

THE CORNELL CLUB

N E W Y O R K

Champagnes and Sparkling

**Rosé, Taittinger Cuvée Prestige, Brut, NV,
Champagne, France \$89**

elegant aroma of red berries, crisp, fine bubbles

Cava, Poema, Brut, Penedes, Spain \$40

clean, mineral, granny smith apple aromas with toasted bread

Crémant, Bouvet Ladubay, Brut, Loire, France \$44

pale yellow hue, white flower and white fruits, crunchy sensation

Taittinger, Prestige Blanc, Brut, Champagne, France \$68

sweet fruit bouquet aromas, strong effervescence, profuse bubbles

Veuve Clicquot, Brut, NV, France \$86

white fruits and raisins with a hint of vanilla and brioche

Moët & Chandon Impérial, Brut, NV,

Champagne, France \$90

soft with fruity finish evoking peach

Half Bottles (375 ml)

Sauvignon Blanc, Frogs Leap, Napa, CA, 2017 \$28

lemon grass, grapefruit, white peach finish - shellfish, chicken, salad

Fume Blanc (Organic), Grgich Hills Estate,

Napa, CA, 2017 \$34

papaya, succulent freshness - seafood, oysters, creamy pasta

Chardonnay, Pouilly-Fuisse, Domain J.A. Ferret,

Burgundy, France, 2017 \$40

apple, mineral, subtle spice flavors, long finish - chicken and duck

Sangiovese, Brunello di Montalcino, Banfi, Italy, 2012 \$55

cherry, licorice, and tobacco notes - tomato based dishes and red meat

Merlot, Rombauer Vineyards, Carneros, CA, 2014 \$42

mint, dark cherry, dense finish notes - tomato based dishes and red meat

Merlot/ Cabernet Sauvignon, Guidalberto,

Tenuta San Guido, Toscana, Italy 2016 \$48

spices, hints of tobacco, velvet - meat sauce pastas and grilled pork

Cabernet Sauvignon, Hess, Allomi, Napa, CA 2016 \$30

full body, firm, with loads of black fruit - grilled beef

Full Bottles

White Wine

Gewurztraminer, Dr. Konstatin Frank,

Finger Lakes, NY, 2017 \$32

sweet citrus, stone fruit, floral, spicy finish - spicy Asian cuisine

Sancerre, Château de Sancerre, Loire, France, 2017 \$50

grapefruit & citrus, hints of white flowers - shellfish and grilled fish

Semi Dry Riesling, Dr. Konstantin Frank,

Finger Lakes, NY, 2017 \$34

green apple & honeysuckle notes - light fish, seafood, white meat

Dry-Riesling, Ravines, Finger Lakes, NY, 2015 \$44

white flower, citrus, white peach and apple aromas - seafood and fish

Dry-Riesling, Trestle Thirty One, Finger Lakes, NY, 2016 \$46

minerals, lime zest, butterfly bush flowers - fish and white meat

Pinot Grigio, Santa Margherita, Alto Adige, Italy 2018 \$48

fresh, alluring floral perfume - shellfish and chicken

Vouvray (Chenin Blanc) Saget, Marie Beauregard,

Loire, France 2016 \$40

honeysuckle, minerals, white fruit - lean fish and fruity desserts

Chardonnay, Frogs Leap, Napa, CA 2018 \$48

white peach, honeysuckle, crisp, bright finish - fish and chicken

Chardonnay, Chassagne-Montrachet Premier Cru,

Roux Pere & Fils, France, 2011 \$120

rich powerful flavors of lemon and grapefruit - seafood and chicken

Chardonnay, Kumeu Village, New Zealand, 2017 \$48

lively citrus fruit, hints of fig and white peach - fish and shellfish

Chardonnay, Domaine des Sansonnets,

Pouilly-Fuisse, Burgundy, France, 2015 \$60

complex floral, toasted almond notes - fish, veal, goat cheese

Chardonnay, Cakebread Reserve, Napa, CA 2017 \$85

tropical fruit and French oak - fish, poultry, cream sauce

Pinot Gris, Domaine Schlumberger, France 2016 \$50

slight smokiness and underlying delicacy - smoked fish and pork

Red Wine

Pinot Noir, Elouan, Oregon, 2017 \$44

red plum, bright cherry, sweet tobacco - pork and duck

Pinot Noir, Emeritus, Hallberg Ranch,

Russian River, CA, 2015 \$68

delicious dried cherry tang, baking spice - lobster and light cheeses

Gamay, Chateau de Bellevue Le Clos, Morgon,

Beaujolais, France, 2010 \$96

elegant, expressive cassis, energetic plate - charcuterie and poultry

Sangiovese BelnerO, Castillo Banfi, Italy, 2015 \$62

vanilla, tobacco, coffee, hints of cherry jam and prunes - roasted meat

Cabernet Sauvignon, Round Pond, Rutherford, CA, 2015 \$104

ripe blackberry pie, red licorice - beef, lamb, red sauce pasta

Cabernet Sauvignon, Caymus Special Selection,

Rutherford, Napa, CA, 2014 \$294

graceful texture, full-bodied, dark berries, licorice note - roasted lamb

Merlot, St. Francis, Sonoma, CA, 2016 \$45

blackberry, mocha, fruity - tuna, veal, grilled meats

Merlot/Cabernet Sauvignon, Shafer TD9, Napa, CA, 2016 \$89

raspberry, blackberry, spice, semi-long finish - tuna, chicken, grilled meat

Chateauneuf du Pape, Chateau La Nerthe,

Rhône, France, 2016 \$88

velvety, mix of red fruits, good acidity - red meat and game dishes

Chateauneuf du Pape, Clos de L'Oratoire des Papes,

Rhône, France, 2016 \$78

deep red color, fruit, herb and spice aromas - spicy sauce and meat

The Investor, Stags Leap, Napa, CA, 2015 \$88

blackberry velvet finish, tobacco, and chocolate - red meat and pasta

Shiraz 3 Rings Reserve, Barossa, Australia, 2015 \$64

complex berry, spice, peppery characters - beef, lamb, red sauce pastas

Amarone Della Valpolicella Classico DOCG Cesari,

Veneto, Italy, 2014 \$86

silky, dried cherries, plums, long finish - red meat and rich sauce