

The Cornell Club
NEW YORK

Champagnes and Sparkling Wines

Rosé, Cava, Segura Viudas, NV, Spain

apple, lemon peel, sandalwood

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

elegant aroma of red berries, crisp, fine bubbles

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

aroma of green apple and acacia flowers, soft and round mouth feel

Cava, Poema, Brut, Penedes, Spain

fresh, 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

Sauvignon Blanc, Frogs Leap, Napa, CA, 2017

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

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

crispy, apple, mineral, subtle spice flavors, long finish ~ chicken and Duck

Sangiovese, Brunello di Montalcino, Banfi, Italy, 2012

ripe cherry, licorice, and tobacco notes ~ tomato based dishes and red meat

(Merlot, Cabernet Sauvignon), Guidalberto,

Tenuta San Guido, Toscana, Italy 2016

red berries, 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**

*silky texture of tannins, 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

Gruner Veltliner, Singing Sophie, Laurenz V, Austria, 2015

citrus, apple palette, peach aromas ~ fish and chicken

Sancerre, Château de Sancerre, Loire, France, 2017

grapefruit and citrus, hints of white flowers ~ shellfish and grilled fish

**Semi Dry Riesling, Dr. Konstatin Frank,
Finger Lakes, NY, 2017**

green apple and honeysuckle notes ~ light fish, seafood, white meat

Dry-Riesling, Ravines, Finger Lakes, NY, 2015

white flower notes, 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 2015**

honeysuckle, minerals, finish of white fruits ~ lean fish and fruity dessert

Falanghina, Fratelli Urciuolo, Campania, Italy 2015

fresh cut flowers, kiwi, and Bosc pears ~ flaky white fish and crab cakes

Chardonnay, Frogs Leap, Napa, CA 2016

white peach, honeysuckle, crisp, with a bright finish ~ fish and chicken

**Chardonnay, Chassagne-Montrachet Premier Cru,
Roux Pere & Fils, France 2011**

rich powerful flavors of lemon and grapefruit ~ seafood, chicken, vegetables

**Chardonnay, Puligny Montrachet Premier Cru,
Les Combettes, J.M. Boillot, Burgundy, France 2015**

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

Chardonnay, Chalk Hill Estate Bottle, Sonoma, CA 2017

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

Chardonnay, Cakebread Reserve, Napa, CA 2016

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

Pinot Gris, Domaine Schlumberger, Alsace, France 2014

slight smokiness and underlying delicacy ~ salmon, smoked fish, pork

Red Wine

Pinot Noir, Erath, Willamette Valley Oregon, 2016

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

Pinot Noir, Elouan, Oregon, 2016

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

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, 2014

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

velvet texture, mix of red fruits, good acidity ~ red meat and game dishes

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

Rhône, France, 2015

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

Carmenere, Casa Lapostolle Colchagua,

Cuvee Alexandre Apalta Valley, Chili 2009

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

Syrah, Maison Nicolas Perrin, Rhône, France 2014

lovely depth of cassis, blackberry, spice, full body ~ short rib, lamb, game

Shiraz 3 Rings Reserve, Barossa, Australia, 2014

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

Malbec, Dona Paula, Mendoza, Argentina, 2016

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