

# Wine List

## ① Light bodied white wines with just-picked fruit flavor

	Half	Glass	Bottle
Augey, France, <i>White Bordeaux</i> , 2007	4	8	30
Leonard Kreuzsch, Auslese, Germany, <i>Riesling</i> 2007	5	9	32
Leonard Kreuzsch, Spätlese, Germany, <i>Riesling</i> 2007	5	9	32
Ballet of Angels, Connecticut, <i>Riesling Blend</i> 2007	5	9	32
Markham, Napa, <i>Sauvignon Blanc</i> 2006			38
Whitehaven, Marlborough, NZ, <i>Sauvignon Blanc</i> 2008	6	11	42
Trenza, Edna Valley, <i>Albariño/Grenache Blanc</i> 2008	7	13	45
Domaine de la ViConnriere, France, <i>Muscadet</i> 2007	5	9	32
Bodegas, Martin Códax, Rias Baixas, Spain, <i>Albariño</i> 2007	6	11	42

## ② Medium bodied white wines with mellow fruit flavor

	Half	Glass	Bottle
Hanna, Russian River Valley, <i>Sauvignon Blanc</i> 2007	6	11	40
Casteggio, Italy, <i>Pinot Grigio</i> 2008	5	9	36
Maso Canali, Trentino, <i>Pinot Grigio</i> 2008	6	11	42
Santa Margherita, Alto Adige, <i>Pinot Grigio</i> 2008	6	13	38
King Estate, Oregon, <i>Pinot Gris</i> 2007	5	10	40
A to Z, Oregon, <i>Pinot Gris</i> 2008			36
MacMurray Ranch, Sonoma Coast, <i>Pinot Gris</i> 2007			38
Anne Amie, Cuvée A Amrita, Oregon, <i>Pinot Gris Blend</i> 2008	6	11	40
Alois Lageder, Alto Adige, Italy, <i>Pinot Bianco</i> 2007	7	13	48
Chimney Rock, Napa, <i>Elevage Blanc</i> 2006			72
Château ReCougne, France, <i>White Bordeaux</i> 2007	5	9	32
M. Chapoutier, 'Belleruche', <i>Côtes du Rhône Blanc</i> 2007	4	8	30
Château de Valmer, France, <i>Vouvray</i> 2006	5	10	45
Paul Pillot, Chassagne-Montrachet, <i>Bourgogne</i> 2007			52
Bridlewood, Central Coast, <i>Viognier</i> 2007			48
D'Arenberg, 'The Hermit Crab' Australia, <i>Viognier/Marsanne</i> 2008	5	10	38
Treana White, Central Coast, <i>Viognier/Marsanne</i> 2007	8	15	55
Boutari, Mantinia, Greece, <i>Moschofilero</i> 2007	5	10	38
Conundrum, California, <i>Proprietary Blend</i> 2006	7	13	48
Bridesmaid White, Napa, <i>White Blend</i> 2007			50

## ③ Full bodied white wines, deep gold in color with a buttery, oak, rich fruit flavor

	Half	Glass	Bottle
Tangley Oaks, Santa Barbara, <i>Chardonnay</i> 2006	5	10	38
Frei Brothers Reserve, Russian River Valley, <i>Chardonnay</i> 2007	5	10	38
Ironstone Reserve, Sierra Foot Hills, <i>Chardonnay</i> 2006	6	11	40
Hideaway Creek, Carneros, <i>Chardonnay</i> 2007	6	12	44
Chanson, Viré-Clessé, Burgundy, <i>Chardonnay</i> 2005	7	13	48
Cuvaison, Carneros, Napa, <i>Chardonnay</i> 2006	7	13	48
Chamisal Vineyards, Central Coast, <i>Unoaked Chardonnay</i> 2008	7	13	48
Mer Soleil, 'Barrel Fermented', Santa Lucia Highlands, <i>Chardonnay</i> 2006	9	17	62
Frank Family Reserve, Napa, <i>Chardonnay</i> 2007	10	18	64
Terlato, Russian River Valley, <i>Chardonnay</i> 2006			64
George DuBoeuf, <i>Pouilly-Fuisse, Bourgogne</i> 2006			44
Boutari, Santorini, Greece, <i>Assrytiko</i> 2005			34

## ④ Light bodied red wines

	Half	Glass	Bottle
M. Chapoutier, 'Belleruche', <i>Côte du Rhône Rosé</i> 2007	4	8	28
A to Z, Oregon, <i>Pinot Noir</i> 2007	6	11	40
MacMurray Ranch, Sonoma Coast, <i>Pinot Noir</i> 2007	7	12	44
Talbott 'Kali-Hart', Monterey, <i>Pinot Noir</i> 2007	7	13	48
Whitehaven, Marlborough, NZ, <i>Pinot Noir</i> 2006	8	15	52
Belle Glos, 'Meiomi', Sonoma Coast, <i>Pinot Noir</i> 2007	9	18	64
Anne Amie, 'Winemaker's Selection' Willamette Valley, Oregon, <i>Pinot Noir</i> 2006			58
MacMurray Ranch, Russian River Valley, <i>Pinot Noir</i> 2006			68
Belle Glos, 'Clark & Telephone', Santa Maria Valley, <i>Pinot Noir</i> 2007			106
Hahn, Central Coast, <i>Meritage</i> 2007	5	9	32
Cantele, Italy, <i>Primitivo</i> 2006	5	9	32
Notro, Tinto de Montana, Argentina, <i>Bonardo/Sangiovese</i> 2007	4	7	28
IL Poggione, Rosso di Montalcino, <i>Sangiovese</i> 2005	7	14	48

## ⑤ Medium bodied red wines, soft and velvety

	Half	Glass	Bottle
Ajello, Italy, <i>Nero d'Avolo</i> 2007	5	9	32
Tenuta Pierazzuoli, Chianti Montalbano, <i>Red Blend</i> 2008	6	11	40
Tenuta di Lilliano, Chianti Classico, <i>Sangiovese</i> 2007	8	15	52
Niner Wine Estate, Bootjack Ranch, Paso Robles, <i>Sangiovese</i> 2006	8	15	52

	Half	Glass	Bottle
Parusso, Langhe, Italy, <i>Nebbiolo</i> 2006			45
Bodegas Martin Códax 'ERGO', <i>Rioja</i> 2006			30
Ramon Bilbao, Special Edition, Spain, <i>Tempranillo</i> 2004	6	12	44
Four Sisters, SE Australia, <i>Merlot</i> 2006	4	8	28
Tangley Oaks, Napa, <i>Merlot</i> 2006	5	10	35
Candor Lot 1, California, <i>Merlot</i> 2005			42
Markham, Napa, <i>Merlot</i> 2005			50
Parcel 41, Napa, <i>Merlot</i> 2006			50
Château de Laurets, St. Emilion, <i>Bordeaux</i> 2004			78
Alderbrook, 'Old Vines', Dry Creek Valley, <i>Zinfandel</i> 2003	6	11	42
Rancho Zabaco, 'Heritage Vines', Sonoma County, <i>Zinfandel</i> 2007	5	10	35

## ⑥ Full bodied red wines with an intense, rich berry taste

	Half	Glass	Bottle
M. Chapoutier 'Belleruche', <i>Côtes Du Rhône</i> 2006	4	8	30
Daniel Gehrs, Central Coast, <i>Syrah</i> 2006	5	9	32
Baileyana Winery, Edna Valley, <i>Syrah</i> 2006	7	13	45
Terlato & Chapoutier, Victoria, Australia, <i>Shiraz</i> 2006	7	14	48
Schild Estate, Barossa, <i>Shiraz</i> 2006			48
Marietta, Alexander Valley, <i>Petite Sirah</i> 2005	6	12	44
Treana Red, Paso Robles, <i>Cabernet/Syrah/Merlot</i> 2005			85
M. Chapoutier 'La Bernadine' Châteauneuf du Pape, <i>Rhone</i> 2005			115
Cirrus, South Africa, <i>Syrah</i> 2004			120
Two Hands 'Lily's Garden', McLaren Vale, <i>Shiraz</i> 2005			130
Viña MontGras Reserva, Chile, <i>Carmenere</i> 2008			32
Maquis Lien, Chile, <i>Super Chilean</i> 2006			42
Louis Martini, Sonoma, <i>Cabernet</i> 2007	5	10	35
Louis Felipe Edwards, Chile, <i>Cabernet</i> 2006	5	10	35
Cartlidge & Browne, Napa, <i>Cabernet</i> 2006	5	10	35
Louis Martini Reserve, Napa, <i>Cabernet</i> 2005			42
TV Khroma, Alexander Vally, <i>Cabernet</i> 2006	8	15	52
Fisher 'Unity', Napa, <i>Cabernet</i> 2006			52
Chappellet, St. Helena, Mountain Cuvee, <i>Cabernet</i> 2006	8	15	58
Rutherford Hill, Napa, <i>Cabernet</i> 2005	10	18	68
Caymus, Napa, <i>Cabernet</i> 2006			90
Caymus Special Select, Napa, <i>Cabernet</i> 2006			225
Trios, B. Wise Vineyards, Sonoma, <i>Proprietary Red</i> 2006	9	16	64
The Hess Collection '19 Block Cuvee', Mount Veeder, <i>Cabernet Blend</i> 2006			64
Chimney Rock 'Elevage', Napa, <i>Cabernet Blend</i> 2004			90
Gaja Ca Marcanda 'Magari', Toscana IGT, <i>Cabernet Blend</i> 2003			145
Guardian Peak 'Frontier', South Africa, <i>Cabernet/Shiraz/Merlot</i> 2007	5	9	32
Candor Lot 1, California, <i>Zinfandel</i> 2007			42
Opolo Vineyards 'Summit Creek', Paso Robles, <i>Zinfandel</i> 2006	6	12	42
Five Vintners, Sonoma/Napa, <i>Zinfandel</i> 2006	7	14	48
Doña Paula, Mendoza, Argentina, <i>Malbec</i> 2008	5	9	32
Gascón, Mendoza, Argentina, <i>Malbec</i> 2008	5	10	35
Ricardo Santos, Mendoza, Argentina, <i>Malbec</i> 2006	7	13	45
Gaja 'Sito Moresco', Langhe, <i>Italian Blend</i> 2005			105
IL Poggione, Brunello di Montalcino, <i>Sangiovese</i> 2003			154
Gaja 'Rennina', Brunello di Montalcino, <i>Sangiovese</i> 2001			215

## ⑦ Sweet wines, golden or burgundy in color, with a honey flavor

	Half	Glass	Bottle
Veglio, Italy, <i>Moscato d'Asti</i> 2007	6	12	44
Two Hands 'Brillant Disguise', Australia, <i>Moscato</i> 2008			44
Warre's Otima, Portugal, 10 Year Tawny, <i>NV</i>	5	10	
Fonseca, Portugal, Late Bottle Vintage, <i>Porto</i> 2000	6	12	
Taylor Fladgate, Portugal, 20 Year Tawny, <i>NV</i>	7	14	

## ⑧ Sparkling wines and Champagne that have subtle flavors of peach, grape, cherry or apple

	Half	Glass	Bottle
Langlois Cremant de Loire, <i>Brut</i>	6	12	44
Langlois Cremant de Loire, <i>Brut Rosé</i>	6	12	44
Vincenzo Torroli, Italy, <i>Prosecco, 1/2 Bottle</i>	7	13	24
Santa Margherita, Italy, <i>Prosecco</i>	7	13	44
Bollinger 'Grand Année', Champagne, <i>Brut</i> , 1999			140
Bollinger Special Cuvée, Champagne, <i>Brut</i>			240
Chandon Reserve, Mt. Veeder, Napa, <i>Sparkling Brut</i>	8	16	58



# WELCOME TO THE GRAPE

## Bistro Menu

### CHEESE & CHARCUTERIE

*Three Selections* ..... 13

*Five Selections* ..... 17

*Select items from the following:*

#### *Artisanal Cheeses:*

Chef's Daily Special, Point Reyes Original Blue, Cypress Grove Truffle Tremor, Bellwether Farms San Andreas, Beecher's Flagship, Grafton Cheddar

#### *Charcuterie:*

Genoa Salami, Gentile Salami, Prosciutto d'Parma, Molinari Salami Toscana, Truffled Mousse Pate

*Selections of Three and Five are served with imported olives, caperberries, sun-dried tomato and peperoncini*

### SOUPS, SANDWICHES & SALADS

#### *Crab & Corn Chowder*

A savory chowder with corn, lump crab and andouille sausage ..... 8

#### *Tomato Bisque and Grafton Cheddar Grilled Cheese*

A twist on the childhood classic ..... 9

#### *Shrimp and Crab Salad*

Fresh shrimp and crab meat in a lemon-herb dressing served on a bed of mixed greens, cucumber, tomato and balsamic vinaigrette ..... 15

#### *Caesar Salad*

Romaine, croutons and imported Parmesan ..... 7

*Add Chicken* ..... 4

*Add Shrimp* ..... 6

*Add Steak* ..... 8

#### *Chopped Greek Salad*

With feta, tomato, onion, olives, garbanzo beans, and peperoncini with house-made vinaigrette ..... 8

*Add Chicken* ..... 4

*Add Shrimp* ..... 6

*Add Steak* ..... 8

#### *Chicken Club*

Grilled chicken breast, apple-wood smoked bacon, lettuce, tomato and coarse grained mustard sauce on a fresh baked roll ..... 11

#### *The Grape Burger*

Served with tomato mozzarella salad ..... 9

### SIGNATURE SMALL PLATES

#### *Roasted Garlic Hummus*

House-made, served with Italian tomato salsa ..... 6

#### *Southwest Shrimp & Crab Dip*

With roasted poblano peppers ..... 9

#### *Tomato Mozzarella Bruschetta*

Tomato, garlic, balsamic vinegar and olive oil with fresh mozzarella ..... 6

#### *Baked Brie in Pastry*

Brie baked in light, flakey crust with stone fruit chutney (serves two) ..... 15

#### *Chicken Quesadilla*

Chicken, feta, sun-dried tomato pesto and provolone, served with a sun-dried tomato aioli ..... 9

#### *Atlantic Smoked Salmon Flatbread*

Smoked salmon, marinated European cucumber, red onion, arugula and feta cream, drizzled with a miso aioli ..... 11

#### *Steak and Blue Cheese Flatbread*

Beef tenderloin and blue cheese, topped with truffle oil and arugula ..... 12

#### *Grilled Shrimp Flatbread*

With fresh tomato, cilantro and a lime-olive oil dressing ..... 10

#### *The Grape Crab Cakes*

Served with arugula and jicama salad ..... 15

#### *Shrimp and Grits*

Jumbo grilled shrimp with low country barbecue sauce and andouille sausage grits ..... 14

#### *Filet Mignon*

Filet Mignon topped with Pinot butter, served with gratin potato and oven roasted tomatoes ..... 19

#### *Crab Stuffed Portobello*

Roasted Portobello mushroom stuffed with crab meat and fontina cheese ..... 12

#### *Lamb Chops*

Roasted New Zealand lamb chops served with gratin potato and a mint, black cherry reduction

*Three Chops* ..... 15

*Five Chops* ..... 20

### DESSERTS

#### *The Grape's Signature Chocolate Fondue*

Served with fresh fruits, macarons and s'mores.

*For Two* ..... 15

*For Four* ..... 25

#### *Vanilla Crème Brulee Cheesecake*

Vanilla bean infused cheesecake, topped with crème brulee and served with whipped cream and fresh berries ..... 8

#### *Apple Pie*

Served warm with caramel sauce and vanilla bean gelato ..... 9

#### *Crème Brulee Trio*

Classic, Dulce de Leche and Olive Oil Crème Brulee ..... 7

#### *Fresh Seasonal Berries*

With vanilla whipped cream ..... 8

#### *White Chocolate Bread Pudding*

Served with a warm caramel sauce and vanilla bean gelato ..... 8

#### *Chocolate Cream Cheese Brownie*

Drizzled with caramel sauce, served warm and topped with a scoop of vanilla bean gelato ..... 8