

Legasea

SEAFOOD BRASSERIE

RAW BAR

	Qty	Price
East and West Coast Oysters Dressed with American Caviar + \$2	Each	3
Littleneck Clams	Each	2
Jumbo Florida Shrimp	Each	7
Alaskan King Crab Legs	1/4 lb	24
Chilled Lobster Cocktail	1.5 lb	32

SHELLFISH TOWERS

THE 36TH STREET TOWER • 75

3 East Coast Oysters, 3 West Coast Oysters, 3 Prawn Cocktail,
4 Littleneck Clams, Half Chilled Lobster, Marinated Mussels,
Tuna Tartare, Cucumber Salad

THE 7TH AVE TOWER • 105

4 East Coast Oysters, 4 West Coast Oysters, 6 Prawn Cocktail
6 Littleneck Clams, Whole Chilled Lobster, Marinated Mussels,
2 King Crab Leg sections, Tuna Tartare, Cucumber Salad

APPETIZERS & SALADS

Crispy Long Island Calamari Zucchini, cherry tomato sauce	17	Baby Golden Beet Yellow peppers, mango, sunflower seeds, champagne vinaigrette	13
Spicy Crab Beignets Chipotle crème fraiche, butter powder	16	Chopped Green Goddess Avocado, green beans, cucumber, chickpea	14
Yellowtail Sashimi Yuzu marmalade, serrano chili, hearts of palm	19	Kale Waldorf Marcona almonds, honeycrisp apples, cheddar, honey mustard	15
Grilled Octopus Olives, celery, potato contadina, herb pesto	21	Caesar Baby romaine, frisée, crispy parmesan, garlic bread crumbs	15
Tuna Tartare Avocado, lavosh cracker, soy ginger vinaigrette	22	B.L.T. Iceberg lettuce, bleu cheese, crispy shallots	16

FROM THE GRILL

lemon vinaigrette and fresh herbs

Mediterranean Daurade	34	Diver Sea Scallops	39
Head-On Shrimp	39	Scottish Salmon	29
Wild Branzino	39	Yellowfin Tuna au Poivre	36
1.5 lb Maine Lobster	45	Grilled Lancaster Half Chicken	30

ENTRÉES

P.E.I. Moules Frites White wine, garlic, cherry tomato, fennel	25	Flounder "Francaise" Spinach, lemon caper butter	35
Seafood Marinara Pasta Black shells, lobster, shrimp, scallop, spicy cherry tomato sauce	27	16oz NY Strip Steak	49
Chatham Cod "Fish & Chips" Dill pickle tartar sauce	29	Hazelnut romesco sauce, grilled onion	
Fried Chicken Box Four piece fried chicken, buttermilk biscuit, hot honey	29	Double Bar Burger Cheddar, tomato, grilled red onions, 1,000 island	22

SIDES

Smashed Cucumber Ponzu chili sauce	8	Steamed New Potatoes Herbs, sea salt	8
Grilled Broccoli Turmeric, dijon mustard yogurt	9	Sautéed Spinach Garlic, chili, lemon	9
Haystack Fries Ketchup, dijonnaise	9	Sugar Snap Pea Mint, fresh horseradish	10
Mac and Cheese Smoked gouda, white cheddar	12	Spring Vegetable Quinoa Salad Peas, asparagus, golden raisins	10

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.

WORLD'S FAIR SUNDAE



Make your own ICE CREAM & SORBET \$15

Choose 3
each additional scoop + \$3 or 3 plain scoops for \$9

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 GF

Speculoos crust, strawberry compote

\$10

BAKED ALASKA

Hazelnut semifreddo, cherry ice cream

\$11

BUTTERMILK PANNA COTTA GF

Blood orange granita, candied kumquats

\$10

KEY LIME PIE

Graham cracker crust, key lime, yuzu curd

\$10

DRINKS

BERRY WHITE

Prosecco, Chambord, Vanilla Ice Cream, Mixed Berries

\$16

TIRAMISU

Stoli Vanilla, Godiva Milk Chocolate Liqueur, Espresso

\$16

SIPS

TEQUILA

Avion 44	\$44	Hennessy VSOP	\$23
Don Julio 1942	\$46	Remy VSOP	\$23
Patron Burdeos	\$195	Remy XO	\$46
Patron Piedra	\$215	Hennessy XO	\$46

COGNAC

SCOTCH

Oban 14yr	\$20	Whistle Pig Farmstock	\$27
Lagavulin 16yr	\$20	Old Rip Van Winkle 10yr	\$50
Macallan 18yr	\$46	Van Winkle Special Reserve 12yr	\$70
Johnnie Walker Blue	\$50	Hibiki 17yr	\$95

WHISKEY

Hibiki 21yr	\$175
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BY THE GLASS

Moscato D'Asti, Saracco, Piedmont, Italy 2016	\$12
Sauternes, Catelnau de Suduiraut 2011	\$16
Ruby Port, Graham's Six Grapes Reserve	\$11
20yr Tawny Port, Grahams	\$22
Tokaji Aszu, 5 Puttonyos Red Label, Royal Tokaji Wine Co. 2009	\$28

COCKTAILS

16

FOXY MOXY

Finlandia Grapefruit Vodka, Yuzu Citrus, Hint of Pomegranate

SWIPE RIGHT

Tincup Mountain Whiskey, St. George Pear, Caramelized Pineapple

THE DIPLOMAT

Diplomatico Rum, St. George Pear, Passionfruit

THYME WILL TELL

Belvedere Vodka, Rose Liqueur, Lime, Thyme

BITTER SWEET SYMPHONY

Gracias a Dios Mezcal, Coffee infused Campari, Carpano Antica Vermouth, Chocolate Bitters

LOCKED AND LOADED

Don Julio Blanco Tequila, Ancho Reyes, Cucumber Juice

THAI ONE ON

Grey Goose Vodka, Thai Basil, Red Bull Orange

BLACK WALNUT MANHATTAN

Bulldog Bourbon, Nocino, Lillet Blanc, Averna, Walnut Bitters

DESERT ROSE

Illegal Mezcal, Rose Liqueur, Spiced Mango

LAVENDER GIRL

Bombay Sapphire Gin, Grapefruit infused Blue Peaflower Tea, Lime, Egg White

PALOMA

Avión Silver Tequila, Lime, Grapefruit Soda

WE WERE ON A BREAK!

Stolichnaya Vodka, Elderflower Liqueur, Cucumber Juice

BRAZILLIAN STRAWBERRY BLONDE

Bacardi Rum, Leblon Cachaça, Strawberry Syrup, Lime, Rhubarb Bitters

MATCHA IN THE RYE

Bulleit Rye, Matcha Syrup, Lemon

BLOODY MARY

Belvedere Vodka, Famous Murph's

BERRY NO-HITO

Mixed Berries, Mint, Seltzer

Legasea

SEAFOOD BRASSERIE

LUNCH

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

{ APPETIZERS }

Manhattan Clam Chowder Littleneck clams, tomato, potato, bacon relish	12
Jumbo Shrimp Cocktail Horseradish and lemon	3 piece 14
Spicy Crab Beignets Chipotle crème fraiche, butter powder	16
Crispy Long Island Calamari Zucchini, cherry tomato sauce	17
Yellowtail Sashimi Yuzu marmalade, serrano chili, hearts of palm	19
Tuna Tartare Avocado, lavosh cracker, soy ginger vinaigrette	21
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	13		
Chopped Green Goddess Avocado, green beans, cucumber, chickpeas	14		
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		
Grilled Chicken +10	Jumbo Shrimp +13	Salmon +14	Skirt Steak +15

{ ENTREES & SANDWICHES }

Crispy Chicken Sandwich Spicy cole slaw, bread and butter pickle relish	16	Seafood Marinara Pasta Black shells, lobster, shrimp, scallop, spicy cherry tomato sauce	27
Goat Cheese Omelette Kale, spinach, parsley	18	Lobster Thermidor Roll Old bay fries, gem salad	29
Vegetarian Whole Wheat Reginetti Pasta Broccoli pesto, spigarello, ricotta salata	20	Chatham Cod "Fish & Chips" Dill pickle tartar sauce	29
Double Bar Burger Cheddar, tomato, grilled red onions, 1,000 island	22	Flounder Française Spinach, lemon caper butter	35
P.E.I. Moules Frites White wine, garlic, cherry tomato, fennel	25	16oz NY Strip Steak Hazelnut romesco sauce, grilled onion	49

FROM THE GRILL

lemon vinaigrette and fresh herbs

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

Smashed Cucumber Ponzu chili sauce	8	Grilled Broccoli Turmeric, dijon mustard yogurt	9
Haystack Fries Ketchup, dijonaise	9	Sautéed Spinach Garlic, chili, lemon	9
Steamed New Potatoes Herbs, sea salt	8	Spring Vegetable Quinoa Salad Peas, asparagus, golden raisins	10

Executive Chef Jason Hall

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\$29.00 PRIX FIXE LUNCH
MONDAY- FRIDAY

APPETIZER *(select one)*

Tuna Tartare
Baby Golden Beet Salad
Manhattan Clam Chowder
Chickpea Dip with Lavosh

ENTREE *(select one)*

Flounder Francaise
Goat Cheese Omelet
Wild Branzino with Spring Vegetable Quinoa
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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FROM

RAW BAR

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SHELLFISH TOWERS

THE 36TH STREET TOWER

- 3 East Coast Oysters
- 3 West Coast Oysters
- 3 Prawn Cocktail
- 4 Littleneck Clams
- Half Chilled Lobster
- Marinated Mussels
- Tuna Tartare
- Cucumber Salad

\$75

THE 7TH AVE TOWER

- 4 East Coast Oysters
- 4 West Coast Oysters
- 6 Prawn Cocktail
- 6 Littleneck Clams
- Whole Chilled Lobster
- 2 King Crab Leg sections
- Marinated Mussels
- Tuna Tartare
- Cucumber Salad

\$105

SHELLFISH TOWERS

THE 36TH STREET TOWER

- 3 East Coast Oysters
- 3 West Coast Oysters
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\$105

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

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, Ana, Marlborough, New Zealand 2017 14
 Chardonnay, Newton, 'Skyside', Sonoma County, California 2016 16
 Sancerre, Domaine de la Chezatte, 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, AF by Achaval-Ferrer, Mendoza, Argentina 2016 15
 Pinot Noir, Black Cottage, Marlborough, New Zealand 2016 15
 Cabernet Sauvignon, Terrazas de los Andes, 'Reserva', Mendoza, Argentina 2015 16
 Rosso di Montalcino, Fattoria dei Barbi, Tuscany 2015 18

ROSE

Cotes du 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	Peroni
Brooklyn Lager	Buckler Non-Alcoholic	
Blue Moon	Dos Equis Amber	

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, Ruinart, Blanc de Blanc nv	175
Champagne, Veuve Clicquot, Yellow Label	135
Champagne, Moet & Chandon, Grand Vintage 2009	205
Rose Champagne, Veuve Clicquot	175
Champagne, Perrier- Jouet, Belle Epoque 2008	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 2013	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
Pinot Noir, Flowers, Sonoma Coast, California 2013	250
Pauillac, Chateau Pichon-Longueville Baron 2012	430

AMERICAN WHITES

Sauvignon Blanc, Decoy by Duckhorn, Napa Valley 2016	65
Sauvignon Blanc, Emmolo by Caymus, Napa Valley 2016	75
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, Newton, 'Skyside', Sonoma County, California 2016	62
Chardonnay, Hanzell, 'Sebella', Sonoma County, California 2015	85
Chardonnay, Flowers, Sonoma Coast, California 2015	110
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 de la Chezatte, Loire Valley 2016	70
Sancerre, Chateau de Chauvenay, Les Vignes du Baron, Loire Valley 2016	75
Muscadet Sevre et Maine, Le Grands Presbyteres, Vielle Vignes, Loire Valley 2014	45
Vouvray, Damien Pinon, 'Tuffo', Loire Valley 2016	60
Bourgogne Blanc, Olivier Leflaive, 'Les Setilles' 2015	65
Chablis, William Fevre, 'Champs Royaux,' Burgundy, France 2015	74
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
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

Grechetto, Arnaldo Caprai, Colli Martani, Umbria, Italy 2016	45
Pinot Grigio, Sant'Helena, Collio, Friuli 2015	55
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 2016	55
Gavi di Gavi, La Scolca, 'Black Label' Piedmont 2016	105
Etna Bianco, (100% Carricante) Bonaccorsi, 'Val Cerasa', Sicily 2015	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	70
Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand 2017	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, St. Urbans-Hof, Wiltinger, Alte Reben, Mosel, Germany 2015	50
Riesling, Weingut Kirsten, 'Feinherb', Mosel, Germany 2015	65
Gruener Veltliner, Leth, Scheiben Reserve, Wagram, Austria 2016	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, Miraval, France 2016	65

AMERICAN REDS

Pinot Noir, Cherry Pie, 'Three Vineyards', California 2015	58
Pinot Noir, Jax Vineyards, 'Y3', Sonoma Coast 2015	70
Pinot Noir, Lichen Estate, 'Moonglow', Anderson Valley 2015	80
Pinot Noir, Flowers, Sonoma Coast, California 2016	115
Pinot Noir, Hanzell, 'Sebella', Sonoma Coast, California 2015	120
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, Gothic, Maresh Vineyard, Dundee Hills, Willamette Valley 2015	95
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 2016	110
Zinfandel, Ridge, Geyserville, Santa Cruz Mountains 2015	95
Cabernet Sauvignon, Voces, Napa Valley 2012	90
Cabernet Sauvignon, Frank Family Vineyards, Napa Valley 2014	125
Cabernet Sauvignon, Jordan, Alexander Valley 2013	145
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
Cabernet Sauvignon Blend, Joseph Phelps, Insignia, Napa Valley 2014	395
Cabernet Sauvignon Blend, Opus One, Napa Valley 2014	495
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', 2014	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 2012	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	85
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
Cerasuolo di Vittoria Classico, Azienda Agricola COS, Sicily 2014	75
Etna Rosso, Pietradolce, 'Archineri', Sicily 2013	85

FRENCH REDS

Rully, Domaine Rois Mages, Les Cailloux 2014	85
Santenay, Vincent Girardin, 'Terre D'Enfance' 2014	75
Gevrey Chambertin, Domaine Faiveley 2013	95
Gevrey Chambertin, Seigneurie de Posanges, 2013	195
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 2014	125
Cote Rotie, Michele & Stephane Ogier, Le Village 2014	145
Vacqueyras, Domaine Les Ondines 2015	70
Canon-Fronsac, Chateau Gaby 2012	125
St. Emilion Grand Cru, Chateau Gueyrosse 2009	95
St. Emilion Grand Cru, Chateau du Parc 2014	135

INTERNATIONAL REDS

Pinot Noir, Cloudy Bay, Marlborough, New Zealand 2015	105
Malbec, Forever Young, Mendoza, Argentina 2012	55
Malbec, Manos Negras, Stone Soil Select, Mendoza, Argentina 2015	60
Malbec, Ricominciare, 'Altisimo', Mendoza, Argentina 2010	70
Malbec, Maal Wines, 'Bestial', Mendoza, Argentina 2013	110
Toro, Numanthia, Termes, Spain 2013	55
Rioja Reserva, C.V.N.E. Vina Real, Spain 2013	85
Rioja Reserva, Remirez de Ganuza, Fincas de Ganuza, Spain 2011	95
Rioja Gran Reserva, C.V.N.E. Imperial, Spain 2010	175
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 Suduiraut 2011 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