



Raw Bar Wine Menu

SPARKLING:

Lini Oreste & Figli, Lambrusco Bianco, Emilia-Romagna, Italy **40/8**

That's right—a white, DRY, sparkling Lambrusco. Lots of strawberry, citrus fruit, but also a dry chalky sensation on the palate. Great accompaniment to shellfish.

WHITE:

2007 Domaines Brocard, Chablis, Burgundy, Fr. **50/12.5**

Chablis, along with Champagne, is the classic pairing for oysters on the 1/2 shell. Intense minerality and acidity matches the salinity of the oyster.

2005 Chateau du Poyet, Muscadet Sevre et Maine, Loire Valley, Fr. **32/8**

A lighter, simpler wine with white tree fruit flavors and a bit of citrus. There is also a hint of natural occurring effervescence when the bottle is first opened.

2006 Cantina Gallura, Vermentino, Sardinia, Italy **40/10**

A sea-misty characteristic that makes it a sure thing with seafood. Great with the sweetness of crab as a juxtaposition, or the saltiness of oysters.

2007 Kremser Weinzierl, Gruner Veltliner, Kremstal, Austria | Liter **40/10**

(Great for 4 or more)

Big, bold wine with flavors of white peach and white pepper. Very dry, very crisp—a great pairing with full-flavored seafood.

2007 Xarmant, Txakolina, Basque Region, Spain **40/10**

Made from the Hondarribi Zuria grape North of Spain. The wine is dry, light and effervescent when it first opens. It has a fresh, tangy fruit and tight acidity which makes it a perfect pairing with mildly flavored oysters.

2007 Abadia da Cova, Albariño, Galicia, Spain **58/14.5**

An all around great seafood wine. It has some citrus, grassy flavors of Sauvignon Blanc, flashes of the richer peach and pineapple flavors of Viognier, and a delicate, minerally character of Riesling.

2005 Lobster Cove, Chardonnay, California, U.S.A. **34/8.5**

A friendly, easy-drinking, un-oaked Chardonnay. Nice fresh apple and citrus flavors and slightly sweet, buttery taste. Great with crab and lobster.

2005 Domaine Chevalier, Aligote, Burgundy, Fr. **34/8.5**

Perfect with mild oysters and shrimp with a light floral minerality.