

THE OYSTER SOCIETY



SEAFOOD | CRAFT COCKTAILS | RAW BAR



OYSTERS & SPECIALS

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) CARBONARA - Parmegiano, Guanciale, Egg Yolk Carbonara Crust, Truffle Béarnaise</p> <p>④ THE OCEANIC PLATTER* 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>M.P. 48</p> <p>24</p> <p>24</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>④ THE ATLANTIS PLATTER* 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>④ TOS CAVIAR SERVICE* 1oz Amur Kaluga Osetra (Italy) OR 1oz Beluga Osetra (Bulgaria), House Crème Fraîche, Chopped Egg, Shallots, Chives with French Blini</p>	<p>M.P.</p> <p>M.P.</p> <p>M.P.</p>
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STACKS TO SHADE

<p>④ KOREAN SHORT RIBS Kim Chee Slaw, Boursin Creamy Polenta, Red Dragon Sauce</p> <p>SPANISH OCTOPUS Sun-Dried Tomato Salad, Pita Crisps, Red Pepper Hummus, Black Garlic & Chili Sauce</p> <p>④ NEW ORLEANS HOT POT Clams, Mussels, Shrimp & Andouille Sausage in Spicy Tomato Creole Broth</p> <p>ISLANDER TUNA TARTARE* Ginger, Soy, Avocado Cream, Mango Mole, Malanga Chips</p>	<p>24</p> <p>25</p> <p>24</p> <p>24</p>	<p>LOBSTER MONTE CRISTO Maine Lobster Meat, Brioche, Triple Cream Brie in Crispy Batter with Fig Preserves & Saba Glaze</p> <p>STEAK TARTARE* Moroccan Harissa, Whipped Feta, Egg Gel, & Pita Crisps</p> <p>JUMBO SEA SCALLOPS Truffle Ravioli, Demi-Glaze & Porcini Foam</p> <p>SEARED HUDSON VALLEY FOIE GRAS Brioche, Wild Berry Jam & Spiced Cabernet Glaze</p>	<p>24</p> <p>26</p> <p>26</p> <p>28</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 MEDITERRANEAN WEDGE SALAD Torched Baby Gem, Whipped Fetta, Heirloom Tomato, Castelvetrano Olives, Cucumber, Roasted Pepper Emulsion, Oregano & Balsamic Vinaigrette, Toasted Pistachio</p> <p>④ SEAWEED SALAD Ogo, Wakame & Fresh Cucumber</p>	<p>M.P.</p> <p>16</p> <p>17</p> <p>12</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>TOS ASIAN CRUNCH SALAD Napa and Red Cabbage, Edamame, Carrot, Mango, Pickled Red Onions, Togarashi Almonds, Fresh Coriander, Thai Sesame Ginger Vinaigrette, Crispy Wontons</p>	<p>16</p> <p>16</p> <p>17</p>
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SUSHI BAR

<p>HAMACHI POPPERS* Crispy Tempura Roll - Hamachi, Jalapeño & Cream Cheese Topped with Spicy Crab & Lobster Salad, Scallions, Torched Aioli & Kabayaki Sauce</p> <p>④ THE PINK LADY* Pink Soy Paper, Tuna, Spicy Tuna, Cucumber, Whipped Avocado, Herb Microgreens & Sriracha</p> <p>UMAMI BOMB ROLL* Spicy Tuna, Crispy Shallots, Avocado, Torched Salmon, Miso Glaze, Shaved Fresh Black Truffle, Truffle Yaki, Puffed Rice Crunch</p> <p>SCORPION ROLL* Spicy Tuna, Shrimp Tempura & Avocado - Inside Tuna, Scorpion Sauce, Eel Sauce & Tempura Flake - Outside</p> <p>④ JAPANESE VEGETABLE ROLL Yamagobo, Kampyo, Cucumber & Asparagus - Inside Avocado, Sesame & Spicy GF Soy, Sambal Glaze - Outside</p> <p>BLACK TIE ROLL* Spicy Tuna, Cucumber, Avocado, Torched Prime NY, Shaved Black Truffle, Truffle-Yaki, Crispy Shallots</p> <p>④ FIRECRACKER ROLL* Spicy Tuna, Spicy Crab, Cucumber, Avocado, Spicy Aioli, Tobiko, Jalapeño & Sriracha</p> <p>DANCING LOBSTER Poached 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>SOCIETY SUSHI PLATTER* Tuna, Hamachi & Salmon Sashimi, Firecracker Roll, Dragon Roll & Hawaiian Ahi Poke</p>	<p>25</p> <p>24</p> <p>30</p> <p>26</p> <p>19</p> <p>32</p> <p>25</p> <p>36</p> <p>24</p> <p>28</p> <p>78</p>
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CHEF'S SPECIALTIES

ADD SOUP, CAESAR OR SEASONAL SALAD 10

<p>④ GRILLED KEY WEST SHRIMP Wild Jumbo Shrimp, Red Pepper Curry Sauce, Saffron-Chorizo Rice & Grilled Asparagus</p> <p>④ CHICKEN QUACK N' BLUE Two (2) Bell & Evans Chicken Breasts, Duck Ham, Gruyere Cheese, Dijon Cream Sauce, Boursin Mashed Potatoes & Broccoli</p> <p>④ LOBSTER THERMIDOR Blue Crab & Lobster Meat, Peppers, Herbs, Onions & Parmesan Cheese in Sherry Cream, Boursin Mashed Potatoes & Asparagus</p> <p>④ SLASH'N BURN LOCAL SNAPPER House Three-Chile Crust, Pipian Green Mole, Coconut Rice & Mexican Slaw</p> <p>④ HAZELNUT ENCRUSTED SEA BASS Maple Miso Glaze, Butternut Squash Purée & Sautéed Spinach</p>	<p>38</p> <p>37</p> <p>M.P.</p> <p>46</p> <p>M.P.</p>	<p>④ CRISPY RICE & SESAME ENCRUSTED TUNA* Soy & Wasabi Cream Sauce, Potato Purée, Dashi Mushrooms & Sautéed Swiss Chard</p> <p>④ BRAISED MARGRA FARMS LAMB SHANK Boursin Polenta, Glazed Cipolini Onions, Red Dragon Demi, Toasted Hazelnut Gremolata</p> <p>M.P. BLACK GARLIC SALMON* Vegetable Stir-Fry, Fried Brown Rice & Chinese Char Siu BBQ Sauce</p> <p>④ CHEF'S DRY-RUBBED PRIME RIBEYE* Roasted Garlic Chili Sauce, Dauphinoise Potatoes & Asparagus</p> <p>④ POTATO ENCRUSTED GROUPEL Baby Bliss Potatoes, Haricots Vert & Pan Piccata Sauce</p>	<p>51</p> <p>49</p> <p>42</p> <p>M.P.</p> <p>49</p>	<p>SEARED SEA SCALLOPS* Black Spaghetti, Zucchini, Garlic, Shallots, 'Nduja Sausage & Parmesan Cream</p> <p>④ PIER 39 CIOPPINO Clams, Mussels, Shrimp, Crab, Fish, Scallop & Octopus in Roasted Tomato Broth</p> <p>M.P. SOME SURF & TURF* Butter-Poached Lobster Tail & 6oz Pepper & Ash Filet Mignon, Guajillo Pepper & Lobster Butter, Boursin Mashed Potatoes & Swiss Chard</p> <p>THE SOCIETY SCAMPI Blue Crab & Shrimp, Thai Basil Pesto, Garlic & Oil, Linguine, Spinach, Parmesan & Bottarga</p>	<p>48</p> <p>48</p> <p>M.P.</p> <p>42</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
- ④ TRUFFLE BUTTER 10

FRESH & SIMPLE

FRESH-CUT DAILY

AVAILABLE SEARED, GRILLED OR BLACKENED, FINISHED WITH OLIVE OIL AND SEA SALT

<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>43</p> <p>40</p> <p>37</p> <p>42</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 WE PROUDLY SERVE CERTIFIED ANGUS BEEF FROM OMAHA NEBRASKA</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 \$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 SHERRY PEPPERCORN
- ④ LOBSTER GUAJILLO CREAM

SIDES

- VEGETABLE STIR-FRY & HOISIN GLAZE (SEASONAL) 11
- TRAFILATA PASTA POMODORO - TOMATO, GARLIC, BASIL & TOMATO CONFIT 14
- LOBSTER, CRAB & GNOCCHI CASSEROLE - TRUFFLE & PARMESAN FONDUE 25
- ④ ASPARAGUS - SEA SALT & PARMESAN 14
- 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 BROCCOLINI & SUN-DRIED TOMATO ROMESCO, PARMESAN 12

EXECUTIVE CHEF CHRIS DEGENOVA | RESERVATIONS ARE SUGGESTED. PLEASE CALL 239.394.FISH | MENU IS SUBJECT TO CHANGE DUE TO SEASONAL CONDITIONS. WE RESERVE THE RIGHT TO ADD A SERVICE CHARGE OF 20% TO A CHECK FOR PARTIES OF 6 OR MORE.

* CONTAINS (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

CLASSICS & VARIATIONS

	MAI TAI 1944 17 <i>Planteray Xaymaca Rum, Myers's Float, Lime, Pierre Ferrand Dry Curaçao, Orgeat, Vanilla Pineapple</i>
	NEGRONI MARCONI 18 <i>Toasted Rice Bombay Sapphire Gin, Cocchi Torino, Campari, Pandan & Coconut</i>
	VESPER AL BERGAMOT 17 <i>Grey Goose Vodka, Bombay Sapphire Gin, Lillet, Italicus, Lemon Peel</i>
	A LA LOUISIANE 17 <i>Overholt Rye, House Vermouth Blend, Bénédictine, Absinthe, Peychaud's Bitters</i>
	ADIOS MANHATTAN 18 <i>Espolón Añejo Tequila, Cocchi Torino, Ancho Reyes Barrica, Cocoa Bitters, Coffee Aromas</i>

OUR COCKTAIL DEN

	ANITA'S SUNSET 18 <i>Tito's Handmade Vodka, TOS. Mix, Grapefruit Bitters, Lemon, Champagne</i>
	BLOOD ORANGE MARGARITA 18 <i>Corazón Tequila, Lime, Spiced Blood Orange</i>
	FRENCH TOAST OLD FASHIONED 20 <i>Overholt Rye, Brioche Maple, St. Elizabeth Allspice, Bitters</i>
	OLA PROVENCE 18 <i>Cazadorez Blanco Tequila, Cucumber, Ancho Reyes Verde, Lavender, Lime, Butterfly Pea Flower</i>
	SIMPLE JOY 17 <i>Grey Goose L'Orange Vodka, Grapefruit, Aperol, Lemon, Angostura</i>
	THE FIELD* 18 <i>Jasmine Green Tea Citadelle Gin, Lavender and Rose, St. Germain, Egg Whites, Rose Buds</i>

EXPERIMENTAL

	OKINAWA SPRITZER 17 <i>Roku Japanese Gin, Cucumber & Elderflower, Citrus, CO2, Ginger Beer</i>
	WINTER NY WHISKEY SOUR 18 <i>Redemption Bourbon, Lemon, Winter Wine, Milk Wash</i>
	DECONSTRUCTED MIAMI VICE 20 <i>Coconut Tequila, Planteray Pineapple Rum, Strawberry, Vanilla, Pineapple, Lime, Piña Colada Foam</i>
	SPICY MANGO MARGARITA 18 <i>Cazadores Reposado, Mango, Lime, Cilantro, Fire Tincture, Tajin & Pineapple Salt</i>
	IMPROVED LYCHEE MARTINI 20 <i>Grey Goose Vodka, Lychee & Citrus, Cucumber Elderflower Yuzu Foam</i>

MOCKTAIL & SENSU ALCOHOL CRAFT

	BLUE PARADISE 14 <i>Seedlip Agave, Orange, Pineapple, Coconut, Lemon</i>		SO COOL 14 <i>Seedlip Garden 108, Cucumber, Lavender, Mint, Lime, Ginger</i>		SUMMER SUNSET 14 <i>Lyre's Italian Orange, Peach, Strawberry, Basil, Aperitivo, Lemon</i>		LYCHEE DELIGHT 14 <i>Lyre's N/A Gin, Lychee, Grapefruit, Citrus</i>
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CHAMPAGNE + SPARKLING ROSÉ

001 FRANÇOIS MONTAND 15 <i>Brut Blanc de Blancs Sparkling, France (187ml)</i>	041 LE FIGUIÈRE 13 50 <i>Provence, France, 2024/25</i>
002 MIONETTO 15 <i>Prosecco Brut, Veneto, Italy (187ml)</i>	042 MUGA ROSADO 60 <i>Rioja, Spain, 2024/25</i>
003 MOËT & CHANDON 27 <i>Brut Champagne, France (187ml)</i>	043 WOLFFER ESTATE 56 <i>Long Island, NY, 2024/25</i>
004 VEUVE CLICQUOT 37 146 <i>Yellow Label, Champagne, France</i>	044 CHÂTEAU D'ESCLANS 18 70 <i>Rock Angel, Provence, France, 2022/23</i>
005 SCHRAMSBERG 92 <i>Blanc de Blancs Sparkling, North Coast, CA</i>	INTERESTING WHITES
006 PERRIER-JOUËT 170 <i>Blason Rosé Brut Champagne, France</i>	060 MOSCATO D'ASTI 14 54 <i>Fontanafredda, Piemonte, Italy 2023/24</i>
007 DRAPPIER 97 <i>Cuvée Carte d'Or Brut Champagne, France</i>	061 RIESLING 80 <i>Stadt Krems, Grillenparz Reserve, Austria, 2022/23</i>
008 LOUIS ROEDERER 510 <i>Cristal Champagne, France</i>	062 RIESLING 13 52 <i>Chateau Ste. Michelle, Columbia Valley, CA, 2023/24</i>
009 LAURENT-PERRIER 177 <i>Blanc de Blancs Brut Nature Champagne, France</i>	063 GRÜNER VELTLINER 16 62 <i>Domane Wachau, Federspiel, Wachau, Austria, 2024/25</i>
010 CHARLES LAFITTE 14 54 <i>Rosé Prestige Sparkling, France</i>	065 PINOT BLANC 15 58 <i>Trimbach, Alsace, FR 2023/24</i>
011 REMI LARROQUE 60 <i>Pet Nat, Gaillacoise, France</i>	066 ALVARINHO 16 62 <i>Soalheiro Classico, Vinho Verde, Portugal, 2022/23</i>
012 FERRARI 85 <i>Bianco Riserva Brut Sparkling, Trento, Italy</i>	067 ASSYRTIKO 93 <i>Gai'a, Thalassitis, Santorini, Greece, 2022/23</i>
CHARDONNAY	068 CHENIN BLANC 16 62 <i>Château de Montfort, Vouvray, Loire Valley, FR 2024/25</i>
020 HAYES RANCH 13 50 <i>California 2024/25</i>	ITALIAN WHITES
021 ROMBAUER 27 108 <i>Carneros, Sonoma, CA, 2024/25</i>	070 PINOT GRIGIO 13 50 <i>Tiefenbrunner, Alto Adige, 2024/25</i>
023 CHALK HILL 16 62 <i>Sonoma Coast, CA, 2024/25</i>	071 PINOT GRIGIO 17 65 <i>Jermann, Friuli-Venezia Giulia, 2024/25</i>
024 LA CHABLISIENNE 18 70 <i>Le Finage, Chablis, France, 2022/23</i>	072 LUGANA 15 58 <i>Ca' dei Frati, Lombardy, 2024/25</i>
025 DROUHIN 152 <i>Côte de Beaune, Burgundy, France, 2022/23</i>	073 LANGHE ARNEIS 57 <i>Damilano, Piedmont, 2021/22</i>
027 ALPHA & OMEGA 140 <i>Napa Valley, CA, 2020/21</i>	074 VERNACCIA DI SAN GIMIGNANO 54 <i>Toscolo, Tuscany, 2021/22</i>
028 FAILLA 105 <i>Olivet Vineyard, Sonoma, CA, 2022/23</i>	075 SOAVE CLASSICO 66 <i>Pra, Veneto, 2021/22</i>
029 DOMAINE DROUHIN-VAUDON 102 <i>Chablis Vaudon, France, 2022/23</i>	076 VERMENTINO 14 54 <i>Argiolas Costamolino, Sardegna, 2024/25</i>
030 OLIVIER LEFLAIVE 260 <i>Chassagne-Montrachet, Burgundy, France 2021/22</i>	078 GRECO DI TUFO 68 <i>Mastroberardino, Campania, 2023/24</i>
031 BOUCHARD PÈRE & FILS 74 <i>Pouilly-Fuissé, France, 2022/23</i>	DIJON NOIR + BURGUNDY
032 PATZ & HALL 80 <i>Sonoma Coast, CA, 2022/23</i>	100 BELLE GLOS 20 78 <i>Las Alturas Vineyard, Santa Lucia, CA, 2022/23</i>
034 EVENING LAND 78 <i>Seven Springs, Eola-Amity Hills, OR 2022/23</i>	101 ERATH 14 54 <i>Resplendent, OR, 2024/25</i>
1001 AUBERT 292 <i>UV-SL, Sonoma Coast, CA, 2023/24</i>	102 CRISTOM 80 <i>Willamette Valley, OR, 2023/24</i>
033 STAG'S LEAP WINE CELLARS 78 <i>Karia, Napa Valley, CA, 2022/23</i>	103 BOARS VIEW ESTATE 215 <i>Fort Ross-Seaview, Sonoma Coast, CA, 2023/24</i>
1002 PAHLMAYER 200 <i>Napa Valley, CA 2022/23</i>	104 PONZI 142 <i>Reserve, Chehalem Mountains, OR, 2018/19</i>
SAUVIGNON BLANC	105 FAILLA 75 <i>Sonoma Coast, CA, 2022/23</i>
050 COMTE DE LA CHEVALIERE 25 98 <i>Sancerre, Loire Valley FR, 2023/24</i>	106 HARTFORD COURT 78 <i>Russian River Valley, CA, 2022/23</i>
1003 ALPHONSE MELLOTT 180 <i>Sancerre, Satellite, Loire Valley, FR, 2023/24</i>	107 KOSTA BROWNE 201 <i>Sonoma Coast, CA, 2022/23</i>
052 OYSTER BAY 13 50 <i>Marlborough, New Zealand, 2024/25</i>	108 PATZ & HALL 80 <i>Sonoma Coast, CA, 2021/22</i>
053 MERRY EDWARDS 93 <i>Russian River, CA, 2023/24</i>	109 SANFORD 84 <i>Sta. Rita Hills, CA, 2022/23</i>
054 CLOUDY BAY 75 <i>Marlborough, New Zealand, 2023/24</i>	110 JOSEPH DROUHIN 170 <i>Côte de Nuits-Villages, France, 2022/23</i>
055 CLOS DU VAL 18 70 <i>Napa, CA 2024/25</i>	111 REGNARD 18 70 <i>Bourgogne, France, 2024/25</i>
057 RÉGIS MINET 70 <i>Pouilly-Fumé, Loire Valley, France, 2023/24</i>	112 NICOLE CHANRION 63 <i>Côte-de-Brouilly Beaujolais, France, 2023/24</i>

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

BORDEAUX

201 CHÂTEAU LAPLAGNOTTE-BELLEVUE 85 <i>Saint Émilion Grand Cru, France, 2022/23</i>	202 CHÂTEAU RAUZAN-SÉGLA 168 <i>2nd Wine Margaux, France, 2014/15</i>
203 CHÂTEAU BATAILLEY 230 <i>Paulliac, Bordeaux, France, 2017/18</i>	204 CHÂTEAU GLORIA 135 <i>Saint-Julien, France, 2022/23</i>
205 CHÂTEAU DE PARENCHÈRE 52 <i>Bordeaux Supérieur, France, 2020/21</i>	206 CHÂTEAU BELLES-GRAVES 85 <i>Lalande de Pomerol, France, 2019/20</i>
207 CHÂTEAU DE PEZ 125 <i>St. Estèphe, France, 2021/22</i>	

ITALIAN REDS

300 BARBERA D'ALBA 62 <i>Ca Viola, Piemonte 2022/23</i>	302 NEBBIOLO LANGHE 64 <i>Vietti Perbacco, Piemonte, 2022/23</i>
303 BAROLO 92 <i>Damilano, Le Cinque Vigne, Piemonte, 2020/21</i>	304 BARBARESCO 84 <i>Giuseppe Cortese, Piemonte, 2020/21</i>
305 CHIANTI CLASSICO GRAN SELEZIONE 106 <i>Antinori, Badia Passignano, Tuscany, 2022/23</i>	306 CHIANTI CLASSICO 15 58 <i>Castello di Bossi, Tuscany, 2022/23</i>
307 BRUNELLO DI MONTALCINO 130 <i>Castiglion del Bosco, Tuscany, 2019/20</i>	308 BRUNELLO DI MONTALCINO 250 <i>Altesino Montosoli, Tuscany, 2017/18</i>
309 SUPER TUSCAN 165 <i>Tua Rita, Giusto dei Notri, Tuscany, 2020/21</i>	310 SUPER TUSCAN 70 <i>Antinori, Il Bruciato, Tuscany, 2023/24</i>
311 SUPER TUSCAN 20 78 <i>Poggio Valente, Le Pupille, Tuscany, 2022/23</i>	312 VALPOLICELLA RIPASSO 68 <i>Bertani, Veneto 2021/22</i>
313 ETNA ROSSO 60 <i>Pietradolce, Sicily, 2022/23</i>	

INTERESTING REDS

318 RIBERA DEL DUERO 67 <i>Emilio Moro, Spain, 2022/23</i>	400 RIOJA 15 58 <i>Finca Valpiedra, Cantos de Valpiedra, Spain, 2020/21</i>
401 TINTO DE TORO 95 <i>Numanthia, Spain, 2018/19</i>	403 CHÂTEAUNEUF-DU-PAPE 128 <i>Château St. Cosme, Rhône, FR, 2023/24</i>
404 DOURO TINTO 58 <i>Manoella, Portugal, 2022/23</i>	500 MERLOT 13 50 <i>Be Human, Columbia Valley, WA, 2021/22</i>
501 MERLOT 130 <i>Castellare di Castellina, Poggio ai Merli, Tuscany, Italy, 2018/19</i>	502 SYRAH 151 <i>Isole e Olena, Tuscany, Italy, 2019/20</i>

INTERESTING REDS

503 SHIRAZ 95 <i>E&E, Black Pepper, Barossa Valley, Australia, 2015/16</i>	504 MALBEC 13 50 <i>Graffigna, Centenario, Argentina, 2022/23</i>
505 ZINFANDEL 48 <i>Grayson Cellars, CA, 2022/23</i>	506 CABERNET FRANC 56 <i>Tenuta Luisa, Friuli, Italy, 2022/23</i>
508 ZINFANDEL 92 <i>Rombauer Vineyards, Napa Valley, CA, 2022/23</i>	509 PETITE SIRAH 92 <i>Robert Biale, Royal Punisher Vineyard, Napa, CA, 2022/23</i>

CABERNET + BLENDS

600 TREANA 16 62 <i>Paso Robles, CA, 2023/24</i>	601 JOSH CELLARS 13 50 <i>CA, 2023/24</i>
602 PRIEST RANCH 24 94 <i>Napa Valley, CA, 2022/23</i>	603 TAKEN WINE CO 20 78 <i>Napa, CA, 2019/20</i>
604 HEITZ CELLAR 150 <i>Napa Valley, CA, 2019/20</i>	605 HANNA WINERY 74 <i>Alexander Valley, CA, 2022/23</i>
606 ROBERT MONDAVI 86 <i>Napa Valley, CA, 2021/22</i>	607 STAG'S LEAP WINE CELLARS 146 <i>Artemis, Napa, CA, 2021/22</i>
608 TO KALON VINEYARD CO 385 <i>H.W.C., Oakville, CA, 2018/19</i>	609 CHARLES KRUG 130 <i>Generations, Napa, CA, 2019/20</i>
610 FAR NIENTE 205 <i>Napa Valley, CA, 2021/22</i>	611 NICKEL & NICKEL 185 <i>Napa Valley, CA, 2022/23</i>
612 O'SHAUGHNESSY 160 <i>Napa Valley, CA, 2019/20</i>	613 JARVIS 360 <i>Napa Valley, CA, 2018/2019</i>
614 ORIN SWIFT 80 <i>Abstract, Red Blend, CA, 2022/23</i>	615 OPUS ONE 325 <i>Overture, Napa, CA, 2021/22</i>
617 SCHRADER 192 <i>Double Diamond, Oakville, Napa, CA, 2022/23</i>	618 QUINTESSA 600 <i>Rutherford, CA, 2021/22</i>
619 OPUS ONE 755 <i>Napa, CA, 2021/22</i>	620 JUSTIN 130 <i>Isosceles, Paso Robles, CA, 2020/21</i>
621 ORIN SWIFT 140 <i>Papillon, Napa, CA, 2022/23</i>	623 JOSEPH PHELPS 185 <i>Napa, CA, 2022/23</i>