

THE Oyster SOCIETY



SEAFOOD | CRAFT COCKTAILS | RAW BAR

THE OYSTER & RAW BAR

<p>④ OYSTER & CLAMS - SEASONAL* The Oyster Society Offers Daily Selections of Cold-Water Seasonal Oysters and Clams - Please Ask Your Server For Daily Offerings</p> <p>④ (3) JUMBO WILD SHRIMP Wild-Caught White Shrimp, Chilled, Served with Cocktail Sauce</p> <p>BAKED OYSTER TRIO (2) CASINO - Garlic, Bacon, Red Peppers & Cheese (2) ROCKEFELLER - Spinach, Bacon, Onion & Pernod Cream (2) SPANIARD - Chorizo, Herbs & Manchego Cheese</p> <p>④ THE OCEANIC PLATTER* Chef's Dozen Oysters, Dozen Clams, 1 1/2# Lobster, Eight (8) Jumbo Shrimp Cocktail, Hamachi Ceviche, Tuna Tartare, Hawaiian Poke, 1# Crab Selection of The Day</p>	<p>M.P.</p> <p>23</p> <p>21</p> <p>M.P.</p>	<p>④ CHEF'S DOZEN* Chef's Daily Selection of Four (4) Oyster Varietals "3 Per" Accompanied with Daily Unique Sauces</p> <p>THE ATLANTIS PLATTER* Chef's Selection 24 Oysters, Dozen Clams, Dozen Jumbo Shrimp Cocktail, (2) 1 1/2# lobsters, 2# Crab Selection of the Day, 1oz Kaluga Osetra Caviar, Hamachi Ceviche, Tuna Tartare, Hawaiian Poke</p> <p>TOS CAVIAR SERVICE* 1oz Amur Kaluga Osetra (Italy) OR 1oz Beluga Osetra (Bulgaria), House Crème Fraîche, Chopped - Egg, Shallots, Chives and Capers & French Blini</p>	<p>45</p> <p>M.P.</p> <p>M.P.</p>
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STACKS TO SHADE

<p>VOL AU VENT Beef Short Rib, Demi-Glace, Puff Pastry & Melted Brie</p> <p>④ CARAMELIZED SPANISH OCTOPUS Smoked Pepper Vinaigrette, Arugula & Garlic, White Bean Salad & Chili Oil Espuma</p> <p>④ NEW ORLEANS HOT POT Clams, Mussels, Shrimp & Andouille Sausage in Spicy Tomato Creole Broth</p> <p>④ YUZU-SCENTED TUNA TARTARE* Meyer Lemon & Yuzu Emulsion, Sambal, Whipped Avocado, Jalapeño, Scallion & Chicharrón Chips</p>	<p>24</p> <p>23</p> <p>21</p> <p>23</p>	<p>SAUTÉED CLAMS OR MUSSELS Garlic White Wine Butter or Spicy Tomato Broth with Crostini</p> <p>④ ISLAND SKEWERS (2) Surf & Turf Skewers; Filet Mignon & Jumbo Shrimp, Harissa Marinade, Shishito Peppers & Garlic Aioli</p> <p>④ JUMBO SEA SCALLOPS House Chipotle Adobo & Street Corn</p> <p>CHEF'S FOIE GRAS Homemade Foie Gras Ganache, Berry Coulis, Onion Jam, Mini Pancakes, Fresh Berries & Truffle Honey</p>	<p>21</p> <p>26</p> <p>24</p> <p>24</p>
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SOUPS & SALADS

<p>CHEF'S SOUP OF THE DAY</p> <p>④ SHE-CRAB SOUP Blue Crab Bisque, Crème Fraîche & Chives</p> <p>④ ROASTED WINTER SALAD Butternut Squash, Apple, Pearl Onion, Radish, Dried Cranberries, Butterscotch Pecans, French Brie & Baby Spinach in Warmed Spiced Apple Cider Vinaigrette</p> <p>④ SEAWEED SALAD Ogo, Wakame & Fresh Cucumber</p>	<p>M.P.</p> <p>14</p> <p>16</p> <p>11</p>	<p>④ TOS HOUSE SALAD Roasted Beets, Mint Strawberries, Tangerine & Beet Vinaigrette, Frisée, Arugula, Pumpkin Seeds & Crumbled Goat Cheese</p> <p>CAESAR SALAD Baby Romaine Lettuce, Brioche Croutons, Parmesan Crisp & House Caesar Dressing</p> <p>④ MISO GINGER GREENS Baby Watercress, Romaine, Cabbage, Cucumber, Avocado, Red Onion, Carrot, Almonds & Ginger Miso Dressing</p>	<p>15</p> <p>15</p> <p>15</p>
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SUSHI BAR

<p>④ HAWAIIAN AHI POKE* Tuna, Sticky Rice, Avocado, Pineapple, Jalapeño, Seaweed Salad & Miso Ginger Glaze</p> <p>④ THE PINK LADY* Pink Soy Paper, Tuna, Spicy Tuna, Cucumber, Whipped Avocado, Herb Microgreens & Sriracha</p> <p>THE CRUNCH ROLL* Spicy Tuna, Spicy Crab, Asparagus, Cream Cheese, Panko-Fried, Aji Amarillo Aioli, Kabayaki Sauce & Scallions</p> <p>SCORPION ROLL* Spicy Tuna, Shrimp Tempura & Avocado - Inside Tuna, Scorpion Sauce, Eel Sauce & Tempura Flake - Outside</p> <p>CARAMELIZED SALMON Salmon, Jalapeño, Cream Cheese - Inside Salmon Togarashi Sugar Torched, Eel Sauce - Outside</p> <p>④ JAPANESE VEGETABLE ROLL Yamagobo, Kampyo, Cucumber & Asparagus - Inside Avocado, Sesame & Spicy GF Soy, Sambal Glaze - Outside</p> <p>SURF & TURF ROLL* Fresh Maine Lobster & Blue Crab, Asparagus - Inside Prime Beef Carpaccio - Outside</p> <p>④ FIRECRACKER ROLL* Spicy Tuna, Spicy Crab, Cucumber, Avocado, Spicy Aioli, Tobiko, Jalapeño & Sriracha</p> <p>DANCING LOBSTER Tempura Lobster Tail, Avocado, Asparagus, Tobiko, Volcano Sauce, Kabayaki Sauce & Sliced Shishito Peppers</p> <p>④ TUNA TUNA TANGO ROLL* Hamachi, Jalapeño, Cucumber - Inside Tuna, Avocado & Thai Sweet Chili Sauce - Outside</p> <p>THE DRAGON ROLL* Shrimp Tempura, Asparagus, Spicy Blue Crab & Cream Cheese, Avocado, Shredded Crab Stick, Crispy Beet Strings, Spicy Aioli & Kabayaki Sauce</p> <p>④ SOCIETY SUSHI PLATTER* Tuna, Hamachi & Salmon Sashimi, Firecracker Roll, Dragon Roll & Hawaiian Ahi Poke</p>	<p>21</p> <p>24</p> <p>23</p> <p>26</p> <p>24</p> <p>19</p> <p>32</p> <p>24</p> <p>35</p> <p>24</p> <p>26</p> <p>75</p>
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CHEF'S SPECIALTIES

ADD SOUP, CAESAR OR SEASONAL SALAD 10

<p>④ GRILLED KEY WEST SHRIMP Jumbo Wild Shrimp, Red Pepper Curry Sauce, Saffron-Chorizo Rice & Grilled Asparagus</p> <p>④ FOREST & GARDEN Confit Mushrooms, Roasted Winter Vegetables, Butternut Squash & Sage Jus</p> <p>④ HERB ROASTED CHICKEN Chimichurri Sauce, Garden Vegetables & Roasted Baby Potatoes</p> <p>④ LOBSTER THERMIDOR Blue Crab & Lobster Meat, Peppers, Herbs, Onions & Parmesan Cheese in Sherry Cream, Boursin Mashed Potatoes, & Asparagus</p> <p>④ MACADAMIA ENCRUSTED SNAPPER* Local Snapper, Tropical Salsa, Key Lime Beurre Blanc, Cilantro-Lime Purée & Coconut Rice</p>	<p>36</p> <p>32</p> <p>33</p> <p>M.P.</p> <p>42</p>	<p>④ LOBSTER & CRAB ENCRUSTED SEA BASS Garlic Broccolini, Beurre Monte & Boursin Mashed Potatoes</p> <p>④ BLUE CORN SEARED TUNA "RARE"* Mexican Street Corn, Coconut Rice, Chipotle Adobo & Grilled Shishito Peppers</p> <p>④ MOROCCAN LAMB SHANK Braised Moroccan-Spiced Lamb Shank, Roasted Vegetables, Boursin Mashed Potatoes & Lamb Jus</p> <p>BLACK GARLIC SALMON* Vegetable Stir-Fry, Brown Fried Rice & Chinese Char Siu BBQ Sauce</p> <p>④ GORGONZOLA ENCRUSTED RIBEYE* 18oz Prime Delmonico Ribeye, Melted Gorgonzola, Agrodolce Blueberries, Cabernet Reduction, Grilled Asparagus & Dauphinoise Potatoes</p>	<p>M.P.</p> <p>46</p> <p>46</p> <p>41</p> <p>M.P.</p>	<p>SEARED DIVER SCALLOPS* Butternut Squash & Mascarpone Ravioli, Toasted Pecans, Sage, Carrot & Beet Purée & Vanilla Bean Beurre Blanc</p> <p>④ PIER 39 CIOPPINO Clams, Mussels, Shrimp, Crab, Fish, Scallop & Octopus in Roasted Tomato Broth</p> <p>④ TOS SURF & TURF* 8oz Manhattan NY Strip & Jumbo Prawn Stuffed With Jumbo Prawn Stuffed with Blue Crab, Sherry Peppercorn, Grilled Asparagus & Boursin Mashed Potatoes</p> <p>THE SOCIETY SCAMPI Blue Crab & Shrimp, Thai Basil Pesto, Garlic & Oil, Linguine, Spinach, Parmesan & Bottarga</p> <p>④ POTATO ENCRUSTED GROUPEL* Roasted Marble Potatoes, Haricots Verts & Pan Piccata Sauce</p>	<p>44</p> <p>45</p> <p>M.P.</p> <p>39</p> <p>45</p>
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FRESH & SIMPLE

<p>FRESH-CUT DAILY AVAILABLE SEARED, GRILLED OR BLACKENED, FINISHED WITH OLIVE OIL AND SEA SALT</p> <p>④ THE DAILY CATCH* Chef's selection of fish of the day</p> <p>④ WILD FLORIDA GROUPEL* 8oz Line-Caught Florida</p> <p>④ FLORIDA SNAPPER* 9-10oz Line-Caught / Species Varies. Based on best quality available</p> <p>④ FAROE ISLANDS SALMON* 8oz Sustainable, Farm-Raised in Faroe Islands</p> <p>④ YELLOWFIN TUNA* 8oz Line-Caught Atlantic</p> <p>④ CHILEAN SEA BASS* 8oz Line-Caught Deep Water Arctic</p>	<p>M.P.</p> <p>39</p> <p>37</p> <p>34</p> <p>39</p> <p>M.P.</p>	<p>IN OR OUT OF THE SHELL FINISHED WITH CLARIFIED BUTTER</p> <p>④ U-10 JUMBO DIVER SCALLOPS* Four (4) Seared or Grilled / North Eastern Atlantic</p> <p>④ TWIN MAINE LOBSTER TAILS Two (2) 6oz Lobster Tails Broiled, Finished with Clarified Butter</p> <p>FROM DRY GROUND FINISHED WITH SEA SALT AND SERVED WITH ROASTED GARLIC AIOLI</p> <p>④ 8oz MANHATTAN STRIP*</p> <p>④ RESERVE 6oz FILET MIGNON*</p> <p>④ 16oz PRIME N.Y. STRIP STEAK*</p> <p>④ 18oz PRIME DELMONICO* Boneless Ribeye</p>	<p>M.P.</p> <p>M.P.</p> <p>M.P.</p> <p>M.P.</p> <p>M.P.</p>
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SAUCES \$4

- ④ BÉARNAISE FOAM - TARRAGON HOLLANDAISE SAUCE
- ④ BEURRE MONTE - LEMON BUTTER
- ④ VANILLA BEAN BEURRE BLANC - VANILLA & BUTTER
- ④ PAN PICCATA SAUCE - CAPERS, LEMON CREAM SAUCE
- ④ DEMI-GLACE - VEAL REDUCTION
- ④ SPICED CABERNET REDUCTION
- ④ SHERRY PEPPERCORN

SIDES

- VEGETABLE STIR-FRY & HOISIN GLAZE (SEASONAL) 11
- LINGUINE POMODORO - TOMATO & BASIL 9
- LOBSTER, CRAB & GNOCCHI CASSEROLE - TRUFFLE PARMESAN FONDUE 25
- ④ GRILLED ASPARAGUS - BÉARNAISE FOAM 10
- ④ BOURSIN MASHED POTATOES 9
- ④ ROASTED MUSHROOMS, CIPOLLINI ONIONS & SMOKED BACON 12
- ④ VEGETARIAN BROWN FRIED RICE 10
- ④ ESQUITES - MEXICAN STREET CORN SALAD 10
- ④ COCONUT - SCENTED RICE - COCONUT MILK, CILANTRO & LEMONGRASS 8
- ④ ROASTED MARBLE POTATOES - GOLDEN BABY POTATOES, OLIVE OIL & HERBS DE PROVENCE 9
- ④ DAUPHINOISE POTATOES - CREAM, SHALLOTS & CHEESE 11
- ④ SAUTÉED SPINACH & ARTICHOKE - GARLIC & OIL 12

UPGRADES

- ④ SEARED HUDSON VALLEY FOIE GRAS 2oz 22
- ④ 6oz MAINE LOBSTER TAIL M.P.
- ④ SHAVED TRUFFLES, SEASONAL VARIETIES M.P.
- ④ OSCAR-STYLE, BLUE CRAB & BÉARNAISE FOAM 15

THE CLASSICS

MAI TAI 1944

Plantation Xaymaca Jamaica Rum, Goslings Float, Lime, Pierre Ferrand Dry Curaçao, Orgeat, Pineapple Cordial

LAST WORD

Tanqueroy Gin, Chartreuse, Luxardo, Lime

PISCO SOUR*

Barsol Pisco, Lemon, Egg White, Floral Aromas

SAZERAC

High West Rye, Absinthe Mist, Sugar, Peychaud's Bitters, Orange, Ice Block

REMEMBER THE MAINE

High West Rye, Martini & Rossi Sweet Vermouth, Cherry Heering, Absinthe

OUR COCKTAIL DEN

ANITA'S SUNSET

Tito's Vodka, T.O.S. Mix, Grapefruit Bitters, Lemon, Champagne

BLOOD ORANGE MARGARITA

Corazón Tequila, Lime, Spiced Blood Orange

BLACK WALNUT OLD FASHIONED

High West Rye, St. Elizabeth Allspice, Maple Syrup, Black Walnut Bitters, Ice Block

SMOKE, FIRE & PIÑA

Los Vecinos Mezcal, Lime, Vanilla, Pineapple, Fire Tincture

SIMPLE JOY

Grey Goose L'Orange, Grapefruit, St. Germain, Aperol, Lemon, Angostura Bitters

THE FIELD*

Jasmine Green Tea Aviation Gin, Lavender and Rose, St. Germain, Egg White, Rose Buds

SEASONAL INSPIRED

CARRABEAN OLD FASHIONED

Coconut Infused Zacapa, Pineapple, Cacao & Tiki Bitters

LA PASSION

Whistle Pig Bourbon, Pasion Fruit, Peach, Allspices, Lemon

KYOTO SOUR*

Tanqueroy & Nolet Gin, Midori, Green Tea Shochu, Youzu, Lemon, Egg White

RAZ & LYCHEE*

Corazon Tequila, Lime, St Germain, Raz & Lychee, Coconut Foam

HAND-SHAKEN PINEAPPLE DAQUIRI

Plantation Pineapple Infused Rum, Lime, Vanilla Pineapple

DRAFT **BUD LIGHT** (St. Louis, MO) 4.2%
STELLA ARTOIS (Belgium - Pilsner) 5.2%
YUENGLING (Pennsylvania - Lager) 4.5%
DRAFT OF THE MONTH (Ask your server)
LOCAL DRAFT OF THE MONTH (Ask your server)
REEF DONKEY APA (Tampa, FL - American Pale Ale) 5.5%

CORONA LIGHT
HEINEKEN
MICHELOB ULTRA
LAGUNITAS IPA
ISLAMORADA ALE (ISLAMORADA)
WOODCHUCK AMBER CIDER (GLUTEN-FREE)

BUDWEISER
BUD LIGHT
MILLER LITE
BECK'S (NA)
CORONA

BEER

CHAMPAGNE + SPARKLING INTERESTING WHITES

001 FRANÇOIS MONTAND 13
Brut Blanc de Blancs, France (187ml)
002 MIONETTO 12
Prosecco Brut, Veneto, Italy (187ml)
003 MOËT & CHANDON 25
Brut, Champagne, France (187ml)
004 VEUVE CLICQUOT 70
Yellow Label Champagne, France (half bottle)
005 J VINEYARDS 80
Sparkling Cuvée, Russian River, Sonoma, CA
006 PERRIER-JOUËT 170
Blason Rosé Brut Champagne, France
007 DRAPPIER 90
Cuvée Carte D'or Brut, Champagne, France
008 LOUIS ROEDERER 410
Cristal Champagne, France
009 JACQUESSON 149
Extra Cuvée Brut 738 Champagne, France
010 CHARLES LAFITTE 10 38
Rosé Prestige Sparkling, France
011 SZIGETI GUSTAV KLIMT 60
Gustav Klimt Sekt Brut Blanc de Blancs, Burgenland, Austria
012 FERRARI 85
Perlé Bianco Riserva Brut Sparkling, Trento, Italy

060 MOSCATO D'ASTI 12 46
Fontanafredda, Piemonte, Italy 2020/21
061 RIESLING 78
Stadt Krems, Grillenparz Reserve, Austria, 2020/21
062 RIESLING 12 46
Chateau Ste. Michelle, Columbia Valley, CA, 2021/22
063 GRÜNER VELTLINER 60
Loimer Langenlois Kamptal, Austria, 2020/21
064 ORANGE WINE 14 54
Gerard Bertrand, Orange Gold, France, 2021/22
065 VIOGNIER 46
Miner Family, CA, 2019/20
066 ALBARIÑO 12 46
Pazo Das Bruxas, Rias Baixas, Spain, 2020/21
067 ASSYRTIKO 77
Argyros, Santorini, Greece, 2021/22
068 CHENIN BLANC 12 46
Sawion Vouvray, Loire Valley, France, 2021/22
069 THE PRISONER 20 78
Blindfold Blanc de Noirs, Sonoma, CA 2021

CHARDONNAY
020 HAYES RANCH 12 46
California 2021/22
021 STAG'S LEAP WINE CELLARS 20 78
Karia, Napa Valley, CA 2021/22
023 CHALK HILL 14 54
Sonoma Coast 2021/22
024 DOMAINE LOUIS MOREAU 16 62
Petit Chablis, France, 2021/22
027 ROCHIOLI 118
Russian River, CA, 2020/21
028 FAILLA 105
Russian River, Sonoma, CA, 2018/19
029 DOMAINE DROUHIN-VAUDON 98
Chablis 1er Cru, Vaudon, France, 2017/18
030 MAISON ROCHE DE BELLENE 90
Montagny, Burgundy, France, 2018/19
031 JOSEPH DROUHIN 74
Pouilly-Fuissé, France, 2019/20
032 MINER FAMILY 60
Napa, CA, 2019/20
033 ROMBAUER 92
Carneros, Sonoma, CA, 2020/21
034 EVENING LAND 78
Seven Springs, Eola-Amity Hills, OR 2021/22

ITALIAN WHITES
070 PINOT GRIGIO 12 46
Tiefenbrunner, Alto Adige, 2021/22
071 PINOT GRIGIO 17 65
Jermann, Friuli Venezia Giulia, 2021/22
073 LANGHE ARNEIS 56
Damilano, Piedmont, 2021/22
074 TOSCOLO 52
Vernaccia di San Gimignano, Tuscany, 2021/22
075 SOAVE CLASSICO 46
Suavia, Veneto, 2020/21
076 VERMENTINO 12 46
Argiolas Costamolino, Sardegna, 2020/21
077 FIANO DI AVELLINO 60
Mastroberardino, Radici, Campania, 2019/20
078 PECORINO 52
Il Feuduccio Terre di Chieti, Abruzzo, 2020/21

ROSÉ
040 RUFFINO 50
Aqua Di Venus, Toscana, Italy, 2020/21
041 LE FIGUIER 12 46
Provence, France, 2021/22
042 CHÂTEAU LA GORDONNE 55
Provence, La Chapelle, France, 2020/21
043 WOLFFER ESTATE 55
Long Island, NY, 2021/22
044 CHATEAU D'ESCLANS 20 78
Rock Angel, Provence, France, 2021

SAUVIGNON BLANC
050 FOURNIER 20 78
Les Belles Vignes Sancerre, Loire Valley, France, 2021
052 OYSTER BAY 12 38
Marlborough, New Zealand, 2021/22
053 MERRY EDWARDS WINERY 92
Russian River, CA, 2021
054 CLOUDY BAY 68
Marlborough, New Zealand, 2021/22
055 DUCKHORN 16 62
North Coast, CA, 2021/22
057 REGIS MINET 66
Pouilly-Fumé, Loire Valley, France, 2020/21

PINOT NOIR + BURGUNDY
100 BELL GLOS 19 74
Clark & Telephone, Santa Lucia, CA, 2021/22
101 ERATH 13 50
Resplendent, OR, 2020/21
102 CRISTOM 75
Willamette Valley, OR, 2020/21
104 PONZI RESERVE 110
Chehalem Mountains, OR, 2017/18
105 FAILLA 75
Sonoma Coast, CA, 2020/21
106 MIGRATION 78
Russian River Valley, CA, 2019/20
107 KOSTA BROWNE 176
Sonoma Coast, CA, 2020/21
108 PATZ & HALL 80
Sonoma Coast, CA, 2018/19
109 SANFORD 75
St. Rita Hills, CA, 2019/20
110 JOSEPH DROUHIN 145
Côte de Nuits Villages, France, 2020/21
111 DOMAINE CHANZY 16 62
Les Fortunés, Bourgogne, France, 2020/21
112 NICOLE CHANRION 63
Côte de Brouilly Beajolais, France, 2020/21

We are all mortal until the first kiss and the second glass of wine.
 - Eduardo Galeano, Uruguayan Journalist

BORDEAUX

201 CHÂTEAU LAPLAGNOTTE-BELLEVUE 75
Saint Emilion Grand Cru, France, 2019/20
202 SÉGLA 140
2nd Wine Rauzan-Ségla Margaux, France, 2014/15
204 CHÂTEAU PEYMARTIN 90
Saint-Julien, France, 2017/18
205 CHÂTEAU DE PARENCHÈRE 52
Bordeaux Supérieur, France, 2018/19
206 CHÂTEAU BELLES-GRAVES 85
Lalande de Pomerol, France, 2018/19
ITALIAN REDS
300 BARBERA D'ASTI 45
Pico Maccario, Piemonte, 2020/21
302 NEBBIOLO LANGHE 62
Vietti Perbacco, Piemonte, 2019/20
303 BAROLO 92
Damilano, Le Cinque Vigne, Piemonte, 2017/18
304 BARBARESCO 80
Giuseppe Cortese, Piemonte, 2019/20
305 CHIANTI CLASSICO GRAN SELEZIONE 98
Antinori, Badia Passignano, Tuscany, 2019/20
306 CHIANTI CLASSICO 13 50
Castello Di Bossi, Tuscany, 2019/20
307 BRUNELLO DI MONTALCINO 120
Castiglione del Bosco, Tuscany, 2017/18
308 BRUNELLO DI MONTALCINO 216
Altesino Montosoli, Tuscany, 2017/18
309 SUPER TUSCAN 165
Tua Rita Giusto dei Notri, Tuscany, 2019/20
310 SUPER TUSCAN 18 70
Antinori Il Bruciato, Tuscany, 2020/21
311 VALPOLICELLA RIPASSO 60
Bertani, Veneto 2019/20
313 ETNA ROSSO 57
Pietradolce, Sicily, 2019/20

CABERNET + BLENDS

600 JUSTIN 16 62
Paso Robles, CA, 2019/20
601 JOSH CELLARS 12 46
California, 2020/21
602 HANNA WINERY 72
Alexander Valley, CA, 2019/20
603 GIRARD WINERY 64
Yountville, Napa, CA 2018/19
604 HEITZ CELLAR 115
Napa Valley, CA, 2017/18
605 PRIEST RANCH 95
Napa Valley, CA, 2019/20
606 ROBERT MONDAVI 22 86
Napa Valley, CA, 2019/20
607 STAG'S LEAP WINE CELLARS 135
Artemis, Napa, CA 2019/20
608 TO KALON VINEYARD CO 370
H.W.C., Oakville, CA, 2018/19
609 CHARLES KRUG 110
Generations, Napa, CA 2018/19
610 FAR NIENTE 295
Napa Valley, CA, 2019/20
611 NICKEL & NICKEL 176
State Ranch, Napa Valley, CA 2019/20
612 O'SHAUGHNESSY 139
Napa Valley, CA, 2018/19
615 OVERTURE BY OPUS ONE 255
Napa, CA
617 SCHRADER 192
Double Diamond, Oakville, Napa, CA 2019/20
619 PHELPS FAMILY 64
Taken Wine Co, Napa, CA, 2019/20
620 JUSTIN 120
Isosceles, Paso Robles, CA 2017/18
621 ORIN SWIFT 110
Papillon, Napa, CA 2019/20
622 ORIN SWIFT 20 78
Abstract, CA, 2020/21
623 JOSEPH PHELPS 175
Napa, CA, 2019/20

INTERESTING REDS

318 RIBERA DEL DUERO 65
Emilio Moro, Spain, 2019/2020
400 RIOJA 13 50
Finca Valpiedra Cantos de Valpiedra, Spain, 2017/18
401 NUMANTHIA 74
Tinto de Toro, Spain, 2016/17
402 DOMAINE DE LA JANASSE 57
Côtes du Rhone, d'Argile, France, 2018/19
403 CHÂTEAU ST. COSME 110
Châteauneuf-du-Pape, Rhône, FR, 2018/19
404 DOURO 48
Manoella Tinto, Portugal, 2018/19
500 MERLOT 12 46
Be Human, Columbia Valley, WA, 2019/20
503 SHIRAZ 90
E&E Black Pepper, Barossa Valley, Australia, 2016/17
504 MALBEC 12 46
Graffigna Centenario, Argentina, 2019/20
505 ZINFANDEL 42
Grayson Cellars, CA, 2020/21
506 CABERNET FRANC 56
Tenuta Luisa, Friuli, Italy, 2019/20
507 SYRAH 110
Isole E Olena, Tuscany, Italy 2018
508 ZINFANDEL 92
Rombauer Vineyards, Napa Valley, CA 2020/21
509 PETITE SIRAH BLEND 75
Caymus-Suisun Grand Durif, Suisun Valley CA 2020/21