparkling Wine** Italy **Glass \$6    Bottle \$20**

Piedmont is located in the Northwest area of Italy, hugging the Mediterranean coast. The regional capital, Turin, is situated smack in the middle of the province. Being close to the Alps, the area enjoys a high altitude, with the best vineyards benefiting from the hills & elevation. Known for its famous sub-districts, Piedmont delivers some of the most distinctive, high-quality, ageable wine of Italy



# YULETIDE INN WINE

## FROM THE HOLY LAND

*Vines have been tended in the Middle East for centuries. Rarely enjoyed in the United States, the resultant wines compare well with those from Europe and California*

**Glass \$6      Bottle \$20**

### **Barkan Classic Cabernet Sauvignon**

This aromatic & intense wine was produced from 100% Cabernet Sauvignon grapes, meticulously picked from the vineyards of the Barkan Winery in Galilee, giving the wine a rich body and abundant taste

### **Barkan Classic Chardonnay**

The wine is produced from 100% Chardonnay grapes, picked from the vineyards of the Barkan Winery in the Upper Galilee region and the Jerusalem mountains. This wine has an abundance of fragrances & tastes of Citrus Fruit & White Peaches with a smooth & round finish

### **Barkan Classic Pino Noir**

A unique wine in the Israeli wine scene, characterized by its fruitiness & spices. The wine is made from 100% Pinotage grapes which are carefully & meticulously picked from the Tel-Tzapit Vineyard in the Judean Plains

### **Barkan Classic Merlot**

100% Merlot grapes picked from the vineyards of the Barkan Winery in the Galilee & Judean Plains. This wine has a superb Fruity & Velvet-like taste, with a long and smooth finish

## FROM THE NEW WORLD

**Glass \$9      Bottle \$28**

### **William Hill Chardonnay**

Ripe Tree Fruit & Heady notes of Baked Apple are supported by layers of Caramel, Brown Spice & Toasted Oak flavors

### **Copper Ridge White Zinfandel**

Delicate Strawberry bouquet, with a crisp finish & Light-Bodied

### **William Hill Cabernet Sauvignon**

Napa Valley Cabernet Sauvignon displays aromas & flavors of Jammy Dark Fruit, with hints of Cassis and a rich earthiness. Notes of Brown Spice & Sweet Vanilla enhance the palate, creating a plush mouthfeel that evolves into an extraordinary finish

## LET THE ELVES & DESIGNATED DRIVERS JOIN THE TOAST!

*Ariel Vineyards of California, a division of J. Lohr, produces California Wines, then through a reverse osmosis process, removes the alcohol. Safe for children and designated drivers, we are pleased to offer by the glass*

**Glass \$3**

### **Cabernet**

Oak-aged Cabernet Sauvignon offers aromas of Black Currents, Cherry, Blueberries & Chocolate, with soft tannins and a dry finish

### **Chardonnay**

With its Tropical Fruit character & subtle Oak from barrel aging, this wine has a distinctive combination of Buttery Apple & Butterscotch flavors, combined with a Toasty French Oak bouquet.



# SPARKLING WINE & CHAMPAGNE

## LET'S CELEBRATE!

<b>Taittinger Brut</b> 750 ml Impeccably crisp Champagne; epitome of stylish; tightly focused with an immaculately clean finish that's Lightly Toasty	France	\$75
<b>Schramsburg Blanc de Blanc</b> 750 ml Fresh aromas of green apple, Juicy Pineapple & Ripe Grapefruit	North Coast, California	\$49
<b>Piper Sonoma Blanc De Blanc</b> 750 ml A festive bubbly, with Baked Apple Pie aromas & easygoing, Zesty Lemon Tart & Yeasty Cinnamon flavors	California	\$36
<b>Moet Chandon White Star</b> 375 ml Extra dry Rich Pear Vannilla & Pine Nuts	France	\$48
<b>Fizz 56 Ruby Red Brashato</b> 750 ml Tantalizing Flavors of Raspberry, Strawberry, & Cherry notes	Piedmont ,Italy	\$36
<b>La Marca Prosecco</b> 375 ml A delicate, well balanced Prosecco showing a good blend of Baked Apple, Sour Lemon & grapefruit, with a light creamy mineral texture on the palate	Italy	\$24
<b>Cizano Asti Spumanti</b> 750 ml Lightly sweet, with a Creamy Mousse & notes of Mandarin Orange, Candied Peach & Mango. This is balanced by juicy acidity, finishing with a hint of Sweet, Smoky Candied Orange Peel	Italy	\$20

# MERRY CHRISTMAS





# APPETIZER

**Lobster Deviled Eggs** \$18  
Grilled Bacon | Serrano Chiles | Fresh Lemon

**Steakhouse Flatbread** \$12  
Sliced Sirloin | Caramelized Onions | Gorgonzola Cheese | Tiny Tomatoes

**King Crab Cake** \$18  
Smoked Shiitake Mushroom Sticks | Roasted Pepper Mojo | Baby Lettuce

**Crunchy Oysters Rockefeller** \$14  
Fried Oysters | Creamy Spinach | Pulled Bacon | Roasted Tomato Aioli

**Chilled Jumbo Shrimp** \$15  
House Cocktail Sauce | Fresh Lemon | Spicy Horseradish Cream

# SALAD

**Heirloom Tomato** \$9  
Variety Heirlooms | Creamy Burrata Cheese | Spanish Olive Oil | Tapenade  
Marinated Cippolini Onions

**From the Garden** \$7  
Local Leaves | Tiny Tomatoes | Marinated Cucumber | Spanish Olives  
Pickled Carrot | Sweet Corn & Buttermilk Vinaigrette | Shaved Onion | Smoked Almonds

**Dirty Caesar** \$8  
Chopped Romaine | Tuscan Black Kale | House Caesar Dressing | Spicy Croutons  
Fresh Lemon | Italian Parsley

**Ask your server for our daily soup selections.**

# ENTRÉE

## STEAKS

All our Steaks are USDA Choice or Allen Bros. Angus

Rare: cold throughout    Medium Rare: warm center pink throughout    Medium: Hot Pink center throughout  
Medium Well: hot pink center not very juicy    Well: hot gray center not much juice

**Filet Mignon** 8oz \$40  
Barrel center cut filet only the best for our guests

**Filet Mignon** 12oz \$50  
Barrel center cut filet only the best for our guests

**Cowboy Ribeye** 20oz \$50  
Ribeye cooked to your liking!

**Outlaw Ribeye** 36oz \$65  
28 day Dry-Aged Ribeye cooked to your liking!

**Porterhouse** 20oz \$65  
Where the hearty sirloin strip & the filet meet a classic perfection

**New York Strip** 14oz \$42  
Tender, hearty flavored center cut NY Strip

### Enhancements

Blue Cheese Crust \$5      Sauce Béarnaise \$3      Caramelized Onions \$3

Horseradish Crust \$5      House Steak Sauce \$3      Sauce Au Poivre \$3

Blue Cheese Butter \$3

add Oscar Style \$12      Half Lobster Tail \$25

add Crabcake \$9      add 2pcs Gulf Shrimp \$10

# ENTRÉE

## CHEF SPECIALTIES

### Local Pork Tomahawk

Sweet Potato Dumplings | Orange Blossom Honey | Fresh Thyme  
Cut Haricot Vert

\$40

### Naked Neck Chicken

Pan Fried | Buttermilk Potatoes | Broccoli Rabe | Roasted Chicken Jus  
Fresh Lemon

\$30

## FRESH FROM THE SEA

### Diver Scallops

Bourbon Braised Pork belly | Corn Pancakes | Sweet & Sour Tomatoes

\$40

### Crazy Shrimp

Toasted garlic | Calabrian Chiles | San Marzano Tomatoes  
House Made Pasta

\$35

### Atlantic Salmon

Shrimp Risotto | Broccoli Rabe | Tomato Fondue | Gaufrette Potatoes

\$30

### Cold Water Lobster Tail 18oz

Roasted | Butter Poached or Spicy Fried

\$60

### 1# Alaskan King Crab

Vanilla Butter | Fresh Lemon | Steamed or Chilled

\$65

### Accompaniment Choices \$6

Jumbo Baked Potatoes

Truffled Hand Cut Fries

Herb Steak Fries

Mushroom Ragout

Grilled Asparagus

Mac & Cheese

House Whipped Potatoes

# DESSERTS

## Chocolate Banana Bread Pudding

Salted Caramel | Bourbon | Pretzel

\$10

## Carrot Cake

Toasted Nuts | Cream Cheese Icing

\$10

## NY Style Cheesecake

Fresh Whipped Cream | Mixed Berry Sauce

\$10

## Hot Jelly Donut

Hot out of the Fryer | House Made Raspberry Jam | Vanilla Curd

\$10

# PORT WINE

Glass

## Grahms Six Grapes Porto

Lots of sweet dark plum and cherry flavors that dominate

\$9

## Taylor Fladgate

A fortified wine made by adding a proportion of Grape Spirit or Brandy

\$18

## Warres Vintage Porto 1985

A bouquet is powerful & pleasant Spicy Black Fruits that's a bit on the sweet side.

\$16

# WINE MENU

## A TOAST...CHEERS!

### NON-ALCOHOLIC

		Glass	Bottle
<b>Ariel Chardonnay</b>	Sonoma, CA	\$8	\$18
A distinctive combination of Buttery Apple & Butterscotch flavors, combined with a Toasty French Oak Bouquet			

<b>Ariel Cabernet</b>	Sonoma, CA	\$8	\$18
Aromas of Blueberries, Blackberries, Black Pepper & Chocolate, with a hint of Toasty Oak			

### CABERNET

<b>Louis Marini Cabernet</b> 2014	Sanoma, CA	\$9	\$29
Ripe flavors of black plum jam and black currant, a reflection of the warmer vintage. Hints of oak and a touch of baking spice support the fruit			

<b>William Hill Cabernet</b> 2014	Napa Valley, CA	\$9	\$25
A rich palate of Dark Fruit Flavors, with subtle hints of Caramel & Cocoa			

<b>Robert Mondavi Cabernet</b> 2014	Central Coast, CA	\$9	\$28
Full-bodied with lots of Plum & Cherry present on the palate followed by undertones of Fresh Herbs & Black Pepper			

<b>Francis Coppola Director's Cut</b> 2008	Sonoma County, CA		\$60
A luscious palate of Blackberries, Cherries & Cassis along with Fragrant Earthy Minerals & notes of Anise & Cocoa			

<b>Simi Cabernet Sauvignon</b> 2012	Alexander Valley, CA		\$28
Brimming with aromas of Spicy Red Berry Fruit, Strawberries, Fresh Sage & Licorice while the palate is a sumptuous display of Fresh Red Berries, Strawberry Compote, Red Licorice, Sage & Rosemary with hints of Mocha & Spice			

<b>Guenoc Cabernet Sauvignon</b> 2006	Lake County, CA		\$16
Full-bodied with complex flavors of Toasted Oak, and Cigar Box that complement the fruit-forward flavors of Red Cherry & Current for an exceptionally long finish			

<b>Earthquake Cabernet</b> 2006	Lodi, CA		\$48
Mild tannins give way to Dark Summer Fruit (Black Currant & Plum) & a hint of Tobacco. layered with notes of Chocolate & Savory Spice			

<b>Whitehall Lane Cabernet</b> 375 ml 2012	Napa Valley, CA		\$36
Loads of Bright & Vibrant Fruit (Dark Plum Cassis & a hint of Mint) full bodied with exceptional structure on the palate			

<b>Stag's Leap Cabernet</b> 2013	Napa Valley, CA		\$150
<b>Sauvignon Artemis</b>			
Intriguing Plum, Ripe Fig & Allspice aromas. On the palate, the wine offers flavors of Ripe Blackberry, Chocolate-covered Cherry & hints of Cedar			

# WINE MENU

## A TOAST...CHEERS!

### MERLOT

		Glass	Bottle
<b>Greystone Merlot</b> 2011	Napa Valley, CA	\$8	\$25
Lush flavors of Ripe Plums & Black Cherry provide a juicy mouthful which has a nice Tannin structure from beginning to end			
<b>Francis Coppola 2003 Merlot</b> 2006	Alexander Valley, CA		\$50
Deep garnet color with aromas of Bright Red Cherries & Clove Spice. Supple Red Plum & Black Cherry flavors highlight the palate, with subtle notes of Light Milk Chocolate & Vanilla Bean evident on the long finish			
<b>Simi Merlot</b> 2014	Sonoma County, CA		\$40
Balanced acidity. Plum follows through on the palate, along with Black Cherry, Blackberry, & Wild Blueberry, lightly lifted by Toast & Vanilla notes with a hint of Fresh Green Herbs			
<b>Kendall-Jackson 2012</b>	Sonoma, CA		\$52
<b>Grand Reserve Merlot</b>			
A sumptuous, well-crafted wine, nearly 100% varietal and dark purple in color. It offers Leathery Chocolate & Red Cherry flavors around still-dense Tannins that seem to soften in the glass			

### PINOT NOIR

<b>Maso Canali Estate Pinot Noir</b> 2013	Santa Barbara, CA	\$10	\$31
Bright aromas of Fresh Strawberry, Cherry Pie & subtle Cinnamon Spice notes. The aromas lead to a juicy palate with flavors of Red Raspberry, Strawberry & notes of Rose Water. The flavorful palate is highlighted by Sweet Vanilla notes & well-balanced with bright acidity			
<b>Simi Pinot Noir</b> 2013	Sonoma County, CA	\$10	\$19
Dark, sweet spices of Pepper & Nutmeg mingle with lifted hints of Ginger & Smoke with bright, lifted acidity			
<b>MacMurray Select Pinot</b> 2014	Russian Valley, CA		\$42
Aromas of Lavender & Boysenberry that give way to flavors of Dark Cherry & Pomegranate. This luscious wine has a silky mouthfeel, framed by subtle hints of Oak from barrel aging			
<b>Rex Hill Pinot Noir</b> 2014	Oregon		\$38
Depth of flavor opening with aromas of Blackberries, Blueberries, Black Raspberries, Dark Cherries, Plums, Quince, & many spices from Cinnamon to Ginger to Star Anise to Coriander			

# WINE MENU

## A TOAST...CHEERS!

### OTHER REDS & BLENDS

		Glass	Bottle
<b>Apothic Red</b> 2013	California	\$8	\$28
Mocha & Dark Chocolate on the nose and palate of this smooth, full-bodied Californian Red wine. Generous & Toasty Oak with Fleshy Black Plums. Finishes with a kick of Chocolate & Smoke			
<b>Alamos Malbec</b> 2014	Mendoza, Argentina	\$11	\$29
A classically Argentine wine, blends the deeply concentrated Plum flavors of the country's signature variety with small portions of Syrah & Bonarda to add Dark Cherry & Blackberry flavors Well-integrated hints of Brown Spice & Vanilla contribute layers of complexity			
<b>Don Miguel Gascon Melbec</b> 2015	Argentina	\$11	\$34
Full bodied wine with a deep violet color, showcasing flavors & aromas of Blackberry, Blueberry, Plum, Dark Cherry & a hint of mocha			
<b>Santa Margherita Chianti</b> 2009	Italy	\$9	\$28
<b>Classico Reserve</b>			
Deep & dense ruby red coloring that offers aromas of very Ripe Black Cherries & Plums, then floral hints of Gladiolus			
<b>Rutherford Hill Red Blend</b> 2010	Napa Valley, CA		\$48
Blended from Merlot, Cabernet Sauvignon and Syrah, this is a good, full-bodied red wine. It's Dry & Tannic, with Blackberry, Blueberry, Tobacco, Sweet Red Currant & Oak flavors that finish sweet & spicy			
<b>Two Hands Shiraz</b> 2012	Australia		\$100
Juicy Red & Black Fruits with notes of Five Spice, Earth, Black Pepper & Sandalwood			

### CHARDONNAY

<b>William Hill Chardonnay</b> 2014	Napa Valley, CA	\$9	\$28
You'll find crisp acidity & minerality, along with a range of fruits, from Green Apples & Peaches to Pears & Tropical Fruits			
<b>Simi Chardonnay</b> 2014	Sonoma County, CA		\$35
Pineapple, Peach, Pear, & Green Apple with aromatics of Citrus, Lightly Spiced with Toasty Oak & hints of Buttery Cream balanced by a delicate, zesty, Lemony finish			
<b>Greg Norman Estates</b> 2009	Eden Valley, CA		\$24
<b>Chardonnay</b>			
Smooth, with well-modulated Pear, Peach & Spice Flavors that remain deftly balanced through the finish			
<b>Kendall Jackson Grand Reserve</b> 2014	Central Coast, CA	\$13	\$40
<b>Chardonnay</b>			
Lush Tropical Fruit intertwines with Lemon, Lime & Floral Notes. elegantly layered, this wine exhibits a rich texture & firm backbone with a hint of Vanilla & Spice to round out the long finish			
<b>Fess Parker Chardonnay</b> 2015	Santa Barbara, CA		\$52
Aromas of Citrus, Lemon Cream & Honey combine with Toasty Oak, Nutmeg, Yellow Apple & Orange Blossom to create this refreshing Chardonnay			
<b>Cuvaison Chardonnay Estates</b> 2013	Napa Valley, CA		\$55
Charming hint of Vanilla & Spice that marries beautifully with the core of Vivid Fruit			
<b>Stag's Leap Chardonnay</b> 2012	Napa Valley, CA		\$60
Beautifully aromatic with Stone Fruit flavors of Fresh Peaches & Nectarines mingling with Pineapple, a hint of Mandarin Orange & other Citrus Fruits			
<b>Cakebread Chardonnay</b> 2013	Napa Valley, CA		\$80
Smooth, beautifully balanced, Yellow Apple, Nectarine & Honeydew Melon flavors segue into a long, succulent finish enhanced by Refreshing Mineral & Spicy Oak tones			

# WINE MENU

## A TOAST...CHEERS!

### RIESLING

Glass

Bottle

**Clean Slate Riesling** 2014

Mosel Germany

\$8

\$25

Clean Slate has a clean, crisp taste profile with pure fruit Flavors complimented by lively acidity

**Chateau Ste Michelle Harvest Select Riesling** 2014

Oregon

\$20

Beautiful crisp Washington Riesling character with rich flavors of Ripe Peaches. The vibrant fruit & decadent character is balanced with crisp acidity to keep the wine in harmony

**Fess Parker Riesling** 2013

Santa Barbara, CA

\$30

Beautiful wine aromatically showing notes of Lime, Ginger & Jasmine Flowers. On the palate, you will find flavors of Crisp Green Apple, Lemon & Lime as well as a light mineral character, backed by a lively, crisp, sleek texture

### SAUVIGNON BLANC

**Whitehaven Sauvignon Blanc** 2015

Marlborough, New Zealand

\$6

\$8

Displays lifted Gooseberry, Passionfruit & Blackcurrants, with hints of Jalapeno, Freshly Cut Herbs & Lemongrass. Palate: A full flavoured, medium bodied wine, with an abundance of Currant, Citrus & Gooseberry flavours that persist on the lengthy finish

**Joel Gott Sauvignon Blanc** 2014

California

\$25

Aromas of Pineapple, Ripe Stone Fruit & Citrus. The wine fills the palate with Bright Fruit Flavors & a round fullness, finishing with crisp, refreshing acidity

### OTHER GREAT WHITE WINES

**Maso Canali Pinot Grigio** 2014

Italy

\$12

\$35

Brilliant pale golden color leads to a nose of peach and a hint of honey. The wine is characterized by enticing flavors of lemon and fresh apple, with floral notes

**Santa Margherita Pinot Grigio** 2014

Italy

\$16

\$50

Straw Yellow in color with a clean, crisp fragrance with intense yet elegant hints of Quince. Fresh, harmonious fruit set off by slight sweetness with a long finish full of delicate, tangy flavor

**Seven Daughters Moscato** 2014

Italy

\$8

\$27

Lightly colored with slightly golden reflections & sweet, floral aromas of Peach & Honey. Well-balanced with an extremely refined fruitiness