



# RED WINE S E L E C T I O N

#201 Cabernet Sauvignon, Castle Rock, California  
\$5.25/\$22.00

Rich black cherry and ripe plum with hints of oak and velvety textures. We suggest our Saltimbocca with this lovely red.

#202 Cabernet Sauvignon, Casa La Joya, Chile  
\$4.25/\$17.00

A delicious, blackcurrant-style wine with an attractive touch of mintiness on the palate. Ideal with any of our meat dishes.

#203 Syrah, Shale Ridge, California  
\$4.50/\$19.00

Bright aromas of red cherry and dark plum with hints of vanilla from French oak aging.

#204 Shiraz, Banrock Station, Australia  
\$4.25/\$16.00

Say G'Day to any of our meat dishes or sandwiches mate. Order up "A Jar" of this "Dinky-Di!"

#205 Merlot, Indigo Hills, California  
\$5.00/\$20.00

Aromas and flavors of black currant, coffee, and cocoa with full, soft tannins.

#206 Merlot, Pierre Jean, So. France  
\$4.25/\$17.00

Soft and light, flavors of young berries and subtle pepper. Delicious with our Filet.

#207 Pinot Noir, R. Mondavi "Coastal," California  
\$4.25/\$17.00

A lighter, more approachable red with cherry and raspberry accents.

#208 Chianti, Quelceto, Italy  
\$4.50/\$18.00

Traditional Italian favorite with smoky plum, cedar and earth components.

#209 Fine Ruby Port, Dows, Portugal  
\$3.50

brilliant red cherry fruit, slightly sweet. Simply superb! Perfect wind-down sipper for good conversation with friends.

## The Antonneau Selection

#210 Merlot, Bowe Joubert 2001  
\$6.50/\$28.00

A deep ruby colour with a rich core of chocolate, coffee, and berry offering an elegant, velvety finish.

#211 Cabernet Sauvignon Bowe Joubert 2001  
\$6.25/\$26.00

Dark Purple colour with sweet cassis of fruit, spices, plum, and spicy oak flavours run deep and are an addicting treat to the palate.