Sparkling
Simonet Cremant D’Alsace, France
Joao Pato, Espumante Rose, Bairrada, Portugal

Rose
2018 La Patience, Languedoc, France

White
2018 Furst, Elbling Dry, Mosel, Germany
2018 Kimich, Riesling, Kabinett, Mosel, Germany
2019 Louis-Antoine Luyt, Pipeno Carrizal Blanco, Central Valley, Chile
2018 Birichino, Malvasia Bianca, Santa Cruz, California

Orange
NV Poderi Cellario, Orange Arneis Blend, Piemont, Italy
2018 Jordi Llorens, Orange Maccabeu, Conca de Barbera, Spain

Red
2018 Laurence & Remi Dufaitre, Gamay, Beaujolais Villages, France
2018 Franck Balthazar, Syrah Blend, Cotes du Rhone, France
2018 Pittnauer, Zweigelt / St. Laurent split, Burgenland, Austria
2016 Celler Les Foes, Garnacha / Syrah, Castellon de la Plana, Spain
2018 Ferraro Maurizio, Grignolino, Piemonte, Italy
2018 Broc Cellars, Carignan / Valdiguie / Syrah, Berkeley, California
Light Fare
Pickled Things
Citrus Marinated Olives
Mozzarella Tomato Salad, basil, balsamic
Arugula Salad, crispy speck, pecorino, tomato, balsamic

Cheese 2 ounces, with toast, honey, and apricots
Manchego, hard, aged six months, sheep, Spain
Pecorino, semi-hard, sharp, sheep, Italy
Cana de Cabra, creamy, bloomy rind, goat, Spain
Bayley Hazen, blue, dry and nutty, raw cow, Vermont
Tasting of three 1 ounce each, with daily accompaniments

Charcuterie 2 ounces, with toast, Dijon mustard, and cornichon
Duck Liver Mousse, cognac, butter, DC
Pate de Campagne, pork, garlic, prune, bacon, Stachowski’s DC
Speck, pork, cold smoked prosciutto, Italy
Finocchiona, dry sausage, fennel, San Francisco
Coppa, pork, spicy, San Francisco
Bresaola, beef, juniper, Uruguay
Tasting of three 1 ounce each, with daily accompaniments

Fish
Smoked whitefish salad crostini, Ivy City Smokehouse, DC
Smoked salmon, red onion, capers, herbs, Ivy City Smokehouse, DC
Jose Gourmet Sardines, lemon and oil, roasted peppers, Portugal
Jose Gourmet Anchovies, roasted peppers, Portugal