

COGNAC & PORT

Royal Oporto Ruby, Real Companhia Velha

\$ 8

(PORTUGAL) A blend of young full bodied Porto aged for 3 years in wood. The Port has a dark Ruby color and a Fruity Aroma with a complex Spicy flavor of Wild Berries.

Obtuse, Justin Vineyards & Winery

\$ 10

(PASO ROBLES, CA.) Cabernet Sauvignon based dessert wine. Ruby-hued with Sweet Raspberry & Cherry Aromas & flavors balanced by sumptuous, Bittersweet Chocolate notes.

Six Grapes, W&J Graham

\$ 10

(PORTUGAL) Dark red color, with a seductive rich perfume of ripe Plums & Cherries. On the palate, complex, with a good structure & a long lingering finish.

Ink Grade Port, Heitz Cellars

\$ 10

(NAPA VALLEY, CA.) A splendid union of eight traditional Portuguese varieties rarely combined in this Country. This Port is rich & full-bodied, yet smooth & not too sweet on the palate.

20 Year Tawny Port, W&J Graham

\$ 15

(PORTUGAL) Pale amber color, great complexity on the nose with hints of Mandarin Oranges, Walnuts & Roast Almonds. Superb palate of rich, Honeyed fruit & soft burnt Toffee, smooth textured with an enticing long, lingering finish.

2003 Vintage Port, W&J Graham

\$ 25

(PORTUGAL) Deep opaque, blackish purple color. Aromas of Violets just fly out of the glass! In the mouth, endless layers of very ripe Blackberry fruit coat the palate. Great depth of structure with sweet Licorice flavor combining with rich Tannins give this Port an outstanding complexity.

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- Fine Champagne Cognac - V.S.O.P, Remy Martin** \$ 11
(FRANCE) Predominantly Vanilla, with a hint of Licorice. The roundness of Summer Fruit, especially ripe Apricot & Peach. The impertinence of wild Flowers, particularly Violet. A perfectly balanced blend of ripeness.
- Grande Champagne - V.S.,Cognac Frapin** \$ 12
(FRANCE) Fine, slightly Vanilla, a great Aromatic richness.
- Grande Champagne - V.S. O. P., Cognac Frapin** \$ 18
(FRANCE) Complex, fruity & floral, a discreet note of Vanilla.