

# Crystal Restaurant

## Sommelier Suggestions

San Simone II Concerto – Prosecco Brut D.O.C., Veneto nv, Italy **\$27.50**  
Recommended as aperitif, all meals and works well with the desserts

Château La Baronne Rose, Languedoc, France **\$27.50**  
Beautiful pink color busting with aromas and flavors of raspberries and wild strawberries

Pouilly-Fumé “La Moynerie” Michel Redde, Loire Valley, France **\$35**  
This Sauvignon Blanc shows clean, intense citrus, apple and mineral flavors

Chardonnay Cambria, Santa Maria, California **\$46**  
Flavors of ripe pears, apples, pineapple and green apple lead into a nice texture

Château L’Abbaye, Bordeaux Superieur, France **\$35**  
An innovative and modern interpretation of Bordeaux blend, Merlot, Cabernet Sauvignon  
and Cabernet Franc

Pinot Noir Wild Rock, Marlborough, New Zealand **\$27.50**  
Fresh and zesty citrus is paired with crisp herbal notes and gooseberries

Zinfandel Edmeades, Mendocino, California **\$43**  
Dense aromas of black pepper, blackberries, wild black raspberries

Exotic Coffees, Ports, Brandy and Cognacs are available at current bar pricing.  
Please ask your server.