

CHANDLERS

PRIME STEAKS • FINE SEAFOOD™

• EXPRESS WINES •

Add any of these wines to your to-go order for only \$39 a bottle!

SPARKLING

Montefresco, Prosecco, Veneto, IT
Jules Bertier, Premier Cuvee, FR
Schramsberg, "Mirabelle," Brut Rose, CA

WHITE

Chardonnay

Ramey, Fort Ross-Seaview, CA, '16
Thevenet & Fils, Macon Pierreclos,
Macon-Villages, FR, '17

Chenin Blanc

David Finlayson, "Camino Africana,"
Old Vine, Stellenbosch, SA, '18

Pinot Grigio

Scarpetta, Friuli, IT, '18

Riesling

Dr. Pauly Bergweiler, Berkasteler Badstube,
Kabinett, Mosel, GER, '15

Sauvignon Blanc

Auntsfield "Single Vineyard,"
Marlborough, NZ, '19

RED

Cabernet Sauvignon

Telaya, Red Mountain, WA, '17

Malbec

Vaglio "Temple", Mendoza, ARG, '17

Merlot

Substance, Stoneridge Vineyard, Columbia Valley, WA, '14

Pinot Noir

Frederic Magnien, Bourgogne, Burgundy, FR, '17
Soter Vineyards, "North Valley," Willamette Valley, OR, '17

Proprietary Blends

Il Fauno di Arcanum, Tuscany, IT, '16
J.L. Chave Selection, "Mon Coeur," Cotes du Rhone, FR, '17

Nebbiolo

Pecchenino "Botti," Langhe, Piedmont, IT, '17

Syrah

K Vintners, "Milbrandt," Wahluke Slope, WA, '16

Zinfandel

Quivira, Dry Creek Valley, CA, '16

Sangiovese

Badia a Coltibuono, Chianti Classico, Tuscany, IT, '17

• DESSERTS •

FROMAGE BLANC CHEESECAKE

Baked cream and fromage blanc goat cheese with vanilla, orange zest graham-cracker crust, and wild-honey sauce.

5.

TRIFECTA

Three mini flourless chocolate tortes – dark, milk, and white chocolate; finished with Chantilly cream, toasted almonds and raspberry sauce.

5.

BUTTERSCOTCH CRÈME BRÛLÉE

"The classic burnt cream" with a delicious twist, topped with caramelized sugar.

5.

BOURBON BACON BROWNIE

House made maple bourbon ice cream and chocolate brownie topped with candied applewood bacon and maple caramel sauce.

8.

SEASONAL FRUIT COBBLER

Fresh, seasonal fruit baked with a vanilla and lavender crust with house-made vanilla ice cream.

5.

KEY LIME PIE

Traditionally tart and creamy, served in a ginger snap crust finished with a dollop of whipped cream.

5.

CHEESE PLATE

Assortment of artisan cheeses accompanied by candied nuts, wild honeycomb, and fruit.

22.