

Menu

Chocolate and Vines

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Rochester, NY 14607

www.chocolateandvines.com

In June of '08 we moved to Rochester to open a chocolate and wine bar and fell in love with the big blue house on University and Merriman. We decided to renovate the first floor and insert our dream.

During 18 months of sawdust and chainsaws, painting and pointing, and at some points waiting out the blizzards (both figurative and literal) we were given the time to taste and blend, pair and compare and finally create a menu of desserts, wines, beers and cheeses that blend and complement each other elegantly and above all tastefully. We had a lot of fun - and not much sleep.

The assortment of mix and match elements that evolved into what are now our menu offerings are each special and amazing in their own ways. We hope you have as much fun trying them as we did putting them together.

Cheese Plate

~ 3 cheeses for 9 ~

~ 6 cheeses for 16 ~

Roaring Forties Blue ~ *Australia, cow's milk*

Cave Aged Gruyère ~ *Switzerland, cow's milk*

Gjetost ~ *Norway, goat whey and cow's milk*

Manchego ~ *Spain, cow's milk*

Dolce Gorgonzola ~ *Italy, cow's milk*

Cave Aged Gouda ~ *Netherlands, cow's milk*

~ Served with fresh baguette, fruit preserve, assorted nuts and dried fruits ~

Tea, Coffee, Hot Chocolate and Water

16 ounce servings

Tea ~ 2 each *Organic, Fair Trade*

Uplifting Earl Grey ~ *Black Tea*

Raspberry Earl Grey ~ *Black Tea*

Chocolate Chai ~ *Caffeine Free, Rooibos*

Coconut Chai ~ *Black Tea*

Strawberry Kiwi ~ *Green Tea*

Ambrosia Plum ~ *Green and White Tea*

Mojito Mint ~ *Green Tea*

Italian Chamomile ~ *Herbal, Caffeine Free*

Other Options

Hot Chocolate 3

Grand Cru Sipping Chocolate 4.50

Pellegrino Mineral Water, 750ml (25.3oz) 3

Brooklyn Egg Cream 3

Whipped Chocolate Milk 2.50

Organic Soda ~ Root Beer, Lemon Lime, 2.25

Black Cherry, Mango Lemonade

French Pressed Coffee

French Roast ~ *Organic, Fair Trade* 3

Peruvian Decaf ~ *Organic, Fair Trade* 3

Swiss Water Method

Sulawesi "Port Icewik" ~ *Organic, Fair Trade* 3

Swiss Chocolate 2.50

Rainforest Crunch ~ *Hazelnut, Almond* 2.50

Orange Coconut 2.50

Butterscotch Toffee 2.50

Chocolate Raspberry Decaf 2.50

Café au Lait (choose your roast) 4.25

Make any coffee iced for additional .50

Chocolate Pairings

Red Wines

Jelu Reserva Syrah with Dark Chocolate Raspberry	10
Allegrini Palazzo Del Torre with Maracaibo, 65% cacao	11.50
McGregors Black Russian Red with Madagascar, 64% cacao	16

White Wines

Reid Sandgrube Gruner Veltliner with White Chocolate Key Lime	8.50
Hermann Wiemer Gewurztraminer with Milk Chocolate Cinnamon Roll	10
McGregor Rkatsiteli-Sereksiya with Dark Chocolate Passion Fruit	11.50

Dessert Wines

Yalumba Antique Tawny with Dark Chocolate Mint Chocolate Chip	11.50
Famiglia Bianchi Late Harvest Semillon with Milk Chocolate Tahitian Caramel	11.50
Olivares Monastrell Dulce Port with Arriba, 72% cacao	15.50

Sparkling Wines

Poema Cava Brut with Dark Chocolate Coconut Truffle	9.50
Castello del Poggio Brachetto with Milk Chocolate Pistachio Cherry	12.50
Michelle Chiarlo Moscato d'Asti with White Chocolate Caramel Apple	14

Beers

Atwater Vanilla Java Porter with Dark/Milk Chocolate Espresso Truffle	6
Ayinger Dunkel Weisse with White Chocolate Strawberry Banana	7.50
Trappistes #8 with Milk Chocolate Hazelnut Gianduja Truffle	10.50

Wines by the Glass

Vintages, Tasting Notes and Origins can be found in the Wines by the Bottle List

Reds

Beviam ~ Malbec	6
Foxrun ~ Lemberger	6
Scott Harvey Wines ~ Zinfandel	7
Ledgewood Creek ~ Merlot	7
Wirra Wirra Catapult ~ Shiraz Viognier	8
Le Mas Des Collines ~ Côte du Rhône	8
Jelu ~ Syrah Reserva	8.50
Jovino ~ Pinot Noir	9
Allegrini ~ Palazzo Della Torre	10
Bedell ~ Taste Red	11
McGregors ~ Black Russian Red	15
Pascal Prunier Bonheur ~ Pommard	16
Masi ~ Costasera Amarone	20

Whites

Knapp ~ Vignoles	5
Prejean ~ Riesling	6
Ranga Ranga ~ Sauvignon Blanc	6
Ried Sandgrube ~ Grüner Veltliner	7
Hogue ~ Riesling	7.50
Albert Bichot ~ Maçon-Villages	8
Laurent Kraft ~ Vouvray Sec	8
Really Good ~ Pinot Gris	8
Herman J Wiemer ~ Gewürztraminer Dry	8.50
McGregors ~ Dry Riesling	9.50
Rustenburg ~ Chardonnay	9.50
McGregor ~ Rkatsiteli-Sereksiya	10

Dessert Reds

Infantado ~ Tawny Port	7
Quaday ~ Elysium Black Muscat	8.50
Yalumba ~ Museum Muscat	10
Yalumba ~ Antique Tawny	10
Four Vines ~ Zinfandel Port	12
Olivares ~ Monastrell Dulce	14
Dutschke ~ The Tawny, 22yr	21
Grahams ~ 2007 Vintage Port	22

Dessert Whites

Prejean ~ Late Harvest Vignole	8
Nederburg ~ Special Late Harvest Blend	8
Château Manos ~ Cadillac	8
Famiglia Bianchi ~ Late Harvest Semillon	10
EOS Estate Winery ~ Late Harvest Moscato	12
Dr. Loosen ~ DL11H Riesling (Auslese)	12
Yalumba ~ Viognier Botrytis	12
Kanu ~ Noble Late Harvest, Kia Ora	14

Sparkling Wines

Poema ~ Cava Brut	8
Castello del Poggio ~ Brachetto	11
Michelle Chiarlo ~ Moscato d'Asti	12.50
Taittinger ~ La Française Brut	18.50

Mead Wines

Torrey Ridge ~ Summer Delight	7
Marjim Manor ~ Pear Wine	7
Marjim Manor ~ Apricot Wine	9.50

The Beers

Dogfish Head ~ 60 Minute IPA, 12 oz <i>Milton, DE (6% ABV)</i>	4.50	Wagner Valley ~ Doppelbock, 12 oz <i>Seneca Lake, NY (8.5% ABV)</i>	4.50
Wagner Valley ~ IPA, 12 oz <i>Seneca Lake, NY (6.2% ABV)</i>	4.50	Smuttynose ~ Robust Porter, 12 oz <i>Portsmouth, NH (5.7% ABV)</i>	4.50
Erdinger ~ Hefeweizen, 12 oz <i>Erdinger, Germany (5.3% ABV)</i>	4.50	Atwater ~ Vanilla Java Porter, 12oz <i>Detroit, MI (5% ABV)</i>	4.50
Rogue ~ Dead Guy Ale, 12 oz <i>Newport, OR (5% ABV)</i>	4.50	Doc's Draft ~ Hard Apple Cider, 12 oz <i>Warwick, NY (5% ABV, Gluten-Free)</i>	5
Ayinge ~ Bavarian Dunkel-Weizen, 16.9oz <i>Aying, Germany(5.8% ABV)</i>	6		
Dogfish Head ~ 90 Minute IPA, 12 oz <i>Milton, DE (9% ABV)</i>	6	Young's Double Chocolate Stout, 14 oz <i>Bedford, England (5.2% ABV)</i>	7
Trappistes ~ Rochefort Ale #6, 11.2oz <i>St. Remy, Belgium (7.5% ABV)</i>	8	Sam Smith ~ Strawberry Ale, 18.7 oz <i>Stamford, England (5.2% ABV, Organic)</i>	9
Lindeman's ~ Raspberry Ale, 12 oz <i>Bedford, England (5% ABV)</i>	9	Well's ~ Banana Bread Malt, 16.9 oz <i>Bedford, England (5.2% ABV)</i>	9
Trappistes ~ Rochefort Ale #8, 11.2oz <i>St. Remy, Belguim (9.2% ABV)</i>	9	JW Lees ~ Sherry Cask Harvest Ale, 9.3oz <i>Manchester, England (11.5% ABV)</i>	15
JW Lees ~ Port Cask Harvest Ale, 9.3oz <i>Manchester, England (11.5 % ABV)</i>	15		

Individual Desserts

Mini Key Lime Cheesecake ~ with graham cracker base and lime marmalade glaze	7	Chocolate Truffle Mousse ~ with chocolate sponge cake base	7.50
Mini NY Cheesecake ~ topped with layer of chocolate ganache	7	Hazelnut Mousse ~ hazelnut crunch between chocolate sponge cake topped with hazelnut mousse	7.50
Chocolate Caramel Pyramid ~ chocolate Mousse with caramel center	8	Tiramisu ~ sponge cake soaked in espresso topped with mascarpone cream	7.50
Mascarpone ~ layer of chocolate with mascarpone cream topped with amaretto crumbs and chocolate curls	8	Blood Orange Mascarpone Mousse ~ blood orange mascarpone mousse with blood orange marmalade center on sponge cake base, with edible flower	7.50

Sorbet and Gelato Desserts

Peach Ripieno ~ Peach sorbet served in the natural fruit shell	7	Chocolate Truffle Gelato ~ Zabaione cream center and caramelized hazelnuts	6
Lemon Ripieno ~ Lemon sorbet served in the natural fruit shell	7	Cappuccino Truffle Gelato ~ Espresso center, covered in coffee meringue sprinkles	6
Cocoa Ripieno ~ Chocolate sorbet served in a natural cocoa pod shell	7	Exotic Bomba ~ Mango, passion fruit and raspberry sorbet coated in white chocolate	6
Coconut Ripieno ~ Creamy coconut sorbet served in the natural shell	7	Dream Bomba ~ Peanut butter gelato, caramel center, coated in milk chocolate	6
Strawberries n' Caramel ~ Fiordilatte gelato with caramel, almond crunch and strawberries, topped with almonds	8	Pistachio ~ Custard gelato swirled with chocolate and pistachio gelato, topped with praline pistachios	8
Fluted Limoncello ~ lemon gelato swirled with limoncello in a champagne flute	8	Stracciatella ~ Chocolate syrup, chocolate chip gelato, topped with cocoa powder and hazelnuts	8

The Chocolates ~ 1.75 each

Passion Fruit ~ Dark

Cinnamon Roll ~ Milk

Caramel Apple ~ White

Strawberry Banana ~ White

Raspberry ~ Dark

Mint Chocolate Chip ~ Dark

Florida Orange ~ Dark

Pistachio Cherry ~ Milk

Almond Marzipan ~ Dark

Tahitian Caramel ~ Milk

Key Lime ~ White

Passion Panna Cotta ~ White

Truffles ~ 1.75 each

Malted Milk Shake ~ Milk

Coconut ~ Dark

Gianduja Hazelnut ~ Milk

Espresso ~ Dark

Single Origin Chocolates ~ 2.00 each

Hacienda ~ 74% Dominican Cocoa
Hint of black tea, grapefruit, and orange

Maracaibo ~ 65% Venezuelan Cocoa
Enhanced with orange blossom, cinnamon, raisin bouquet

Arriba ~ 72% Ecuadorian Cocoa
Plum and black currant, with coffee aroma

Madagascar ~ 64% Madagascan Cocoa
Roasted hazelnut aroma, hints of wild berry, clove and cedar

Cru Sauvage ~ 68% Bolivian Cocoa
Fresh lemon, grapefruit, hint of vanilla

Wines by the Bottle

Red Wines

~ Domestic ~

McGregor ~ Black Russian Red , '07 65 Keuka Lake, NY <i>Full bodied, blackberry aroma, plum, cranberry and oak</i>	McGregor ~ Cabernet Franc, 07 33 Keuka Lake, NY <i>Light bodied, fruit forward with black currant and cherries</i>
McGregor ~ Merlot, '06 42 Keuka Lake, NY – 118 cases made <i>Medium bodied, spice, cedar, floral Aromas, fruit and soft tannins</i>	Fox Run ~ Lemberger, '07 25 Seneca Lake, NY <i>Berries, plum, pepper, cedar</i>
Bedell ~ Taste Red Blend, '06 45 Long Island, NY <i>Black plum, black raspberry, cedar, vanilla, merlot, cab and syrah blend</i>	Bedell ~ Merlot, '07 37 Long Island, NY <i>Medium bodied, black plum, blackberry, cedar</i>
Crane Brothers ~ Cabernet Sauvignon, '04 45 Napa Valley, CA – 273 cases made <i>Raspberry, sage, and mocha nose, berries, subtle toasted oak</i>	Crane Brothers ~ Brodatious, '04 40 Napa Valley, CA – 388 cases made <i>Lavender, dark fruit, mocha, chocolate, earthy spice, 50% cab</i>
John Ramsey ~ Cabernet Sauvignon, '05 60 Rutherford, Napa, CA <i>Concentrated black currant, sweet black cherry, cedar, cocoa</i>	John Ramsey ~ Zinfandel Blend, '06 48 Napa Valley, CA <i>Cherry rhubarb pie, berry and plum nose, chocolate and molasses</i>
Scott Harvey Wines ~ Zinfandel, '07 28 Amador County, CA <i>Spice cloves, raspberry tart cherry nose</i>	Vihuela Winery ~ Concierto del Rojo, '05 28 Paso Robles, CA <i>Fruit forward, dynamic blend of Syrah, merlot, and petit verdot</i>
Ledgewood Creek ~ Merlot, '06 28 Suisan Valley, CA <i>Dark forward fruits, hints of coffee, vanilla finish</i>	Jovino ~ Pinot Noir, '08 35 Williamette Valley, OR <i>Currants, blackberries, cherries, barrel spices, soft mouth feel, ripe tannins, long palate</i>
Buoncristiani ~ Dolcetto, '06 50 Dry Creek Valley, CA – 165 cases made <i>Aroma of blueberries, smooth, elegant, nice concentration of varietal</i>	

~ International ~

Pascal Prunier Bonheur ~ Pommard, '05 62 Côte d'Or, France (Pinot Noir) Light bodied, cherry, hint of caramel, smooth tannins	Le Mas Des Collines ~ Côtes du Rhône, '05 29 Côtes du Rhône, France Plum, earthy, cherry and cedar, light tannins
Domaine Bachellery ~ Pinot Noir, '09 25 Vin de Pays D'Oc, France Intense fruit notes, cherry and smoky, supple and elegant	Chateau d'Aussieres ~ Corbieres, '06 47 Languedoc, France (Syrah, Grenache, Mourvedre, Carignan) Inky red, cherries, chocolate, big palate, rich, well integrated oak
Domaine de Nalys ~ 50 Chateauneuf du Pape, '07 Chateauneuf-du-pape, France Cherries, Raspberries, sweet spices, fig, blueberry, black pepper, and licorice	Jelu Estate ~ Malbec Reserva, '07 34 Mendoza, Argentina Plum, black pepper, cigar box, black fruit, cinnamon, sweet tannins
Jelu Estate ~ Syrah Reserva, '06 34 San Juan, Argentina Red cherry, forest fruit, smoky mineral, heady aromas, well balanced	Beviam ~ Malbec, '08 25 Mendoza, Argentina Smooth mouth, blueberries, cherries, soft tannins
Don Miguel Gascòn ~ Malbec, '08 28 Mendoza, Argentina Blackberry, blueberry, plum, cherry, full bodied	Wirra Wirra Catapult ~ Shiraz Viognier, '07 29 McLaren Valley, Australia Blackberry, chocolate mocha, subtle oak spice
Kilikanoon ~ Killerman's Run, Shiraz, '07 38 Penwortham, South Australia Ripe, bold, plum, mocha, soft tannins balanced by older oak	Kilikanoon ~ Cabernet Sauvignon, '05 48 Clare Valley, South Australia (Blocks Road) Blackcurrants, dark chocolate, plum, spice, char, seamless palate
Dievole ~ Chianti Classico Riserva, '04 67 Siena, Italy (Novecento) Heavy cherry, cassis, dried wild berry complex and classic structure	Valle Realle ~ 36 Montepulciano d'Abruzzo '06 Popoli, Italy Stone fruit, spices, cherry, tobacco well balanced
Bussola ~ Amarone, '03 80 Veneto, Italy Raspberry, chocolate nose, flavors of blackberry, dark chocolate	Masi ~ Costasera Amarone, '04, 375ml 45 Veneto, Italy Cherry flavors, hint of cocoa, cinnamon and raisins
Allegrini ~ Palazzo della Torre, '06 39 Fumane, Italy (Corvina and Rondinella) Wild berry aroma, raisin, smooth, elegant, long rounded finish	Rustenburg ~ John X Merriman, '06 36 Stellenbosch, South Africa Mineral, pepper, mocha, cherry, spice, Bordeaux blend

White Wines

~ Domestic ~

McGregor ~ Dry Riesling, '08 Keuka Lake, NY <i>Citrus, peach and apricot aromas, flavors of grapefruit and lime</i>	38	McGregor ~ Rkatsiteli-Sereksiya, '08 Keuka Lake, NY <i>Light and crisp, fruit, spice and hints of grass</i>	40
Ravines ~ Dry Riesling, '07 Keuka Lake, NY <i>Floral aroma, pear, apple and citrus notes, mineral finish</i>	33	Hermann J Wiemer ~ Dry Gewürztraminer. '08 Seneca Lake, NY <i>Light and crisp, apple, pear, melon</i>	34
Prejean ~ Semi-Dry Riesling, '08 Seneca Lake, NY <i>Floral and apple aromas, flavors of apricot</i>	24	Knapp ~ Vignoles, '07 Cayuga Lake, NY <i>Flowery bouquet, hint of pineapple, crisp</i>	21
Hogue ~ Riesling, '07 Columbia Valley, WA <i>Apricot, tangerine, crisp acidity, Slightly sweet</i>	28	Chateau St. Michelle ~ Pinot Gris, '08 Columbia Valley, WA <i>Tropical, apple, grapefruit, peach, almond blossom</i>	29
Sensorium ~ Viognier, '08 Paso Robles, CA – 280 cases made <i>Stone fruit, tropical aromas, well balanced, nice acidity</i>	36	Wine By Joe ~ Really Good Pinot Gris, '08 Dundee, OR <i>Aromas of fresh cut pears, green apples, hints of vanilla, flinty acidity</i>	33

~ International ~

Francois Chidaine ~ Vouvray Bouchet, '05 Loire Valley, France <i>Semi dry, lemon, lime and mineral notes</i>	48	Albert Bichot ~ Mâcon-Villages, '07 Burgundy, France (100% Chardonnay) <i>Nuts, cinnamon, honey, orchard fruits, un-oaked, slight flint, crisp</i>	35
Laurent Kraft ~ Vouvray Sec '08 Loire Valley, France <i>Semi-sweet, apricot, mineral, wildflowers</i>	32	Pinon ~ Vouvray Silex Noir, '07 Loire Valley, France <i>Ginger, persimmon, minerals</i>	42
Ranga Ranga ~ Sauvignon Blanc, '08 Marlboro, New Zealand <i>Citrus, grapefruit, lime herb and grass notes</i>	22	Batasiolo ~ Gavi, '08 Piemonte, Italy (100% Cortese) <i>Fresh fruit, white flowers, pear, citrus, well balanced</i>	32

Crios ~ Torrontes	28	Ried Sandgrube ~ Grüner Veltliner, '08	28
<i>Cafayate, Argentina</i>		<i>Krems, Austria</i>	
<i>Peach, floral, cinnamon and citrus notes</i>		<i>Lemon, lime, blue stone, mineral, peach, nice acidity</i>	
Rustenburg ~ Chardonnay, '09	36		
<i>Stellenbosch, South Africa</i>			
<i>Apricot, orange zest, almond, marzipan, great oak integration</i>			

Dessert Wines, White

~ Domestic ~

Swedish Hill ~	38	Prejean ~ Late Harvest Vignole, '08, 375ml	18
Late Harvest Chardonnay, '06, 375ml		<i>Seneca Lake, NY</i>	
<i>Seneca Lake, NY</i>		<i>Tropical fruit aromas, peach and pineapple flavor</i>	
<i>Apricot, honey, melon, lingering finish</i>			
McGregor ~	40	EOS Estate Winery ~	34
Late Harvest Vignoles, '07, 375ml		Late Harvest Moscato, '07, 375ml	
<i>Keuka lake, NY</i>		<i>Paso Robles, CA</i>	
<i>Tropical aromas, passion fruit, honey and pineapple</i>		<i>Floral jasmine, orange and lemon acidity</i>	

~ International ~

Yalumba ~ Viognier Botrytis, '07, 375ml	34	Dutschke ~	37
<i>Wrattenbully, Australia</i>		Ivy Blondina Frontenac, '03, 375ml	
<i>Melon, raisin, botrytis aids in higher sugar content and richness of flavor</i>		<i>Barossa, Australia</i>	
		<i>Melon, pear, warm honey, light citrus</i>	
RL Buller ~ Solera Tokay, NV, 375ml	28	Dr. Loosen ~ DL11H Riesling, '06, 375ml	29
<i>Victoria, Australia</i>		(Auslese) Erden Treppchen, Germany	
<i>Tea leaves, toffee, malt, and praline hazelnut flavor</i>		<i>Late harvest grapes, honey, peaches, apricot flavors</i>	
Von Kesselstatt ~ RK13 Riesling, '07	50	Château Manos ~ Cadillac, '08, 375 ml	23
(Spätlese) Scharzhofberg, Germany		<i>Cadillac, France</i>	
<i>Late harvest grapes, white peach, orange aroma, well balanced</i>		<i>Apricot and peach aroma, citrus notes, with good acidity</i>	
Château Lafon ~ Sauternes, '07	50	Nederburg ~ Special Late Harvest, '08	32
<i>Sauternes, France</i>		<i>Stellenbosch, South Africa</i>	
<i>Apple, licorice, deep golden color</i>		<i>Apricot, honey, dried fruit, fresh acidity</i>	

Kanu ~ Kia Ora	37	Famiglia Bianchi ~	33
Noble Late Harvest Semillon, '05, 375ml		Late Harvest Semillon, '03, 500ml	
Stellenbosch, South Africa		Mendoza, Argentina	
Ripe apricot, pear, slight mineral		Honey, citrus, melon, taste of	
Nose, concentrated fruit		apricot and butterscotch	

Dessert Wines, Red

~ Domestic ~

Quaday ~ Elysium Black Muscat, '07	34	Four Vines ~ Zinfandel Port, NV, 375ml	36
Madera, CA		Paso Robles, CA	
Rose aroma, litchi fruit flavor,		Raspberry, fruit spice, silky	
warm hazelnut		caramel finish	

~ International ~

Yalumba ~ Antique Tawny, NV, 375ml	30	Dutschke ~ The Tawny, 22yr, NV, 375ml	60
Barossa, Australia		Barossa, Australia	
Chocolate, brandy, fruit,		Coffee, spice aromas, honey,	
spice and caramel		molasses, toffee, caramel, orange	

Yalumba ~ Museum Muscat, NV, 375ml	30	Smith Woodhouse ~ Vintage Porto, '07	80
Barossa, Australia		Douro Valley, Portugal	
Aromas of orange peel, ginger,		Spicy rock rose aroma, powerful cassis,	
rose petal, balanced fruit flavor		sweet licorice and fruit finish	

Infantado ~ Tawny Port, NV	32	Graham's ~ Vintage Port, '07	115
Inberian, Portugal		Douro Valley, Portugal	
Raisin and fig, smooth caramel		Floral aromas of violet and eucalyptus,	
		complex, powerful and balanced	

Olivares ~ Monastrell Dulce, '06, 500ml	48	Allegrini ~ Recioto, '06, 500ml	87
Jumilla, Spain		Fumane, Italy	
Chocolate tannins, espresso,		Spicy bouquet, hints of dried fruit,	
medium to full body		blueberries, full and velvety	

Alcyone ~ Tannat, NV	33		
Atlantida, Uruguay			
Intense chocolate, vanilla bean,			
raspberry, and marshmallow			

Sparkling Wines

~ International ~

Saint Hilaire ~ Brut, '06	28	Taittinger ~ La Française Brut, NV, 375ml	38
<i>Limoux, France</i>		<i>Champagne, France (Red Label)</i>	
<i>Faint yellow floral notes, lavender, Honeydew finish</i>		<i>Green apples, wheat, creamy, toasted bread, classy finish</i>	
Michelle Chiarlo ~	28	Castello del Poggio ~ Brachetto, NV	42
Nivole Moscato D'Asti, '09, 375ml		<i>Piemonte, Italy</i>	
<i>Piemonte, Italy</i>		<i>Festive roses, fresh, delicately fruity, sweet</i>	
<i>Fruit bouquet, white flowers, citrus and green apple</i>			
Poema ~ Cava Brut, NV	25	Val D'Oca ~ Prosecco, '09	28
<i>Penedes, Spain</i>		<i>Valdobbiadene, Italy</i>	
<i>Ripe peaches, pears, toasted bread, orange and spice on the finish</i>		<i>Elegant and fruity, nice balance in acidity and softness</i>	

Mead Wine

Torrey Ridge ~ Summer Delight, NV	28	Marjim Manor ~ Pear Wine, NV	28
<i>Seneca Lake, NY</i>		<i>Seneca Lake, NY</i>	
<i>Strawberry rhubarb honey wine, semi-sweet, full strawberry notes</i>		<i>Mosel (Riesling) style wine with crisp pear notes, slightly floral</i>	
Marjim Manor ~ Apricot Wine, NV	38		
<i>Seneca Lake, NY</i>			
<i>Late harvest style wine, full and ripe apricot flavor, well balanced</i>			