

Forepaugh's

SOCIAL HOUR

LITTLE GEM SALAD

cucumber, hazelnuts, fresh herbs

9

CIOPPINO

fish & shellfish, tomato, sourdough, fennel rouille

18

ROSEMARY - GARLIC FRENCH FRIES

fontina fonduta

10

TUNA TARTARE

tonnato, fennel, salsa verde, preserved lemon

21

BLACK WINTER TRUFFLE FRENCH FRIES

fresh shaved black truffle

15

BRUSSELS SPROUTS

pancetta, sea beans, saba

12

CHARCUTERIE BOARD

*artisanal meats, matured cheese,
toasted nuts, mostarda, buttermilk crackers*

18

RED WINE BRAISED RIBS

agrodolce, crispy shallots, chives

16

IRVINE PARK BURGER

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

25

FRIED CHICKEN SANDWICH

spice rub, parmesan-garlic aioli, demi-sec tomato

18

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

WINE

12 by the glass / 38 by the bottle

DR. LOOSEN 'DR. L' RIESLING

BROADBENT VINHO VERDE

MALBEC CATENA 'HIGH MOUNTAIN VISTA'

MONTOYA PINOT NOIR

COCKTAILS

15

OLD FASHIONED

bourbon, rye, orange, cherry, bitters

ESTATE MARGARITA

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

WINTER NEGRONI

gin, vermouth, brown butter wash, Campari

GIBSON

gin, vermouth, orange bitters, pickled onion, brine

ST. PAULITAN

vodka, orange, cranberry, hibiscus, lime

PIG'S EYE SIDECAR

apple brandy, orange, lemon, pilsner

DRAUGHT & BOTTLED BEER

8

3 FLOYD'S

Zombie Dust - American Pale Ale 6.5%

FALLING KNIFE

Freischütz - German Pilsner 5.3%

SUMMIT BREWING

Winter Ale – British Warmer 4.8%

5

MILLER HIGH LIFE 4.6%

ATHLETIC GOLDEN ALE N/A 0.0%

Forepaugh's

MARCH 2026

SMALL PLATES

BURRATA 18
delicata squash, pomegranate gastrique

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

RED WINE BRAISED RIBS 17
agrodolce, crispy shallot, chives

SAFFRON MUSSELS 22
saffron cream, sherry, grilled sourdough

BEET FONDUTA 16 (V)
golden & ruby beets, fontina cheese, pistachio

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

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

LITTLE GEM SALAD 12 (V)
cucumber, hazelnuts

MAINS

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

PETITE FILET SURF & TURF 65
beef tenderloin, jumbo shrimp, lobster reduction
SUB lobster tail for 26
ADD lobster tail for 38
ADD 1 piece of shrimp for 2

STEAK FRITES* 72
prime ribeye with choice of sauce:
au poivre | béarnaise | gorgonzola mornay

LAMB CHOPS* 60
chimichurri, black garlic, chianti risotto

'FISH & CHIPS'
32

*cod, malt vinegar aioli, remoulade,
fennel & cabbage slaw*

FISH SANDWICH
22

*cod, white american cheese, lettuce,
spicy remoulade, frites*

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

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

ROASTED CHICKEN 32
flowering cauliflower, pommes puree, dijon jus

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

PASTAS

All pastas are produced on premises each day, available in small & large portions

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

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

TAGLIATELLE
26 | 36
little neck clams, beurre blanc

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

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

SIDES

POTATO PURÉE 12
yukon golds, whole butter

FRIES 13
rosemary, garlic, fontina cheese

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

FLOWERING CAULIFLOWER 13
parmigiano-reggiano, beurre noisette

FARRO RISOTTO 14
seasonal vegetables, parmesan

VEGAN OPTION (V)

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness
**A 3% credit card fee will be charged on all credit card transactions

Executive Chef: Jeremy Wessing
General Manager: Louis Smeby
Events@Forepaugh's.com

FOREPAUGH'S IS CELEBRATING 50 YEARS!

OPENED FEBRUARY 22ND, 1976

1976 DAROZE ARMAGNAC 50

1976 CHATEAU GILLETTE 'CRÈME DE TÊTE' SAUTERNES 76

SPARKLING & WHITE WINE

SPARKLING

Roederer Estate Brut, Anderson Valley CA 19 | 74

Prosecco Rosé, Bisol "Jeio", NV, IT 14 | 75

GERMANY & AUSTRIA

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

Gruner Veltliner, Sohm/Kracher "Lion", Burgenland, AU 16 | 62

SAUVIGNON BLANC

Loveblock, Marlborough, NZ 16 | 62

Sancerre, Domaine Daulny, Loire FR 20 | 78

CHARDONNAY

Sonoma Cutrer "les Pierres", Sonoma County 18 | 70

Kumeu River Village, NZ 18 | 70

PORTUGUESE

Vinho Verde, Broadbent 14 | 55

ROSE

Provence Rose, Domaine Fontaines "Gris de Gris" FR 15 | 58

Sancerre Rose, Francois Crochet, Loire FR 16 | 62

RED WINE

PINOT NOIR

Montoya, Monterrey CA 15 | 58

Failla, Willamette Valley OR 20 | 78

ITALIAN

Barbera d'Asti, Vietti "Trevie", Barbera d'Asti 22 | 85

Chianti Classico, Brancaia, Tuscany 18 | 70

CABERNETS

Cabernet Sauvignon, De Martino "Legado", Chile 16 | 62

Cabernet Franc, Zuccardi, Mendoza AR 18 | 70

RHÔNE VALLEY

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

MALBEC

Catena "High Mountain Vista", Mendoza, AR 17 | 65

NON-ALCOHOLIC

*PROXIES 14 | 55
Aromatic Red*

*PROXIES 14 | 55
Crisp White*

*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*

COCKTAILS

*OLD FASHIONED 18
bourbon, rye, orange, cherry, bitters*

*GIBSON 17
gin, vermouth, orange bitters, pickled onion*

*HONEYCRISP APPLE SLING 17
vodka, honeycrisp lemon elixir
sweet vermouth, blackstrap bitters, seltzer*

*EVERGREEN COLLINS 17
gin, lemon, rosemary
cherry vanilla bitters, seltzer*

*ESTATE MARGARITA 17
tequila, mezcal, orange, grapefruit elixir
lime, sal de gusano*

*OAK MANHATTAN 18
rye, vermouth, acorn, bitters*

*THE VICTORIAN 17
vodka, lemon, bubbles, bitters, lavender*

*PIG'S EYE SIDECAR 17
apple brandy, orange, lemon, pilsner*

*ST. PAULITAN 17
vodka, orange, cranberry, hibiscus, lime*

*WINTER NEGRONI 18
gin, vermouth, brown butter wash, campari*

*RAMSEY HOUSE SOUR 18
bourbon, lemon, demerara, root beer bitters*

*PENICILLIN 17
scotch, ginger, lemon, honey, bee pollen*

BOTTLED BEER & CIDER

BIRRA MORETTI - Italian Lager 8

ATHLETIC - Golden Ale N/A 8

MILK & HONEY - Little Dipper Cider 10

MILLER HIGH LIFE - American Lager 6

OMMEGANG - Hennepin Farmhouse Saison 8

CASTLE DANGER - George Hunter Stout 8

DRAUGHT BEER

10

*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%*

FOREPAUGH'S IS CELEBRATING 50 YEARS!

OPENED FEBRUARY OF 1976

1976 Daroze Armagnac 50

1976 Chateau Gillette 'Crème de Tête' Sauternes 76

DESSERTS

15

PISTACHIO BRITTLE

*pistachio gelato, pistachio caramel
honey-baked phyllo*

RED WINE PEAR PAVLOVA

*meringue, orange curd, whipped mascarpone
red wine-poached pears*

BANANA PUDDING ROYALE

*dark rum caramel, vanilla cake,
vanilla wafer crumble
whipped mascarpone, vanilla ice cream*

SALTED CARAMEL OPERA CAKE

*joconde, chocolate ganache
espresso buttercream
salted caramel gelato, chocolate streusel*

ICE CREAM, GELATO & SORBET

10

*vanilla bean ice cream
salted caramel gelato
raspberry and lemon sorbet*

CLASSIC CARROT CAKE 15

*roasted pineapple, cream cheese
candied walnuts*

OR

TOASTED CARROT CAKE SUNDAE 10

vanilla bean ice cream, salted caramel-vanilla sauce

COFFEE, ESPRESSO & TEA

10

Espresso • Americano • Cappuccino • Latte • Coffee
Peppermint • Earl Grey • English Breakfast
Jade Cloud Green • Turmeric Ginger • Chamomile

AFTER DINNER

16

Espresso Martini • Hot Buttered Rum

WINES & FORTIFIED

SAUTERNES

Carmes de Rieussec 2022, 375ml 20 | 75

Chateau Coutet 1999, 375ml 85

Chateau d'Yquem 2001 1,260 (100+WA)

LOIRE

Vouvray Moelleux

Domaine Huet "Cuvee Constance", 500ml (100WA)

325

SPAIN

Alvear Pedro Ximenez Solera 1927, 375ml (98WA)

24 | 94

PORT AND MADEIRA

Broadbent Auction Reserve Port 10

Broadbent 10-Year-Old Malmsey Madeira 15

10 Year Old Tawny Port, Quinta do Noval 14 | 110

Forepaugh's

RESTAURANT

SPARKLING		RATING	WHITE BURGUNDY CONTINUED		RATING
11	Prosecco, Bisol "Jeio" Rose NV IT	\$52	126	Chassagne-Montrachet, Maison Louis Jadot 2021	\$175
10	Roederer Estate Brut, Anderson Valley CA NV	\$65	130	Chablis Grand Cru Blanchots, Louis Jadot 2023	\$275 94
CHAMPAGNE			131	Corton-Charlemagne Grand Cru, Jadot 2023 Half Bottle	\$375 96
20	L'Hoste Brut "Origine" NV	\$85	129	Chablis Grand Cru "Blanchots", Laroche 2014	\$375 94
22	Veuve Clicquot NV	\$125	WHITE BORDEAUX		
23	Charles Heidsieck Brut Reserve NV	\$195	144	Comtesse de Malet, Roquefort 2021	\$65
24	Dom Ruinart Blanc de Blancs NV	\$225	145	Trebiac, Graves 2019	\$65
39	Taittinger Comtes de Champagne Blanc de Blancs 2007	\$595	140	Château Grand Jean 2023	\$75
25	Taittinger Blanc de Blancs, Comte de Champagne 2012	\$600 95	150	Ygrec d'Yquem 2014	\$320
36	Billecart Salmon Brut Reserve NV, En Magnum	\$400	151	Chateau d'Yquem, Sauternes 2001	\$1260 100
26	Dom Perignon 2013	\$475 95	152	Pavillon Blanc du Chateau Margaux 2010/2011/2013/2015	\$1500
27	Dom Perignon 2008	\$650 96	149	Château Haut Brion Blanc, Pessac-Leognan 2006	\$1900 95
31	Krug MV Grand Cuvee 171me Edition	\$535 97	147	Pavillon Blanc du Chateau Margaux 2010, En Magnum	\$2500 92
37	Roederer Cristal Brut 2015	\$675 100	RHONE VALLEY WHITES		
40	Roederer Cristal Brut 2009	\$750 95	161	Côtes du Rhone Blanc, Chateau Pegau "Lone"	\$65
41	Dom Perignon Rose 2005	\$875 93	160	Louis Max Sud "le Bon Homme", Viognier 2019	\$75
32	Krug Brut 2006	\$1295 97	162	Châteauneuf du Pape Blanc, Domaine de Pegau 2022	\$140
42	Dom Perignon 2012, En Magnum	\$1750 96	163	Hermitage Blanc, Delas "les Tourettes" 2023	\$225 96
30	Salon le Mesnil 2006	\$1825 95	164	Hermitage Blanc, Jean-Louis Chave 2022	\$750 95
35	Krug Clos du Mesnil 2002	\$1700 98	ROSE		
29	Salon le Mesnil 2004	\$1695 96	170	Bieler Père et Fils, Provence FR	\$55
28	Salon le Mesnil 2002	\$1750 95	172	Dry White Zinfandel, Turley Cellars 2023	\$60
34	Krug Brut 2002, En Magnum	\$2235 97	171	La Spinetta il Rose de Casanova 2023 IT	\$65
GERMAN & AUSTRIAN			176	Bandol Rose, Terrebrune 2022	\$75 93
50	Dr. Loosen "Dr. L.", Mosel GR	\$40	177	Bandol Rose, Chateau Pradeaux 2014, En Magnum	\$165 93
51	Trimbach "Cuvee Frederic Emile" 2018	\$225 97	179	Sancerre Rose, Francois Crochet 2022	\$55
51	Gruner Veltliner, Sohm/Kracher "Lion" 2023, Austria	\$62	175	Chateau Simone "Palette" 2023	\$219 94
PINOT GRIGIO/PINOT GRIS			PINOT NOIR		
60	Pinot Gris, Chehalem, Willamette Valley OR 2022	\$42	184	Left Coast Cellars, Willamette Valley OR	\$65
62	Pinot Grigio, Pierpaolo Pecorari, Friuli IT 2023	\$42	181	Archery Summit, Dundee Hills OR 2023	\$105
61	Pinot Grigio, Cantina Bolzano, Alto Adige IT	\$52	190	Burn Cottage Sauvage Vineyard New Zealand 2021	\$155 95
63	Pinot Grigio, J. Hostatter Alto Adige IT 2024	\$55	187	Ashton Hills Piccadilly Vineyard Australia 2022	\$70 94
SAUVIGNON BLANC			191	Dumol Ryan Vineyard 2022 Sonoma	\$210 95
74	Justin, Paso Robles CA 2023	\$40	192	Bodega Chacra "Barda" Patagonia Argentina 2024	\$75 92
73	Freemark Abbey, Napa CA 2023	\$55	189	Bodega Chacra "Treinta y Dos" Patagonia AR 2021	\$250 99
70	Loveblock, Marlborough NZ	\$58	186	Domaine Serene Monogram, Willamette Valley OR 2006	\$650
72	Merry Edwards, Russian River CA 2023	\$85 92	182	Montoya, Monterrey CA 2006	\$55
CHARDONNAYS				Faila, Willamette Valley OR 2020	\$118
82	La Crema, Monterey CA 2022	\$55	185	Domaine Serene Monogram, Willamette Valley OR 2016	\$750
80	Kendall Jackson Vintner's Reserve CA	\$55	MERLOT		
93	Kumeu River Village 2024 NZ	\$70	200	Stag's Leap Winery, Napa CA 2020	\$90
92	Sonoma Cutrer "les Pierres" 2023, Sonoma	\$70	201	Pahlmeyer, Napa CA 2012	\$190
88	Emblem by Michael Mondavi, Napa CA 2022	\$75	CABERNET SAUVIGNON & BLENDS		
89	Jordan, Sonoma 2022	\$85	256	Broadbent North Coast CA	\$55
83	The Hilt Estate, Santa Rita Hills CA 2021	\$80	225	Jordan, Alexander Valley CA 2020	\$120
94	Ramey Russian River Valley 2023	\$90 95	232	M by Mondavi, Napa CA 2016	\$250
81	Rombauer, Carneros CA	\$90	229	Robert Mondavi Maestro, Napa CA 2014	\$285
86	Cakebread, Napa CA 2023	\$95	230	Freemark Abbey, Napa CA 2019, En Magnum	\$300
90	Hamilton Russell, South Africa 2022	\$120	231	M by Mondavi, Napa CA 2012	\$360
84	Kistler "les Noisetieres", Sonoma Coast CA 2021	\$150	233	M by Mondavi, Napa CA 2018	\$360
101	Gaja Rossj Bass, Piemonte IT 2021	\$190	265	Rudd Oakville Estate 2007	\$435 94
85	Peter Michel "La Carreiere", Knight's Valley CA 2022	\$195 98	221	Justin, Paso Robles CA	\$75
91	Grgich Hills Paris Tasting Commemorative 2021	\$270	259	Dunn Howell Mountain 2019	\$450 96
WHITE BLENDS			227	Ghost Pines	\$65
102	Pine Ridge Chenin Blanc-Viognier CA 2023	\$55	238	Favia Wines, Coombsville CA 2017	\$495 96
100	Conundrum CA 2022	\$55	223	Turley Cellars, Napa CA 2021	\$125 94
105	Antinori Castellio Della Sala Cervaro della Sala 2022	\$150 94	235	Caymus Vineyards Special Selection, Napa CA 2018	\$325 97
104	Ornellaia Bianco, Tenuta dell'Ornellaia 2020	\$425 95	239	Favia Wines, La Magdalena, Napa CA 2019	\$495 96
PORTUGUESE AND SPANISH WHITE			222	Stags Leap CAB 2021	\$90
106	Vinho Verde, Broadbent Portugal	\$55	248	Spottswoode Napa Valley 2019	\$520 100
108	Albarinho, Pazo de Bruxas 2023	\$64	234	Caymus Vineyards Special Selection, Napa CA 2009	\$525 97
107	Envinata "Benji" Blanco 2023	\$75 94	236	Stag's Leap Wine Cellars Cask 23, Napa CA 2010	\$550
LOIRE VALLEY WHITES			255	Dariouh "Caravan" 2020	\$175
112	Pouilly Fume "Calcite", Francois Blanchet 2023	\$58	237	Continuum Red, Napa CA 2018	\$550 97
113	Touraine "les Deux Tours" Sauvignon Blanc 2022	\$60	253	Peter Michael Cabernet Sauvignon les Pavots 2013	\$595 98
115	Sancerre, Domaine Daulny	\$78	252	Dalle Valle-Ornellaia Napa Valley Cabernet Sauvignon 2021	\$600 96
114	Youvray "le Haut Lieu" Domaine Huet 2021	\$75 95			
116	Youvray Moelleux, Huet Cuvee Constance 2018, 500ml	\$325 100			
WHITE BURGUNDY					
125	Mâcon Village, Joseph Drouhin 2022	\$75			
121	Chablis, Chevalier de la Cree 2020	\$85			
124	Chablis, Drouhin-Vaudon 2022	\$95			
122	Mâcon-Fuisse, Domaine Barraud 2022	\$105			
128	Macon-Verze, Domaine Leftaive 2023	\$155			

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RESTAURANT

CABERNET SAUVIGNON & BLENDS <small>CONTINUED</small>		RATING
254	Peter Michael les Pavots 2016	\$625 95
242	Joseph Phelps Insignia, Napa CA 2019	\$675 100
240	Joseph Phelps Insignia, Napa CA 1999	\$675 99
246	Opus One, Napa CA 2019	\$700 99
241	Joseph Phelps Insignia, Napa CA 2014	\$725 95
244	Colgin, Tyschon Hill 2018	\$725 98
245	Opus One, Napa CA 2014	\$795 96
243	Colgin, Tyschon Hill 2006	\$845 98
249	Dominus, Napa CA 2016	\$850 100
265	Ridge Monte Bello 2007	\$875 95
260	Ridge Monte Bello 2009	\$895 98
263	Shafer Hillside Select 2018	\$895 98
258	Joseph Phelps Insignia 1997 <small>En Magnum</small>	\$1250 100
257	Peter Michael les Pavots 2013 <small>En Magnum</small>	\$1500 98+
250	Heitz Cellars Martha's Vineyard, Napa CA 1985	\$1300 100
247	Opus One, Napa CA 2019 <small>En Magnum</small>	\$1650 99
	Silver Oak Alexander Valley 2014, 6 liter	\$1000
ZINFANDEL & SYRAH		
262	Ridge Zinfandel Pagani Ranch 2023	\$125 98+
261	Shiraz, Darioush Signature 2021	\$205
WASHINGTON STATE REDS		
811	Andrew Will "Sorella" 2018	\$150 98+
812	Quilceda Creek Cabernet Sauvignon 2021	\$400 98+
SPANISH REDS		
280	Pingus Psi 2022	\$75 94
287	Envinate Albahra Tinto 2023	\$75 94
283	Corullon, Descendientes de Jose Palacios 2022	\$90 97
288	Il Nido Clio 2022	\$90
282	Rioja, Lopez de Heredia Vina Tondonia Reserva 2011	\$100 95
284	Vega Sicilia Valbuena 2007	\$380
286	Vega Sicilia Unico Gran Reserva 2003	\$790 94
CENTRAL & SOUTHERN ITALY <small>TUSCANY, ABRUZZO, SICILY</small>		
300	Montepulciano d'Abruzzo, Cirelli	\$55
304	Chianti, Banfi 2022	\$55
307	Sette Ponti Oreno Riserva 2021	\$220 94
308	Castellare di Castellino I Sodi di San Niccolo 2019	\$225 95
310	Tignanello, Antinori 2021	\$245 98
321	Fattoria le Pupille Saffredi 2020	\$240 95
309	Tignanello, Antinori 2006	\$265
335	Chianti Classico Riserva, Carpineto 2021	\$80
330	Brunello di Montalcino, Valdicava 2016	\$450 95
331	Brunello di Montalcino, Valdicava 2007	\$500 95
301	Chianti Classico, Brancaia 2018	\$70
312	Ornellaia 2013	\$525 96
314	Ornellaia 2009	\$525 97
315	Ornellaia 2006	\$525 97
316	Ornellaia 2004	\$525 95
332	Brunello di Montalcino, Valdicava 2005	\$550
311	Ornellaia 2016	\$575 94
313	Ornellaia 2010	\$575 97+
334	Brunello di Montalcino, Casanova di Neri "Tenuta Nuova" 2017, <small>En Magnum</small>	\$600 100
303	Chianti Riserva, Dreolino 2020	\$75
317	Ornellaia 1998	\$625
333	Brunello di Montalcino Riserva, Valdicava "Madonna del Piano" 2019	
337	Sassicaia 2019	\$675 94
318	Brunello di Montalcino, Biondi-Santi 2018	\$875 98
NORTHERN ITALY <small>PIEMONTE & VENETO</small>		
418	Barbera d'Asti, Vietti "Trevie"	\$85
400	Amarone della Valpolicella, Tomasso Bussola 2019	\$195
408	Barolo le Vigne, Luciano Sandrone 2014	\$395 94
401	Barolo Ravera, Vietti 2017	\$400 95
409	Barolo le Vigne, Luciano Sandrone 2012	\$415
403	Barolo Canubbi Boschis, Luciano Sandrone 2012	\$415 94
417	Barolo, G. D. Vajra "Albe" 2021	\$90 95
407	Barolo le Vigne, Luciano Sandrone 2015	\$425 95
404	Barolo Canubbi Boschis, Luciano Sandrone 2011	\$435 95
405	Barolo Canubbi Boschis, Luciano Sandrone 2006	\$435 97
412	Barolo Falletto, Bruno Giacosa, 2014	\$450 95
413	Barolo Falletto, Bruno Giacosa 2019	\$500
414	Barolo Falletto "Vigna le Rocche", Bruno Giacosa 2015	\$525 94
415	Barbaresco, Angelo Gaja 2020	\$530 94
410	Barolo "Sperss" Angelo Gaja 2015	\$650 97

NORTHERN ITALY <small>CONTINUED</small>		RATING
402	Barolo Brunate, Vietti 2017, Magnum	\$900 95
416	Amarone della Valpolicella, Dal Forno Romano 2008	\$1000 98
411	Barbaresco "Sori Tildin", Angelo Gaja 2016	\$1295 97
RED BURGUNDY		
500	Côtes de Nuits, David Duband "Louis-Auguste" 2021	\$75
	Santenay, Joseph Drouhin 2021	\$120
503	Saint-Amour, Mommessin "Grands Mises" 2022	\$60
506	Moulin-a-Vent, Moulin-a-Vent "la Rochelle" 2020	\$160
507	Paul Henri Thillardon, Chenas, "Chassignol" 2021	\$75
501	Louis Jadot, Gevrey-Chambertin 2021	\$175
504	Monthelie Rouge, Coche-Dury 2019	\$725
508	Corton Grand Cru, Domaine de la Romanee-Conti 2022	\$1900 94
509	Echezeaux Grand Cru, Domaine de la Romanee-Conti 2022	\$1980 94
RED BORDEAUX		
701	Château de Lascours, St. Emilion 2019	\$105
734	Reserve de Malartic, Pessac-Leognan 2019	\$125 94
700	Amiral de Beychevelle, St. Julien 2018	\$195
710	Château Leoville-Poyferre, St.-Julien 2010	\$400 94
712	Château Leoville-Barton, St.-Julien 2005	\$425 98
711	Château Leoville-Barton, St.-Julien 2000	\$450 95
739	Chateau Pichon Baron, Pauillac 2013	\$485 94
721	Château Pontet-Canet, Pauillac 2009	\$525 100
708	Château Leoville-Poyferre, St.-Julien 2005	\$495 98
733	Château Monbousquet St. Emilion 2018	\$185 95
709	Château Leoville-Poyferre, St. Julien 2009	\$575 98
713	Château Pichon Baron, Pauillac 2005	\$535 96
714	Château Lynch Bages, Pauillac 2000	\$589 97
706	Château Cos d'Estournel, St.-Estephe 2009	\$570 100
719	Château Pichon Lalande, Pauillac 2000	\$585 96
724	Château Duhart-Milon, Pauillac 1996	\$400 95
723	Château Ducru-Beaucaillou, St. Julien 2009	\$595 98
722	Château Beychevelle, St.-Julien 2000	\$725
705	Château Cos d'Estournel, St.-Estephe 2005	\$625 98
726	Château La Mission Haut Brion, Pessac-Leognan 2020	\$740 100
715	Château Lynch-Bages, Pauillac 2009	\$535 96
725	Château La Mission Haut Brion, Pessac-Leognan 2017	\$575 96
732	Château Langoa Barton St. Julien 2016	\$200
738	Château Leoville las Cases, St.-Julien 2005, <small>En Magnum</small>	\$1150 98
735	Château l'Angelus, St.-Emilion 2000	\$1495 99
703	Château Calon Segur, Saint-Estephe 2011	\$280
704	Château d'Issan, Margaux 2010	\$345 94
729	Château Mouton-Rothschild Pauillac 2019	\$1750 99
727	Château Ducru-Beaucaillou, St.-Julien 2005, <small>En Magnum</small>	\$1775 97
737	Château Latour, Pauillac 2015	\$1800 98
731	Château Malescot St Exupery Margaux 2018	\$225 95
716	Château Lafite-Rothschild, Pauillac 2005	\$1975 96
717	Château Mouton-Rothschild, Pauillac 2005	\$1970 98
730	Château Brown Pessac-Leognan 2016	\$125 94
718	Château Margaux, Margaux 2000	\$2250 99
736	Château Mouton Rothschild, Pauillac 2020, <small>En Magnum</small>	\$3000 97
	Château Talbot 2015, Imperial 6 liter	\$3750
RHONE VALLEY REDS		
802	Côtes du Rhone, JL Chave "Mon Coeur"	\$65
800	Chateaufeuf du Pape, E. Guigal 2020	\$185 97
806	Saint-Joseph, Jean-Louis Chave 2022	\$240 92
807	Hermitage, Jean-Louis Chave 2022	\$550 95
808	Chateaufeuf du Pape, Clos St. Jean 2018, <small>En Magnum</small>	\$600 95
804	Chateaufeuf du Pape, Domaine du Pegau "Cuvee da Capo" 2000 <small>En Magnum</small>	\$1065 100
803	Chateaufeuf du Pape, Domaine du Pegau "Cuvee da Capo" 2000, <small>Double-Magnum</small>	\$2725 100
805	Chateaufeuf du Pape, Chateau de Beaucastel "Hommage a Jacques Perrin" 2005, <small>Double-Magnum</small>	\$2900 97
AUSTRALIAN REDS		
353	Penfold's Grange 2002	\$1210 99
351	Shiraz, Thistledown "The Cunning Plan" 2022	\$75 93
350	Henschke Hill of Grace Shiraz 2008	\$1750 97
ARGENTINE & CHILEAN REDS		
270	Malbec, Catena "High Mountain Vista" Mendoza AR 2023	\$66
271	Cabernet Franc, Achaval-Ferrer, Mendoza AR 2021	\$65
272	Malbec, Achaval-Ferrer, Mendoza AR 2021	\$75
275	Cabernet Sauv., De Martino "Legado" Maipo, Chile 2021	\$55 90
276	Cabernet Franc, Zuccardi "Q" 2023, Mendoza, Argentina	\$67 92
352	Yasse Felix Cabernet Sauvignon Malbec "Tom Cullity" 2016	\$170 96
274	Cabernet Franc, El Enemigo Gran Enemigo Gualtarray 2021	\$250 99
KOSHER REDS		
820	Rioja, Ramon Cordova Spain (Mevushal)	\$75
821	Cabernet Sauvignon, Psagot Israel	\$120