



DOMAINE CARNEROS.

WINE SAMPLERS

A selection of wines, 2 oz. each

SPARKLING WINE SAMPLER

2005 Vintage Brut Cuvée
Cuvée de la Pompadour Brut Rosé
Blanc de Noir
\$15.00

RED WINE SAMPLER

2007 Avant-Garde Pinot Noir
2007 Estate Pinot Noir
2006 Avant-Garde Merlot
\$15.00

GRANDE TASTING

2002 Late Disgorged Brut Sparkling
2003 Le Rêve Blanc de Blancs Sparkling
2006 La Terre Promise Pinot Noir
2006 The Famous Gate Pinot Noir
\$25.00

WINE LIST

SPARKLING WINE

	GLASS	WINE CLUB	BOTTLE
2005 Vintage Brut	\$6.75	\$5.40	\$26.00
Brut Rosé	\$8.00	\$6.40	\$36.00
2003 Le Rêve	\$15.00	\$12.00	\$85.00
Blanc de Noir	\$8.00	\$6.40	\$33.00

PINOT NOIR

	GLASS	WINE CLUB	BOTTLE
2007 Avant-Garde	\$6.50	\$5.20	\$24.00
2007 Estate Pinot Noir	\$7.75	\$6.20	\$35.00
2006 Famous Gate	\$12.00	\$9.60	\$68.00

MERLOT

	GLASS	WINE CLUB	BOTTLE
2006 Avant-Garde	\$7.50	\$6.00	\$30.00

CHARDONNAY

	GLASS	WINE CLUB	BOTTLE
2007 Avant-Garde	\$7.50	\$6.00	\$30.00

WATER & SODAS

Sparkling & Spring Water	\$1.50
Vignette Sparkling Soda – Chardonnay, Rosé & Pinot Noir	\$2.99

Ask your Server about Chateau Society Wine Club discounts.

Large-format bottles available.

8.75% sales tax applicable.

3-Glass limit per person.

Wine Service ends at 5:45p.m.

PAIRINGS

SPARKLING CHEESE PLATE

\$15 – Wine Club Price \$12

A selection of three creamy, soft cheeses to pair with our Sparkling Wines:

CARMODY

BELLWETHER FARMS, SONOMA, CALIFORNIA

Naturally golden in color with a smooth texture.

CHÈVRE CROTTIN

LAURA CHENEL, SONOMA, CALIFORNIA

This mild goat cheese has a creamy interior and delicate rind with a complex depth of flavor.

SOFT RIPENED CHEESE OF THE MONTH

Please ask server for description.

RED WINE CHEESE PLATE

\$15 – Wine Club Price \$12

A selection of a blue and two semi-hard cheeses specially paired with our Pinot Noirs:

OREGONZOLA BLUE

ROGUE CREAMERY, OREGON

This buttery Gorgonzola style cheese has slight, classic blue veins and a buttery semi-soft texture.

MIDNIGHT MOON

CYPRESS GROVE, HUMBOLDT COUNTY, CALIFORNIA

Aged six months, this pale, ivory cheese is firm and smooth with slight graininess.

GRAND CRU GRUYÈRE SURCHOIX

ROTH KÄSE, WISCONSIN

Firm texture and complex flavors of caramel, fruit and mushroom.

CAVIAR / SMOKED SALMON

BLACK RIVER OSSETRA

Wild raised Uruguayan Sturgeon.

30 gram - \$100.00 ~ Wine Club Price \$88.00

SELECT CALIFORNIA ESTATE OSSETRA

Luxuriously creamy and smooth.

1 ounce - \$85.00 ~ Wine Club Price \$68.00

STURGEON

Savory and mild, simple and refined.

1 ounce - \$40.00 ~ Wine Club Price \$32.00

TRUFFLED WHITEFISH

Infused with essence of truffle.

2 ounce - \$25.00 ~ Wine Club Price \$20.00

GINGER WHITEFISH

Infused with fresh Hawaiian ginger.

2 ounce - \$25.00 ~ Wine Club Price \$20.00

SMOKED SALMON

Rich, traditional cold smoked.

4 ounce - \$15.00 ~ Wine Club price 12.00

All caviar and smoked salmon plates are served with toast points and Crème Fraîche from Bellwether Family Farm in Petaluma, California.