

# **The Cornell Club**

NEW YORK

## **Champagnes and Sparkling Wines**

***Domaine Ste. Michelle, Blanc de Blancs,***

***Columbia Valley, NV \$28.00***

lively, yet delicate pear like bouquet

***Prosecco, Aneri, Italy, NV \$35.00***

dry well balanced with a spring almond nose

***Veuve Cliquot, Brut, France, NV \$ 62.00***

first white fruits & raisins then of vanilla & brioche

***Moët & Chandon, White Star***

***France, NV \$ 70.00***

soft with fruity finish evoking the peach

## **White Wine**

***Chardonnay, Millbrook, Hudson River, NY, 2003, \$ 35.00***

citrus, ripe pear, apricot & apple ~ seafood, light pasta, chicken

***Chardonnay, J. Lohr, Arroyo Seco CA, 2004 \$ 26.00***

aromas of grapefruit and nectarine~ seafood & creamed sauce pasta

***Chardonnay, Simi, Sonoma CA, 2002 \$32.00***

apricot hints of vanilla & oak ~ fish, shellfish & veal

***Chardonnay, Chalk Hill Estate Bottle, CA, 2002 \$52.00***

toasty, mocha-scented oak harmonious finish ~ fish, shellfish & veal

***Chardonnay, Talbot Sleepy Hollow, CA, 2003 \$62.00***

Tropical fruit, French oak ~ poultry, cream sauces & fish

***Chablis Premeir Cru, J.Moureau & Fils, France, 2001 \$58.00***

rich ripe layers, fresh cream over butter ~ smoked salmon, poultry

***Sauvignon Blanc, Groth, Napa CA, 2005 \$ 33.00***

lush full melon, citrus character ~ prosciutto, shellfish & chicken

***Sauvignon Blanc, Brancott, New Zealand, 2004 \$26.00***

fruit & gooseberry ~ salmon, white fish & salads

***Sancerre, Michel Picard, France, 2004 \$ 40.00***

grapefruit, citrus hints of white flowers ~ shellfish & fish

### **White Wine Continued**

***Pinot Grigio, Sant' Angelo, Banfi, Italy, 2004 \$ 24.00***

fruit forward, citrus, pear & banana  
chicken, citrus, shellfish & vinaigrettes

***Pinot Gris Reserve, Trimbach, France, 2002, \$32.00***

Slight smokiness, underlying delicacy ~ salmon, pork & smoked fish

***Pinot Grigio, Bottega Vinaia, Trentino, 2004, \$26.00***

fresh, alluring floral perfume ~ chicken, shellfish, vinaigrettes

***Fiano di Avellino, Feudi di San Gregorio,  
Campania, 2002 \$ 39.00***

gentle, dry, toasted filbert ~ seafood & white meat

***Johannisberg Riesling, Dry, Hermann Wiemer,  
NY, 2004 \$ 32.00***

touch of green apple, honeysuckle notes ~ white meat, light fish & seafood

### **Red Wine**

***Organic Merlot, Bonterra Vineyard, CA, 2003 \$26.00***

Blackberry, light oak, 100% Organic Certified ~ grilled meats, tuna, salmon

***Merlot, Columbia Crest,  
Two Vines, WA, NV \$ 25.00***

blueberry & cocoa, fruity finish ~ veal, grilled meats, tuna, salmon

***Merlot, Shafer, Napa Valley, 2004 \$72.00***

Ripe fruit, mochoa & blackberry ~ chicken, grilled meats, tuna

***Cabernet Franc, Millbrook, NY, 2005 \$ 35.00***

cedar & berry with a tight band of herb ~ beef, lamb seafood with rich sauces

***Cabernet Sauvignon, Toasted Head, CA, 2002 \$ 27.00***

classic dry, raspberries & currants ~ beef, lamb & red sauce pastas

***Cabernet Sauvignon, Beaulieu Vineyards,  
Central Coast, CA, 2003 \$ 31.00***

oak, black cherry, toast & anise ~ lamb, beef & seafood in medium to rich sauce

***Cabernet Sauvignon, Joseph Phelps, Napa, CA, 2004 \$ 75.00***

darkfruit jam, dried mushroom & chocolate ~ roasted meats, sirloin, lamb

***Cabernet Sauvignon, Heitz Bella Oaks, CA, 1998, \$90.00***

intriguing aroma brimming with varietal fruit ~ red meat, pasta, sharp cheeses

**Red Wine Continued**

***Pauillac, Château Pedesclaux***

***France, 2003 \$ 62.00***

red fruit, elegant touch of wood ~ poultry, red meat & white meat

***Bordeaux -Style, Prevail Back Forty ~ Ferrari Carano***

***Alexander Valley, 2003 \$130.00***

Aromas of white chocolate, lovely fruit, sweet tannin ~ grilled meat, lamb, pasta

***Chambolle~Musigny, Gambal, France, 2003 \$85.00***

Violets & red perfumed cherries ~ duck, truffles & cheeses

***Zinfandel, Rosenblum, Redwood Valley Annette's Reserve,***

***CA, 2002 \$ 58.00***

creamy, blackberry, vanilla toasty oak ~ pasta, grilled meat, roasted chicken

***Chianti Classico Riserva, Rocca delle Macie,***

***Tuscany, 2003 \$ 35.00***

full body, rich berry ~ red meat, roast & game

***Pinot Noir, Rutz Cellars, Sonoma Cuvee, CA, 2004 \$ 32.00***

smooth, cherry, vanilla & strawberry ~ salmon, tuna & pork

***Pinot Noir, Byron, Santa Maria Valley, CA, 2004 \$46.00***

blackcherry, plum, spicy oak ~ tuna, salmon & chicken

***Pinotage Cape View, South Africa, 1999 \$38.00***

medium body, spicy, fruit flavors ~ beef, lamb & red sauce pastas

***Shiraz, D'Arenberg (Footbolt), Australia, 2003 \$34.00***

gentle black olive, sweeter coffee chocolate & spicy~

beef, lamb red sauce pastas

***Rubrato, Feudi di San Gregorio, Campania, 2000 \$ 34.00***

lush fruit, velvety finish ~ white or red meat

***Amarone, Bertani, Villa Novare, 1998 \$ 120.00***

dry, cherries, red berries hint of vanilla

sirloin, lamb & grilled or roasted meats

***Chateauneuf Du Pape, Château La Nerthe,***

***France, 2003 \$ 65.00***

deep red color, fruit, herb and spice aromas ~ spicy sauce & meats

**Dessert Wines**

***Sauternes Clos Fontaine, Domaine Du Petit De L' Eglise,***

***France, 1991 \$ 48.00***