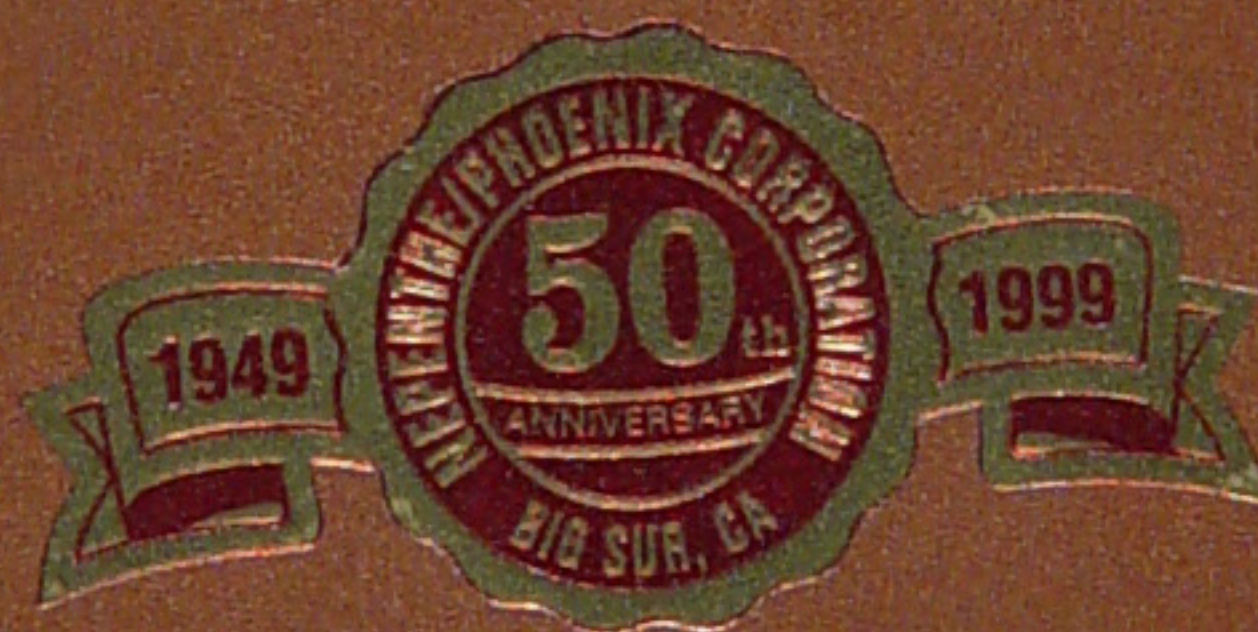




# NεΡΕΝΤΗΣ



Forget your worldly cares

at *Nepenthe's* gay pavilion

Where the Phoenix bird repairs

and is feeling like a million.

3 Miles South of Big Sur State Park — 30 Miles South of Carmel on State Highway 1



## Specialty Drinks

<b>Nepenthe's Double Margarita</b> On the rocks or frozen	8.25
<b>South Coast Margarita</b> Herradura Gold tequila, Cointreau and lime	7.50
<b>Hot Apple Pie</b> Hot spiced apple cider enhanced with Tuaca and topped with whipped cream	6.25
<b>Phoenix Sunrise</b> Cranberry Juice, Orange Juice and tequila	5.50
<b>The Original Nepenthe C &amp; C</b> Let one seep through your bones. It is made of imported Chartreuse and imported Cognac. It has bouquet, fire and velvet, is richer than a box at the opera, a string of pearls or a sable footstool.	7.75

## Shaken Not Stirred

America's Classic Cocktail with a twist	
<b>Distinguished Martini</b> Stolichnaya Gold or Bombay Sapphire chilled with Noilly Prat Vermouth	6.25
<b>Very Berry Martini</b> Strawberry and Raspberry flavored Stolichnaya and Rose's Lime Juice	6.25
<b>Irish Martini</b> Coffee flavored Stolichnaya and Bailey's Irish Cream	6.25
<b>Bellini Martini</b> Stolichnaya Peach Vodka, gin, cranberry and orange juices	6.25

## Beverages

<b>Pink Lemonade</b>	3.75
<b>Fruit Juices</b>	3.75
<b>Coke, Diet Coke, Sprite</b>	3.25
<b>Mineral Water</b> Evian, Calistoga, Perrier	3.25
Evian, Pellegrino 750ml	6.75
<b>Milk</b>	2.75
<b>Coffee</b>	2.75
<b>Hot Cocoa</b>	3.75
<b>Hot Spiced Cider</b>	3.75
<b>Pot of Tea</b>	3.75
<b>Iced Cappuccino</b>	4.50
<b>Iced Tea or Coffee</b>	3.00

## Wines by the Glass

<b>Chardonnay</b> Edna Valley, <i>Paragon</i> - San Luis Obispo	7.75
J. Lohr, <i>Riverstone</i> - Monterey County	7.00
<b>Sauvignon Blanc</b> Caliterra, <i>Chile</i>	4.75
<b>White Zinfandel</b> Robert Mondavi, <i>Napa Valley</i>	4.50
<b>Cabernet Sauvignon</b> Kenwood, <i>Sonoma</i>	6.75
<b>Merlot</b> Geyser Peak, <i>Sonoma</i>	8.75
<b>Zinfandel (Red)</b> Bear Creek, <i>Santa Cruz Mountains</i>	7.25
<b>Pinot Noir</b> Rodney Strong <i>Russian River, Sonoma</i>	8.00
<b>Sparkling Wine</b> Domaine Chandon, <i>Blanc de Blanc</i>	6.75
<b>Muscat vin de Glacier</b> Bonny Doon, <i>Dessert Wine</i>	6.00

## Coffee Drinks

topped with whipped cream	
<b>Nepenthe Coffee</b> with Metaxa brandy	6.25
<b>International Coffee</b> with Bailey's Irish Cream and Frangelico	6.75
<b>California Coffee</b> with Germain-Robin alambic brandy	7.25
<b>Mediterranean Coffee</b> with Tuaca brandy and Kahlua	6.75
<b>Almond Roca Coffee</b> with Cointreau and Amaretto	6.75
<b>Klondike Coffee</b> with Yukon Jack and Kahlua	6.75

## Desserts

<b>Anchor Steam,</b>		<b>Deep Dish Apple Pie</b>	6.00
<b>Sam Adams Lager,</b>		<b>Three Berry Pie</b>	6.50
<b>Red Tail Ale,</b>		<b>Chocolate Cake</b>	6.00
<b>Red Hook ESB</b>		<b>Pumpkin Spice Cake</b>	5.75
<b>Corona, Pacifico</b>		<b>Cheese Pie</b>	6.00
<b>Amstel Light, Big Sur Lite</b>	4.75	<b>Dreyer's Ice Cream</b>	5.00
<b>Budweiser, Bud Light</b>	4.25	Chocolate, Vanilla or	
<b>Kaliber, Haake-Beck (NA)</b>	4.50	Raspberry Sorbet	
<b>On Tap:</b>		<b>Espresso</b>	3.75
<b>Carmel Brewery Wheat</b>		<b>Cappuccino</b>	4.25
<b>Beer</b>		<b>Cafe Latte</b>	4.25
<b>Sierra Nevada Pale Ale</b>	4.75	<b>Mocha Latte</b>	4.75
<b>Guinness Stout, Heineken</b>	5.00	<b>Doubles add</b>	1.75

Sales Tax added to price of food and beverages

ad/ag/aa

## APPETIZERS

<b>Cajun Poached Shrimp</b> - Sixteen peel and eat shrimp, with cocktail sauce	11.00
<b>Smoked Trout Plate</b> - Smoked Trout filet, served with lemon dill mayonnaise	9.00
<b>Goat Cheese and Roasted Whole Garlic</b> - Pecan topped goat cheese and toasted baguette slices	8.95
<b>Marinated Chicken Brochette</b> - Broiled chicken skewers served with mustard sauce	8.50
<b>Castroville Artichoke</b> - Poached and chilled, served with balsamic vinaigrette	7.50
<b>Mid-Eastern Misto</b> - Freshly prepared hummus and tahbouleh served with pita bread	7.75
<b>Nepenthe Cheese Plate</b> -Three Cheeses, dried fruit, nuts and crackers	10.50
<b>Homemade Soup</b> - Cup or bowl	3.50/5.00
<b>Basket of French Fries</b>	6.25

## ENTREES

All dinners are served with a tossed green salad

## FRESH FISH

Available Broiled or prepared with cajun spices.

Served with your choice of baked potato, mixed rice pilaf or French fries

<b>Broiled Salmon</b> -Served with our own home made tartar dill sauce	23.75
<b>Yellow Fin (Ahi) Tuna</b> - Served with fresh mango papaya salsa	25.75
<b>Swordfish Steak</b> - Served with today's fresh salsa	25.75

## STEAKS

Served with your choice of baked potato, mixed rice pilaf or French fries

<b>Nepenthe Special Steak</b> an 8 oz. Filet Mignon, USDA choice	25.75
<b>Phoenix Steak Dinner</b> - A 12 oz. New York steak, USDA choice, center cut	25.75
<b>Sirloin Steak Dinner</b> - 9 oz. top sirloin steak, selected Angus cattle, center cut	23.75
<b>Steak Sandwich</b> - (The Phoenix bird's favorite) a 9 oz. top sirloin steak, served on a hot buttered French roll	24.00
<b>Cheddar Ground Steak</b> - A 12 oz. ground steak, crowned with melted cheese and chopped onions	19.50

## CHICKEN

<b>Lolly's Roast Chicken Dinner</b> - Served with special sage stuffing and cranberries	20.25
<b>Broiled Chicken</b> - A half chicken, cooked in the deep fryer, then broiled to a golden brown, served with French fries or baked potato	19.50

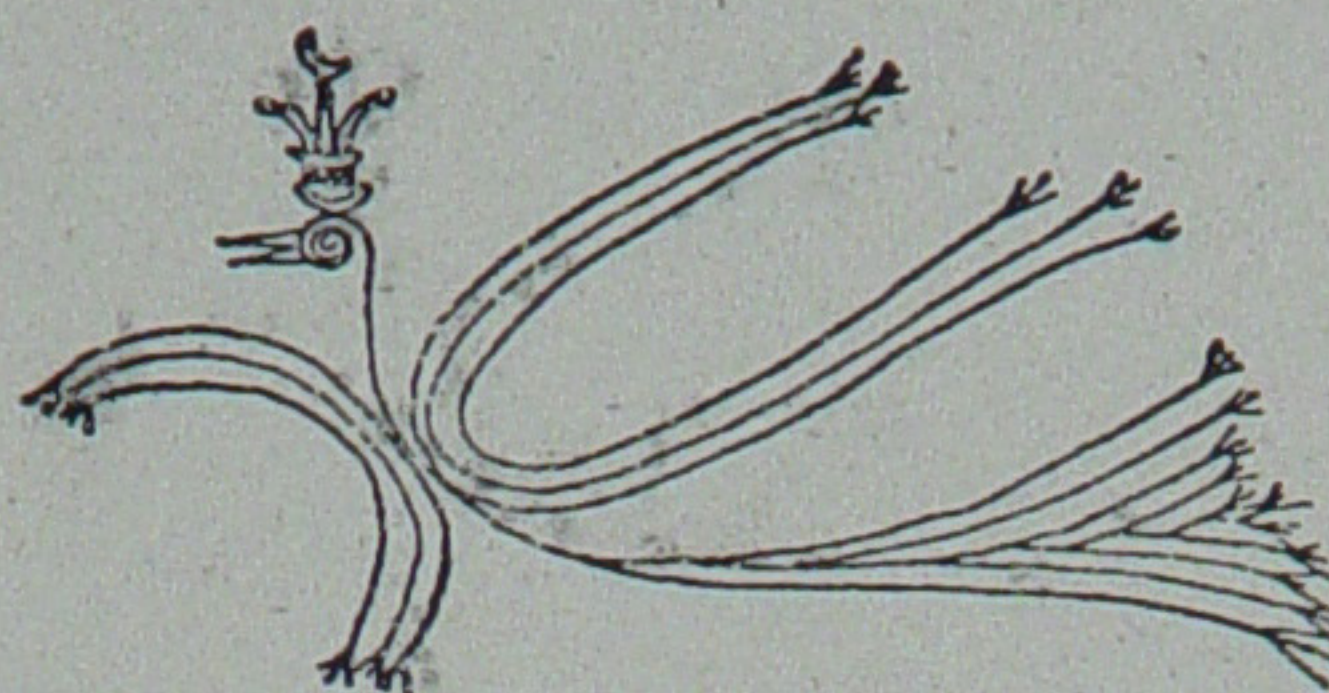
## THE FAMOUS AMBROSIA BURGER

<b>The Famous Ambrosiaburger</b> - Our version of a ground steak sandwich, served on a French roll with our Famous Ambrosia Sauce.	11.50
<b>Vegetarian Burger</b> - Grilled tofu-vegetable patty served on a French roll with sprouts, tomatoes and our Famous Ambrosia Sauce.	11.50
<b>Holly's Quiche</b> - A crustless quiche, made with spinach, mushrooms, onions, and a combination of jack and cheddar cheeses.	11.25
<b>Bay Shrimp and Scallop Salad</b> Served on a bed of greens, in a fresh dill lemon dressing	15.50
<b>Nepenthe's Vegetarian Chef Salad</b> - Lettuce, carrots, cheese, tomatoes, sunflower seeds, olives, and a hard boiled egg topped with sprouts.	11.25

No cigar or pipe smoking in dining areas - Gratuity not included

og/bt/li





NEPENTHE

NEPENTHE stands on the site of The Log House, Big Sur, 808 feet above sea level, which was built by the old "Trails Club" in 1925. IN 1947 Lolly and Bill Fassett took over the property and moved in with their five children.

Out of the feeling that the site and its magnificent vistas were too vast, too wonderful to keep to themselves — "no individual can own it, it belongs to everyone," said Lolly—grew the idea of NEPENTHE, an isle of no-care. They sought out Rowen Maiden, an architectural student of Frank Lloyd Wright, to design this timeless structure. Native materials—redwood and adobe—were used so that the building became one with the landscape and the earth it stands on.

NEPENTHE is a word derived from the Greek, meaning "no sorrow." A mythical Egyptian drug, the wife of Thonis, King of Egypt, gave it to Helen, daughter of Jove, to induce forgetfulness and surcease from sorrow. The word and thought have been used in literature through all time. Homer mentioned it in "The Odyssey," and in "The Raven," Poe said:

"Quaff oh quaff this kind Nepenthe  
and forget the lost Lenore."

The PHOENIX was chosen as the standard of our NEPENTHE, because of its particular significance. According to legend, the bird, with its wings of gold and jeweled plumage, returned from Arabia to the temple of Heliopolis every five hundred years, to burn itself on the altar and arise from its own ashes, more magnificent than ever—a symbol of immortality.

VISIT OUR PHOENIX GIFT SHOP AND BOUTIQUE

(831) 667-2345 [www.nepenthebigsur.com](http://www.nepenthebigsur.com)



NΕΡΕΝΤΗΣ



Wine List



## One Glass at a Time

<b>Edna Valley Paragon</b> - Chardonnay	San Luis Obispo	1999	7.75
<b>J. Lohr Estates Riverstone</b> - Chardonnay	Monterey County	1999	7.00
<b>Caliterra</b> - Sauvignon Blanc	Valle Central - Chile	1999	4.75
<b>Domain Chandon</b> - Sparkling Wine Blanc de Blanc			6.75
<b>Bonny Doon Muscat Vin de Glacier</b>	California	1998	6.00
<b>Kenwood Yalupa</b> - Cabernet Sauvignon	Sonoma County	1997	6.75
<b>Geyser Peak</b> - Merlot	Sonoma County	1997	8.75
<b>Bear Creek</b> - Zinfandel	Santa Cruz Mountains	1997	7.25
<b>Rodney Strong</b> - Pinot Noir	Sonoma County	1998	8.00

## Tiny but Mighty

			375 ml
<b>Boyer Chardonnay</b>	Monterey County	1999	14.00
<b>Chalk Hill Chardonnay</b>	Chalk Hill	1998	36.50
<b>Murphy-Goode Chardonnay</b>	Sonoma County	1998	14.50
<b>Grgich Hills Fume Blanc</b>	Napa Valley	1998	16.00
<b>Morgan Sauvignon Blanc</b>	California	1999	12.00
<b>Gruet Sparkling Wine - Brut</b>	New Mexico	N.V.	14.50
<b>Bonny Doon Muscat Vin de Glacier</b>	California	1998	25.00
<b>Dolce Late Harvest</b>	California	1992	75.00
<b>Chalk Hill Cabernet Sauvignon</b>	Chalk Hill	1997	46.00
<b>Far Niente Cabernet Sauvignon</b>	Napa Valley	1996	87.50
<b>Robert Mondavi Cabernet Sauvignon</b>	Napa Valley	1997	26.25
<b>St. Supery Merlot</b>	Napa Valley	1998	19.50
<b>Swanson Merlot</b>	Napa Valley	1998	24.00
<b>Turnbull Merlot</b>	Napa Valley	1997	21.00
<b>Ancien Pinot Noir</b>	Carneros	1999	34.00
<b>Morgan Pinot Noir</b>	Monterey County	1999	21.00
<b>Saintsbury Pinot Noir</b>	Carneros	1999	22.00
<b>Robert Biale Zinfandel</b>	Napa Valley	1999	30.00

## Champagne and Sparkling Wines

			375 ml	750 ml
<b>Schramsberg Blanc de Noir</b>	Napa Valley	1990		42.00
<b>Gruet Brut</b>	New Mexico	N.V.	14.50	
<b>Domaine St. Michelle Cuvee Brut</b>	Columbia Valley	N.V.		21.75
<b>Domaine Chandon Brut</b>	Napa County	N.V.		27.50
<b>Moet et Chandon White Star - Extra Dry</b>	Reims	N.V.		50.00
<b>Dom Perignon Brut</b>	Reims	1992		175.00
<b>Roederer Estate Brut</b>	Anderson Valley	N.V.		31.50
<b>Louis Roederer Brut Premier</b>	Reims	N.V.		75.00
<b>Louis Roederer Cristal Brut</b>	Reims	1993		245.00

## White Wines

### Chardonnay

			375 ml	750 ml
<b>Ancien</b>	Carneros	1999		54.00
<b>Bernardus</b>	Carmel Valley	1998		33.50
<b>Boyer</b>	Monterey County	1998		26.00
<b>Boyer</b>	Monterey County	1999	14.00	
<b>Chalk Hill</b>	Chalk Hill	1998	36.50	67.50
<b>Chalone</b>	Chalone	1998		43.50
<b>Clos du Bois</b>	Sonoma County	1999		24.00
<b>Edna Valley Paragon</b>	San Luis Obispo	1999		30.00
<b>Foley Estates Barrel Select</b>	Santa Barbara County	1998		50.00
<b>Francis Coppola Diamond</b>	California	1999		28.50
<b>J. Lohr Arroyo Vista Vineyard</b>	Arroyo Seco	1998		40.00
<b>J. Lohr Estates Riverstone</b>	Monterey County	1999		27.00
<b>Mer Soleil</b>	Central Coast	1998		72.00
<b>Murphy-Goode</b>	Sonoma County	1998	14.50	28.75
<b>Nepenthe Vineyards</b>	Lenswood - Australia	2000		42.00
<b>Paraiso Springs</b>	Santa Lucia Highlands	1998		27.00
<b>Robert Mondavi</b>	Napa Valley	1997		39.75
<b>Robert Mondavi</b>	Carneros	1998		42.50
<b>Robert Pecota</b>	Monterey County	1999		24.00
<b>Savannah-Chanelle</b>	Santa Cruz Mountains	1999		30.00
<b>Testarossa</b>	Santa Barbara/Monterey	1999		47.00
<b>Testarossa Rosella</b>	Santa Lucia Highlands	1999		54.00
<b>Thomas Fogarty</b>	Santa Cruz Mountains	1998		39.00

### Sauvignon Blanc

<b>Cakebread</b>	Napa Valley	1999		29.00
<b>Caliterra</b>	Valle Central - Chile	1999		18.50
<b>Chalk Hill</b>	Chalk Hill	1997		38.75
<b>Fiddlehead</b>	Santa Ynez Valley	1998		33.50
<b>Foley Estates Alamo Pintado Vineyard</b>	Santa Ynez Valley	1999		27.00
<b>Frogs Leap</b>	Napa Valley	1999		23.50
<b>Gainey Limited Selection</b>	Santa Ynez Valley	1998		30.00
<b>Grgich Hills Fume Blanc</b>	Napa Valley	1998	16.00	30.00
<b>Joullian</b>	Carmel Valley	1998		24.00
<b>Matanzas Creek</b>	Sonoma County	1999		34.00
<b>Morgan</b>	California	1999	12.00	21.50
<b>Nepenthe Vineyards</b>	Adelaide Hills - Australia	2000		28.75
<b>Robert Mondavi</b>	Stags Leap District	1997		32.50
<b>Robert Mondavi Fume Blanc</b>	Napa Valley	1998		25.00
<b>Robert Pecota</b>	Monterey County	1999		24.00
<b>Stag's Leap Wine Cellars</b>	Napa Valley	1999		33.50



### Wallflower Whites

			375 ml	750 ml
<b>Caymus</b> <i>Conundrum</i>	California	1999		45.00
<b>Daniel Gehrs</b> <i>Pinot Blanc</i>	Monterey County	1999		29.00
<b>Morgan</b> <i>Pinot Gris</i>	Monterey County	1999		25.00
<b>Seghesio</b> <i>Pinot Grigio</i>	Sonoma County	1999		26.75
<b>Cronin</b> <i>Gewurtztraminer</i>	Santa Cruz Mountains	1997		25.00

### Riesling

<b>Bonny Doon</b> <i>Pacific Rim Riesling</i>	California and Washington	1999		20.00
<b>Chateau Montelena</b> <i>Riesling</i>	Potter Valley	1999		22.50
<b>Paraiso Springs</b> <i>Riesling</i>	Monterey County	1998		17.50

### Dessert Wine

<b>Bonny Doon</b> <i>Muscat Vin de Glacier</i>	California	1998	25.00	
<b>Dolce</b> <i>Far Niente Late-Harvest</i>	California	1992	75.00	

## Red Wines

### Cabernet Sauvignon

<b>Ahlgren</b> <i>Bates Ranch</i>	Santa Cruz Mountains	1998		46.00
<b>Altamura</b>	Napa Valley	1996		87.50
<b>Altamura</b>	Napa Valley	1997		87.50
<b>Bernardus</b> <i>Marinus</i>	Carmel Valley	1996		65.00
<b>Caymus</b>	Napa Valley	1997		125.00
<b>Caymus</b> <i>Special Select</i>	Napa Valley	1997		225.00
<b>Chalk Hill</b>	Chalk Hill	1997	46.00	87.50
<b>Far Niente</b>	Napa Valley	1997		170.00
<b>Far Niente</b>	Napa Valley	1996	87.50	
<b>Francis Coppola</b> <i>Diamond Claret</i>	California	1998		32.50
<b>Galante Vineyards</b> <i>Rancho Galante</i>	Carmel Valley	1998		30.00
<b>Heitz Cellar</b>	Napa Valley	1996		49.00
<b>J. Lohr Estates</b> <i>Seven Oaks</i>	Paso Robles	1998		30.00
<b>J. Lohr</b> <i>Hilltop Vineyard</i>	Paso Robles	1997		50.00
<b>Jordan</b>	Sonoma County	1997		70.00
<b>Justin Estate</b>	Paso Robles	1998		34.00
<b>Kenwood</b> <i>Yalupa</i>	Sonoma County	1997		25.00
<b>Neibaum-Coppola</b> <i>Cask</i>	Rutherford	1997		110.00
<b>Nepenthe Vineyards</b> <i>The Fugue</i>	Adelaide Hills - Australia	1998		50.00
<b>Plumpjack</b>	Oakville	1998		80.00
<b>Raymond</b> <i>Reserve</i>	Napa Valley	1998		52.50
<b>Robert Mondavi</b>	Napa Valley	1996		43.75
<b>Robert Mondavi</b>	Napa Valley	1997	26.25	
<b>Robert Mondavi</b>	Oakville District	1996		85.00
<b>Robert Mondavi</b>	Oakville District	1998		85.00
<b>Robert Mondavi</b>	Stag's Leap District	1997		83.50
<b>Robert Mondavi</b> <i>Reserve</i>	Napa Valley	1997		200.00
<b>Silver Oak</b>	Alexander Valley	1996		95.00

### Merlot

			375 ml	750 ml
<b>Chappellet</b>	Napa Valley	1997		42.50
<b>Geyser Peak</b>	Sonoma County	1997		32.50
<b>J. Lohr Estates</b> <i>Los Osos</i>	Paso Robles	1998		32.50
<b>Robert Pecota</b> <i>Steven Andre</i>	Napa Valley	1996		50.00
<b>Rombauer</b>	Napa Valley	1998		45.00
<b>Salamandre</b>	Monterey County	1996		30.00
<b>St. Supery</b>	Napa Valley	1997		38.00
<b>St. Supery</b>	Napa Valley	1998	19.50	
<b>Swanson</b>	Napa Valley	1998	24.00	47.00
<b>Turnbull</b>	Napa Valley	1997	21.00	43.00

### Pinot Noir

<b>Ancien</b>	Carneros	1999	34.00	54.00
<b>Boyer</b>	Monterey	1998		34.00
<b>Byron Estate</b>	Santa Maria Valley	1998		37.00
<b>Chalone</b>	Chalone	1999		55.00
<b>Charles Krug</b>	Carneros	1997		27.50
<b>David Bruce</b>	Central Coast	1999		37.50
<b>David Bruce</b>	Santa Cruz Mountains	1998		50.00
<b>Etude</b>	Carneros	1998		62.50
<b>Foxen Vineyard</b>	Santa Maria Valley	1999		42.00
<b>Lane Tanner</b> <i>Bien Nacido</i>	Santa Maria Valley	1999		45.00
<b>Mirassou</b> <i>Harvest Reserve</i>	Monterey County	1997		31.25
<b>Morgan</b> <i>Reserve</i>	Santa Lucia Highlands	1998		59.00
<b>Morgan</b>	Monterey County	1998		36.75
<b>Calera</b> <i>Melange</i>	Mt. Harlan	1997		72.00
<b>Domaine Drouhin</b>	Oregon	1998		70.00
<b>Fiddlehead</b>	Willamette Valley, Oregon	1997		60.00
<b>Morgan</b>	Monterey County	1999	21.00	
<b>Nepenthe Vineyards</b>	Lenswood - Australia	1999		45.00
<b>Robert Mondavi</b>	Napa Valley	1996		40.00
<b>Robert Mondavi</b>	Carneros	1997		57.00
<b>Rodney Strong</b>	Sonoma County	1998		31.50
<b>Saintsbury</b>	Carneros	1999	22.00	40.00

### Zinfandel

<b>Bear Creek</b>	Santa Cruz Mountains	1997		28.00
<b>Fife</b> <i>Dalraddy Vineyard - Chiles Valley</i>	Napa Valley	1999		50.00
<b>Francis Coppola</b> <i>Diamond</i>	California	1998		27.50
<b>Green and Red</b> <i>Chiles Mill Vineyard</i>	Napa Valley	1999		40.00
<b>Grgich Hills</b>	Sonoma County	1997		42.00
<b>J. Lohr</b> <i>Bramblewood Old Vines</i>	Lodi	1998		37.50
<b>Martella</b>	California	1996		30.00
<b>Ravenswood</b> <i>Barricia</i>	Sonoma County	1998		47.50
<b>Ravenswood</b> <i>Belloni</i>	Russian River Valley	1998		47.50
<b>Ridge</b> <i>Geyserville</i>	California	1994		67.00
<b>Robert Biale</b>	Napa Valley	1999	30.00	54.00
<b>Savannah-Chanelle</b>	Santa Cruz Mountains	1998		57.00
<b>Seghesio</b>	Sonoma County	1999		25.50



### *Ravishing Reds and Rhones*

			375 ml	750 ml
<b>Crocker &amp; Starr</b>	<i>Cabernet Franc</i>	Napa Valley	1999	47.00
<b>Altamura</b>	<i>Sangiovese</i>	California	1997	46.00
<b>Atlas Peak</b>	<i>Sangiovese</i>	Napa Valley	1997	29.50
<b>Villa Antinori</b>	<i>Chianti Classico</i>	Tuscany	1996	29.00
<i>Reserva</i>				
<b>Frescobaldi-Mondavi</b>	<i>Lucente</i>	Tuscany	1997	46.75
<b>Turnbull</b>	<i>Petite Sirah</i>	Oakville	1998	60.00
<b>Ahlgren</b>	<i>Syrah - Ventana Vineyards</i>	Monterey	1998	37.00
<b>Boyer</b>	<i>Syrah</i>	Monterey	1998	30.00
<b>Lockwood</b>	<i>Syrah</i>	Monterey	1998	30.00
<b>Paraiso Springs</b>	<i>Syrah</i>	Monterey County	1997	37.50
<b>Qupe</b>	<i>Syrah</i>	Central Coast	1999	25.00
<b>Robert Pecota</b>	<i>Syrah</i>	Monterey County	1998	42.00
<b>Andrew Murray</b>	<i>Esperance</i>	Santa Barbara County	1999	41.00
<b>Bonny Doon</b>	<i>Big House Red</i>	California	1999	24.50
<b>Bonny Doon</b>	<i>Le Cigar Volante</i>	California	1998	50.00
<b>Tablas Creek</b>	<i>Rouge</i>	Paso Robles	1998	55.00
<b>Perrin</b>	<i>Reserve</i>	Cote du Rhone	1998	24.00
<b>Coudoulet de Beaucastel</b>		Cote du Rhone	1998	37.50

### *Alicia and Aengus Selections*

*(Our intrepid graduates from Karen MacNeil's Mastering Wine class at the Culinary Institute of America at Greystone in St. Helena)*

<b>Matanzas Creek</b>	<i>Sauvignon Blanc</i>	Sonoma County	1999	34.00
<b>Chateau Montelena</b>	<i>Riesling</i>	Potter Valley	1999	22.50
<b>Saintsbury</b>	<i>Pinot Noir</i>	Carneros	1999	22.00 40.00
<b>Etude</b>	<i>Pinot Noir</i>	Carneros	1998	62.50
<b>Bonny Doon</b>	<i>Le Cigar Volante</i>	California	1998	50.00
<b>Tablas Creek</b>	<i>Rouge</i>	Paso Robles	1998	55.00

Oxford

ESSELIE



10%



