

Dessert Wines, Ports & Sherries

Glass

Chateau Belingard, Monbazillac, France, 2006	10.00
Lustau, Sherry (Dry)-"Puerto Finoz", Spain, NV (served chilled)	9.00
Fonseca, Bin #27 Ruby Port	10.00
Lustau, Cream Sherry-"Solera Superior", Spain, NV	9.00
Taylor Fladgate, LBV, 2000	13.00
Lustau, Dry Sherry-Oloroso-"Don Nuno", Spain, NV	9.00
Lustau, Light Manzanilla Sherry-Solera Reserva, Spain	9.00
Ramos Pinto, "Lagrima"-White Port, Portugal	9.00
Dow's, LBV, 2003	12.00
Quady, Orange Muscat, "Essensia", California, 2007	10.00
Fonseca, 10 Year Tawny Port	12.00
Dow's, 20 Year Tawny Port	14.00
1233 Banfi, "Rosa Regale" Brachetto d'Acqui, Italy, 2008	split 11.00
Graham's, 20 Year Old Tawny Port	15.00
Cockburn's, Vintage Port, 2003	15.00
Inniskillin, Ice Wine "Vidal", Niagara Peninsula, 2005	17.00
Graham's, Vintage Port, 2003	19.00
Warre's, Vintage Port, 2000	17.00
Ramos Pinto, Vintage Port, 1994	17.00
Pfeffingen, Riesling-Beerenauslese, "Scheurebe Vineyard", 2002	18.00

WINE SPECTATOR AWARD WINNER 2006, 2007, 2008, 2009

Antonio Gagnon, General Manager-Wine Director
Mike Osinski-Executive Chef