

Forepaugh's

SOCIAL HOUR MENU

3:30 PM – 5:00 PM

Available in the Bar & Parlour

LITTLE GEM SALAD 10

cucumber, hazelnuts, herbs

CIOPPINO 18

fish stew, spices, tomato, fried sourdough,

ROSEMARY GARLIC FRIES 11

fontina cheese

TUNA TARTARE* 20

tonnato, fennel, salsa verde, preserved lemon

TRUFFLE FRIES 15

shaved truffle

RED WINE BRAISED RIBS 15

agrodolce, fried shallots, chives

CHARCUTERIE BOARD 20

artisanal meats, italian cheeses, cherries, nuts, mostarda, crackers

IRVINE PARK BURGER 17

wagyu, brisket & chuck, white cheese, fried onion, pickle

FRIED CHICKEN SANDWICH 17

spice rub, parmesan-garlic aioli, semi-dried tomato

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

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SOCIAL HOUR MENU

3:30 PM – 5:00 PM

Available in the Bar & Parlour

COCKTAILS 13

OLD FASHIONED

*bourbon, rye, bittered orange & cherry,
cinnamon, aromatic bitters*

ESTATE MARGARITA

*tequila, mezcal, orange, grapefruit elixir,
lime, sal de gusano*

AUTUMN NEGRONI

gin, vermouth, brown butter

GIBSON

gin, vermouth, orange, pickled onion

ST. PAULITAN

*vodka, orange liqueur, cranberry, hibiscus,
lime, orange bitters*

WINES BTG 11

BIELER ROSÉ

DR. LOOSEN RIESLING

BROADBENT VINHO VERDE

BROADBENT CABERNET SAUVIGNON

DRAFT BEER 7

3 FLOYD'S

Zombie Dust American Pale Ale

FALLING KNIFE

Freischütz German Pilsner

SPIRITLESS 8

HIBISCUS COOLER

cranberry, hibiscus, lime, seltzer

ATHLETIC Golden Ale N/A

Forepaugh's

Once the crown jewel of the Irvine Park neighborhood, Forepaugh's was built in 1870 by St. Paul pioneer Joseph Forepaugh. By the 1970s, the mansion had fallen into disrepair and was even considered for demolition. This historic landmark was revived by Mr. Bruce Taher, who restored it into a chef-led dining destination, *ghosts and all*. After closing its doors in 2019, seemingly for good, this glowing masterpiece was brought back to life in 2024, reopening to the community as a premiere dining experience.

SMALL PLATES

SAFFRON MUSSELS 22
saffron cream, sherry, grilled sourdough

BURRATA 18
pistachio pesto, fig, nasturtium

RED WINE BRAISED RIBS 17
agrodolce, crispy shallot, chive

TUNA TARTARE* 21
tonnato, fennel, salsa verde
preserved lemon

BEEF FONDUTA 16 (VO)
golden & ruby beets, fontina cheese, pistachio

GORGONZOLA & ENDIVE SALAD 17
toasted walnut, apple, fine herbs

LITTLE GEM SALAD 12 (VO)
cucumber, hazelnuts, herbs

CIOPPINO 24
fish & shellfish stew, spices, tomato
fried sourdough, fennel

PASTAS

MAFALDE BOLOGNESE
25 | 33
rich pork & beef ragù,
porcini

BLUE CRAB AGNOLOTTI VERDE
25 | 36
blue crab, lemon,
dill

CACIO E PEPE
25
bigoli, pecorino romano,
zanzibar peppercorn

AGLIO E OLIO
24 (V)
garlic, parsley, calabrian chile,
olive oil

SHELLFISH RIGATONI
26 | 36
shrimp, calamari, clams, mussels,
spicy tomato ragù

ORECCHIETTE
22 | 29
duck sausage, broccoli rabe, calabrian
chile

ENTRÉES

SEARED SALMON 38
fregola sarda, pomodoraccio, artichoke
pickled cherry tomato

CITRUS BRAISED FENNEL 28 (V)
flowering cauliflower, ginger, orange, farro

STEAK FRITES* 72
ribeye — choice of: *au poivre*, *béarnaise*
gorgonzola mornay

LAMB CHOPS* 60
chimichurri, black garlic, chianti risotto

PETITE FILET SURF & TURF* 65
beef tenderloin, jumbo shrimp
lobster reduction

ADDITIONS:
Scallops 24
Lobster Tail 38

ROASTED SEA BASS 58
miso glaze, farro risotto, flowering cauliflower

IRVINE PARK BURGER* 25
wagyu brisket & chuck, white cheese
fried onion, pickles, frites

ROASTED CHICKEN 32
lemon brined, charred broccolini, pommes puree

BEEF WELLINGTON* 67
mushroom duxelles, potato confit
bordelaise sauce, seasonal vegetables

SIDES

POTATO
PURÉE 12
yukon golds

ROSEMARY - GARLIC
FRIES 13
fontina cheese

BRUSSELS
SPROUTS 16 (VO)
pancetta, sea beans, saba

FLOWERING
CAULIFLOWER 13
parmesan, brown butter

FARRO
RISOTTO 14
seasonal vegetables, parmesan

OUR BEEF COMMITMENT

We proudly serve Purebred Angus Prime and Choice beef sourced from local Minnesota farms, including Schoenfelder Farms (Rochester), Reichmann Land & Cattle Co. (Willard), Gary & Parker Yost (Wheaton), David Weibke Feedlot (Spring Grove), and Nelson Family Farms (Mabel).

V = Vegan
VO = Vegan Option Available

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness
**to recover the fees paid out to the credit card companies, a 3% credit card fee will be charged on all credit card transactions.

Executive Chef : Jeremy Wessing
General Manager : Louis Smeby

Forepaugh's

COCKTAILS 17

OLD FASHIONED

bourbon, rye, orange, cherry, bitters

GIBSON

*gin, vermouth, orange bitters,
pickled onion, brine*

HONEYCRISP APPLE SLING

*vodka, honeycrisp lemon elixir
sweet vermouth, blackstrap bitters, seltzer*

EVERGREEN COLLINS

*gin, lemon, rosemary
cherry vanilla bitters, seltzer*

ESTATE MARGARITA

*tequila, mezcal, orange, grapefruit elixir
lime, sal de gusano*

OAK MANHATTAN

rye, vermouth, acorn, bitters

THE VICTORIAN

vodka, lemon, bubbles, bitters, lavender, sparkles

PIG'S EYE SIDECAR

apple brandy, orange, lemon, pilsner

ST. PAULITAN

vodka, orange, cranberry, hibiscus, lime

AUTUMN NEGRONI

gin, vermouth, brown butter wash, campari

RAMSEY HOUSE SOUR

bourbon, lemon, demerara, root beer bitters

PENICILLIN

scotch, ginger, lemon, honey, bee pollen

SPIRITLESS

PROXIES BIG RED 14

PROXIES CRISP WHITE 14

SEASONAL TONIC 10

*tonic, lingonberry, pink peppercorn,
thyme, blood orange*

HIBISCUS COOLER 10

cranberry, hibiscus, lime, seltzer

A MOCK-CILLIN 10

honey, lemon, ginger, pollen, seltzer

AMARO FALSO 14

large rock, lemon

PHONY NEGRONI 14

large rock, orange

WINE

SPARKLING

*Veuve Clicquot, NV Brut FR 26 | 125
Prosecco Rosé, Bisol "Jeio", NV, IT 14 | 75*

RIESLING

Dr. Loosen "Dr. L.", Mosel, DE 14 | 55

PINOT GRIGIO

Cantina Bolzano, Alto Adige, IT 14 | 55

SAUVIGNON BLANC

*Loveblock, Marlborough, NZ 15 | 58
Merry Edwards, Sonoma, CA 22 | 85*

CHARDONNAY

*Sonoma Cutrer "les Pierres", Sonoma County 18 | 70
Kumeu River Village 2024, NZ 18 | 70*

PORTUGUESE WHITE

Broadbent Vinho Verde, PT 14 | 55

ROSE

*Bieler Père et Fils, FR 14 | 55
Château Musar "Jeune" Rosé, LB 15 | 58*

PINOT NOIR

*Left Coast "Cali's Cuvée", Willamette Valley, OR 17 | 65
Domaine Nico "Grand Père", 2022, AR 27 | 105*

ITALIAN RED

*Vietti "Trevie", Barbera d'Asti, IT 22 | 85
Feudo Montoni, Nero d'Avola, Sicily, IT 17 | 65*

CABERNET SAUVIGNON

*Broadbent, North Coast, CA 14 | 55
Pine Ridge, Napa Valley, CA 20 | 76*

RHÔNE VALLEY

JL Chave "Mon Coeur", Côtes-du-Rhône, FR 17 | 65

MALBEC

Catena "Vista Flores", Mendoza, AR 17 | 65

BOTTLED BEER

BIRRA MORETTI - Italian Lager 8

ATHLETIC - Golden Ale N/A 8

MILK & HONEY - Little Dipper Cider 10

MILLER HIGH LIFE - American Lager 8

OMMEGANG - Hennepin Farmhouse Saison 8

CASTLE DANGER - George Hunter Stout 8

DRAFT BEER

3 FLOYD'S

Zombie Dust - American Pale Ale 6.5%

WARPIGS

Foggy Geezer - Hazy IPA 7.3%

FALLING KNIFE

Freischütz - German Pilsner 5.3%

SUMMIT

Winter Ale - British Warmer 4.8%

WINE MENU

Forepaugh's

RESTAURANT

Bin		Bottle	Rating	Bin		Bottle	Rating
	SPARKLING				WHITE BURGUNDY (CHARDONNAY) (continued)		
11	Prosecco, Bisol "Jeio" Rose NV IT	\$52		128	Macon-Verze, Domaine Leflaive 2023	\$155	
10	Roederer Estate Brut, Anderson Valley CA NV	\$59		126	Chassagne-Montrachet, Maison Louis Jadot 2021	\$175	
	CHAMPAGNE			130	Chablis Grand Cru Blanchots, Louis Jadot 2023	\$275	
20	L'Hoste Brut "Origine" NV	\$90		131	Corton-Charlemagne Grand Cru, Louis Jadot 2023, half bottle	\$375	96
22	Veuve Clicquot NV	\$105		129	Chablis Grand Cru "Blanchots", Laroche 2014	\$375	94
23	Charles Heidsieck Brut Reserve NV	\$195			WHITE BORDEAUX		
24	Dom Ruinart Blanc de Blancs NV	\$225		142	Château Jacquet 2021	\$42	
38	Billecart Salmon Brut Rose	\$225		144	Comtesse de Malet, Roquefort 2021	\$48	
39	Taittinger Comtes de Champagne Blanc de Blancs 2007	\$395	95	143	Château Recougné 2022	\$50	
25	Taittinger Blanc de Blancs, Comte de Champagne 2012	\$600	95+	146	Château Gravelle Lacoste, Graves	\$54	
36	Billecart Salmon Brut Reserve NV, Magnum	\$600		145	Trebiac, Graves 2019	\$55	
27	Dom Perignon 2008	\$650	96	140	Château Grand Jean 2023	\$65	
31	Krug MV Grand Cuvee 171me Edition	\$650	97	141	Château Millet "la Cloche" NV	\$75	
26	Dom Perignon 2013	\$700	95	150	Ygrec d'Yquem 2014	\$320	
37	Roederer Cristal Brut 2015	\$750	100	151	Chateau d'Yquem, Sauternes 2001	\$1,260	100+
40	Roederer Cristal Brut 2009	\$875	95+	148	Pavillon Blanc du Chateau Margaux 2010/2011/2013/2015	\$1500	
41	Dom Perignon Rose 2005	\$875	93	149	Château Haut Brion Blanc, Pessac-Leognan 2006	\$1900	95
32	Krug Brut 2006	\$1295	97	147	Pavillon Blanc du Chateau Margaux 2010, Magnum	\$2500	92
42	Dom Perignon 2012, Magnum	\$1,750	96		RHONE VALLEY WHITES		
30	Salon le Mesnil 2006	\$2000	95	161	Côtes du Rhone Blanc, Chateau Pegau "Lone"	\$58	
35	Krug Clos du Mesnil 2002	\$2200	98+	160	Louis Max Sud "le Bon Homme", Viognier 2019	\$60	
29	Salon le Mesnil 2004	\$2250	96	162	Châteauneuf du Pape Blanc, Domaine de Pegau "Cuvee Reservee" 2022	\$140	
28	Salon le Mesnil 2002	\$2750	95	163	Hermitage Blanc, Delas "les Tourettes" 2023	\$225	96+
34	Krug Brut 2002, Magnum	\$3295	97+	164	Hermitage Blanc, Jean-Louis Chave 2022	\$750	95+
	RIESLING				ROSES		
50	Dr. Loosen "Dr. L", Mosel GR	\$40		170	Bieler Père et Fils, Provence FR	\$42	
51	Trimbach "Cuvee Frederic Emile" 2018	\$225	97+	172	Dry White Zinfandel, Turley Cellars 2023	\$56	
	PINOT GRIGIO/PINOT GRIS			174	Chateau Musar Rose "Jeune" Lebanon	\$58	
60	Pinot Gris, Chehalem, Willamette Valley OR 2022	\$42		171	La Spinetta il Rose de Casanova 2023 IT	\$65	
62	Pinot Grigio, Pierpaolo Pecorari, Friuli IT 2023	\$42		176	Bandol Rose, Terrebrune 2022	\$75	93
61	Pinot Grigio, Cantina Bolzano, Alto Adige IT	\$52		177	Bandol Rose, Chateau Pradeaux 2014, Magnum	\$165	93
	SAUVIGNON BLANC			175	Chateau Simone "Palette" 2023	\$219	94
74	Justin, Paso Robles CA 2023	\$40			PINOT NOIR		
73	Freemark Abbey, Napa CA 2023	\$55		184	Left Coast Cellars, Willamette Valley OR	\$58	
70	Loveblock, Marlborough NZ	\$58		180	Boen, Sonoma-Santa Barbara-Monterey CA 2022	\$60	
72	Merry Edwards, Russian River CA 2023	\$85		187	Domaine Nico "Grand Pere" Argentina 2022	\$94	94
	CHARDONNAYS			181	Archery Summit, Dundee Hills OR 2023	\$105	
82	La Crema, Monterey CA 2022	\$42		182	Shea Wine, Willamette Valley, OR 2019	\$120	
80	Kendall Jackson Vintner's Reserve CA	\$45		190	Burn Cottage Sauvage Vineyard (New Zealand) 2021	\$155	97
87	Stag's Leap Winery, Napa CA 2022	\$55		183	Domaine Serene "Evanstad Reserve" Willamette Valley 2021	\$175	
93	Kumeu River Village 2024 NZ	\$62		191	Dumol Ryan Vineyard 2022 Sonoma	\$210	97+
88	Emblem by Michael Mondavi, Napa CA 2022	\$65		189	Bodega Chacra Pinot Noir "Treinta y Dos" 2021	\$250	96
89	Jordan, Sonoma 2022	\$69		186	Domaine Serene Monogram, Willamette Valley OR 2006	\$650	
83	The Hilt Estate, Santa Rita Hills CA 2021	\$70		185	Domaine Serene Monogram, Willamette Valley OR 2016	\$750	
92	Sonoma Cutrer "les Pierres" 2023, Sonoma	\$70			MERLOT		
94	Ramey Russian River Valley 2023	\$90	95	200	Stag's Leap Winery, Napa CA 2020	\$75	
81	Rombauer, Carneros CA	\$90		201	Pahlmeyer, Napa CA 2012	\$190	
86	Cakebread, Napa CA 2023	\$95			CABERNET SAUVIGNON AND CABERNET BLENDS		
90	Hamilton Russell, South Africa 2022	\$120		256	Broadbent North Coast CA	\$46	
84	Kistler "les Noisetieres", Sonoma Coast CA 2021	\$150		256	Ghost Pines	\$54	
101	Gaja Rossj Bass, Piemonte IT 2021	\$190		220	Quilt, Napa Valley CA	\$65	
85	Peter Michel "La Carriere", Knight's Valley CA 2022	\$195	96-98	221	Justin, Paso Robles CA	\$62	
91	Grgich Hills Paris Tasting Commemorative 2021	\$270		264	Katherine Goldschmidt Sage Canyon Vineyard 2023	\$66	
	WHITE BLENDS			224	Oakville Exposure, Napa CA 2006	\$75	
102	Pine Ridge Chenin Blanc-Viognier CA 2023	\$40		222	Stags Leap CAB 2021	\$90	
100	Conundrum CA 2022	\$42		223	Turley Cellars, Napa CA 2021	\$115	94
105	Antinori Castello Della Sala Cervaro della Sala 2022	\$150	94	225	Jordan, Alexander Valley CA 2020	\$120	
104	Ornellaia Bianco, Tenuta dell'Ornellaia 2020	\$425	95	255	Dariouh "Caravan" 2020	\$150	
	PORTUGUESE AND SPANISH WHITES			226	Caymus Vineyards, 50th Anniversary CA NV 1L	\$155	
106	Vinho Verde, Broadbent Portugal	\$42		232	M by Mondavi, Napa CA 2016	\$250	
108	Albarinho, Pazo de Brusas 2023	\$64		229	Robert Mondavi Maestro, Napa CA 2014	\$285	
107	Envinat "Benji" Blanco 2023	\$63	94	230	Freemark Abbey, Napa CA 2019, Magnum	\$300	
	LOIRE VALLEY WHITES			236	Stag's Leap Wine Cellars Cask 23, Napa CA 2010	\$350	
112	Pouilly Fume "Calcite", Francois Blanchet 2023	\$42		231	M by Mondavi, Napa CA 2012	\$360	
113	Touraine "les Deux Tours" Sauvignon Blanc 2022	\$45		233	M by Mondavi, Napa CA 2018	\$360	
111	Sancerre, Domaine Daulny 2023	\$50		235	Caymus Vineyards Special Selection, Napa CA 2018	\$410	
115	Sancerre, St. Pierre	\$70		265	Rudd Oakville Estate 2007	\$435	97
114	Vouvray "le Haut Lieu" Domaine Huet 2019	\$75	95	259	Dunn Howell Mountain 2019	\$450	96+
116	Vouvray Moelleux, Huet Cuvee Constance 2018, 500ml	\$325	100	238	Favia Wines, Coombsville CA 2017	\$495	97
	WHITE BURGUNDY (CHARDONNAY)			239	Favia Wines, La Magdalena, Napa CA 2019	\$495	96
120	Macon-Lugny, Cave de Lugny "les Charmes"	\$55		248	Spottswoode Napa Valley 2019	\$520	100
125	Macon Village, Joseph Drouhin 2022	\$60		234	Caymus Vineyards Special Selection, Napa CA 2009	\$525	97
123	Pouilly-Fuisse Vieilles Vignes "la Vercherre", Domaine Barraud 2020	\$65		237	Continuum Red, Napa CA 2018	\$550	97+
121	Chablis, Chevalier de la Cree 2020	\$75		240	Joseph Phelps Insignia, Napa CA 1999	\$550	99
124	Chablis, Drouhin-Vaudon 2022	\$80		254	Peter Michael les Pavots 2016	\$575	95
122	Macon-Fuisse, Domaine Barraud 2022	\$100		253	Peter Michael Cabernet Sauvignon les Pavots 2013	\$595	98+
				252	DVO Napa Valley Cabernet Sauvignon 2021	\$600	96
				242	Joseph Phelps Insignia, Napa CA 2019	\$675	96

WINE MENU

Forepaugh's

RESTAURANT

Bin	Bottle	Rating	Bin	Bottle	Rating
CABERNET SAUVIGNON AND CABERNET BLENDS (continued)			RED BURGUNDY (continued)		
246	Opus One, Napa CA 2019	\$700 97-99	501	Santenay, Joseph Drouhin 2021	\$120
241	Joseph Phelps Insignia, Napa CA 2014	\$725 95	503	Gevrey-Chambertin, Maison Louis Jadot 2019	\$150
245	Opus One, Napa CA 2014	\$795 96	506	Moulin-a-Vent, Chateau du Moulin-a-Vent "la Rochelle" 2020	\$160
244	Colgin, Tyschon Hill 2018	\$825 98+	510	Morgon Cote de Py, Louis Jadot 2023, Magnum	\$238 92
243	Colgin, Tyschon Hill 2006	\$845 98	504	Monthele Rouge, Coche-Dury 2019	\$725
249	Dominus, Napa CA 2016	\$850 100	508	Corton Grand Cru, Domaine de la Romanee-Conti 2022	\$2100 94
265	Ridge Monte Bello 2007	\$875 95	509	Echezeaux Grand Cru, Domaine de la Romanee-Conti 2022	\$2100 95
264	Ridge Mente Bello 2009	\$895 98	LOIRE VALLEY REDS		
263	Shafer Hillside Select 2018	\$895 98	600	Chinon "les Georges", Chateau Petit Thoars 2021	\$48
258	Joseph Phelps Insignia 1997, Magnum	\$1250 100	RED BORDEAUX		
257	Peter Michael les Pavots 2013, Magnum	\$1500 98+	701	Chateau de Lascours, St-Emilion 2019	\$90
247	Opus One, Napa CA 2019 Magnum	\$1850 97-99	730	Chateau Brown Pessac-Leognan 2016	\$115 94
1	Silver Oak Alexander Valley 2014, Imperial (6L)	\$2150	734	Reserve de Malartic, Pessac-Leognan 2019	\$115 94
250	Heitz Cellars Martha's Vineyard, Napa CA 1985	\$2500 100	702	Chateau Paloumey, Haut-Medoc 2009	\$150
ZINFANDEL AND SYRAH			700	Amiral de Beychevelle, St-Julien 2018	\$165
262	Ridge Zinfandel Pagani Ranch 2023	\$110 98	733	Chateau Monbousquet St-Emilion 2018	\$180 95
260	Turley Cellars Rattlesnake Ridge 2022	\$125 94+	732	Chateau Langoa Barton St-Julien 2016	\$200 95
261	Shiraz, Dariosush Signature 2021	\$195	728	Domaine de Chevalier 2004	\$210 93-95
WASHINGTON STATE REDS			731	Chateau Malescot St Exuperly Margaux 2018	\$225 95
811	Andrew Will "Sorella" 2018	\$150 96+	703	Chateau Calon Segur, Sr-Estephe 2011	\$280
812	Quilceda Creek Cabernet Sauvignon 2021	\$400 96+	704	Chateau d'Issan, Margaux 2010	\$295 94
SPANISH REDS			724	Chateau Duhart-Milon, Pauillac 1996	\$400 95
280	Pingus Psi 2022	\$75 94	710	Chateau Leoville-Poyferre, St-Julien 2010	\$400 94
287	Envinate Albahra Tinto 2023	\$75 94	712	Chateau Leoville-Barton, St-Julien 2005	\$425 96
283	Corullon, Descendientes de Jose Palacios 2022	\$90 96	711	Chateau Leoville-Barton, St-Julien 2000	\$450 95+
288	Il Nido Clio	\$90 93	739	Chateau Pichon Baron, Pauillac 2013	\$485 94
282	Rioja, Lopez de Heredia Vina Tondonia Reserva 2011	\$100 94	721	Chateau Pontet-Canet, Pauillac 2009	\$525 100
284	Vega Sicilia Valbuena 2007	\$380	715	Chateau Lynch-Bages, Pauillac 2009	\$535 96
286	Vega Sicilia Unico Gran Reserva 2003	\$1150 94+	725	Chateau La Mission Haut Brion, Pessac-Leognan 2017	\$575 96+
CENTRAL AND SOUTHERN ITALIAN REDS (TUSCANY, ABRUZZO AND SICILY)			705	Chateau Cos d'Estournel, St-Estephe 2005	\$595 98
300	Montepulciano d'Abruzzo, Cirelli,	\$42	708	Chateau Leoville-Poyferre, St-Julien 2005	\$595 98
304	Chianti, Banfi 2022	\$42	709	Chateau Leoville-Poyferre, St-Julien 2009	\$595 98
301	Casanova di Neri "Irosso", Toscana 2022	\$60	713	Chateau Pichon Baron, Pauillac 2005	\$595 95
303	Chianti Riserva, Drealino 2020	\$60	714	Chateau Lynch Bages, Pauillac 2000	\$600 97
335	Chianti Classico Riserva, Carpineto 2021	\$60	722	Chateau Beychevelle, St-Julien 2000	\$625
320	Nero d'Avola, Feudo Montoni Sicily	\$65	706	Chateau Cos d'Estournel, St-Estephe 2009	\$625 100
336	Etna Rosso, Graci "Arcuria" 2021	\$160 95	719	Chateau Pichon Lalande, Pauillac 2000	\$650 96
306	Brunello di Montalcino, Casanova di Neri 2019	\$185 95	723	Chateau Ducru-Beaucaillou, St-Julien 2009	\$695 98
307	Sette Ponti Oreno Riserva 2021	\$220 94	726	Chateau La Mission Haut Brion, Pessac-Leognan 2020	\$740 100
308	Castellare di Castellino I Sodi di San Niccolo 2019	\$225 95	738	Chateau Leoville las Cases, St-Julien 2005, Magnum	\$1150 98
310	Tignanello, Antinori 2021	\$225 98	735	Chateau L'Angelus, St-Emilion 2000	\$1495 99
321	Fattoria le Pupille Saffredi 2020	\$240 95	727	Chateau Ducru-Beaucaillou, St-Julien 2005, Magnum	\$1775 97
309	Tignanello, Antinori 2006	\$450 96	737	Chateau Latour, Pauillac 2015	\$1800 98
330	Brunello di Montalcino, Valdicava 2016	\$450 96	716	Chateau Lafite-Rothschild, Pauillac 2005	\$1975 96
331	Brunello di Montalcino, Valdicava 2007	\$500 96	717	Chateau Mouton-Rothschild, Pauillac 2005	\$1975 98
312	Ornellaia 2013	\$525 96	729	Chateau Mouton-Rothschild Pauillac 2019	\$2000 98-100
314	Ornellaia 2009	\$525 97	718	Chateau Margaux, Margaux 2000	\$2250 99
315	Ornellaia 2006	\$525 97	736	Chateau Mouton Rothschild, Pauillac 2020, Magnum	\$3000 97+
316	Ornellaia 2004	\$525 95	2	Chateau Talbot 2015, Imperial (6L)	\$5000
332	Brunello di Montalcino, Valdicava 2005	\$550 98	RHONE VALLEY REDS		
311	Ornellaia 2016	\$575 98	802	Cotes du Rhone, JL Chave "Mon Coeur"	\$60
313	Ornellaia 2010	\$575 97+	801	Cotes du Rhone, Chateau St. Cosme "les Deux Albions" 2018 1.5L	\$90
334	Bruenello di Montalcino, Casanova di Neri "Tenuta Nuova" 2017, Magnum	\$600 96+	800	Chateaufeuf du Pape, E. Guigal 2020	\$130 97
317	Ornellaia 1998	\$625 94	806	Saint-Joseph, Jean-Louis Chave 2022	\$240 92
333	Brunello di Montalcino Riserva, Valdicava "Madonna del Piano" 2019	\$700 100	807	Hermitage, Jean-Louis Chave 2022	\$750 95
337	Sassicaia 2019	\$789 94	808	Chateaufeuf du Pape, Clos St. Jean "Sanctum Sanctorum" 2018, Magnum (1.5L)	\$800 95
318	Brunello di Montalcino, Biondi-Santi 2018	\$1400 98	805	Chateaufeuf du Pape, Chateau de Beaucastel "Homage a Jacques Perrin" 2005, Double-Magnum	\$875 97+
NORTHERN ITALIAN REDS (PIEMONTE AND VENETO)			804	Chateaufeuf du Pape, Domaine du Pegau "Cuvee da Capo" 2000 Magnum	\$1865 100
418	Barbera d'Asti, Vietti "Trevie"	\$75	803	Chateaufeuf du Pape, Domaine du Pegau "Cuvee da Capo" 2000, Double-Magnum	\$3725 100
417	Barolo, G. D. Vajra "Albe" 2020	\$90 94	CHILEAN REDS		
400	Amarone della Valpolicella, Tomasso Bussola 2018/2019	\$195	901	Concha y Toro Cabernet Sauvignon Don Mechor 2021	\$330 WS-WOTY
408	Barolo le Vigne, Luciano Sandrone 2014	\$395 94	AUSTRALIAN REDS		
401	Barolo Ravera, Vietti 2017	\$400 95	351	Shiraz, Thistledown "The Cunning Plan" 2022	\$55 93
409	Barolo le Vigne, Luciano Sandrone 2012	\$415	353	Penfold's Grange 2002	\$1210 98+
403	Barolo Canubbi Boschis, Luciano Sandrone 2012	\$415 94+	350	Henschke Hill of Grace Shiraz 2008	\$2000 97
407	Barolo le Vigne, Luciano Sandrone 2015	\$425 95+	ARGENTINE REDS		
404	Barolo Canubbi Boschis, Luciano Sandrone 2011	\$435 95	270	Malbec, Catena "Vista Flores", Mendoza AR	\$45
405	Barolo Canubbi Boschis, Luciano Sandrone 2006	\$435 97	271	Cabernet Franc, Achaval-Ferrer, Mendoza Ar 2021	\$60
412	Barolo Faletto, Bruno Giacosa, 2014	\$450 95	272	Malbec, Achaval-Ferrer, Mendoza AR 2021	\$60 93
413	Barolo Faletto, Bruno Giacosa 2019	\$500	273	Malbec, Terrazas de los Andes "Gran Malbec", Mendoza AR 2019	\$125
414	Barolo Faletto "Vigna le Rocche", Bruno Giacosa 2015	\$525 94	352	Vasse Felix Cabernet Sauvignon Malbec "Tom Cullity" 2016	\$170 96+
415	Barbaresco, Angelo Gaja 2020	\$530 94	274	Cabernet Franc, El Enemigo Gran Enemigo Gualtalary 2021	\$250 99
410	Barolo "Spers" Angelo Gaja 2015	\$650 97+	KOSHER REDS		
402	Barolo Brunate, Vietti 2017, Magnum	\$900 95	820	Rioja, Ramon Cordova Spain (Mevushal and Kosher)	\$75
416	Amarone della Valpolicella, Dal Forno Romano 2008	\$1000 96	821	Cabernet Sauvignon, Psagot Israel (Kosher)	\$120
411	Barbaresco "Sori Tildin", Angelo Gaja 2016	\$1295 97	RED BURGUNDY		
500	Cotes de Nuits, David Duband "Louis-Auguste" 2021	\$75	WASHINGTON STATE REDS		
505	Brouilly "Reverdon", Thivin 2021	\$75	SPANISH REDS		