



HARBOR LIGHT INN

MARBLEHEAD

WINE LIST

Sparkling Wines

	<u>glass</u>	<u>bottle</u>
Korbel Brut NV	½ Bottle	\$15.00
Veuve Clicquot Brut NV		\$84.00

White Wines

Robert Mondavi Private Selection
Chardonnay (California) 2006 \$8.00 . . . \$28.00
Emphasizes on citrus, melon, and tropical fruit characters.

Bonterra Chardonnay Mendocino 2006 (Organic) \$8.00 . . . \$28.00
Flavors of green apple, baked apple, pear and citrus.

Carmel Road Chardonnay (Monterey) 2006 \$10.00 . . . \$36.00
Rich on the palate, with lemon zest, pear, and golden apple flavors with a sweet vanillin finish.

Sonoma-Cutrer
Chardonnay Russian River Ranches 2006 . . . ½ Bottle \$22.00
Pretty aromas of jasmine and rose petal give way to tropical fruits like pineapple and mango.

Chalk Hill Estate Bottles Chardonnay 2005 ½ Bottle \$38.00
Aromas of ripe stone fruit—apricot, peach and pear—along with tropical notes of deliciously ripe banana and pineapple.

Joseph Drouhin Pouilly Fuisse (Burgundy) 2006 \$42.00
Round and dry on the palate, with ripe golden apple flavors and hints of almond on the long finish.

Cakebread Chardonnay (Napa) \$58.00
Lovely ripe pear and sweet citrus aromas lifted by fragrant white flower and subtle toasty oak scents.

Danzante Pinot Grigio (Veneto) 2006 \$8.00 . . . \$28.00
Silky, and well-balanced body with hints of pineapple, grapefruit and spices that carry through to a crisp, dry finish.

Nobilo Sauvignon Blanc (New Zealand) 2007 \$9.00 . . . \$32.00
Terrific flavors of pink grapefruit and gooseberry with a clean, crisp finish.

Chateau Ste. Michelle Sauvignon Blanc
“Horse Heaven Vineyard” (Washington) 2006 \$10.00 . . . \$34.00
Awesome flavors of white grapefruit and lime that give way to a crisp finish.

Cakebread Sauvignon Blanc (Napa) 2006 \$44.00
Fresh and vivacious with bright lime, kiwi, grapefruit and green melon aromas, with complementary hay and mineral scents adding complexity.

Chateau Ste. Michelle Riesling
“Indian Wells Vineyard” (Washington) 2006 \$8.00 . . . \$28.00
Ripe and tropical fruit style, with sweet apricot nuances mid-palate and hints of minerality on the crisp finish.

Red Wines

Robert Mondavi Private Selection
Cabernet Sauvignon (California) 2005 \$8.00 . . . \$28.00
Velvety layers of blackberry, plum and cassis, sweet black cherry and dark berry fruit characters.

Silver Palm Cabernet Sauvignon (California) \$10.00 . . . \$34.00
Deeply colored, with concentrated flavors of black currant and cherry accented by subtle hints of herbal spice on the smooth finish.

Stag’s Leap Wine Cellars
Cabernet Sauvignon “Artemis” (Napa) 2005 \$65.00
Classic flavors of cassis and black cherry fruit fill the mouth giving way to a long finish echoing black olive, black pepper, and truffle notes.

Jordan Cabernet Sauvignon (Alexander Valley) 2004 \$70.00
Rich, opulent flavors of cassis, black cherry, and black fruit with a lingering finish exhibiting cola and smoke nuances.

Red Wines Continued

Columbia Crest Merlot

“Grand Estates” (Washington) 2005 \$8.00 \$28.00

Complex flavors of spicy, ripe cherry fruit with hints of cocoa on the finish.

Chateau Ste. Michelle Merlot

“Indian Wells Vineyard” (Washington) 2004 . . . \$10.00 \$34.00

Rich and round with loads of jammy, blackberry flavors upfront with a seductively smooth finish.

Mark West Pinot Noir (California) 2006 \$8.00 \$28.00

Bright flavors of black cherry and wild black fruit give way to a amazingly smooth reflection.

Big Fire Pinot Noir (Oregon) 2006 \$11.00 \$39.00

Candied Fruits on the nose raspberries and cool cininnimum with anise.

Autograph Pinot Noir (Oregon) 2005 \$70.00

Red fruit, floral elegance and exotic spice with earthiness and blue notes from the Eola Hills. Complex, seductive, not overpowering.

Greg Norman Shiraz (Limestone Coast) 2005 . . . \$8.00 \$28.00

Aromas of ripe, dark plum, blackberry, sweet vanillin and spice with light subtle hints of blueberry and blackcurrant fruit.

Murphy-Goode

Zinfandel “Liar’s Dice” (Sonoma) 2005 \$38.00

Intense black raspberry and blackberry fruit flavors on the palate finishing with delightful peppery, spicy notes.

Port

Fonseca Bin 27 Vintage Character \$8.00

DeLaforce “his Eminence Choice” 10 Year Old Tawny \$9.00

Taylor Fladgate 10 Year Aged Tawny \$11.00

Taylor Fladgate 20 year Aged Tawny \$15.00

House Specialty Drinks

Raspberry Martini \$10.00

Skyy Raspberry Fusion Vodka

Blueberry Martini \$10.00

Skyy Citrus Fusion Vodka, Blueberry

Madras \$7.00

Skyy Citrus Fusion Vodka, Cranberry, Orange

Cosmopolitan \$10.00

Skyy Citron Fusion Vodka, Cointreau, Cranberry

Bloody Caesar \$7.00

Skyy Citron Fusion Vodka, Clamato

Mimosa \$7.00

Bellini \$7.00

Peach Nectar, Prosecco

Cham Cham \$8.00

Sparkling Wine, Chambord & Raspberry

Tinker’s Gong \$8.00

Cruzan Citrus Rum, cranberry and orange

Bar Menu

Cheese & fruit Platter \$12.00

Spinach & Artichoke Dip \$7.00

Shrimp Cocktail \$11.00

Soup of the Day \$5.00

Shrimp & Corn Chowder \$6.00

Chicken Shu Mai \$7.00

Maryland Crab Cakes \$11.00

Grilled Panini’s \$9.00

Desserts

Taste of Espresso Chocolate Mousse \$3.00

Assorted Chocolate Ice Cream Truffles \$5.00