

THE CORNELL CLUB

N E W Y O R K

Champagnes and Sparkling Wines

**Rosé, Taittinger Cuvée Prestige, Brut, NV,
Champagne, France**

elegant aroma of red berries, crisp, fine bubbles

Prosecco, Caposaldo, Prosecco D.O.C, Italy

green apple & acacia flowers, soft and round mouth feel

Cava, Poema, Brut, Penedes, Spain

clean, mineral, granny smith apple aromas with toasted bread

Crémant, Bouvet Ladubay, Brut, Loire, France

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

Taittinger, Prestige Blanc, Brut, Champagne, France

sweet fruit bouquet aromas, strong effervescence, profuse bubbles

Veuve Clicquot, Brut, NV, France

white fruits and raisins with a hint of vanilla and brioche

**Moët & Chandon Impérial, Brut, NV,
Champagne, France**

soft with fruity finish evoking peach

Half Bottle (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**

papaya, succulent freshness - seafood, oysters, creamy pasta

**Chardonnay, Pouilly-Fuisse, Domain J.A. Ferret,
Burgundy, France, 2017**

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

Sangiovese, Brunello di Montalcino, Banfi, Italy, 2012

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

Merlot, Rombauer Vineyards, Carneros, CA, 2014

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

**(Merlot, Cabernet Sauvignon), Guidalberto,
Tenuta San Guido, Toscana, Italy 2016**

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

Cabernet Sauvignon, Hess, Allomi, Napa, CA 2016

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

**(Nebbiolo) Barolo DOCG Tortoniano, Michele Chiarlo,
Piedmont, Italy 2014**

red fruit and spices, full body - roasts, game, hard cheeses

White Wine

**Gewurztraminer, Dr. Konstatin Frank,
Finger Lakes, NY, 2017**

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

White Wine Continued

Sancerre, Château de Sancerre, Loire, France, 2017
grapefruit & citrus, hints of white flowers - shellfish and grilled fish

**Semi Dry Riesling, Dr. Konstantin Frank,
Finger Lakes, NY, 2017**
green apple & honeysuckle notes - light fish, seafood, white meat

Dry-Riesling, Ravines, Finger Lakes, NY, 2015
white flower, citrus, white peach and apple aromas - seafood and fish

Dry-Riesling, Trestle Thirty One, Finger Lakes, NY, 2016
minerals, lime zest, butterfly bush flowers - fish and white meat

Pinot Grigio, Santa Margherita, Alto Adige, Italy 2017
fresh, alluring floral perfume - shellfish and chicken

**Vouvray (Chenin Blanc) Saget, Marie Beauregard,
Loire, France 2016**
honeysuckle, minerals, white fruit - lean fish and fruity desserts

Chardonnay, Frogs Leap, Napa, CA 2017
white peach, honeysuckle, crisp, bright finish - fish and chicken

**Chardonnay, Chassagne-Montrachet Premier Cru,
Roux Pere & Fils, France, 2011**
rich powerful flavors of lemon and grapefruit - seafood, chicken

Chardonnay, Kumeu Village, New Zealand, 2017
lively citrus fruit, hints of fig and white peach - fish, shellfish

**Chardonnay, Puligny Montrachet Premier Cru,
Les Combettes, J.M. Boillot, Burgundy, France 2015**
white peach, honeysuckle, crisp, bright finish - fish and chicken

**Chardonnay, Domaine des Sansonnets,
Pouilly-Fuisse, Burgundy, France, 2015**
complex floral, toasted almond notes ~ fish, veal, goat cheese

Chardonnay, Cakebread Reserve, Napa, CA 2017
tropical fruit and French oak - fish, poultry, cream sauce

Pinot Gris, Domaine Schlumberger, Alsace, France 2016
slight smokiness and underlying delicacy - salmon, smoked fish, pork

Red Wine

**Pinot Noir (Organic), Barda, Bodega Chacra,
Patagonia, Argentina 2017**
Beautiful nose, prune, mixed red berries, spicy - veal and poultry

Pinot Noir, Elouan, Oregon, 2017
red plum, bright cherry, sweet tobacco - pork and duck

**Pinot Noir, Emeritus, Hallberg Ranch,
Russian River, CA, 2015**
delicious dried cherry tang, baking spice - lobster and light cheese

Red Wine Contined

**Gamay, Chateau de Bellevue Le Clos, Morgon,
Beaujolais, France, 2010**

elegant, expressive cassis, energetic palate ~ charcuterie, poultry

**Bordeaux Blend, Chateau Giscours,
Grand Cru, Margaux, France, 2015**

elderberry, black cherry, well structured ~ lamb, beef, game

Chianti Classico, Tunata Di Nozzole, D.O.C.D, Italy, 2015

lovely blackberry, slight woody undertone, full body - poultry and cheese

Sangiovese BelnerO, Castillo Banfi, Italy, 2015

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

Cabernet Sauvignon, Cakebread, CA, 2016

aromas of white chocolate, fruit, sweet tannin - grilled meat, lamb, pasta

Cabernet Sauvignon, Round Pond, Rutherford, CA, 2015

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

**Cabernet Sauvignon, Caymus Special Seclction,
Rutherford, Napa, CA, 2014**

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

Merlot, Franciscan, Napa, CA, 2014

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

Merlot/Cabernet Sauvignon, Shafer TD9, Napa, CA, 2016

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

**Chateauneuf du Pape, Chateau La Nerthe,
Rhône, France, 2015**

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

**Chateauneuf du Pape, Clos de L'Oratoire des Papes,
Rhône, France, 2016**

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

The Investor, Stags Leap, Napa, CA, 2014

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

**Barbera d'Asti, Le Orme, Michele Chiarlo,
Piedmont, Italy 2016**

medium bodied, robust, ripe fruit, an elegant palate - roasted pork, beef

**Carmenere, Casa Lapostolle Colchagua,
Cuvee Alexandre Apalta Valley, Chili 2009**

currant, black cherry, tobacco - seafood in rich sauce, lamb, beef

Shiraz 3 Rings Reserve, Barossa, Australia, 2015

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

Malbec, Dona Paula, Mendoza, Argentina, 2017

combines raspberry, cassis, smoke flavors - grilled meat and red sauce

**Amarone Della Valpolicella Classico DOCG Cesari,
Veneto, Italy, 2013**

silky, dried cherries, plums, long finish - red meat, rich sauces