

How the wine list works:

In each category, the wines are listed from lightest to heaviest in body and from driest to sweetest. For your interest, we've also listed the region, the grape and the cuisine that would work with that particular wine. Enjoy.

CHAMPAGNE & SPARKLING

Louis de Sacy NV, "Tradition"

Region: Champagne Verzy, France

Grapes: 70% Pinot Noir, 24% Chardonnay & 6% Pinot Meunier

Notes: faint aromas of red berries with a palate that is crisp and racy

Pair with: charcuterie plate, tuna nicoise tartine, Roxana BLT

Imperial Palace NV Brut, Blanc de Blancs

Region: Loire Valley, France

Grapes: Semillon & Ugni Blanc

Notes: aromas of fresh apples with notes of vanilla and fresh bread with a palate that is soft and finishes creamy

Pair with: dover sole Amandine, vegetable confits tartine, grilled veggie

WHITE WINES

La Prendina 2009 Pinot Grigio

Region: Lombardy, Italy

Grape: 100% Pinot Grigio

Notes: a bouquet of green papaya mingled with stone fruits that is well balanced on the palate with a crisp and clean finish

Pair with: Lox crepe, ceasar salad, albacore tuna sandwich, caprese

Chateau des Matards 2009 Cote de Blaye

Region: Cotes de Blaye, Bordeaux, France

Grapes: 80% Sauvignon Blanc & 20% Muscadelle

Notes: notes of fresh cut herbs with nuances of melon, hazelnuts and minerals that has similar flavors on the palate

Pair with: La Savoyarde crepe, veggie roast crepe, crab cakes

Cave des Grands Crus 2008 Macon Vinzelles

Region: Macon Vinzelles, Burgundy, France

Grape: 100% Chardonnay

Notes: bouquet of golden delicious apples with a touch of toasted nuts and has a palate that is round and balanced

Pair with: crepe completes, crab cake burger, tartine di parma

McIlroy 2006 Chardonnay

Region: Sonoma County, CA, USA

Grape: 100% Chardonnay

Notes: a bold bouquet of honeyed apples with aromas of vanilla and buttered popcorn that has a rich, full and buttery palate

Pair with: classique croque, blackened turkey burger, Mon BLT tartine

ROSE WINES

Cavalchina 2009 Bardolino "Chiaretto" Rose

Region: Bardolino, Veneto, Italy

Grape: 55% Corvina, 35% Rondinella & 10% Molinara

Notes: aromas of fresh strawberries and cherries with a vibrant palate that is balanced with a touch of crispiness

Pair with: smoked salmon omelette, smoked salmon tartine, tuna nicoise tartine

Chateau de Saint Martin 2009 Rose "Grande Reserve"

Region: Cotes de Provence, France

Grapes: 30% Grenache, 25% Cinsault, 25% Tibouren, 10% Mourvedre & 10% Syrah

Notes: the nose consists of fresh raspberries with a hint of orange zest followed by an assertive palate that is crispy and zesty

Pair with: Atlantic salmon Provencale, Mediterranean couscous, ahi tuna tartare

RED WINES

Mcllroy 2007 Pinot Noir

Region: Sonoma County, CA, USA

Grape: 100% Pinot Noir

Notes: light bouquet of roses mixed with Asian spices followed by a soft and supple palate that finishes with elegance

Pair with: BLT crepe, buffalo mozzarella w/Cajun chicken, tartine di Parma

Villa Giada 2008 Barbera d'Asti "Suri"

Region: Asti, Piedmont, Italy

Grapes: 100% Barbera

Notes: aromas of fresh black cherries with a hint of sweet vanilla that has a fresh and juicy palate that finishes cleanly

Pair with: super Tuscan crepe, crepe hachee, blackened turkey burger

Domaine La Brunaude 2008 Syrah

Region: Languedoc

Grape: 100% Syrah

Notes: aromas of black berries with hints of oak and smoked meats that has a palate that is round and balanced

Pair with: veggie roast crepe, grilled steak sandwich, le burger

Andre Farjon 2007 Cote du Rhone "La Deveze"

Region: Cote du Rhone, Rhone Valley, France

Grapes: Grenache, Syrah & Mourvedre

Notes: a nose that consist of blueberries, violets and white pepper with a palate that is medium bodied with a lasting finish

Pair with: hanger steak frites, radicchio & manchego quesadilla, la nuit blanche crepe

Marcato 2006 Merlot

Region: Colli Berici, Veneto, Italy

Grape: 100% Merlot

Notes: aromas of wild strawberries and spice with a palate that is rich and velvety

Pair with: hachis parmentier, hanger steak frites, Mon BLT tartine

Blason Timberlay 2008

Region: Bordeaux, France

Grapes: 50% Cabernet Sauvignon & 50% Merlot

Notes: bouquet of black cherries, light vanilla and minerals with a full-bodied finish

Pair with: le burger, hachis parmentier, hanger steak frites

Mcllroy 2007 Cabernet Sauvignon

Region: Sonoma County, CA, USA

Grapes: 84% Cabernet Sauvignon & 16% Merlot

Notes: a nose consisting of earthy cherries framed by vanilla and oak with a palate that is richly textured

Pair with: hanger steak frites, radicchio & manchego quesadilla, le burger