





Name: \_\_\_\_\_ Telephone: \_\_\_\_\_

			retail price	today	by-the-case	quantity
<b>Your Summer Cellar</b>						
	<b>2024 Clos Cibonne "Tradition" Rosé</b> <i>Tibouren, Grenache</i> Freshwater shrimp glazed with Amaro Montenegro, with hazelnut-orange aioli, hazelnuts and burnt orange peel.	<b>13.50%</b> Côtes de Provence Cru Classé AOC	\$ 51.00	\$ 45.90	\$ 43.35	_____
	<b>2022 The Eyrie Vineyards</b> <i>Trousseau</i> Cranberry-cherry-glazed chicken with herbed creamed spinach.	<b>12.50%</b> Willamette Valley	\$ 36.00	\$ 32.40	\$ 30.60	_____
	<b>2023 I Clivi</b> <i>Schioppettino</i> Gorgonzola polenta with sautéed radicchio and shaved finocchiona.	<b>12.50%</b> Venezia-Giulia DOC	\$ 38.00	\$ 34.20	\$ 32.30	_____
	<b>2024 Domaine Les Roches Bleues "La Croquante"</b> <i>Gamay</i> Duck and Camembert tamagoyaki with fresh thyme, and rhubarb sauce.	<b>12.50%</b> Brouilly AOC	\$ 30.00	\$ 27.00	\$ 25.50	_____
	<b>Wine of the week: 2023 Clos Cibonne "Tradition" Rosé</b>	<b>13.50%</b> Côtes de Provence Cru Classé AOC	\$ 51.00	\$ 45.90	\$ 43.35	_____

