



Explore the world of wines, spirits and beer in our curated menu of tasting flights.
Each flight consists of three beverages, best enjoyed with a set of carefully paired petits plats.

FLIGHT & PETITS PLATS - \$47.00
FLIGHT ONLY - \$21.00

LES BLANCS
(60ml)



Torrontes
*Rutini Trumpeter,
Mendoza, Argentina*

Sauvignon Blanc
*Errazuriz Estate,
Aconcagua V., Chile*

Furmint Dry
*Disznoko,
Tokaji, Hungary*

PETITS PLATS



Crab Rillettes
Compressed Watermelon, Chives

Goat Cheese
Lavosh, Fruit Chutney

Chicken Satay
Peanut Sauce

FLIGHT & PETITS PLATS - \$51.00
FLIGHT ONLY - \$23.00

SPARKLING JEWELS
(60ml)



Prosecco
*Torresella Brut NV,
Veneto, Italy*

Cava
*Mas Sardana, Franck Massard,
Catalunya Spain*

Champagne
*Piper Heidsieck Brut NV,
France*

PETITS PLATS



Vegetarian Maki Roll
Pickled Radish

Salmon Tartare
Sour Cream, Caviar

Pan Seared Scallop
Citrus Cream

FLIGHT & PETITS PLATS - \$55.00
FLIGHT ONLY - \$25.00

ROUGES OF THE OLD WORLD
(60ml)



Tempranillo
*Lan Crianza,
Rioja, Spain*

Barbera d'Alba
*Adriano,
Piedmont, Italy*

Merlot
*St. Vincent Grand Cru,
St. Emilion, France*

PETITS PLATS



Duck Rillettes
Toasted Brioche

Arancini di Riso
Mushroom, Truffle

Ribeye Brochette
Soy Glace

FLIGHT & PETITS PLATS - \$48.00
FLIGHT ONLY - \$21.00

ROUGES OF THE NEW WORLD
(60ml)



Pinot Noir
*Durvillea,
Marlborough, New Zealand*

Cabernet Sauvignon
*Vina Koyle Gran Reserva,
Colchagua Valley, Chile*

Shiraz Cabernet
*Rawson Retreat,
South East Australia*

PETITS PLATS



Salmon Tartare
Sour Cream, Caviar

Braised Beef Cheeks
Potato Mouseline

Artisanal Hard Cheese
Marinated Olives, Lavosh

FLIGHT & PETIT PLATS - \$54.00
FLIGHT ONLY - \$26.00

DESSERT FOR THE NOBLES
(45ml)



Riesling
*Goldloch Spatlese Diel,
Nahe, Germany*

Muscat
*Beaumes de Venise, M. Chapoutier,
Rhone, France*

Ruby Port
*Graham's Fine,
Portugal*

PETITS PLATS



Crab Rillettes
Compressed Watermelon, Chives

Fruit Tartelette
Sablé, Vanilla Cream

Blue Cheese
Grapes, Fruit Bread

FLIGHT & PETITS PLATS - \$47.00
FLIGHT ONLY - \$22.00

RICE IN A BOTTLE
(45ml)



Junmai
*Nanbubijin Tokubetsu,
Japan*

Junmai Daiginjo
*Kitagawa Tomioh,
Japan*

Shochu
*Den-En Gold,
Japan*

PETITS PLATS



Smoked Salmon
Sour Cream, Chives, Chopped Egg

Hummus & Crudités

Chicken Satay
Peanut Sauce

FLIGHT & PETITS PLATS - \$44.00
FLIGHT ONLY - \$18.00

THE BREW
(90ml)



Witbier
*Lost Coast Great White,
Eureka, California*

Lager
*Hofbrau Original,
München, Germany*

Red Rice Ale
*Hitachino Nest,
Japan*

PETITS PLATS



Ribeye Brochette
Soy Glace

Artisan Soft Cheese
Lavosh, Fruit Chutney

Arancini di Riso
Mushroom, Truffle

MOCKTAIL TASTING FLIGHT (90ml)
\$15.00



Spice Mûre Up
Homemade Spice Blackberry Syrup, Lime, Club Soda

Mint & Elderflower Spritz
Mint & Elderflower Syrup, Lemon, Club Soda

Sparkling Serenitea
Chamomile Tea with Rosemary, Mango Syrup, Club Soda

ADD-ON (60ml)
\$9.00



Champagne
Piper Heidsieck Brut NV, France

VEGETARIAN
\$19.00



Hummus & Crudités

Arancini di Riso
Mushroom & Truffle

Vegetarian Maki Roll
Pickled Radish