



\$29.00 PRIX FIXE LUNCH
MONDAY- FRIDAY

APPETIZER *(select one)*

Tuna Tartare
Baby Golden Beet Salad
Manhattan Clam Chowder
Sweet Potato Dip with Pomegranate and Lavosh

ENTREE *(select one)*

Flounder Francaise
Goat Cheese Omelet
Wild Branzino with Farro Salad
Vegetarian Whole Wheat Reginetti Pasta
Crispy Chicken Sandwich with Cabbage & Pickles

DESSERT *(choice of one)*

Ice Cream & Sorbet
Buttermilk Panna Cotta with Fresh Citrus

*No substitutions please
Tax & Gratuity not included*

*www.LegaseaNY.com
LegaseaTSNYRES@taogroup.com*



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Legasea

SEAFOOD BRASSERIE

LUNCH

Served daily Monday - Friday 11:30 am - 4:30 pm

{ APPETIZERS }

Vegetable Ribollita Soup Kale, beans, parmesan	11
Manhattan Clam Chowder Littleneck clams, tomato, potato, bacon relish	12
Sheep's Milk Ricotta Dip with Hot Bomba Bread Kale pesto, hot honey	14
Jumbo Shrimp Cocktail Horseradish and lemon 3 piece	14
Crispy Long Island Calamari Zucchini, cherry tomato sauce	16
Yellowtail Sashimi Yuzu marmalade, serrano chili, hearts of palm	19
Spicy Crab Beignet Chipotle crème fraiche, butter powder	16
Tuna Tartare Avocado, lavosh cracker, soy ginger vinaigrette	19
Oysters on the Half Shell Selection of east and west coast	1/2dz - 18 1dz - 36

{ SALADS }

Baby Golden Beet Yellow peppers, mango, sunflower seeds, champagne vinaigrette	12
Baby Gem Cherry tomatoes, pickled red pearl onions, red wine vinaigrette	13
Chopped Green Goddess Avocado, green beans, cucumber, chickpeas	13
Caesar Baby romaine, frisée, crispy parmesan, garlic bread crumbs	15
Kale Waldorf Marcona almonds, honeycrisp apples, cheddar, honey mustard	15
B.L.T. Iceberg lettuce, smoked bacon, bleu cheese, crispy shallots	16
Organic Chicken Jumbo Shrimp Salmon Skirt Steak	+10 3ea +13 +14 +15

{ ENTREES & SANDWICHES }

Crispy Chicken Sandwich Spicy cole slaw, bread and butter pickle relish	16	Lobster Thermidor Roll Old bay fries, gem salad	25
Goat Cheese Omelette Kale, spinach, parsley	18	Chatham Cod "Fish & Chips" Dill pickle tartar sauce	29
Vegetarian Whole Wheat Reginetti Pasta Broccoli pesto, spigarello, ricotta salata	20	Flounder Francaise Spinach, lemon caper butter	34
P.E.I. Moules Frites White wine, garlic, cherry tomato, fennel	24	Seafood Marinara Pasta Black shells, lobster, shrimp, scallop, spicy cherry tomato sauce	27
Double Bar Burger Cheddar, tomatoes, grilled red onions, 1,000 island	21	Prime NY Strip Steak Hazelnut romesco sauce, grilled onion	49

FROM THE GRILL

With farro salad, lemon, olive oil

Organic Chicken Breast 25	Skirt Steak 27	Scottish Salmon 29	Diver Sea Scallops 36	Head On Shrimp 37	Wild Branzino 39
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{ SIDES }

Grilled Broccoli Turmeric, dijon mustard yogurt	9	Farro Salad Romanesco, cauliflower, golden raisin	8
Smashed Cucumber Ponzu chili sauce	8	Steamed New Potatoes Herbs, sea salt	8
Haystack Fries Ketchup, dijonnaise	8	Sauteed Broccoli Rabe Garlic, chili, lemon	9

Executive Chef Jason Hall

Please be advised consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.

..... **COCKTAILS**

16

FOXY MOXY

Finlandia Grapefruit Vodka, Yuzu Citrus, Hint of Pomegranate

SWIPE RIGHT

Woodford Reserve Rye Whiskey, St. George Pear, Caramelized Pineapple

THE DIPLOMAT

Diplomatico Rum, St. George Pear, Passionfruit

THYME WILL TELL

Belvedere Vodka, Rose Liqueur, Lime, Thyme

WALNUT SAZERAC

Bulleit Rye, Don Ciccio Nocino Walnut Liqueur, Peychaud's Bitters, Pernod Rinse

LOCKED AND LOADED

Don Julio Blanco Tequila, Ancho Reyes, Cucumber Juice

THAI ONE ON

Grey Goose Vodka, Thai Basil, Red Bull Orange

FASHION BOULEVARDIER

Woodford Reserve Rye, Montenegro Amaro, Campari, Cinnamon Syrup

DESERT ROSE

Illegal Mezcal, Rose Liqueur, Spiced Mango

ALL SPICE NO DRAMA

Bombay Sapphire Gin, Strawberry Shrub, Allspice Dram, Rosemary

PALOMA

Maestro Dobel Silver Tequila, Lime, Grapefruit Soda

WE WERE ON A BREAK!

Stolichnaya Vodka, Elderflower Liqueur, Cucumber Juice

BLOODY MARY

Belvedere Vodka, Famous Murph's

BERRY NO-HITO

(non-alcoholic)

Mixed Berries, Mint, Seltzer

legasea

SEAFOOD BRASSERIE

APPETIZERS

Trio of Veggie Dips with Hot Bomba Bread	17
Sheep's milk ricotta, chickpea tahini, sweet potato	
Honeynut Squash Tempura	12
Sage, lime yogurt	
Crispy Long Island Calamari	16
Zucchini, cherry tomato sauce	
Baked Clams Barcelona	15
Chorizo, white wine, breadcrumbs	
Yellowtail Sashimi	19
Yuzu marmalade, serrano chili, hearts of palm	
Spicy Crab Beignet	16
Chipotle crème fraiche, butter powder	
Roasted Snow Crab Claws	19
Spice rub, garlic butter	
Tuna Tartare	19
Avocado, lavosh cracker, soy ginger vinaigrette	

SALADS

Baby Golden Beet	12
Yellow peppers, mango, sunflower seeds, champagne vinaigrette	
Chopped Green Goddess	14
Avocado, green beans, cucumber, chickpea	
Baby Gem	13
Cherry tomatoes, pickled red pearl onions, red wine vinaigrette	
Caesar	15
Baby romaine, frisée, crispy parmesan, garlic bread crumbs	
Kale Waldorf	15
Marcona almonds, honeycrisp apples, cheddar, honey mustard	
B.L.T.	16
Iceberg lettuce, smoked bacon, bleu cheese, crispy shallots	

FROM THE GRILL

With farro salad, lemon, olive oil

Wild Branzino	:	Head on Shrimp	:	American Red Snapper
39	:	37	:	38
1.5 lb Maine Lobster	:	Diver Sea Scallops	:	Scottish Salmon
45	:	36	:	29

POTS AND PANS

to SHARE FOR *the* TABLE

Eight Piece Fried Chicken

Buttermilk biscuits, hot honey
52

Lobster Bake

Shrimp, clams, mussels, corn, new potatoes
75

Alaskan King Crab Boil

Old bay french fries, béarnaise
75

ENTREES

P.E.I. Moules Frites	24	Heritage Pork Chop Schnitzel	34
White wine, garlic, cherry tomato, fennel		Cucumber, honey caper relish	
Chatham Cod "Fish & Chips"	29	Half Lancaster Lemon Chicken	30
Dill pickle tartar sauce		Broccoli rabe, salsa verde	
Flounder "Francaise"	34	Prime NY Strip Steak	49
Spinach, lemon caper butter		Hazelnut romesco sauce, grilled onion	
Yellowfin Tuna au Poivre	35	Double Bar Burger	21
Green beans, puttanesca sauce		Cheddar, tomatoes, grilled red onions, 1,000 island	

SIDES

Grilled Broccoli	9	Braised Romano Beans	8
Turmeric, dijon mustard yogurt		Tomato, basil, crispy shallots	
Smashed Cucumber	8	Farro Salad	8
Ponzu chili sauce		Cucumbers, cauliflower, golden raisins	
Haystack Fries	8	Steamed New Potatoes	8
Ketchup, dijonnaise		Herbs, sea salt	
Mac and Cheese	12	Sauteed Broccoli Rabe	9
Smoked gouda, white cheddar		Garlic, chili, lemon	

Executive Chef Jason Hall

Please be advised consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.

FROM

RAW BAR

	Qty	Price
East and West Coast Oysters Dressed with American Caviar + \$2	Each	\$3
Little Neck Clams	Each	\$2
Jumbo Florida Shrimp	Each	\$7
Snow Crab Claws	6 pcs	\$18
Alaskan King Crab Legs	1/4 lb	\$24

FROM

RAW BAR

	Qty	Price
East and West Coast Oysters Dressed with American Caviar + \$2	Each	\$3
Little Neck Clams	Each	\$2
Jumbo Florida Shrimp	Each	\$7
Snow Crab Claws	6 pcs	\$18
Alaskan King Crab Legs	1/4 lb	\$24

SHELLFISH TOWERS

THE 36TH STREET TOWER

- 3 East Coast oysters
- 3 West Coast oysters
- 3 Prawn cocktail
- 4 Little neck clams
- Half chilled lobster
- 3 crab claws
- Tuna tartare
- Cucumber salad

\$75

THE 7TH AVE TOWER

- 4 East Coast oysters
- 4 West Coast oysters
- 6 Prawn cocktail
- 6 Little neck clams
- Whole chilled Lobster
- 2 King crab leg sections
- 3 crab claws
- Tuna tartare
- Cucumber salad

\$105

SHELLFISH TOWERS

THE 36TH STREET TOWER

- 3 East Coast oysters
- 3 West Coast oysters
- 3 Prawn cocktail
- 4 Little neck clams
- Half chilled lobster
- 3 crab claws
- Tuna tartare
- Cucumber salad

\$75

THE 7TH AVE TOWER

- 4 East Coast oysters
- 4 West Coast oysters
- 6 Prawn cocktail
- 6 Little neck clams
- Whole chilled Lobster
- 2 King crab leg sections
- 3 crab claws
- Tuna tartare
- Cucumber salad

\$105

WORLD'S FAIR SUNDAE



Make your own

ICE CREAM & SORBET

\$15

Choose 3, each additional scoop + \$3

- | | |
|---------------|---------------------|
| Vanilla | Pear Sorbet |
| Rocky Road | Pina Colada Sorbet |
| Maple Bourbon | Chocolate Sorbet |
| Mint Chip | Coconut Lime Sorbet |

SAUCES

Choose 1, each additional sauce + \$1.25

- Hot Fudge
- Salted Caramel
- Cherry Sauce

TOPPINGS

Choose 2, each additional topping + \$1

- | | |
|-------------------|------------------|
| Rainbow Sprinkles | Marshmallow |
| Honeycomb | Pop Rocks |
| Candied Walnuts | Apple Compote |
| Chocolate Chips | Luxardo Cherries |
| Graham Cracker | Cookie Dough |
| Caramel Popcorn | |

DESSERTS

CHOCOLATE CARAMEL CAKE

Salted caramel ganache, whipped cream, mint chip ice cream, warm caramel sauce

\$11

DOUBLE LAYER CHEESECAKE

Speculoos crust, strawberry compote

\$10

BAKED ALASKA

Hazelnut semifreddo, cherry ice cream

\$11

BUTTERMILK PANNA COTTA

Blood orange granita, candied kumquats

\$10

PINA COLADA FRENCH TOAST

Rum soaked brioche, caramelized pineapple, coconut-lime sorbet

\$10

KEY LIME PIE

Graham cracker crust, key lime, yuzu curd

\$10

ICE CREAM OR SORBET

Three scoops

\$9

gluten-free

BY THE GLASS

SPARKLING & CHAMPAGNE

Prosecco, Valdo, Veneto, Italy nv 14
 Cremant d' Alsace Rosé, Lucien Albrecht, Alsace, France nv 15
 Champagne, Veuve Clicquot, Champagne, France nv 28
 Rosé Champagne, Moet & Chandon, France nv 29
 Champagne, Dom Perignon, Champagne, France 2006 35

WHITE WINE

Pinot Grigio, Primaterra, Veneto, Italy 2016 12
 Grechetto, Arnaldo Caprai, Colli Martani, Umbria, Italy 2016 12
 Riesling, St. Urbans-Hof, Wiltinger, Alte Reben, Mosel, Germany 2015 13
 Sauvignon Blanc, APA, Martinborough, New Zealand 2016 14
 Chardonnay, Newton, 'Skyside', Sonoma County, California 2016 16
 Sancerre, Domaine Thomas, 'La Crele', Loire Valley 2016 17
 Chardonnay, Chablis, William Fevre, 'Champs Royaux', Burgundy, France 2015 19

RED WINE

Rioja, Senorio de Barriobero, 'Crianza', Spain 2014 12
 Perricone del Core, Feudo Montoni, Sicily, Italy 2015 14
 Malbec, Terrazas de los Andes, 'Altos del Plata', Mendoza, Argentina 2016 15
 Cabernet Sauvignon Blend, Jax Y3, 'Taureau', Napa Valley, California 2015 17
 Pinot Noir, Cherry Pie, 'Three Vineyards', California 2015 15
 Rosso di Montalcino, Fattoria dei Barbi, Tuscany 2015 18

ROSE

Cotes de Provence, Bertaud Belieu, 'Cuvee Prestige', St. Tropez 2016 13

BOTTLED BEER

9

CANS

7

Amstel Light	Lagunitas IPA	Montauk Driftwood Ale
Heineken	Coney Island Mermaid Pilsner	Guinness Draught
Brooklyn Lager	Buckler Non-Alcoholic	Peroni
Blue Moon		

BY THE BOTTLE

SPARKLING AND CHAMPAGNE

Sparkling Rose, Fantinel, Italy nv	55
Sparkling Rose, Domaine Chandon nv	60
Caraccioli Brut, Santa Lucia Highlands, California 2009	90
Prosecco, Serafini e Vidotto, Bollicine di Prosecco, Veneto, Italy nv	55
Cremant d'Alsace Rose, Lucien Albrecht, Alsace, France nv	70
Champagne, Chartogne Taillet, Cuveé Ste- Anne nv	105
Champagne, Pierre Peters, Cuveé Reserve, Blanc de Blancs nv	125
Rose Champagne, Moet & Chandon nv	145
Champagne, Moet Imperial nv	155
Champagne, Veuve Clicquot, Yellow Label	135
Champagne, Moet & Chandon, Grand Vintage 2008	205
Rose Champagne, Veuve Clicquot	175
Champagne, Perrier- Jouet, Belle Epoque 2007	360
Rosé Champagne, Perrier-Jouet, Belle Epoque 2005	725
Champagne, Dom Perignon 2009	465
Rosé, Champagne, Dom Perignon 2005	750

HALF BOTTLES

Champagne, Ruinart, Blanc de Blancs, France nv	95
Champagne, Krug, 'Grand Cuvee', France nv	150
Chardonnay, Saintsbury, Carneros, California 2014	30
Chablis, Louis Michel 2015	33
Sauvignon Blanc, Duckhorn, Napa Valley 2016	35
Pinot Noir, Bergstrom, 'Cumberland Reserve', Willamette Valley, Oregon 2014	50
Pinot Noir, Saintsbury, Carneros, California 2014	45
Cabernet Sauvignon, Faust, Napa Valley 2014	75
Meritage, Quintessa, Napa Valley 2015	210

MAGNUMS

Champagne, Ruinart, Blanc de Blancs, France nv	375
Champagne, Dom Perignon 2006	1050
Chardonnay, Flowers, Sonoma Coast 2015	210
Cabernet Sauvignon, Faust by Quintessa, Napa Valley 2014	240
Pauillac, Chateau Pichon-Longueville Baron 2012	430

AMERICAN WHITES

Sauvignon Blanc, Emmolo by Caymus, Napa Valley 2015	65
Sauvignon Blanc, Decoy by Duckhorn, Napa Valley 2016	55
Sauvignon Blanc, Merry Edwards, Russian River Valley, California 2016	95
Pinot Blanc, Skylark, Orsi Vineyard, Mendocino, California 2015	65
Gruener Veltliner, Vocal Vineyards, Alfaro Vineyard, Santa Cruz Mountains 2015	85
Malvasia Bianca, Birichino, Monterey, California 2014	55
Riesling, (Dry) Dr. Konstantin Frank, 'Eugenia' Finger Lakes, NY 2016	70
Marsanne, Qupe, Santa Barbara County, California 2013	55
Chardonnay, Hanzell 'Sebella' Sonoma County, California 2015	85
Chardonnay, Flowers, Sonoma Coast, California 2015	105
Chardonnay, Lewis, Napa Valley 2015	125
Chardonnay, Newton Unfiltered, Napa Valley 2014	135
Chardonnay, Kistler, Stone Flat Vineyard, Sonoma Coast 2014	185
Chardonnay, Ridge, Montebello Vineyard 2013	175
Chardonnay, Peter Michael, 'Ma Belle Fille', Knights Valley 2015	235

FRENCH WHITES

Sancerre, Domaine Thomas, 'La Crele, Loire Valley 2016	70
Muscadet Sevre et Maine, Le Grands Presbyteres, Vielle Vignes, Loire Valley 2014	45
Vouvray, Damien Pinon, 'Tuffo', Loire Valley 2016	55
Bourgogne Blanc, Olivier Leflaive, 'Les Setilles' 2015	65
Chablis 1er Cru, Billaud-Simon, 'Montee de Tonnere' 2015	120
Chablis Grand Cru, Christian Moreau, Clos des Hospices 2014	275
Pessac Leognan, Chateau Latour Martillac 2013	105
Bordeaux Blanc, Blanc de Lynch Bages 2015	125
White Rhone, Coudoulet de Beaucastel, Rhone Valley, France 2013	95
Riesling Grand Cru, Famille Hugel, 'Jubilee' Alsace 2009	130
Gewurtztraminer, Albert Seltz, 'Reserve' Alsace, France 2015	85

ITALIAN WHITES

Pinot Grigio, Sant'Helena, Collio, Friuli 2015	45
Friulano, Gradis'ciutta, Collio, Friuli 2015	60
Ribolla Gialla, Azienda Agricola Dorigo, Friuli 2016	50
Pinot Bianco, Elena Walch, Kristallberg, Alto Adige 2015	65
Falanghina, Cantine Astroni, Campi Flegrei DOC, Campania 2012	55
Gavi di Gavi, La Scolca, 'Black Label' Piedmont 2015	105
Etna Bianco, (100% Carricante) Bonaccorsi, 'Val Cerasa', Sicily 2012	80
Vermentino, Cordero, Liguria 2015	70
Gewurtztraminer, J. Hoffstatter, 'Josef', Alto Adige 2016	75

INTERNATIONAL WHITES

Sauvignon Blanc, APA, Martinborough, New Zealand 2016	54
Sauvignon Blanc, Two Rivers, Marlborough, New Zealand 2016	65
Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand 2016	105
Chardonnay, Kumeu River, Estate, Auckland, New Zealand 2014	80
Riesling, (Dry) Grosset, 'Springvale', Clare Valley, Australia 2016	80
Chenin Blanc, Ken Forrester, 'Old Vines Reserve', Stellenbosch, South Africa 2016	55
Riesling, Weingut Kirsten, 'Feinherb', Mosel, Germany 2014	60
Gruner Veltliner, Leth, Scheiben Reserve, Wagram, Austria 2015	95
Albarino, Castro Martin, Rias Baixas, Spain 2015	50
Rueda, (100% Verdejo), Balnea, Spain 2016	50
Assyrtiko, Hatzidakis, Santorini, Greece 2016	65

ROSE WINES

Costiers de Nimes, Chateau de Valcombe, 'Pastel', France 2016	50
Cote de Provence, Bertaud Belieu, St. Tropez, France 2016	55
Cote de Provence, Miraval, France 2016	65

AMERICAN REDS

Pinot Noir, Jax Vineyards, 'Y3', Sonoma Coast	70
Pinot Noir, Lichen Estate, 'Moonglow', Anderson Valley 2015	80
Pinot Noir, Flowers, Sonoma Coast, California 2015	115
Pinot Noir, Vocal, Lilo Vineyard, Santa Cruz Mountains, California 2014	125
Pinot Noir, Arista, Russian River Valley, California 2014	145
Pinot Noir, Andrew Rich, 'Prelude', Willamette Valley, Oregon 2014	75
Pinot Noir, Pari Passu, Willamette Valley 2015	110
Pinot Noir, Antica Terra, 'Botanica', Willamette Valley, Oregon 2015	185
Merlot, Whitehall Lane, Napa Valley 2014	70
Merlot, Emmolo by Caymus Napa Valley 2015	135
Zinfandel, Birichino, Old Vines, Central Coast 2015	75
Zinfandel Blend, The Prisoner, California 2015	105
Zinfandel, Ridge, Geyserville, Santa Cruz Mountains 2015	95
Cabernet Sauvignon, Voces, Napa Valley 2012	85
Cabernet Sauvignon, Jordan, Alexander Valley 2013	125
Cabernet Sauvignon, Frank Family Vineyards, Napa Valley 2014	135
Cabernet Sauvignon, Silver Oak, Alexander Valley 2013	165
Cabernet Sauvignon, Cakebread, Napa Valley 2014	195
Cabernet Sauvignon, Caymus, Napa Valley 2015	230
Cabernet Sauvignon, The Mascot by Will Harlan, Napa Valley 2011	255
Cabernet Sauvignon Blend, Quintessa, Rutherford, Napa Valley 2014	315
Syrah, Sommes des Parties, 'A Stream Diverted', Walla Walla, Washington 2014	90
Syrah/Grenache/Mourvedre, Villa Creek, 'Avenger', Paso Robles 2014	95

ITALIAN REDS

Barbera d'Alba, Carussin, 'Asinoi', 2015	65
Sagrantino di Montefalco DOCG, Arnaldo Caprai Umbria 2009	99
Barolo, Casa E. di Mirafiore, 2013	80
Barolo, Elvio Cogno, 'Cascina Nuova', 2012	135
Barolo, Giacomo Borgogno, Piedmont 2011	180
Barbaresco Riserva, La Spinona, 'Bricco Faset' 2009	120
Montepulciano d'Abruzzo, Praesidium 2012	90
Chianti Classico Riserva, Castello di Volpaia, Tuscany 2014	75
Super Tuscan, Grattamacco, Bolgheri Rosso 2015	80
Super Tuscan, Sassicaia, Bolgheri Rosso 2014	425
Super Tuscan, Antinori, 'Tignanello' 2014	265
Montecucco Riserva, Castello ColleMassari, Tuscany 2014	90
Brunello di Montalcino, Terrasole 2006	140
Cannonau di Sardinia, Mora e Memo, Sardinia 2015	50

FRENCH REDS

Rully, Domaine Rois Mages, Les Cailloux 2014	85
Santenay, Vincent Girardin, 'Terre D'Enfance' 2014	75
Gevrey Chambertin, Domaine Faiveley	95
Gevrey Chambertin, Armand Rousseau 2009	295
Chambolle-Musigny, Lignier Michelot, Vieilles Vignes 2014	130
Chassagne-Montrachet 1er Cru Rouge, Chateau de la Maltroye, Clos del la Chateau 2014	165
Echezeaux, Mongeard-Mugneret Grand Cru 2014	210
Nuits-St-Georges 1er Cru, Frederic Mugnier, Clos de Marechal 2014	255
Crozes-Hermitage, Domaine Belle 2014	65
Chateauneuf du Pape, Vignobles Mayard, Rhone Valley 2015	125
Cote Rotie, Michele & Stephane Ogier, Le Village 2014	145
Vacqueyras, Domaine Les Ondines 2015	70
St. Emilion Grand Cru, Chateau Gueyrosse 2006	95

INTERNATIONAL REDS

Pinot Noir, Black Cottage, Marlborough, New Zealand 2014	65
Pinot Noir, Cloudy Bay, Marlborough, New Zealand 2015	105
Malbec, Manos Negras, Stone Soil Select, Mendoza, Argentina	60
Malbec, Ricominciare, 'Altissimo', Mendoza, Argentina 2010	70
Malbec, Maal Wines, 'Bestial', Mendoza, Argentina 2013	110
Toro, Numanthia, Termes, Spain 2013	55
Rioja Reserva, Remirez de Ganuza, Fincas de Ganuza, Spain 2011	95
Ribera del Duero, Bodegas Arzuaga, Crianza, Spain 2014	85
Shiraz, Torbreck, 'Woodcutter's' Barossa Valley, Australia 2015	68
Merlot, Lion's Kop, Western Cape, South Africa 2011	75
Cabernet Sauvignon, Marchiori and Barraud, Mendoza, Argentina 2014	65

DESSERT WINES BY THE GLASS

Moscato D'Asti, Saracco, Piedmont, Italy 2016 375ml	12
Sauternes, Catelnau de Sudaire 2010 375ml	16
Ruby Port, Graham's Six Grapes Reserve 750ml	11
20yr Tawny Port, Grahams 750ml	22
Tokaji Aszu, 5 Puttonyos Red Label, Royal Tokaji Wine Co. 2009 500ml	28