



**New York  
Wines & Dines  
October 2008**

**New York farm goat cheese roasted  
Croutons with baby Arugula . \$11.50**



**Roasted Brook Trout with Winter Squash  
Beet Emulsion . \$22.00**

**Roasted, Long Island Pekin Duck with  
Sweet Potatoe Gratin . \$28.00**



**Apple and caramelized Walnuts Tart . \$8.75**



See reverse for our selection of New York State wines.



**New York  
Wine Selection  
October 2008**

**White Wines**

**Glass/Bottle**

**North Fork of Long Island**  
2007 Riesling, "Semi-dry,"  
Paumanok Vineyards \$11.50/\$51

**New York State**  
2006 Chardonnay, Millbrook Winery, \$8.50/\$38

**Red Wines**

**North Fork of Long Island**  
2003 Merlot Reserve,  
Lieb Family Cellars \$8.50/\$38

**The Hamptons**  
2005 Cabernet Franc,  
Wölffer Estate \$10/\$45

**Dessert Wines**

**Finger Lakes**  
2006 Vidal Ice Wine, Standing Stone Vg \$12.50

**Hudson River Valley**  
Cassis, Clinton Vineyards (1.7oz) \$10.50

