

Table # 1

Lake Michigan Shore

Domaine Berrien, Traminette, Lake Michigan Shore US	\$3.00
<i>Lemon Creek, Gewurztraminer, Lake Michigan Shore US</i>	<i>\$3.00</i>
Hickory Creek, Riesling, Lake Michigan Shore US	\$3.00
Hickory Creek Zero Oak, Chardonnay, Lake Michigan Shore US	\$3.00
Lemon Creek Northern Lights Late Harvest, Seyval Blanc, Lake Michigan Shore US	\$6.00
Domaine Berrien, Pinot Noir, Lake Michigan Shore US	\$3.00
Domaine Berrien, Syrah, Lake Michigan Shore US	\$3.00
Hickory Creek Melange, Cabernet Franc / Merlot / Cabernet Sauvignon, Lake MI Shore	\$3.00
Lemon Creek Reserve, Cabernet Sauvignon, Lake Michigan Shore	\$6.00

Table # 2

Spain, France, Italy, & Beer

2 - Berroia , Hondurri Zuri, Bizkaiko Txakolina Spain	\$3.00
2 - Portal Cellar Pinol, Grenache Blanc / Sauvignon Blanc / Viognier / Maccabeo, Terra Alta Spain	\$3.00
2 - Saint Roch Les Vignes Rose, Cinsault / Grenache, Cotes de Provence France	\$3.00
2 - Calma, Tempranillo / Graciano, Rioja Spain	\$3.00
2 - La Querciola Chicchivello, Nebbiolo / Barbera, Langhe, Italy	\$3.00

Italian Craft-Brewed Beer

2 - Collesi Nera Stout, Apecchio, Italy	\$3
2 - Collesi Chiara Ale, Apecchio, Italy	\$3
2 - Collesi Rossa Ale, Apecchio, Italy	\$3
2 - Collesi Ambrata Amber Ale, Apecchio, Italy	\$3
2 - Collesi Bionda Blonde Ale, Apecchio, Italy	\$3

Table # 3**Spain, Slovenia, Italy, Portugal**

Giro Ribot , Parrellada / Macabeo / Xarello, Cava Spain	\$3.00
Juve Y Camps Cava Rose Reserva, Pinot Noir, Penedes Spain	\$3.00
Giocato , Pinot Grigio, Goriska Brda Slovenia	\$3.00
Bodegas Protos Blanco, Verdejo, Rueda Spain	\$3.00
Giuseppe Lonardi Valpolicella, Corvina Blend, Veneto Italy	\$3.00
La Quercia Montepulciano d'Abruzzo, Montepulciano, Abruzzi Italy	\$3.00
Lagoalva Espiritu Tinto, Touriga Nacional / Castelao, Estremadura / Ribatejo Portugal	\$3.00
Palama, Negroamaro, Apulia Italy	\$3.00
Bodegas Protos Tinto, Tempranillo, Ribera del Duero Spain	\$3.00
Amina Negra AN/2, Callet / Montonegre / Fogoneu / Syrah, Mallorca Spain	\$6.00
Alta Vins Domus Pensi, Garnacha / Syrah, Terra Alta Spain	\$3.00

Table # 4**New Zealand, Napa Valley, Argentina, Chile**

<i>Babich Winery Black Label, Sauvignon Blanc, Marlborough New Zealand</i>	\$3.00
Babich Winery Unoaked, Chardonnay, Hawke's Bay New Zealand	\$3.00
Molto, Malbec, Mendoza Argentina	\$3.00
<i>Bodegas Del Desierto 25/5, Malbec, Alto Valle de Rio Colorado Argentina</i>	\$3.00
<i>Odjfell Armador, Carmenere, Maipo Valley Chile</i>	\$3.00
Babich Winery, Pinot Noir, Marlborough New Zealand	\$3.00
Odjfell Orzada Organic, Carignan, Maipo Valley Chile	\$3.00
<i>Odjfell Armador, Cabernet Sauvignon, Maipo Valley Chile</i>	\$3.00

Celani Family Vineyards Tenacious, Merlot, Napa Valley \$9.00

Celani Family Vineyards, Cabernet Sauvignon, Napa Valley \$12.00

Table # 5

Leelanau Peninsula

L Mawby Blanc des Noirs, Pinot Noir, Leelanau \$3.00

Bel Lago Brut Rose, Chard / Pinot Noir / Pinot Meunier / Pinot Gris / Pinot Blanc, Leelanau \$3.00

Black Star Farms Arcturos, Pinot Gris, Leelanau \$3.00

Bel Lago, Auxerrois, Leelanau \$3.00

Shady Lane Cellars Semi-Dry, Riesling, Leelanau \$3.00

Black Star Farms Sirius, Raspberry, Michigan \$6.00

Shady Lane Cellars, Pinot Noir, Leelanau \$3.00

Shady Lane Cellars Franc 'n' Franc, Blaufrankisch / Cabernet Franc, Leelanau \$3.00

Bel Lago Tempesta, Cabernet Franc / Merlot / Cabernet Sauvignon, Leelanau 6.00

Table # 6

Portugal, New Zealand, Lebanon, South Africa

Broadbent Vinho Verde, Loureiro / Trajadura / Arinto, Vinho Verde, Portugal \$3.00

Spy Valley, Sauvignon Blanc, Marlborough, New Zealand \$3.00

Ferreira White Port, Malvasia Fina / Códaga / Viosinho, et al, Douro Valley, Portugal \$3.00

Chateau Musar Cuvee Jeune, Cabernet Sauvignon / Cinsault, Bekaa Valley, Lebanon \$3.00

Quinta do Crasto Tinto, Tinta Roriz / Tinta Barroca / Touriga Franca / Touriga Nacional, Douro Valley, Portugal \$3.00

Warwick Three Cape Ladies, Pinotage / Cab Sauvignon / Merlot, Stellenbosch, South Africa \$6.00

Table # 7**California**

<i>Langetwins Generations, Viognier, Clarksburg, US</i>	\$3.00
<i>Langetwins Estate, Chardonnay, Clarksburg, US</i>	\$3.00
<i>Langetwins Estate, Zinfandel, Lodi, US</i>	\$3.00
<i>Langetwins Estate, Cabernet Sauvignon, Lodi, US</i>	\$3.00
<i>Langetwins Midnight Reserve, Cab Sauvignon / Petit Verdot / Merlot / Malbec, Lodi, US</i>	\$6.00

Table # 8**South Africa, Italy, Chile**

<i>La Capra, Chenin Blanc, Coastal South Africa</i>	\$3.00
<i>Il Borro Lamelle, Chardonnay, Tuscany, Italy</i>	\$6.00
<i>Cono Sur Bicycle, Pinot Noir, Central Valley, Chile</i>	\$3.00
<i>La Capra, Pinotage, Coastal South Africa</i>	\$3.00

Table # 9**California, Australia**

<i>Morgan Winery, Sauvignon Blanc, Monterey California</i>	\$3.00
<i>Torbreck Wood Cutters, Semillon, Barossa Valley Australia</i>	\$3.00
<i>Frisk Prickly, Riesling / Moscato Gordo, Victoria Australia</i>	\$3.00
<i>Morgan Winery Metallico, Chardonnay, Monterey California</i>	\$3.00
<i>Morgan Winery Highlands, Chardonnay, Santa Lucia Highlands California</i>	\$3.00
<i>Innocent Bystander Pink Moscato, Moscato, Victoria Australia</i>	\$3.00
<i>Morgan Winery 12 Clones, Pinot Noir, Santa Lucia Highlands California</i>	\$6.00
<i>Morgan Winery Cotes du Crow's, Syrah / Grenache, Monterey California</i>	\$3.00

Morgan Winery, Syrah, Monterey California \$6.00

Table # 10

Argentina, Spain, Italy

Zolo, Bonarda, Mendoza, Argentina \$3.00

Vina Gormaz , Verdejo/Viura, Rueda, Spain \$3.00

Umani Ronchi Casal di Serra, Verdicchio, Marche, Italy \$6.00

Zolo, Torrontes, San Juan, Argentina \$3.00

Pazo de Arribi, Godello, Bierzo, Spain \$3.00

Pazo de Arribi, Mencía, Bierzo, Spain \$3.00

Vina Gormaz , Tempranillo, Ribera Del Duero, Spain \$3.00

Vignamaggio Chianti Classico Terre di Prenzano, Sangiovese, Tuscany, Italy \$6.00

Altocedro, Tempranillo, La Consulta, Argentina \$3.00

Castiliogne del Bosco Brunello di Montalcino, Sangiovese, Tuscany, Italy \$3.00

Rivera Castel del Monte Riserva Cappellaccio, Aglianico, Apulia, Italy \$6.00

Table # 11

International Craft-Brewed Beer 5 oz

Wychwood Brewery Hobgoblin, Oxfordshire, England \$3

Wychwood King Goblin, Oxfordshire, England \$3

St. Peter's Brewery Organic English Ale, Suffolk, England \$3

St. Peter's Brewery Sorgham, Suffolk, England \$3

St. Peter's Brewery Cream Stout, Suffolk, England \$3

Black Sheep Brewery Black Sheep Ale, Suffolk, England \$3

Marston's Brewery Pedigree (Brown Ale), Burton upon Trent, England \$3

St. Sylvestre Brewery 3 Mont Golden Ale, Saint-Sylvestre-Cappel, France \$3

Table # 12

Old Mission Peninsula

Chateau Grand Traverse Laika, Gruner Veltliner, Old Mission \$3.00
Brys Estate, Pinot Grigio, Old Mission \$3.00
Left Foot Charley Murmur, Pinot Grigio Blend, Old Mission \$3.00
Chateau Grand Traverse Ship of Fools, Pinot Blanc / Pinot Gris / Pinot Noir, Old Mission \$3.00
Left Foot Charley Island View Vineyard, Pinot Blanc, Old Mission \$3.00
Chateau Grand Traverse Whole Cluster, Riesling, Old Mission \$3.00
Left Foot Charley 7th Hill Vineyard, Riesling, Old Mission \$3.00
Black Star Farms Arcturos Sur Lie, Chardonnay, Old Mission \$3.00
Chateau Grand Traverse Gamay, Old Mission \$3.00
Black Star Farms A Capella Pinot Noir, Old Mission \$3.00
Brys Estate, Merlot, Old Mission \$6.00
Black Star Farms Leorie Vineyard, Merlot / Cabernet Franc, Old Mission \$9.00

Table # 13

Old Mission Peninsula

Bowers Harbor, Pinot Grigio, Old Mission \$3.00
Peninsula Cellars Dry Riesling, Old Mission \$3.00
2 Lads Winery Fouch Vineyard, Riesling, Old Mission \$3.00
Chateau Chantal Late Harvest, Riesling, Old Mission \$3.00
Bowers Harbor Unwooded Chardonnay, Old Mission \$3.00
Chateau Chantal Proprietors Reserve Chardonnay, Old Mission \$3.00

2 Lads Winery Rose of Cabernet Franc, Cabernet Franc, Old Mission \$3.00
Peninsula Cellars Hogs Back Vineyard, Cabernet Franc / Merlot, Old Mission \$6.00
Bowers Harbor Vineyards 2896, Merlot / Cab Franc / Cabernet Sauvignon, Old Mission \$6.00

Theme Night Tables

Wednesday, July 6

Babich Winery Black Label, Sauvignon Blanc, Marlborough New Zealand
Babich Winery Unoaked, Chardonnay, Hawke's Bay New Zealand
Bodegas Del Desierto 25/5, Malbec, Alto Valle de Rio Colorado Argentina
Odjfell Armador, Cabernet Sauvignon, Maipo Valley Chile

Thursday, July 7

Brys Estate, Pinot Grigio, Old Mission
2 Lads Winery Fouch Vineyard, Riesling, Old Mission
Bowers Harbor Unwooded Chardonnay, Old Mission
Chateau Chantal Proprietors Reserve Chardonnay, Old Mission
Chateau Grand Traverse Reserve, Gamay, Old Mission
Black Star Farms A Capella Pinot Noir, Old Mission
Peninsula Cellars Hogs Back Vineyard, Cabernet Franc / Merlot, Old Mission

Friday, July 8

Morgan Winery, Sauvignon Blanc, Monterey, CA
Morgan Winery Metallico, Chardonnay, Monterey, CA
Morgan Winery Highlands, Chardonnay, Santa Lucia Highlands, CA
Morgan Winery Twelve Clones, Pinot Noir, Santa Lucia Highlands, CA

Morgan Winery Cotes du Crow's, Syrah / Grenache, Monterey, CA

Morgan Winery, Syrah, Monterey, CA

Food Tables (3 separate signs)

The Bay Leaf, July 6

Appetizer (inclusive) – Tomato and Parmesan Tartlette

Pork Rillettes with Whole Grain Mustard and Cornichons - \$3

Shrimp and Chorizo Risotto with Gremolata - \$6

Capri Salad with Heirloom Tomatoes - \$6

Chocolate Truffle - \$3

Cooks' House, July 7

Appetizer (inclusive) - Olive Tapenade, Raclette Cheese, Lavash Cracker

Moong Dahl Curry with Basmati Rice - \$6

Early Summer Vegetable Risotto - \$6

Chez Peres, July 8

Appetizer (inclusive) – Smoked Salmon on Slipper Bread Toast with Montreal Seasoned Cream Cheese

Pepper Seared Tuna with Tomato Lemon Sauce - \$6

Chicken Confit with Piperade - \$6

Ratatouille over Cous Cous - \$6