

**Tasting Menu | By The Glass Menu**

**Chardonnay, Estate 2022**

\$36

Despite its delicate color, this wine is complex with a full-bodied, mouth feel. Soft and luscious from first sip to the last taste; offering a lovely, clean finish. Enjoy a glass without a meal, or pair it with Sesame-Crusted Halibut, Pan-fried Scallops with Mango, or Roasted Chicken & Shitake Mushroom Fettucine with Grilled Garlic Ciabatta bread. One glass of this charming wine is simply not enough!

Club  
\$27

**Vino Ròseo 2022**

\$36

The subtle notes of melon, grapefruit, and green apple, and the delicate floral nuances of honeysuckle add depth and complexity to the wine, making each sip a truly enjoyable experience. Whether you're enjoying a leisurely afternoon with a charcuterie board or indulging in a light and refreshing meal like Italian Panzanella Salad, this Vino Ròseo is sure to be a perfect fit.

Club  
\$27

**Grenache, Estate 2019**

\$36

Fresh strawberry with hints of cherry and black pepper on the nose. Elegant on the palate, smooth red cherry with fruit leather and dried oregano with a touch of apricot and tobacco. Pair this wine with veal saltimbocca and roasted meats, or savory red pasta dishes with pecorino and parmesan.

Club  
\$24

**Merlot, Estate 2019**

\$39

Brilliant, garnet clarity with alluring aromas of black cherry, blueberry, and undertones of rose and violets. Medium-bodied and in perfect balance, it features delightful, softer tannins from extended barrel aging. The oak contact adds pleasing hints of butterscotch, vanilla, and smoky cedar. Enjoy a rich, velvety smooth finish that lingers until you have another sip!

Club  
\$26

**Cara Mia, Reserve 2019 BORDEAUX BLEND**

\$42

Dark ruby in color with an alluring bouquet of cassis, weathered leather, pipe tobacco, pomegranate, and Autumn baking spices with hints of butterscotch. Tightly structured but the tannins soften immediately with aeration and offer a long and lingering finish. We do suggest allowing this fine wine to “breathe” before serving for optimum pleasure!

Club  
\$28

**Wine List**

**White Wine**

Price Club

**Chardonnay, Estate 2022**

\$36 \$27

**Fiano, Estate 2022**

\$40 \$28

**Rosé Wine**

**Vino Ròseo 2022**

\$36 \$27

**Red Wine**

**Cabernet Sauvignon, Estate 2019**

\$42 \$28

**Grenache, Estate 2019**

\$36 \$24

**Merlot, Estate 2019**

\$39 \$26

**Sangiovese, Estate 2020**

\$40 \$30

**Syrah, Estate 2018**

\$40 \$32

**Zinfandel, Estate 2019**

\$35 \$28

**Baciama, Reserve 2019**

\$45 \$30

**Cabernet Franc, Reserve 2021**

\$72 \$54

**Cara Mia, Reserve 2019**

\$42 \$28

**Seducente, Reserve 2019**

\$42 \$28

**Dessert Wine**

**Port, Lot #7**

\$50 \$40