




THE NAUTILUS

PIER 4 - BOSTON

www.theNautilus.com
to book: maryleconche@thenautilus.com
300 Pier 4 Boulevard, Boston, MA 02210
(857) 957 . 0998



FOUNDED on Nantucket in 2014, The Nautilus opened in Boston in 2021. An urban oasis situated right on the water in the heart of the city's bustling Seaport District, The Nautilus is a food & drink destination unlike anything else in Boston.

BOASTING multiple distinctive spaces, an open kitchen concept, 2 indoor bars, a gorgeous private dining room, impeccable details & Boston's best seasonal outdoor patio. The Nautilus is the perfect place to host your next event.

FEATURING 'New England coastal seafood meets Asian haute street food' cuisine, culinary inspired seasonal & regional cocktails, 20+ beers, a "Best Of" Wine Spectator award winning wine & sake list plus a curated energetic soundtrack, & a lively yet neighborly atmosphere.

OWNER-OPERATED & laser focused on giving guests an unforgettable experience. The Nautilus was built on the idea of a shared social dining & the belief that "Everything is Better Shared." The Nautilus... Come get a taste.



THE NAUTILUS

CONTACT

maryleconche@thenautilus.com

(860) 990-1820

www.theNautilus.com

HOURS OF
OPERATION

(changes seasonally)

DINNER =

Sun to Weds = 5 - 10pm

& Thrs to Sat = 5 - 11pm

LUNCH =

Sat = 12 - 4pm

PATIO BAR =

Weds to Fri, Sun = 5 - 10pm

& Sat = 12 - 11pm

THE SPACES



The Nautilus was founded on the principle that everything is better when shared. The restaurant was built around this idea of a shared social experience and seeks to provide a setting for guests to enjoy the interplay between food, cocktails, and wine. The 130 linear feet of waterfront dining boasts Boston Harbor views from every room. The unique, subtly nautical decor gives nods to Jules Verne and 20,000 Leagues Under the Sea. The music is well curated and lively, the atmosphere energetic, and every effort is made to make the new and unfamiliar feel comfortable and at home. The Nautilus offers the perfect venue for your next event.

Four separate dining rooms allow for unique and memorable dining experiences!

Fully Private Captain's Quarters
(option of patio lounge- weather permitting)

Back Half of the Captain's Quarters with Harbor Views

Front Half of the Captain's Quarters with Harbor Views & a private bar
(option of patio lounge- weather permitting)

Chef's Bar Semi Private Dining room

We believe there is a space for any and every event you are looking to book- We look forward to hosting your next gathering with friends, family, or colleagues- catering but not limited to:

- Business Meetings
- Holiday Parties
- Birthday Parties
- Anniversary Parties
- Baby Showers
- Bridal Showers
- Rehearsal Dinners
- Wedding Parties
- Graduation Dinners
- Family Gatherings





The Captain's Quarters

Capacity:

Seated Dinner: 37
Cocktail Reception: 55

Features:

Windows overlooking Boston Harbor
Private Entrance
Private bar with seating
Access to outdoor patio lounge (conditional on weather and additional charge)
Two 52" flatscreen televisions with wireless A/V compatibility



The Chef's Bar

Capacity:

Seated Dinner: 28
Cocktail Reception: 40

Features:

Dining room reserved for your group only
Floor to ceiling windows overlooking Boston Harbor
View into our open kitchen
Bar along kitchen window for seating or banquet stations



The Main Deck

Capacity:

Seated Dinner: 34
Cocktail Reception: 35

Features:

Main dining room with a full view of the open kitchen
Wraparound banquette seating

Additional Features

Group Dining:

Seated Dinner: up to 20 seated
Located in either the main dining room or chefs bar- dependent on incoming reservations- only available to book two weeks in advance.

Cocktails/ Happy Hour:

Our bar room can accommodate a cocktail setting for up to 15 guests at high-tops or in our nook area. Inquire for more details- pricing depends on day of week/time of the year



INTERESTED IN A BIT MORE SPACE?

RENT OUT THE WHOLE PLACE!

**THE NAUTILUS PIER 4 OFFERS A UNIQUE
DINING EXPERIENCE FOR ALL THOSE WHO
JOIN. WE SPECIALIZE IN WEDDINGS,
HOLIDAY PARTIES, WELCOME RECEPTIONS,
BUSINESS RECEPTIONS, RETIREMENTS,
AND MORE!**

**COME CELEBRATE WITH US AT OUR
BEAUTIFUL WATERFRONT RESTAURANT.
MOUTHWATERING FOOD, DELICIOUS DRINKS,
CURATED PLAYLIST, AND GREAT COMPANY,
WHAT ELSE COULD YOU ASK FOR ?!?**

FULL RESTAURANT BUYOUT



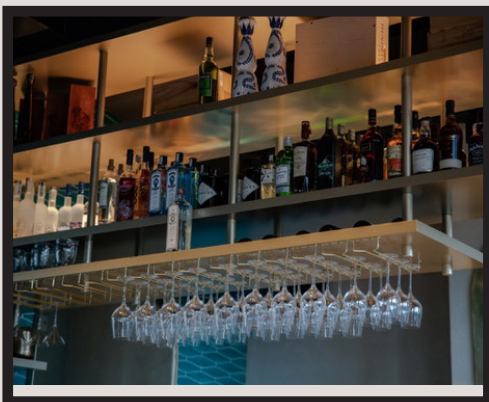
Full Restaurant Buyout

Capacity:

Seated Dinner: 130
Cocktail Reception: 240

Amenities:

Four distinct & unique dining rooms, including the Captain's Quarters, Chef's Bar, and Main Deck along with another full bar with hightop seating. Two flatscreen televisions in the Captain's Quarters, and 4 additional sets in the Main Bar Dining Room. High end audio system. Windows overlooking Boston Harbor. Outdoor patio lounge (conditional on weather)



THE CAPTAINS QUARTERS



THE CROWN JEWEL - OUR PRIVATE DINING ROOM OFFERS THE PERFECT OPPORTUNITY TO HOST YOUR EVENT. WHETHER YOU'RE LOOKING FOR THE PERFECT SPACE FOR A PRIVATE DINNER OR COCKTAIL RECEPTION- THIS ROOM IS THE PERFECT SPACE. RIGHT ON THE WATER, WITH THE ABILITY TO INCORPORATE A PORTION OF OUR PATIO FOR AN UNFORGETTABLE INDOOR AND OUTDOOR SPACE. WITH THE OPTION TO RENT A PORTION OF THE ROOM FOR A SEMI-PRIVATE EVENT OR RENT THE ENTIRE ROOM, THIS SPACE IS PERFECT FOR YOUR NEXT EVENT!

Capacity

Seated Dinner: 37
Cocktail Reception: 55

Features

Private Entrance
Private Bar
Two 52" Flat Screen TVs
High End Audio System
Wireless A/V Compatible
Microphone Available
Outdoor Bar (At An Additional Fee)
Outdoor Lounge with Hightops
(At An Additional Fee)

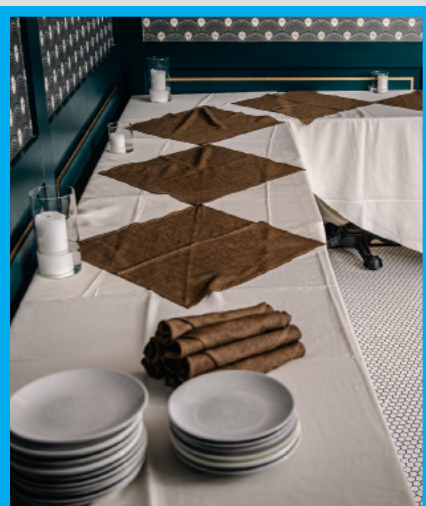
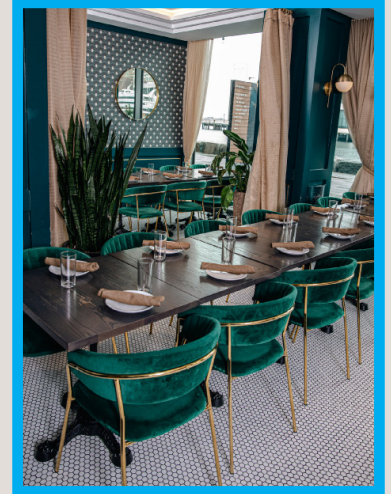
Pricings

Ranging from \$1,900- \$8,250
dependent on day of the week, time of
the year, duration of the event

The Captain's Quarters

Fully Seated Dinner with multiples tables

Seats up to 37 guests at tables.



The Captain's Quarters

Reception Configuration

Stationary Food in back corner, limited seating options with high-tops & low-tops

Standing room for up to 55 guests



The Captain's Quarters - Back Half

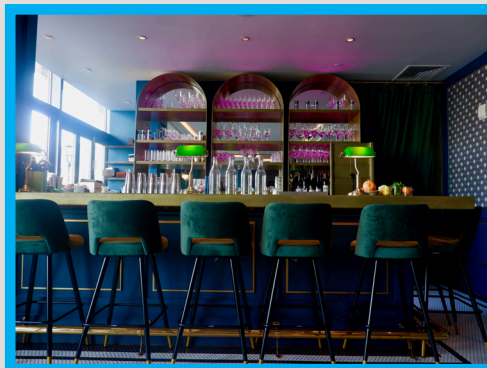
One Long or Two Shorter Tables
Seats up to 18 guests- Private TV for
streaming



The Captain's Quarters - Front Half

One Long or Two Shorter Tables

Seats up to 15 guests, includes your
own private bar as well as a TV for
streaming



THE CHEFS BAR



THE CHEFS BAR IS OUR SEMI-PRIVATE DINING SPACE WITH EXQUISITE VIEWS OF THE BOSTON HARBOR. DECORATED IN SWEEPING GRAFFITI ART STYLE MURALS AND FLOOR TO CEILING WINDOWS, THE ABILITY TO OBSERVE OUR TALENTED CHEFS THROUGH THE OPEN KITCHEN ALL WHILE ENJOYING A MEMORABLE EVENING- THIS SPACE HAS THE PERFECT FLEXIBILITY FOR A COCKTAIL PARTY OR A FULLY SEATED DINNER.

Capacity

**Seated Dinner: 28
Cocktail Reception: 40**

Features

Semi- Private Space

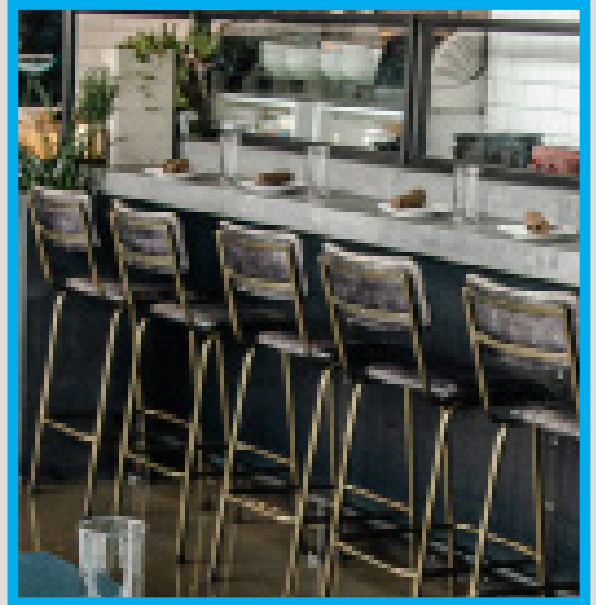
Floor-to-Ceiling Windows Overlooking The Boston Harbor

Front Row Seats Of Our Talented Chefs Preparing our Signature and Specialty Dishes

Pricings

Ranging from \$1,400- \$6,500 dependent on day of the week, time of the year, duration of the event

***subject to change**



THE MAIN DECK



OUR MAIN DINING ROOM IS THE HEART OF THE RESTAURANT. A FUN & SOCIAL ENVIRONMENT WITH GLAMOROUS DECOR- FEATURING SEASONALLY ROTATING VEGETATION, SPECTACULAR GALLEY VIEWS, AND DAZZLING BACK SPLASH TILING

Capacity

Seated Dinner: 34

Features

semi-private room with view to open kitchen

plush banquette seating on three sides

multiple table configurations

Pricings

Ranging from \$1,750- \$7,250
dependent on day of the week, time of the year, duration of the event

*subject to change



THE PATIO



Capacity

Patio Lounge: 20 guests
Patio Bar: 30 Guests
Lounge & Bar: 50 guests

Features

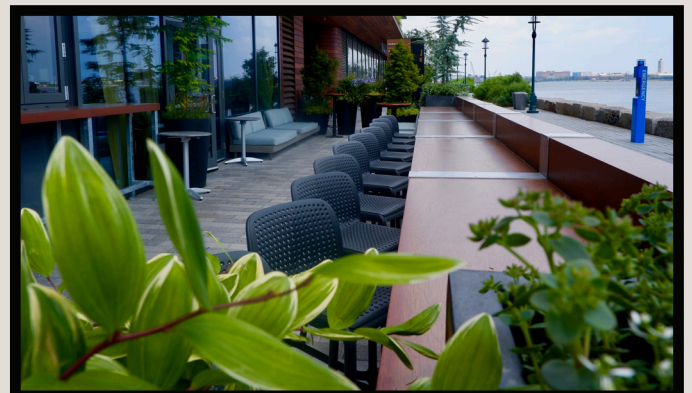
6 High tops with seating
outdoor walk-up window bar

Pricings

Patio Lounge: \$500
Patio Bar: \$1,000

*subject to change

INCORPORATE A PORTION OF THE PATIO WITH YOUR NEXT EVENT! THE PATIO LOUNGE AREAS INCLUDES 6 HIGH TOPS WITH SEATING FOR PERFECT VIEWS OF THE HARBOR ALL WHILE ENJOYING A NICE FROSTY BEVERAGE OR DELICIOUS SNACK- THE PATIO BAR HAS TEN SEATS AND CAN BE ADDED FOR AN ADDITIONAL CHARGE



THE BAR



Fun & Festive Bar Parties!

The Nook:

Nestled in the corner of the bar- the nook can host a small intimate cocktail party or happy hour for up to ten guests

Bar High-Tops:

For more space- book two high top tables for a fun & lively experience. The Two hightops can accommodate up to 20 guests for a standing reception or 12 for a fully seated dinner. Located against our windows which open up to the patio (weather dependent)

Captian Nemo's Experience:

For up to 8 guests- rent out your OWN private bar w/ your OWN private bartender! Located in our fully private dining space- The Captain's Quarters.

Pricings:

Vary on time of the week/ day of the year. Nemo's available to book only one week in advance

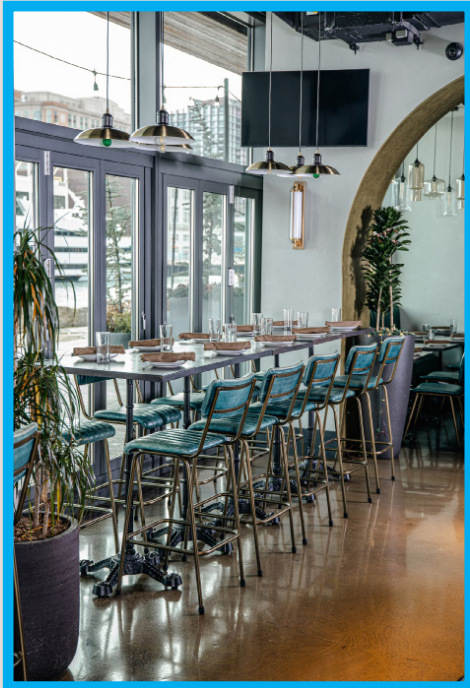
The Nook



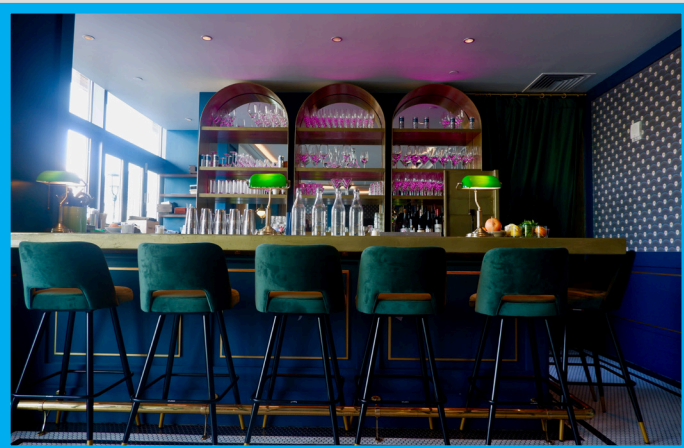
The Bar



The High Tops



Captain Nemo's Experience



Dinner Menus *please note dishes/ingredients are subject to change



Surface Vibes \$105 per person

dishes are served family style, and as they are ready, not necessarily in this order

From the Garde-Manger : Choice of 2

salads, mostly raw & chilled dishes

Spring Salad

ricotta salata, sesame cracker, compressed rhubarb, green goddess dressing

Roasted Cauliflower Salad

tahini, pickled kohlrabi, cara cara segments, enoki mushrooms, candied cashews

Roasted Beet Salad

goat's milk ricotta, pomegranate, espelette, red currant emulsion

Spoon Tuna Chips & Dip*

dashi mayo, togarashi furikake, yuzu, shrimp chips

Japanese Hamachi Crudo*

sea buckthorn kosho chili vinaigrette, lime leaf oil, toasted rice powder

1oz White Sturgeon Caviar

crispy farm egg, salt cod espuma, scallion pancake *Supplemental +18/pp*

Cooked Veggies & Apps : Choice of 3

tapas style hot dishes designed to pass & share

Blistered Shishito Peppers

bonito salt, garlic tare, sesame seeds

Heritage Pork Riblets

hoisin bbq, toasted sesame seeds, puffed rice, scallions, pickled fresnos

Japanese Fried Chicken

hot + sour mayo, wadaman togarashi, cilantro

Shanghai Shrimp & Pork Dumplings

hong kong XO, black vinegar, chicken skin furikake

Daikon Radish Cakes

mala oil, shiitake mushrooms, chinese chives

Mushrooms a la Plancha

chili, lemon, olive oil, parsley

The Main Course : Choice of 3

large entrée sized dishes from the wok, plancha, grill, pan & oven

Spicy Szechuan Dandan Noodles

house-made noodles, heritage pork, szechuan peppercorns, peanuts

Thai BBQ Beef Lettuce Wraps

spicy cabbage salad, lemongrass, mint, muddled thai jeaw, makrut lime

Blue Crab Fried Rice

jumbo lump crab, crispy farm egg, garlic, scallion, thai lime nam jim sauce

Crispy Marinated Calamari

shredded cabbage, cucumber, charred corn, thai lime sauce, crumbled peanuts

Creekstone Farms 20oz Irodori Ribeye

roasted mushroom, xo sauce, black garlic, sushi rice, furikake, scallion pancake *Supplemental +35/pp*

☐ Peking Inspired Whole Roasted Duck ☐

oven roasted breast, crispy confit leg, sushi rice, herbs, warm steamed buns

☐ *Supplemental +\$30/pp* ☐

Seafood Tower

20,000 Leagues

(Under The Sea)

+250

oysters, shrimp cocktail, selection of crudos & ceviche, 1 oz white sturgeon caviar,

...as I drank the cold liquid from each shell & washed it down with the crisp taste of the wine, I lost the empty feeling and began to be happy and to make plans

- Ernest Hemingway -
A Moveable Feast

Floral Displays

Enhance your event with seasonal arrangements!

*inquire for more details

Bubbles

Sparkling Toast +8/pp
Champagne Toast +15/pp

Start Salty, Finish Sweet

Banana Choux au Craquelin
+8/pp
S'Mores Cheesecake
+6/pp

Signature Dish!!!

Deep Dive - \$135 per person

dishes are served family style, and as they are ready, not necessarily in this order

From the Garde-Manger : Choice of 3

salads, raw, mostly raw & chilled dishes

Spring Salad

ricotta salata, sesame cracker, compressed rhubarb, green goddess dressing

Maple Brook Burrata

rhubarb, pistachio, wild mushroom xo sauce, shiso nettle shrub

Two Hawaiian Tuna Poké*

dynamite yuzu, indonesian soy, sushi rice, seaweed salad

Japanese Hamachi Crudo*

sea buckthorn kosho chili vinaigrette, lime leaf oil, toasted rice powder

Cauliflower Salad

tahini, pickled kohlrabi, cara cara, mushrooms, candied cashews

1oz White Sturgeon Caviar

crispy farm egg, salt cod espuma, scallion pancake *Supplemental +18/pp*

Cooked Veggies & Apps : Choice of 4

tapas style hot dishes designed to pass & share

Raclette-Stuffed Peppers

poblano peppers a la plancha, charred alliums, marcona almond romesco

Japanese Fried Chicken

hot + sour mayo, wadaman togarashi, cilantro

Shanghai Shrimp & Chicken Dumplings

hong kong XO, black vinegar, chicken skin furikake

Charcoal Prawns

fried garlic, black lime, coconut vinaigrette, roasted chili paste

Heritage Pork Riblets

hoisin BBQ, toasted sesame seeds, puffed rice, scallion, pickled fresnos

Mushrooms a la Plancha

chili, lemon, olive oil, parsley

The Main Course : Choice of 4

large entrée sized dishes from the wok, plancha, grill, pan & oven

Spicy Szechuan Dandan Noodles

house-made noodles, heritage pork, szechuan peppercorns, peanuts

Thai BBQ Beef Lettuce Wraps

spicy cabbage salad, lemongrass, mint, muddled thai jeaw, makrut lime

Pan Roasted Day Boat Scallops

green garlic, stinging nettles, tomato confit, oyster mushroom, salt cod espuma

Local Halibut

roasted sunchokes, seasonal vegetables, sweet potatoes, house-made massaman curry

Blue Crab Fried Rice

jumbo lump crab, crispy farm egg, garlic, scallion, thai lime nam jim sauce

Wagyu Yaki Udon

wagyu, wok charred noodles, asparagus, snow peas, spring onions, black garlic chili crisp, thai basil

Harissa Spiced Colorado Lamb Chops

tangy laccha onion salad, beetroot, black lime, chili oil, cilantro *Supplemental +5/pp*

Creekstone Farms 20oz Irodori Ribeye

roasted mushroom, xo sauce, black garlic, sushi rice, furikake, scallion pancake *Supplemental +35/pp*

Peking Inspired Whole Roasted Duck

oven roasted breast, crispy confit leg, sushi rice, herbs, warm steamed buns *Supplemental +30/pp*



Seafood Tower

20,000 Leagues

(Under The Sea)

+250

oysters, shrimp cocktail, selection of crudos & ceviche, 1 oz white sturgeon caviar,

...as I drank the cold liquid from each shell & washed it down with the crisp taste of the wine, I lost the empty feeling and began to be happy and to make plans

- Ernest Hemingway -
A Moveable Feast

Floral Displays

Enhance your event with seasonal arrangements!

*inquire for more details

Bubbles

Sparkling Toast +8/pp
Champagne Toast +15/pp

Start Salty, Finish Sweet

Banana Choux Au Craquelin
+8/pp
S'Mores Cheesecake
+6/pp

Signature Dish!!!

Reception Menu

Passed Snacks

priced per person per hour

Daikon Radish Cakes mala oil, shiitake mushrooms, chinese chives	8
Spoon Tuna Chips & Dip* dashi mayo, togarashi furikake, yuzu, shrimp chips	8
Japanese Fried Chicken hot + sour mayo, wadaman togarashi, cilantro	10
Steamed Pork Buns berkshire pork belly, herb salad, coffee mayo, spicy cucumbers	9
Charcoal Prawns roasted chili paste, fried garlic, black lime	11



Seafood Tower

20,000 Leagues (Under The Sea) oysters, shrimp cocktail, selection of crudos & ceviche, white sturgeon caviar;	250
...as I drank the cold liquid from each shell & washed it down with the crisp taste of the wine, I lost the empty feeling and began to be happy and to make plans	
<i>-Ernest Hemingway A Moveable Feast</i>	

Stationary Dinner Displays priced per person

Spring Salad ricotta salata, sesame crackers, compressed rhubarb, green goddess dressing	9	Japanese Fried Chicken hot + sour mayo, wadaman togarashi, cilantro	10
Roasted Cauliflower Salad tahini, pickled kohlrabi, cara cata, mushrooms, cashews	9	Shanghai Shrimp & Pork Dumplings hong kong XO, black vinegar, chicken skin furikake	10
Blistered Shishito Peppers bonito salt, garlic tare, sesame seeds	8	Spicy Szechuan Dandan Noodles house-made noodles, heritage pork, szechuan peppercorns, peanuts	15
Maplebrook Burrata Salad rhubarb, pistachio, wild mushroom XO sauce, shiso nettle shrubs	10	Thai BBQ Beef Lettuce Wraps spicy cabbage salad, lemongrass, mint, muddled thai jaew, toasted rice powder, makrut lime	17
Two Hawaiian Tuna Poké* dynamite yuzu, indonesian soy, sushi rice, seaweed salad	12	Pan Roasted Day Boat Scallops green garlic, stinging nettles, tomato confit, oyster mushroom, salt cod espuma	17
Heritage Pork Riblets hoisin BBQ, toasted sesame, puffed rice, scallions	10	Blue Crab Fried Rice jumbo lump crab, crispy farm egg, garlic, scallion, thai lime nam jim sauce	23
Mushrooms a la Plancha chili, lemon, olive oil, parsley	6	Local Halibut roasted sunchokes, seasonal vegetable, sweet potatoes, house-made massaman curry	18
Wagyu Yaki Udon wagyu, wok charred noodles, asparagus, snow peas, spring onions, black chili crisp, thai basil	23		

Signanture Large Dishes priced per each (feeds 4-6 people)

20oz Creekstone Farms Wagyu NY Strip
roaed mushroom, XO sauce, black garlic, sushi rice,
furikake, scallion pancake

155

Peking Inspired Whole Roasted Duck
oven roasted breast, crispy confit leg, sushi rice, herbs,
warm steamed buns, sriracha, hoisin, smoky mayo

155

Lunch Menus



*Please note- this is a sample menu. When lunch is in session, there will be more options available

Easy Swimmin' \$45 per person

It's nauti event - dishes are served family style, and as they are ready, not necessarily in this order

First Course : Choice of 3

salads & hot food

Spring Salad

ricotta salata, sesame cracker, compressed rhubarb, green goddess dressing

Cauliflower Salad

tahini, pickled kohlrabi, cara cara, mushrooms, candied cashews

Steamed Pork Buns

berkshie pork belly, spicy cucumber, coffee mayo, herb salad

Blistered Shishito Peppers

bonito salt, garlic tare, sesame seeds

Pancakes

scallion pancakes a la plancha w/ ginger soy dipping sauce

Second Course : Choice of 3

From the garden, land, & sea! Tapas style hot dishes designed to pass & share

Raclette-Stuffed Peppers

poblano peppers a la plancha, charred alliums, marcona almond romesco

Japanese Fried Chicken

hot + sour mayo, wadaman togarashi, cilantro

Thai BBQ Beef Lettuce Wraps

spicy cabbage salad, lemongrass, mint, muddled thai jaew

Two Hawaiian Tuna Poké*

dynamite yuzu, indonesian soy, sushi rice, seaweed salad

Tempura East Coast Oyster Tacos

local oysters, nori wrap, sushi rice, chili BBQ, wasabi aioli

Supplements:

1oz White Sturgeon Caviar

crispy farm egg, salt cod espuma, scallion pancake *Supplemental +18/pp*

Creekstone Farms 20oz Irodori NY Strip

roasted mushroom, xo sauce, black garlic, sushi rice, furikake, s

callion pancake *Supplemental +35/pp*

□ Peking Inspired Whole Roasted Duck □

oven roasted breast, crispy confit leg, sushi rice, herbs, warm steamed buns

□ *Supplemental +30/pp* □

↑ Signature Dish!!!

Lunch Menus



*Please note- this is a sample menu. When lunch is in session, there will be more options available

High Tide \$65 per person

It's a Nauti event - dishes are served family style, and as they are ready, not necessarily in this order

First Course : Choice of 3

salads & hot food

Spring Salad

ricotta salata, sesame cracker, compressed rhubarb, green goddess dressing

Cauliflower Salad

tahini, pickled kohlrabi, cara cara, mushrooms, candied cashews

Steamed Pork Buns

berkshire pork belly, spicy cucumber, coffee mayo, herb salad

Maplebrook Burrata Salad

rhubarab, pistachio, wild mushroom XO sauce, shiso nettle shrub

Two Hawaiian Tuna Poké*

dynamite yuzu, indonesian soy, sushirice, seaweed salad

Second Course : Choice of 3

From the garden, land, & sea! Tapas style hot dishes designed to pass & share

Raclette-Stuffed Peppers

poblano peppers a la plancha, charred alliums, marcona almond romesco

Japanese Fried Chicken

hot + sour mayo, wadaman togarashi, cilantro

Crispy Marinated Calamari

shredded cabbage, cucumber, charred corn, thai lime sauce, crumbled peanuts

Spicy Szechuan Dandan Noodles

house-made noodles, heritage pork, szechuan peppercorns, peanuts

Thai BBQ Beef Wraps

spicy cabbage salad, lemongrass, mint, muddled thai jaew, toasted rice powder, markut lime

Blue Crab Fried Rice

jumbo lump crab, crispy farm egg, garlic, scallion, thai lime, nam jim sauce

Supplements:

1oz White Sturgeon Caviar

crispy farm egg, salt cod espuma, scallion pancake *Supplemental +18/pp*

Creekstone Farms 20oz Irodori NY Strip

roasted mushroom, xo sauce, black garlic, sushi rice, furikake, s

callion pancake *Supplemental +35/pp*

Peking Inspired Whole Roasted Duck

oven roasted breast, crispy confit leg, sushi rice, herbs, warm steamed buns

Supplemental +30/pp

↑ Signature Dish!!!

PRIVATE DINING WINE LIST



For your drinking pleasure, we're proud to offer this highly curated list of wines we generally have in high supply & always feel great about. Our full wine list is available should you want a deeper dive & our wine team is ready and thrilled to offer any & all guidance. Come thirsty. We look forward to serving you.

-Brittany Tangora, Wine Director
BTangora@thenautilus.com

Sparkling

Les Mesnil Grand Cru Cuvée, Mesnil-Sur-Oger, France 1.5L, NV	339
Demiere Ansiot Blanc de Blanc Brut Grand Cru, Oger, France, NV	160
Moutard Crémant de Bourgogne Rosé, Burgundy, France, NV	80
Bohigas, Cava, Spain, NV	72

Rosé

Peyrassol Rosé 1.5L, France, 2022	168
Beurer Rosé 1.5L, Germany, 2023	135
Talisman Dawson Pinot Noir, California, 2021	85

White Wine

Light, Crisp, and Snappy

Sauvignon Blanc

Didier Dagueneau Silex, Loire, France, 2019	399
Thomas et Fils Le Pierrier, Sancerre, France, 2022	96
Nautilus Sauvignon Blanc, New Zealand, 2023	72



Round and Textured

Chardonnay

Armand Heitz Meursault La Barre 1.5L, Burgundy, France, 2022	522
Manciat-Poncet, Les Chênes, Macôn-Chancy, France, 2023	75
Presqu'île Chardonnay, Santa Barbabra, California, 2023	72

International Varietals

Karthauserhof Schieferkristall Troken 1.5L, Dry Riesling, Germany, 2020	162
Royal Tokaji Furmint Vineyard Select, Hungary, 2018	80
Braunewell Feinherb Scheurebe, Germany, 2022	66
Gaintza Txakolina, Spain, 2022	58

Red Wine

Light, Fresh, and Fruity

Pinot Noir

Hilt, Santa Rita, CA, USA, 2022	80
Bergstrom, 'Cumberland Reserve', Willamette, Oregon 2023	136
Kumeu River, 'Village', Auckland, New Zealand 2025	82

Full Bodied, Deeper Flavor

Cabernet Sauvignon / Cabernet Blends

Philip Togni Cabernet Sauvignon 1.5L, California, 2017	780
Burgess, 'Contadina', Napa, California, 2018	112
Château Saint-Andre Corbin, Bordeaux, France 2022	75

International Varietals

Produttori del Barbaresco 1.5L, Nebbiolo, Italy, 2018	298
Sierra Cantabria Gran Reserva, Rioja, Spain 2016	126
Casa Emma Chianti Classico, Sangiovese, 2022	80