

RESERVE FLIGHT - \$15  
 1996 Brut Reserve Natural • 1996 Brut Reserve  
 2004 Estate Syrah • 2004 Late Harvest Zinfandel

CHAMPAGNE FLIGHT - \$12  
 NV Brut • NV Blanc de Noir • NV Cuvée Rouge • NV Cuveé de Frontignan

RED WINE FLIGHT - \$12  
 2001 Côte Red • 2002 Cabernet-Merlot  
 2002 Old Vine Zinfandel • 2004 Cabernet Sauvignon

NEW RELEASE FLIGHT - \$11  
 2005 Sauvignon Blanc • 2005 Sangiovese • 2004 Syrah • 2004 Merlot

RED & WHITE FLIGHT - \$10  
 2004 Viognier • 2005 Chardonnay • 2005 Sangiovese • 2002 Cabernet-Merlot

MIXED FLIGHT - \$10  
 NV Brut • 2005 Sangiovese Rosé • 2001 Côte Red • 2004 Temecula Syrah

WHITE WINE FLIGHT - \$10  
 2005 Sauvignon Blanc • 2004 Viognier • 2005 Chardonnay • 2005 Moscato

AFTER DINNER FLIGHT - \$10  
 Cuvée de Frontignan • 2005 White Zinfandel • 2005 Moscato • 2005 Sangiovese Rosé

SWEET SUMMER FLIGHT - \$9  
 NV Almondage • 2005 White Zinfandel • 2005 Moscato • 2005 Sangiovese Rosé

	Taste	Glass	Bottle
Champagne	1996 Brut Reserve	4	47
	1996 Brut Reserve Natural	4	47
	Non Vintage Cuveé de Frontignan	3	40
	Non Vintage Brut	3	40
	Non Vintage Blanc de Noir	3	40
	Non Vintage Cuvée Rouge	3	40
	Wiebel NV Almondage	3	25
White Rosé	2005 Sauvignon Blanc	3	40
	2004 Viognier	3	40
	2005 Chardonnay	3	40
	2005 Moscato	3	40
	2005 Sangiovese Rosé	3	40
	2005 White Zinfandel	2	24
	2004 Estate Syrah	-	90
Red	2004 Cabernet Sauvignon	4	45
	2001 Côte Red	3	40
	2002 Old Vine Zinfandel	3	40
	2002 Cabernet-Merlot	3	40
	2004 Merlot	3	40
	2005 Sangiovese	3	40
	2004 Syrah	3	40
	2004 Late Harvest Zinfandel	3	30
	Chimay Ale (beer -1 liter)	-	16
	Voss Artesian Water	-	6

## CHAMPAGNE LOUNGE MENU

(Available from 11:00am - Closing)

CAFÉ CHAMPAGNE SALAD  
 Field Greens, Golden Raisins, Spiced Pecans  
 Gorgonzola, Thornton Champagne Vinaigrette 10.95  
 with Grilled Chicken Breast 14.95

CAESAR SALAD  
 Hearts of Romaine, House-made Croutons  
 Classic Caesar Dressing, Topped with Parmesan 10.95  
 with Grilled Chicken Breast 14.95 or Grilled Salmon 16.95

PEPPER-SESAME CRUSTED SEARED AHI TUNA  
 Avocado, Wasabi Drizzle, Tobiko Caviar  
 Soy-Sesame Vinaigrette, Seaweed Salad 13.95

WARM BRIE EN CROUTE  
 French Brie wrapped in Puff Pastry  
 Warm Honey-Walnut Sauce 15.95

ARTISAN CHEESE PLATTER  
 A delicious pairing of three gourmet cheeses  
 will be featured each week 14.95

FRIED PACIFIC CALAMARI  
 Crispy Calamari finished in a  
 Thornton Brut-Dill Beurre Blanc 13.95

FRESH BREAD AND GOAT CHEESE SPREAD  
 Fresh Bread Baked Daily  
 Herb Goat Cheese Spread 3.00 / basket

DAILY DESSERT SELECTION AVAILABLE  
 Please ask your server. 9.00

Logo glasses are not included with tastings. They are available for purchase in the Gift Shop for \$3.00.  
 An 18% service charge will be applied to all parties of eight or more.