

DESSERT WINES***By The Glass***

Chiarlo, Moscato D' Asti Italy, 2010	12.00
Alvear, Pedro Ximenez Solera 1927	14.00
Royal Tokaji, "5 Puttonyos" Hungary, 2005	18.00
<i>375 ml Bottle</i>	
Calera, <i>Viognier</i> Mt. Harlan, 2006	54.00
Villa Calcinaia, Vin Santo Chianti Classico, N.V.	85.00
Chateau Rieussec, Sauternes Grand Cru, France, 2005	105.00
Dolce, Late Harvest Napa, 2004	140.00
Chateau d'Yquem, Sauternes France, 2002	220.00
<i>750 ml Bottle</i>	
Moet & Chandon, Demi-Sec "Nectar Imperial", Epernay, N.V.	84.00

SHERRY

La Cosecha, Manzanilla	9.00
Gutierrez Colosia, Oloroso	12.50

PORT & MADEIRA

Fonseca, Bin 27	7.00
Dows, 20 yr old	14.00
Bardeito, Baul, Madeira	14.50
Barbeito, Malmsey, Madeira	16.50
Fonseca, 2000	26.00
Graham's, 1994	31.00
Warre's, 1970	65.00

ARMAGNAC/BASARMAGNAC

F. Darroze, Reserve Speciale	27.00
Boingneres, Reserve Speciale	44.00
Dartigalongue, 1976	65.00
Chateau de Ravignan, 1978	75.00

BRANDY & COGNAC

Hennessy, VS	8.50
Remy Martin, VS	8.50
Remy Martin, VSOP	13.00
Courvoisier, VSOP	12.00
Le Reviser, XO	18.00
Dudognon, Gr. Champagne	30.00
Jacopo Poli, Arzente	35.00
Maison Park, XO	40.00
Germain-Robin, XO	55.00
Lemorton, Calvados, Reserve	20.00
C. de Lion, Calvados, VSOP	28.00

Clear Creek, <i>Loganberry</i>	10.00
Trimbach, <i>Liqueur de Poire</i>	12.00
Trimbach, <i>Kirsch</i> , Gr. Reserve	15.00
Etter, <i>Poire Williams</i>	25.00

GRAPPA

Banfi, Brunello di Montalcino	14.00
Jacopo Poli, Moscato	25.00
Jacopo Poli, Torcolato	35.00
Sassicaia	45.00