

# THE OYSTER SOCIETY



SEAFOOD | CRAFT COCKTAILS | RAW BAR



OYSTERS & SPECIALS

## THE OYSTER & RAW BAR

<p>④ <b>OYSTER &amp; CLAMS - SEASONAL*</b> The Oyster Society Offers Daily Selections of Cold-Water Seasonal Oysters and Clams - Please Ask Your Server for Daily Offerings</p> <p>④ <b>(3) JUMBO WILD SHRIMP</b> Wild-Caught White Shrimp, Chilled, Served with Cocktail Sauce</p> <p><b>BAKED OYSTER TRIO</b> (2) CASINO - Garlic, Bacon, Red Peppers &amp; Cheese (2) ROCKEFELLER - Spinach, Bacon, Onion &amp; Pernod Cream (2) SPANIARD - Chorizo, Herbs &amp; Manchego Cheese</p> <p>④ <b>THE OCEANIC PLATTER*</b> Chef's Dozen Oysters, Dozen Clams, 1 1/2lb Lobster, Eight (8) Jumbo Shrimp Cocktail, Blue Crab Salad, Scallop Ceviche, 1lb Crab Selection of the Day</p>	<p><b>M.P.</b></p> <p><b>24</b></p> <p><b>22</b></p> <p><b>M.P.</b></p>	<p>④ <b>CHEF'S DOZEN*</b> Chef's Daily Selection of Four (4) Oyster Varietals "3 Per" Accompanied with Daily Unique Sauces</p> <p><b>24 THE ATLANTIS PLATTER*</b> Chef's Selection 24 Oysters, Dozen Clams, Dozen Jumbo Shrimp Cocktail, (2) 1 1/2lb Lobsters, 2lb Crab Selection of the Day, 1oz Kaluga Osetra Caviar, Blue Crab Salad, Scallop Ceviche</p> <p><b>TOS CAVIAR SERVICE*</b> 1oz Amur Kaluga Osetra (Italy) OR 1oz Beluga Osetra (Bulgaria), House Crème Fraîche, Chopped Egg, Shallots, Chives and Capers with French Blini</p>	<p><b>48</b></p> <p><b>M.P.</b></p> <p><b>M.P.</b></p>
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## STACKS TO SHADE

<p><b>VOL AU VENT</b> Beef Short Rib, Demi-Glace, Puff Pastry &amp; Melted Brie</p> <p><b>SPANISH OCTOPUS</b> Sun-Dried Tomato Salad, Pita Crisps, Red Pepper Hummus, Black Garlic &amp; Chili Sauce</p> <p>④ <b>NEW ORLEANS HOT POT</b> Clams, Mussels, Shrimp &amp; Andouille Sausage in Spicy Tomato Creole Broth</p> <p><b>TUNA TARTARE*</b> Crispy Capers, Scallions, Lemon Zest Preserve, Shallot, Deviled Egg Smash, Caviar &amp; Brioche Crouton</p>	<p><b>24</b></p> <p><b>25</b></p> <p><b>23</b></p> <p><b>24</b></p>	<p><b>LOBSTER MONTE CRISTO</b> Maine Lobster Meat, Brioche, Triple Cream Brie in Crispy Batter with Fig Preserves &amp; Saba Glaze</p> <p>④ <b>ISLAND SKEWERS</b> (2) Surf &amp; Turf Skewers; Filet Mignon &amp; Jumbo Shrimp, Harissa Marinade, Shishito Peppers &amp; Garlic Aioli</p> <p>④ <b>JUMBO SEA SCALLOPS</b> Truffle Ravioli, Demi-Glace &amp; Porcini Foam</p> <p><b>SEARED HUDSON VALLEY FOIE GRAS</b> Brioche, Wild Berry Jam &amp; Spiced Cabernet Glaze</p>	<p><b>24</b></p> <p><b>26</b></p> <p><b>25</b></p> <p><b>28</b></p>
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## SOUPS & SALADS

<p><b>CHEF'S SOUP OF THE DAY</b></p> <p>④ <b>SPROUT &amp; CRUNCH SALAD</b> Shredded Brussels, Kale, Green Onion, Radish, Cucumber, Pomegranate, Celery, Broken Pecans, Feta Cheese &amp; Citrus Mustard Vinaigrette</p> <p><b>CAESAR SALAD</b> Baby Romaine Lettuce, Brioche Croutons, Parmesan Crisp &amp; House Caesar Dressing</p>	<p><b>M.P.</b></p> <p><b>16</b></p> <p><b>16</b></p> <p><b>16</b></p>	<p>④ <b>SHE-CRAB SOUP</b> Blue Crab Bisque, Crème Fraîche &amp; Chives</p> <p>④ <b>TOS HOUSE SALAD</b> Roasted Beets, Mint Strawberries, Tangerine &amp; Beet Vinaigrette, Frisée, Arugula, Pumpkin Seeds &amp; Crumbled Goat Cheese</p> <p>④ <b>SEAWEED SALAD</b> Ogo, Wakame &amp; Fresh Cucumber</p>	<p><b>16</b></p> <p><b>16</b></p> <p><b>11</b></p>
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## SUSHI BAR

<p><b>HAMACHI POPPERS*</b> Crispy Tempura Roll - Hamachi, Jalapeño &amp; Cream Cheese Topped with Spicy Crab &amp; Lobster Salad, Scallions, Torched Aioli &amp; Kabayaki Sauce</p> <p>④ <b>THE PINK LADY*</b> Pink Soy Paper, Tuna, Spicy Tuna, Cucumber, Whipped Avocado, Herb Microgreens &amp; Sriracha</p> <p><b>THE CRUNCH ROLL*</b> Spicy Tuna, Spicy Crab, Asparagus, Cream Cheese, Panko-Fried, Aji Amarillo Aioli, Kabayaki Sauce &amp; Scallions</p> <p><b>SCORPION ROLL*</b> Spicy Tuna, Shrimp Tempura &amp; Avocado - Inside Tuna, Scorpion Sauce, Eel Sauce &amp; Tempura Flake - Outside</p> <p>④ <b>JAPANESE VEGETABLE ROLL</b> Yamagobo, Kampyo, Cucumber &amp; Asparagus - Inside Avocado, Sesame &amp; Spicy GF Soy, Sambal Glaze - Outside</p> <p><b>LAND &amp; SEA ROLL*</b> Alaskan King Crab, Beef Carpaccio, Cucumber, Avocado, Smoked Trout Roe &amp; Yum Yum Sauce</p> <p>④ <b>FIRECRACKER ROLL*</b> Spicy Tuna, Spicy Crab, Cucumber, Avocado, Spicy Aioli, Tobiko, Jalapeño &amp; Sriracha</p> <p><b>DANCING LOBSTER</b> Tempura Lobster Tail, Avocado, Asparagus, Tobiko, Volcano Sauce, Kabayaki Sauce &amp; Sliced Shishito Peppers</p> <p>④ <b>TUNA TUNA TANGO ROLL*</b> Hamachi, Jalapeño, Cucumber - Inside Tuna, Avocado &amp; Thai Sweet Chili Sauce - Outside</p> <p><b>THE DRAGON ROLL</b> Shrimp Tempura, Asparagus, Spicy Blue Crab &amp; Cream Cheese, Avocado, Shredded Crab Stick, Crispy Beet Strings, Spicy Aioli &amp; Kabayaki Sauce</p> <p><b>SOCIETY SUSHI PLATTER*</b> Tuna, Hamachi &amp; Salmon Sashimi, Firecracker Roll, Dragon Roll &amp; Hawaiian Ahi Poke</p>	<p><b>25</b></p> <p><b>24</b></p> <p><b>23</b></p> <p><b>26</b></p> <p><b>19</b></p> <p><b>39</b></p> <p><b>24</b></p> <p><b>36</b></p> <p><b>24</b></p> <p><b>27</b></p> <p><b>78</b></p>
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## CHEF'S SPECIALTIES

ADD SOUP, CAESAR OR SEASONAL SALAD 10

<p>④ <b>GRILLED KEY WEST SHRIMP</b> Wild Jumbo Shrimp, Red Pepper Curry Sauce, Saffron-Chorizo Rice &amp; Grilled Asparagus</p> <p><b>AIRLINE BELL &amp; EVANS CHICKEN BREAST</b> Marinated &amp; Seared, Smoked Olive Oil &amp; Trafilata Pasta with Garlic, Spinach, Parmesan &amp; Tomato Confit</p> <p>④ <b>LOBSTER THERMIDOR</b> Blue Crab &amp; Lobster Meat, Peppers, Herbs, Onions &amp; Parmesan Cheese in Sherry Cream, Boursin Mashed Potatoes &amp; Asparagus</p> <p>④ <b>SLASH'N BURN LOCAL SNAPPER</b> House Three-Chile Crust, Pipian Green Mole, Coconut Rice &amp; Mexican Slaw</p> <p><b>MEDITERRANEAN SEA BASS</b> Couscous, Broccolini, Tomato Confit &amp; Red Pepper Hummus</p>	<p><b>38</b></p> <p><b>35</b></p> <p><b>M.P.</b></p> <p><b>46</b></p> <p><b>M.P.</b></p>	<p>④ <b>CRISPY RICE &amp; SESAME ENCRUSTED TUNA*</b> Soy &amp; Wasabi Cream Sauce, Potato Purée, Dashi Mushrooms &amp; Sautéed Swiss Chard</p> <p>④ <b>BRAISED MARGRA FARMS LAMB SHANK</b> Japanese Sweet Potato Mash &amp; Brussels Sprouts Kimchi &amp; Japanese Demi-Glace</p> <p><b>BLACK GARLIC SALMON*</b> Vegetable Stir-Fry, Fried Brown Rice &amp; Chinese Char Siu BBQ Sauce</p> <p>④ <b>CHEF'S DRY-RUBBED PRIME RIBEYE*</b> Roasted Garlic Chili Sauce, Dauphinoise Potatoes &amp; Asparagus</p> <p>④ <b>POTATO ENCRUSTED GROUPEL</b> Baby Bliss Potatoes, Haricots Vert &amp; Pan Piccata Sauce</p>	<p><b>49</b></p> <p><b>49</b></p> <p><b>41</b></p> <p><b>48</b></p>	<p><b>SEARED SEA SCALLOPS*</b> Black Spaghetti, Zucchini, Garlic, Shallots, 'Nduja Sausage &amp; Parmesan Cream</p> <p>④ <b>PIER 39 CIOPPINO</b> Clams, Mussels, Shrimp, Crab, Fish, Scallop &amp; Octopus in Roasted Tomato Broth</p> <p>④ <b>SOME SURF &amp; TURF*</b> Butter-Poached Lobster Tail &amp; 6oz Pepper &amp; Ash Filet Mignon, Guajillo Pepper &amp; Lobster Butter, Boursin Mashed Potatoes &amp; Swiss Chard</p> <p><b>THE SOCIETY SCAMPI</b> Blue Crab &amp; Shrimp, Thai Basil Pesto, Garlic &amp; Oil, Linguine, Spinach, Parmesan &amp; Bottarga</p>	<p><b>48</b></p> <p><b>48</b></p> <p><b>M.P.</b></p> <p><b>40</b></p>
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## UPGRADES

- ④ SEARED HUDSON VALLEY FOIE GRAS 2oz 25
- ④ 6oz MAINE LOBSTER TAIL M.P.
- ④ SHAVED TRUFFLES, SEASONAL VARIETIES M.P.
- ④ OSCAR-STYLE, BLUE CRAB & BÉARNAISE FOAM 18

## FRESH & SIMPLE

<p><b>FRESH-CUT DAILY</b> AVAILABLE SEARED, GRILLED OR BLACKENED, FINISHED WITH OLIVE OIL AND SEA SALT</p> <p>④ <b>THE DAILY CATCH*</b> Chef's Selection of Fish of the Day</p> <p>④ <b>WILD FLORIDA GROUPEL</b> 8oz Line-Caught Florida</p> <p>④ <b>FLORIDA SNAPPER</b> 9-10oz Line-Caught / Species Varies. Based on Best Quality Available</p> <p>④ <b>FAROE ISLANDS SALMON*</b> 8oz Sustainable, Farm-Raised in Faroe Islands</p> <p>④ <b>YELLOWFIN TUNA*</b> 8oz Line-Caught Atlantic</p> <p>④ <b>CHILEAN SEA BASS</b> 8oz Line-Caught Deep Water Arctic</p>	<p><b>M.P.</b></p> <p><b>42</b></p> <p><b>39</b></p> <p><b>36</b></p> <p><b>41</b></p> <p><b>M.P.</b></p>	<p><b>IN OR OUT OF THE SHELL</b> FINISHED WITH CLARIFIED BUTTER</p> <p>④ <b>U-10 JUMBO DIVER SCALLOPS*</b> Four (4) Seared or Grilled / North Eastern Atlantic</p> <p>④ <b>TWIN MAINE LOBSTER TAILS</b> Two (2) 6oz Lobster Tails Broiled, Finished with Clarified Butter</p> <p><b>FROM DRY GROUND</b> FINISHED WITH SEA SALT AND SERVED WITH ROASTED GARLIC AIOLI WE PROUDLY SERVE CERTIFIED ANGUS BEEF FROM OMAHA NEBRASKA</p> <p>④ <b>8oz MANHATTAN STRIP*</b></p> <p>④ <b>RESERVE 6oz FILET MIGNON*</b></p> <p>④ <b>16oz PRIME N.Y. STRIP STEAK*</b></p> <p>④ <b>18oz PRIME DELMONICO*</b> Boneless Ribeye</p>	<p><b>M.P.</b></p> <p><b>M.P.</b></p> <p><b>M.P.</b></p> <p><b>M.P.</b></p> <p><b>M.P.</b></p> <p><b>M.P.</b></p>
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## SAUCES \$5

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

## SIDES

- VEGETABLE STIR-FRY & HOISIN GLAZE (SEASONAL) 11
- SMOKED OLIVE OIL & TRAFILATA PASTA - GARLIC, SPINACH, PARMESAN & TOMATO CONFIT 14
- LOBSTER, CRAB & GNOCCHI CASSEROLE - TRUFFLE & PARMESAN FONDUE 25
- ④ ASPARAGUS - SEA SALT & PARMESAN 12
- ④ LOCALLY GROWN EXOTIC MUSHROOMS & SMOKED BACON 18
- ④ VEGETARIAN FRIED BROWN RICE 10
- ④ TOS BOURSIN MASHED POTATOES 12
- ④ COCONUT-SCENTED RICE - COCONUT MILK, CILANTRO & LEMONGRASS 8
- ④ ROASTED BABY BLISS POTATOES - OLIVE OIL, GARLIC & FRESH HERBS 9
- ④ DAUPHINOISE POTATOES - CREAM, SHALLOTS & CHEESE 11
- ④ SAUTÉED SPINACH & ARTICHOKE 13
- ④ GARLIC BROCCOLINI 12

## CLASSICS & VARIATIONS



### MAI TAI 1944

Planteray Xaymaca Rum, Myers's Float, Lime, Pierre Ferrand Dry Curaçao, Orgeat, Vanilla Pineapple



### NEGRONI ROSA

Bombay Sapphire Gin, Luxardo Bianco, Cocchi Rosa, Campari, Peach Bitters Orange Twist



### VEPER AL BERGAMOT

Grey Goose Vodka, Bombay Sapphire Gin, Lillet, Italicus, Lemon Peel



### A LA LOUISIANE

Overholt Rye, House Vermouth Blend, Bénédictine, Absinthe, Peychaud's Bitters



### ADIOS MANHATTAN

Astral Añejo Tequila, Cocchi Torino, Ancho Reyes Barrica, Cocoa Bitters, Coffee Aromas

## OUR COCKTAIL DETI



### ANITA'S SUNSET

Tito's Handmade Vodka, TOS. Mix, Grapefruit Bitters, Lemon, Champagne



### BLOOD ORANGE MARGARITA

Corazón Tequila, Lime, Spiced Blood Orange



### BLACK WALNUT OLD FASHIONED

Overholt Rye, St. Elizabeth Allspice, Maple, Black Walnut Bitters



### OLA PROVENCE

Cazadorez Blanco Tequila, Cucumber, Ancho Reyes Verde, Lavender, Lime, Butterfly Pea Flower



### SIMPLE JOY

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



### THE FIELD\*

Jasmine Green Tea Citadelle Gin, Lavender and Rose, St. Germain, Egg Whites, Rose Buds

## EXPERIMENTAL



### LATCO BLUE-BERRY BUCK

Bombay Sapphire & Nolet Gin, Shochu Green Tea, Lime, St. Germain, Orgeat, Angostura, Ginger Beer



### STONE FRUIT SOUR

Redemption Bourbon, Whiplash, Peach, Apricot, Lemon, Passion Fruit Foam



### DECONSTRUCTED MIAMI VICE

Coconut Tequila, Planteray Pineapple Rum, Strawberry, Vanilla, Pineapple, Lime, Piña Colada Foam



### SMOKY AUTUMN MARGARITA

Cazadores Reposado Tequila, Illegal Mezcal, Spiced Pomegranate, Lime, Black Lava Salt



### RED MOON PALOMA

Cazadores Blanco Tequila, Clarified Grapefruit & Lime, Bergamot, Grapefruit Soda and Bitters, Hibiscus Flower

## MOCKTAIL & SENSU ALCOHOL CRAFT



### BLUE PARADISE

Seedlip Grove 42, Orange, Pineapple, Coconut, Lemon



### SO COOL

Seedlip Garden 108, Cucumber, Lavender, Mint, Lime, Ginger



### SUMMER SUNSET

Lyre's Italian Orange, Peach, Strawberry, Basil, Aperitivo, Lemon



### BERRY CRUSH

Seedlip Grove 42, Berries, Lime, Mint

## CHAMPAGNE + SPARKLING

<b>001 FRANÇOIS MONTAND</b>	15
Brut Blanc de Blancs Sparkling, France (187ml)	
<b>002 MIONETTO</b>	15
Prosecco Brut, Veneto, Italy (187ml)	
<b>003 MOËT &amp; CHANDON</b>	25
Brut Champagne, France (187ml)	
<b>004 VEUVE CLICQUOT</b>	37 146
Yellow Label, Champagne, France	
<b>005 SCHRAMSBERG</b>	80
Blanc de Blancs Sparkling, North Coast, CA	
<b>006 PERRIER-JOUËT</b>	170
Blason Rosé Brut Champagne, France	
<b>007 DRAPPIER</b>	95
Cuvée Carte d'Or Brut Champagne, France	
<b>008 LOUIS ROEDERER</b>	510
Cristal Champagne, France	
<b>009 LAURENT-PERRIER</b>	175
Blanc de Blancs Brut Nature Champagne, France	
<b>010 CHARLES LAFITTE</b>	12 46
Rosé Prestige Sparkling, France	
<b>011 SZIGETI GUSTAV KLIMT</b>	60
Sekt Brut Blanc de Blancs Sparkling, Burgenland, Austria	
<b>012 FERRARI</b>	85
Perlé, Bianco Riserva Brut Sparkling, Trento, Italy	

## CHARDONNAY

<b>020 HAYES RANCH</b>	13 50
California 2023/24	
<b>021 ROMBAUER</b>	26 102
Carneros, Sonoma, CA, 2023/24	
<b>023 CHALK HILL</b>	16 62
Sonoma Coast, CA, 2023/24	
<b>024 LA CHABLISIENNE</b>	16 62
Le Finage, Chablis, France, 2020/21	
<b>025 DROUHIN</b>	150
Côte de Beaune, Burgundy, France, 2022/23	
<b>027 CHATEAU MONTELENA</b>	129
Napa Valley, CA, 2021/22	
<b>028 FAILLA</b>	105
Olivet Vineyard, Sonoma, CA, 2021/22	
<b>029 DOMAINE DROUHIN-VAUDON</b>	100
Chablis Vaudon, France, 2022/23	
<b>030 OLIVIER LEFLAIVE</b>	260
Chassagne-Montrachet, Burgundy, France 2021/22	
<b>031 BOUCHARD PÈRE &amp; FILS</b>	74
Pouilly-Fuissé, France, 2022/23	
<b>032 PATZ &amp; HALL</b>	80
Sonoma Coast, CA, 2019/20	
<b>033 STAG'S LEAP WINE CELLARS</b>	78
Karia, Napa Valley, CA, 2022/23	
<b>034 EVENING LAND</b>	78
Seven Springs, Eola-Amity Hills, OR 2021/22	

## ROSÉ

<b>041 LE FIGUIÈRE</b>	13 50
Provence, France, 2023/24	
<b>042 FLOWERS</b>	70
Sonoma Coast, CA, 2023/24	
<b>043 WOLFFER ESTATE</b>	56
Long Island, NY, 2023/24	
<b>044 CHATEAU D'ESCLANS</b>	18 70
Rock Angel, Provence, France, 2021/22	

## SAUVIGNON BLANC

<b>050 CHATEAU DE SANCERRE</b>	20 78
Sancerre, Loire Valley, 2022/23	
<b>052 OYSTER BAY</b>	13 50
Marlborough, New Zealand, 2023/24	
<b>053 MERRY EDWARDS</b>	93
Russian River, CA, 2022/23	
<b>054 CLOUDY BAY</b>	75
Marlborough, New Zealand, 2023/24	
<b>055 DUCKHORN</b>	16 62
North Coast, CA, 2023/24	
<b>057 RÉGIS MINET</b>	66
Pouilly-Fumé, Loire Valley, France, 2023/24	

## INTERESTING WHITES

<b>060 MOSCATO D'ASTI</b>	14 54
Fontanafredda, Piemonte, Italy 2022/23	
<b>061 RIESLING</b>	80
Stadt Krems, Grillenparz Reserve, Austria, 2020/21	
<b>062 RIESLING</b>	13 52
Chateau Ste. Michelle, Columbia Valley, CA, 2022/23	
<b>063 GRÜNER VELTLINER</b>	16 62
Domane Wachau, Federspiel, Wachau, Austria, 2021/22	
<b>065 MUSCADET</b>	15 58
Marc Bredif, Sevre-et-Maine, Royal Oyster, Loire Valley, France, 2020/21	
<b>066 ALBARIÑO</b>	14 54
Pazo das Bruxas, Rias Baixas, Spain, 2023/24	
<b>067 ASSYRTIKO</b>	78
Gai'a, Thassos, Santorini, Greece, 2022/23	
<b>068 CHENIN BLANC</b>	14 54
Sauvion, Vouvray, Loire Valley, France, 2022/23	

## ITALIAN WHITES

<b>070 PINOT GRIGIO</b>	13 50
Tiefenbrunner, Alto Adige, 2023/24	
<b>071 PINOT GRIGIO</b>	17 65
Jermann, Friuli-Venezia Giulia, 2023/24	
<b>072 LUGANA</b>	15 58
Ca' dei Frati, Lombardy, 2022/23	
<b>073 LANGHE ARNEIS</b>	57
Damilano, Piedmont, 2021/22	
<b>074 TOSCOLO</b>	52
Vernaccia di San Gimignano, Tuscany, 2021/22	
<b>075 SOAVE CLASSICO</b>	50
Suavia, Veneto, 2022/24	
<b>076 VERMENTINO</b>	14 54
Argiolas Costamolino, Sardegna, 2022/23	
<b>078 GRECO DI TUFO</b>	60
Mastroberardino, Campania, 2022/23	

## PILOT NOIR + BURGUNDY

<b>100 BELLE GLOS</b>	20 78
Las Alturas Vineyard, Santa Lucia, CA, 2022/23	
<b>101 ERATH</b>	13 50
Resplendent, OR, 2022/23	
<b>102 CRISTOM</b>	75
Willamette Valley, OR, 2022/23	
<b>104 PONZI</b>	138
Reserve, Chehalem Mountains, OR, 2018/19	
<b>105 FAILLA</b>	75
Sonoma Coast, CA, 2022/23	
<b>106 HARTFORD COURT</b>	78
Russian River Valley, CA, 2022/23	
<b>107 KOSTA BROWNE</b>	176
Sonoma Coast, CA, 2021/22	
<b>108 PATZ &amp; HALL</b>	80
Sonoma Coast, CA, 2019/20	
<b>109 SANFORD</b>	84
Sta. Rita Hills, CA, 2021/22	
<b>110 JOSEPH DROUHIN</b>	165
Côte de Nuits-Villages, France, 2022/23	
<b>111 RÉGNARD</b>	17 66
Bourgogne, France 2022/23	
<b>112 NICOLE CHANRION</b>	63
Côte-de-Brouilly Beaujolais, France, 2021/22	

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

## BORDEAUX

<b>201 CHATEAU LAPLAGNOTTE-BELLEVUE</b>	75
Saint Emilion Grand Cru, France, 2021/22	
<b>202 CHATEAU RAUZAN-SÉGLA</b>	168
2nd Wine Margaux, France, 2014/15	
<b>203 CHATEAU BATAILLEY</b>	186
Pauillac, Bordeaux, France, 2016/17	
<b>204 CHATEAU GLORIA</b>	110
Saint-Julien, France, 2022/23	
<b>205 CHATEAU DE PARENCHÈRE</b>	52
Bordeaux Supérieur, France, 2020/21	
<b>206 CHATEAU BELLES-GRAVES</b>	85
Lalande de Pomerol, France, 2019/20	
<b>207 CHATEAU DE PEZ</b>	125
St. Estèphe, France, 2020/21	

## ITALIAN REDS

<b>300 BARBERA D'ASTI</b>	50
Pico Maccario, Piemonte, 2021/22	
<b>302 NEBBIOLO LANGHE</b>	64
Vietti Perbacco, Piemonte, 2021/22	
<b>303 BAROLO</b>	92
Damilano, Le Cinque Vigne, Piemonte, 2020/21	
<b>304 BARBARESCO</b>	84
Giuseppe Cortese, Piemonte, 2020/21	
<b>305 CHIANTI CLASSICO GRAN SELEZIONE</b>	101
Antinori, Badia Passignano, Tuscany, 2021/22	
<b>306 CHIANTI CLASSICO</b>	14 54
Castello di Bossi, Tuscany, 2021/22	
<b>307 BRUNELLO DI MONTALCINO</b>	130
Castiglion del Bosco, Tuscany, 2018/19	
<b>308 BRUNELLO DI MONTALCINO</b>	250
Altesino Montosoli, Tuscany, 2017/18	
<b>309 SUPER TUSCAN</b>	165
Tua Rita, Giusto dei Notri, Tuscany, 2020/21	
<b>310 SUPER TUSCAN</b>	70
Antinori, Il Bruciato, Tuscany, 2022/23	
<b>311 SUPER TUSCAN</b>	20 78
Poggio Valente, Le Pupille, Tuscany, 2018/20	
<b>312 VALPOLICELLA RIPASSO</b>	60
Bertani, Veneto 2023/24	
<b>313 ETNA ROSSO</b>	57
Pietradolce, Sicily, 2022/23	

## INTERESTING REDS

<b>318 RIBERA DEL DUERO</b>	65
Emilio Moro, Spain, 2021/22	
<b>400 RIOJA</b>	14 56
Finca Valpiedra, Cantos de Valpiedra, Spain, 2019/20	
<b>401 TINTO DE TORO</b>	95
Numanthia, Spain, 2018/19	
<b>403 CHATEAUNEUF-DU-PAPE</b>	128
Château St. Cosme, Rhône, FR, 2018/19	
<b>404 DOURO TINTO</b>	53
Manoella, Portugal, 2021/22	
<b>500 MERLOT</b>	13 50
Be Human, Columbia Valley, WA, 2019/20	
<b>501 MERLOT</b>	120
Castellare di Castellina, Poggio ai Merli, Tuscany, Italy, 2018/19	
<b>502 SYRAH</b>	145
Isole e Olena, Tuscany, Italy, 2019/20	

## INTERESTING REDS

<b>503 SHIRAZ</b>	90
E&E, Black Pepper, Barossa Valley, Australia, 2015/16	
<b>504 MALBEC</b>	13 50
Graffigna, Centenario, Argentina, 2021/22	
<b>505 ZINFANDEL</b>	48
Grayson Cellars, CA, 2022/23	
<b>506 CABERNET FRANC</b>	56
Tenuta Luisa, Friuli, Italy, 2020/21	
<b>508 ZINFANDEL</b>	92
Rombauer Vineyards, Napa Valley, CA, 2021/22	
<b>509 PETITE SIRAH BLEND</b>	80
Caymus-Suisun, Grand Durif, Suisun Valley, CA, 2021/22	

## CABERNET + BLENDS

<b>600 TEXTBOOK</b>	16 62
Paso Robles, CA, 2022/23	
<b>601 JOSH CELLARS</b>	13 50
CA, 2021/22	
<b>602 PRIEST RANCH</b>	23 90
Napa Valley, CA, 2021/22	
<b>603 TAKEN WINE CO</b>	20 78
Napa, CA, 2019/20	
<b>604 HEITZ CELLAR</b>	145
Napa Valley, CA, 2018/19	
<b>605 HANNA WINERY</b>	72
Alexander Valley, CA, 2021/22	
<b>606 ROBERT MONDAVI</b>	86
Napa Valley, CA, 2021/22	
<b>607 STAG'S LEAP WINE CELLARS</b>	146
Artemis, Napa, CA, 2021/22	
<b>608 TO KALON VINEYARD CO</b>	385
H.W.C., Oakville, CA, 2018/19	
<b>609 CHARLES KRUG</b>	110
Generations, Napa, CA, 2019/20	
<b>610 FAR NIENTE</b>	295
Napa Valley, CA, 2019/20	
<b>611 NICKEL &amp; NICKEL</b>	185
Napa Valley, CA, 2021/22	
<b>612 O'SHAUGHNESSY</b>	160
Napa Valley, CA, 2019/20	
<b>613 JARVIS</b>	360
Napa Valley, CA, 2016/2017	
<b>614 ORIN SWIFT</b>	80
Abstract, Red Blend, CA, 2022/23	
<b>615 OPUS ONE</b>	325
Overture, Napa, CA	
<b>617 SCHRADER</b>	192
Double Diamond, Oakville, Napa, CA, 2021/22	
<b>618 QUINTESSA</b>	600
Rutherford, CA, 2021/22	
<b>619 OPUS ONE</b>	700
Napa, CA, 2019/20	
<b>620 JUSTIN</b>	130
Isosceles, Paso Robles, CA, 2020/21	
<b>621 ORIN SWIFT</b>	110
Papillon, Napa, CA, 2022/23	
<b>622 GIRARD WINERY</b>	73
Yountville, Napa, CA, 2021/22	
<b>623 JOSEPH PHELPS</b>	175
Napa, CA, 2021/22	