

Vin Blanc

0.25L **0.5L** **Btl**
(1.5 glasses) (3 glasses)

Loire

Sauvignon Blanc, M. Touton 07 <i>Smoky, herbal, & friendly, showing excellent fruit. Perfect as an apéritif & with seafood.</i>	13	26	35
Muscadet, Dom. de la Batardière 07 <i>Bright with citrusy, lemon, lime & mineral notes.</i>	15	30	40
Sancerre, Dom. Durand 07 <i>Fine balance of rich fruits & mineral flavors. Aromas of herbs, grapefruit & citrus.</i>	17	34	45

Bourgogne

Macon Villages, Dom. des Chènevrières 05 <i>Crisp, dry & round. Aromas of citrus & white flowers with a hazelnut finish.</i>	13	26	35
Pouilly-Fuissé, Dom. Petite Chapelle 07 <i>A big wine, it still maintains balance & grace. Its flavor profile, hints of buttered toast & mineral, expands even after only a short time in the glass.</i>	15	30	40
Chablis, Cave des Vignerons 07 <i>Bouquet presents fresh fruit & citrus aromas. Clean & precise.</i>	17	34	45
Chassagne Montrachet, Dom. Louis Latour 06 <i>Ripeness & substance. Clean, crisp acid & a powerful mineral factor. WS 87</i>			65
Puligny-Montrachet, 1 ^{er} Cru Les Folatières 02 <i>Rich & dense, with peach & lemon flavors accented by mineral & oak spice. WS 90</i>			85

Alsace

Gewürztraminer, Dom. Willm 07 <i>Flavorful & medium-bodied with enough acidic backbone to keep it balanced.</i>	13	26	35
Pinot Blanc, Dom. Trimbach 06 <i>Beautiful fruitiness, fresh & clean, good fruit acidity, with a smooth finish.</i>	15	30	40
Riesling, Dom. Willm 07 <i>Very pure, offering apple, pear & peach notes & a hint of citrus blossom. The long finish has a distinct mineral quality.</i>			45

Rosé

Listel Gris, Cuvée St. Louis 06 <i>Aromas reminiscent of plants with notes of fruit & spice, apricot & grapefruit pulp.</i>	12	24	30
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Champagne

Blanc de Blanc, Paul Louis <i>Méthode Traditionelle from the Loire Valley. Excellent choice as an "Apéritif"!</i>	12 glass		35
Brut, Moët & Chandon <i>Bright fruitiness, seductive palate, & confident maturity.</i>	40 ½ Btl		70
Brut Rosé, Louis de Sacy Grand Cru <i>Very elegant salmon color. The nose offers varieties of red fruit, wild berries, pears & some tobacco. WS 93</i>			70
Brut, Louis de Sacy (Magnum 1.5L) <i>A complex, subtle, balanced nose of red fruits, citrus, spices, herbs & toasted bread. Lots of "terroir" but with delicacy. WS 90</i>			125
Blanc de Blanc, Mumm de Cramant Grand Cru <i>Fresh lime flavors complemented by lush fruit. Bright & dry yet creamy in the mouth, the finish is graceful & lingering. ST 90</i>			145
Brut Rosé, Perrier-Jouët Blason <i>Raspberry, bitter cherry & blood orange flavors. The fine texture & long finish combine for a terrific overall impression. RP 90</i>			175
Brut, Perrier-Jouët Fleur de Champagne 99 <i>Aromas of lemon drop, apricot & earth, with a light gamey complexity. Ripe, supple & intense. ST 89</i>			195
Brut, Dom Pérignon Vintage 99 <i>Lime & pink grapefruit aromas open to reveal a smoky mineral & floral character. A wine full of nuance & very complex. Very fresh on the palate, with youthful citrus & green apple flavors giving way to slightly riper blood orange & pear. ST 93</i>			200

Champagne Cocktails \$14

ParadouX (Our signature cocktail)
Chaperon Rouge (Fresh Strawberry Purée)
Benito (Grapefruit Juice)
Kir Royal (Crème de Cassis)
Mimosa (Fresh Squeezed OJ)
Bellini (Fresh Peach Purée)

Beers

Stella Artois 6
Hoegaarden 8
Lefte Blonde 8

Apéro

Lillet Blanc/Rouge 8
Kir 8
Blanc de Blanc 12

Ask your server about our Reserve Wines