

***Fahey at Languedoc***  
(From 6-10pm on the Languedoc Patio)

**Wines by the Glass**

- Chardonnay*, 1996 Henri de Vezelay (Burgundy) \$9.25  
*Sauvignon*, 1997 Sancerre, Domaine Vacheron (Loire Valley) 9.00  
*Semillon*, 1997 Tim Adams (Clare Valley, South Australia) 8.00  
*Verdicchio dei Castelli di Jesi*, 1997 Sartarelli (Italy) 7.00
- Rose*, 1998 Gigondas, Domaine Gour de Chaule (Rhône) 8.75
- 1996 Chateau La Roque, Pic Saint Loup (Languedoc) 6.75  
1997 Bouwland Cabernet Sauvignon/Merlot (South Africa) 8.50
- Champagne*, Ployez Jacquemart (Champagne) 14.00  
*Sparkling*, Prosecco, Carpena Malvolti (Northern Italy) 8.00

\*\*\*A special selection of Reserve Wines available upon request\*\*\*

**Tapas Selections (priced per serving)**

*Choose from the following to create the perfect plate:*

- Molinari Sopressata and Toscano Salami 2.25  
Karreespeck Austrian Air Dried Pork Loin 3.00  
An Assortment of Mixed Olives 3.00  
Spinach and Roquefort Pate 4.25  
Grilled Cipollini Onions in Extra Virgin Olive Oil 4.50  
Pastrami Smoked Salmon with Crème Fraiche and Chives 5.50  
Oven-Dried Tomatoes in Extra Virgin Olive Oil 5.75  
Mousse Truffee or Pate Forestier with Cornichon 6.00  
Italian Longstem Artichokes in Extra Virgin Olive Oil 6.25

**Edibles**

- Simple Mixed Greens 6.50  
Caesar Salad, White Anchovies 7.50  
Bartlett Farm Hot House Tomato Salad, Fresh Basil 8.00  
Grilled Oysters, Smoked Shrimp Butter 12.75  
Oysters on the Shell, Sauce Mignonette 12.75  
Grilled Sea Scallops, Carrot Ginger Broth, Fresh Beets, Fried Leeks 12.50  
Seared Rare Pepper Filet of Beef, Arugula Salad, Golden Beets 12.75  
Seared N.Y. Foie Gras, Grilled Pineapple, Aged Balsamic 18.50  
Native Lobster & Asparagus Salad, Saga Blue, Marinated Beets 22.00  
*Seafood Sampler*: Softshell Crab, Caviar Beurre Blanc, Clams Casino, Oysters on the Half Shell, Shrimp Scampi 22.50

**Cheese Selections (also served Tapas Style)**

- Le Pavin* (washed rind cow's milk) 3.25      *Isigny Ste Mere Coulommiers* (cow's milk) 3.50  
*Taleggio* (semi-soft cow's milk) 3.50      *L'Explorateur* (triple-crème) 3.25  
*P'tit Basque* (sheep) 4.50      *Pur Brebis* (pyrenees sheep's milk) 3.75  
*Papillion Roquefort* (blue sheep's milk) 5.00      *Drunken Goat* (aged goat washed in red wine) 5.00