Chateau La Pompe, **CHARDONNAY**, ¼ Carafe (1.5 glasses) $ 7.50

Chateau La Pompe, **CHARDONNAY**, ½ Carafe (3 glasses) $ 14

**1749, SAUVIGNON BLANC**, Loire Valley, France $ 26
*Zesty, lemony aromas. Citrus fruit on the palate, well balanced, crisp and refreshing.*
*Food Pairing ~ white meats including chicken and pork chops. Especially well paired with fish including trout, mussels, crab, lobster and clams.*

**Gerard Betrand, PICPOUL**, Languedoc, France $ 36
*Soft, delicate nose, with pleasant hints of acacia and hawthorn blossom, with an excellent acid/structure balance. 100% Picpoul grape variety.*
*Food Pairing ~ ideally suited to accompany shellfish such as mussels and clams. Also pairs well with fish.*

**Château Graville-Lacoste, BORDEAUX BLANC**, Bordeaux, France $ 33
*This amazing medium bodied white Bordeaux is crisp, slightly dry and delivers a full rich fruity herbal character with a fresh lingering finish. NEW!*  
*Food Pairing ~ beef steak tartare, oysters, chicken, cod, lobster and duck pate.*

**Champs Royeaux Fevre, CHABLIS**, Burgundy, France $ 52
*Fresh supple bouquet with notes of citrus and white fleshed fruit, with a very slight oaky finish.*
*Food Pairing ~ very gratifying with all shellfish and seafood especially lobster, raw oysters, and mussels. French cheeses such as Brie or Camembert offer tasty alternatives also.*

**Trimbach, PINOT GRIS**, Alsace, France $ 56
*Full-bodied with ripe smoky tropical fruit flavors and a long nutty finish.*
*Food Pairing ~ top pairings include white meats such as chicken or veal. Duck pate and foie gras offer delicious and tasty options also.*