

## WINES

	GL	BTL
SPARKLING WINE, CELEBRITY VINTAGES, BRUT FR	10	42
ROSE, LE BEL OLIVIER FR	10	47
RIESLING KABINETT, J & H SELBACH, 'KINGFISH' DE	13	58
PINOT GRIGIO, CORTE GIARA IT	11	43
CHARDONNAY, THE SEEKER CA	11	42
CHARDONNAY, OPULENCE BY CELEBRITY CRUISES & GRGICH HILLS CA	19	90
SAUVIGNON BLANC, VILLA MARIA, 'PRIVATE BIN' NZ	13	60
CABERNET SAUVIGNON, CHATEAU SOUVERAIN CA	10	42
CABERNET SAUVIGNON, ELEGANCE BY CELEBRITY CRUISES & JACKSON FAMILY WINES CA	13	58
PINOT NOIR, CASTLE ROCK, 'CALIFORNIA CUVEE' CA	11	47
SHIRAZ, GRANT BURGE, '5TH GENERATION' AU	11	47
MALBEC, ALTA VISTA, ESTATE AR	14.5	66
TEMPRANILLO, TORRES 'IBERICOS' ES	11	46

## COCKTAILS \$17

### Q-JITO

CUBA IS THE BIRTHPLACE OF THE MOJITO, ALTHOUGH THE EXACT ORIGIN OF THIS CLASSIC COCKTAIL IS THE SUBJECT OF MUCH DEBATE. THE STORY OF THE MOJITO TRACES BACK TO A 16TH CENTURY DRINK THE 'EL DRAQUE' IN HONOR OF SIR FRANCIS DRAKE.

### BLUE MOON

THIS LOST AND FORGOTTEN COCKTAIL WAS RECENTLY REVIVED FROM ITS ORIGINAL RECIPE FOUND IN HUGO ENSSLIN'S BOOK RECIPES FOR MIXED DRINKS PRODUCED IN 1917.

### MOSCOW MULE

VODKA WAS VIRTUALLY UNKNOWN IN THE US, UNTIL WELL AFTER PROHIBITION. IN THE LATE 1930'S A RUSSIAN EX-PAT NAMED RUDOLPH KUNETT WAS MAKING ABOUT 20 CASES A DAY IN BETHEL, CONNECTICUT, AND NOT MAKING HIS RENT. COME 1939, HE WAS NEARLY BROKE AND SOLD THE BRAND, CALLED SMIRNOFF, TO JOHN MARTIN, THE HEAD OF G.F. HEUBLEIN & BROS.

*Le Petit Chef*  
Recommends...



## "LE MENU EXTRAORDINAIRE!"

THIS SIDE FOR AN ENHANCED EXPERIENCE

### BOUILLABAISSE SOUP

*Shellfish, Tomato, Lemon, Herbs*

### ROASTED HALF LOBSTER

*Butter, Lemon*

### FILET MIGNON\*

*Broccoli, Potatoes, Bordelaise Sauce*

### VANILLA ICE CREAM SUNDAE

*Fudge Sauce, Whipped Cream*



\*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions.



## THE OTHER MENU

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**FRENCH ONION SOUP**  
**MELTED GRUYÈRE CHEESE**

**PAN ROASTED SEA BASS**  
**LIGHTLY GRILLED**  
**BABY VEGETABLES**

**SAUTÉED CHICKEN BREAST**  
**GARLIC MASHED POTATOES**

**FRUIT SORBET**  
**SEASONAL FLAVORS**



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