



## BY THE FLÛTE

*A selection of of champagnes and sparkling wines chosen to give you by-the-glass access to a broad range of wine styles.*

Piper-Heidsieck	14
Piper-Heidsieck Sublime Demi-Sec	17
Piper-Heidsieck Rosé Sauvage	18
Piper-Heidsieck Rare 2002	55
A.D. Coutelas Blanc de Blancs	18
Albet I Noya Organic Cava (Spain)	15
Beau Joie Special Cuvée Extra Brut	24
Beau Joie Rosé	28
Beau Joie « Sugar King » Demi-Sec	25
Camille Braun Rosé d'Alsace	15
Canard-Duchêne Authentic Brut Rosé	16
Charles Heidsieck Brut Réserve	17
Gosset Excellence	18
Moutardier Rosé	17
Paul Goerg Blanc de Blancs 2005	20
San Giuseppe Prosecco 2010 (Italy)	15
Sparkling Pointe (USA-Long Island)	15

## TASTING FLIGHTS

The Magic Flûtes: <i>The Fundamental Champagne Styles</i>	32
Piper-Heidsieck Brut, Paul Goerg Blanc de Blancs 2002, Moutardier Rosé	
La Vie en Rosé: <i>Compare and contrast "pink" champagnes</i>	35
Canard-Duchêne, Piper-Heidsieck Sauvage and Moutardier	

## BAR SNACKS

*A little something to go with your drink*

### OLIVES 7

Mixed fine olives

### NUTS 6

Warm, toasted, lightly salted

### TRUFFLE FRITES 7

Seasoned with Himalayan pink salt and white truffle oil and served with a spicy ketchup

### GOUGÈRES 9

A pail of warm Gruyere cheese puffs with a hint of cayenne pepper

## ULTRA THIN CRUST PIZZA

### THREE CHEESE 12

Tomato sauce, mozzarella, ricotta, Parmesan

V

### HOUSE 16

Tomato sauce, mozzarella, artichoke, prosciutto, arugula

### TRUFFLE 15

Tomato sauce, mozzarella, truffle gouda, wild mushrooms

V

### CHEESE 18

Three gourmet cheeses, fresh and dried fruits, roasted nuts and toasted walnut raisin bread

### CHARCUTERIE 21

Chef's selection of dried and cured meats with house-made pâté, Dijon mustard, olives, cornichons and baguette slices

PLEASE ASK TO SEE OUR FULL MENU

## CAVIAR

*Served on ice accompanied by blinis, toast points, butter, crème fraîche, shallots, chopped organic egg and lemon wedges*

**ROYAL OSCIETRA** Calvisius 28GR 210

**TSAR IMPERIAL SIBERIAN** Petrossian 30GR 180

**WHITE STURGEON** Calvisius 28GR 120

**SALMON CAVIAR** Petrossian 50GR 50

## ULTRA THIN CRUST PIZZA

**THREE CHEESE** 12 V

Tomato sauce, mozzarella, ricotta, Parmesan

**HOUSE** 16

Tomato sauce, mozzarella, artichoke, prosciutto, arugula

**TRUFFLE** 15 V

Tomato sauce, mozzarella, truffle gouda, wild mushrooms

**MEDITERRANEAN** 14 V

Tomato sauce, mozzarella, feta, olives, tomatoes, parsley

**PINEAPPLE AND HAM** 15

Tomato sauce, mozzarella, Parmesan, ham and pineapple

**PEAR** 13 V

Ricotta, bosc pears, blue cheese, honey, walnuts, olive oil

## VIETNAMESE FUSION SPRING ROLLS

*Fresh ingredients rolled with rice noodles in a soft rice paper wrapper; served in eight bite-sized pieces*

**SAIGON** 12 V

The classic recipe of shrimp, roasted pork loin, bean sprouts and Asian greens with traditional dipping sauce

**MILANO** 13

Avocado, fresh mozzarella, cucumber and red pepper with a pesto dipping sauce

**FIRENZE** 14

Prosciutto di Parma, fresh mozzarella, tomato, fresh greens with a pesto dipping sauce



**HANOI** 15 VN

Oven roasted organic tofu, sizzled mushrooms and onion-ginger paste with a soy-miso-scallion dipping sauce

## SMALL PLATES

*Perfect for sharing; order a few to make a meal*



**COCKTAIL MEATBALLS** 13

Mini meatballs with grilled pineapple, dunked in a spicy Asian sauce and dusted with sesame seeds and scallions

**SLIDERS** 17

Three mini grass-fed beef burgers with caramelized onions, pepper jack, paprika sauce and a pickle on petite brioche buns with truffle frites and spicy ketchup

**VN** **EGGPLANT SLIDER** 14

Oven roasted eggplant medallions, arugula, tomato, walnut sauce (or Veganaise) and sweet pepper chutney on a vegan bun with truffle frites and spicy ketchup

\*\*Can be made gluten-free

**SHRIMP ROLLS** 15

Shrimp tossed with champagne-meyer lemon sauce in New England-style toasted potato rolls, with potato chips

**GRILLED CHICKEN SKEWERS** 15

All-natural chicken breast grilled to perfection, served with a spicy coconut curry dipping sauce

**SMOKED SALMON AND CAVIAR** 17

Black baguette canapés of smoked salmon and Petrossian salmon caviar with crème fraîche, dill, paper-thin cucumber and radish and cracked black pepper

**V** **CHEESE** 18

Three gourmet cheeses, fresh and dried fruits, roasted nuts and toasted walnut raisin bread

**CHARCUTERIE** 21

Chef's selection of dried and cured meats with house-made pâté, Dijon mustard, olives, cornichons and baguette slices

**CHEESE AND CHARCUTERIE** 32

## DESSERTS



**CHOCOBANA CRÊPES** 12

Banana rolled in a crepe and cut into bite-sized pieces with chocolate and hazelnut crush

**CHOCOLATE MOUSSE CAKE** 10

**CHAMPAGNE STRAWBERRIES** 11

Fresh and champagne-macerated strawberries with whipped cream, Madagascar vanilla meringues and dark chocolate drizzle

V = vegetarian

VN = vegan

Cuisine de Bar by  
Toque Verte  
Chef Tamu Lola



## FLÛTE'S SIGNATURE COCKTAILS

**Green Kimono** 15  
Delicate and refreshing: Ciroc vodka, sake, cucumber and melon, floated with champagne

**Dark and Stormy at Flûte** 16  
Gosling's Black Rum and savory Gosling's Ginger Beer set adrift with champagne and served on the rocks in a hurricane glass

**Le Marquis** 15  
If you dare: an orange-scented red sangria topped with Piper-Heidsieck Champagne

**Marko** 14  
Maker's Mark and St.-Germain Elderflower liqueur

**Antoinette** 15  
A shimmering grapefruit-strawberry cocktail topped with Piper-Heidsieck Champagne

**Gabriel** 15  
Hendricks gin muddled fresh mint, cucumbers and lemon and topped with Piper-Heidsieck Champagne

**Champagne Mojito** 16  
*Our specialty.* A taste of the tropics topped with Piper-Heidsieck Champagne and served very tall on the rocks. With Bacardi light or try a Bacardi flavor!  
Carafe (6-8 coups) 49

**Pomegranate Margarita** 14  
With Don Julio Blanco, Pama Pomegranate liqueur and a splash of Piper-Heidsieck Champagne

**Kir Royal** 12  
Sparkling wine with natural fruit liqueur: Cassis, Raspberry, Cherry, Ginger, Blackberry, Peach, Strawberry, Pomegranate, Lemon, Violet, Almond, Mandarin or Elderflower (add \$3)  
Taste any three side-by-side 25

**Bellini** 14  
Sparkling wine with your choice of natural fruit purée: White Peach, Pear, Lychee, Strawberry, Mango, Raspberry, Pineapple  
Taste any three side-by-side 25

**Champagne Sangria** 16  
Our sparkling version of the traditional wine-fruit punch, made with Grey Goose Pear and served very tall on the rocks  
Carafe (6-8 coups) 49

**Mojito Rouge** 20  
Upgrade your champagne mojito with fresh strawberries and Piper-Heidsieck Rosé champagne

## WINE

Glass/Bottle

Chardonnay, Ferrandiere 2011	[France]	12/60
Pinot Grigio, Sortesele 2011	[Italy]	12/60
Malbec, Michel Torino "Cuma" 2012 organic	[Argentina]	12/60
Cotes du Rhone, Kermit Lynch 2010	[France]	12/60
Bordeaux, Leon Cadillac 2010	[France]	15/70
Pinot Noir, Cave de Bissey Bourgogne 2012	[France]	15/75
Rioja, Vina Eguia Reserva 2007	[Spain]	14/75

## BEER

Asahi	[Japan]	8
Sam Adams	(USA/MA)	8
Peroni	[Italy]	8
Amstel Light	[Holland]	8
Stella Artois	[Belgium]	8
Crabbies Ginger Beer	[Scotland]	10

## NON-ALCOHOLIC

Belvoir Elderflower Sparkling Lemonade	7
Belvoir Elderflower Rose Sparkling Lemonade	7
Virgin cocktails	6
Virgin sparkling mojito	12
Juices	4
Bottled Soda	6
Source Water (still/sparkling, 375ml)	6
Badoit / Evian	6
Gosling's Ginger Beer	6



**BRUT NON-VINTAGE CHAMPAGNE** FLÛTE BOTTLE

*The classic champagne style, genererally a blend of vintages and a blend of Chardonnay, Pinot Noir and Pinot Meunier wines.*

Beau Joie		135
Bollinger Special Cuvée		125
Charles Heidsieck Brut Réserve (Magnum)	17	185
Gosset Excellence	18	85
Gosset Grande Réserve [½ bottle]		75
Gosset Grande Réserve		145
Krug Grande Cuvée [½ bottle]		235
Krug Grande Cuvée		395
Krug Grande Cuvée (Magnum)		765
Laherte Frères « Les Clos »		145
Lanson « Black Label » [½ bottle]		45
Lanson « Black Label »		85
Lanson Extra Age	50	225
Laurent-Perrier Grand Siècle		295
Louis Roederer		95
Perrier-Jouët Grand Brut		105
Piper-Heidsieck	14	70
Piper-Heidsieck (Magnum)		175
Pol Roger		105
Pommery Brut Royal		120
Taittinger		105
Veuve Clicquot « Yellow Label »		145
Veuve Clicquot « Yellow Label » (Magnum)		300
Vilmart & Co Grand Cellier		160



**VINTAGE CHAMPAGNE** FLÛTE BOTTLE

*Made from grapes harvested in a single year.*

Ayala 1999			145 Bottle/295 Magnum
Ayala Blanc de Blancs 2000			155
Beau Joie 1999 (3 Liters)			3000
Bollinger Grande Année 2000			295
Charles Heidsieck 2000			165
Charles Heidsieck Blanc de Millénaires 1995			225
Charles Heidsieck Champagne Charlie 1985			595
Cristal Louis Roederer 2004			495
Dom Pérignon 2003			295
Dom Pérignon 2000 (Magnum)			750
Gosset 2000			195
Henriot 1996			180
Krug 1998			595
Krug « Collection » 1979 (Magnum)			2500
Krug Clos du Mesnil 1992			1450
Lanson 2002			145
Laurent-Perrier 2004			125
Paul Goerg Blanc de Blancs 2002		20	95
Perrier-Jouët Belle Epoque 2004			395
Piper-Heidsieck Rare 2002 - 97 points, Wine Spectator	55		250
Piper-Heidsieck 2006			110
Pol Roger 2000			245
Pommery Cuvée Louise 1995			295
Salon 1999			750
Taittinger 2004			195
Thienot « Garance » Blanc de Noir 2006			155
Veuve Clicquot La Grande Dame 2004			375



BLANC DE BLANCS CHAMPAGNE FLÛTE BOTTLE

*Meaning "white from white," blancs de blancs are 100% Chardonnay.*

A.D. Coutelas	18	85
Ayala 2000		155
Bruno Paillard		195
Charles Heidsieck Blanc de Millénaires 1995		225
Henri Giraud		95
Mumm de Cramant		150
Paul Goerg 2005	20	95
Pommery Cuvée Louise 1995		295
Ruinart		135
Salon 1999		750
Varnier-Fannièr Grand Cru		150

SWEET CHAMPAGNE FLÛTE BOTTLE

Beau Joie « Sugar King » Demi-Sec	25	145
Moët & Chandon Nectar Demi-Sec		135
Piper-Heidsieck Sublime Demi-Sec	17	85
Veuve Clicquot Demi-Sec		115

EXTRA BRUT CHAMPAGNE FLÛTE BOTTLE

*Little or no sugar was added to these champagnes, allowing the full character of the grapes to shine through*

Beau Joie Special Cuvée	24	135
Drappier Brut Nature		105
Laurent-Perrier Ultra Brut		125

ROSÉ CHAMPAGNE FLÛTE BOTTLE

*These champagnes were tinted pink through the addition of a small amount of red wine or, less often, maceration with crushed red grapes.*

Barons de Rothschild		150
Beau Joie	28	150
Canard Duchene	16	85
Charles Heidsieck		125
Cristal Louis Roederer 2004		995
Dom Perignon 1998		745
Gosset		165
Krug		780
La Caravelle		125
Lallier Premier Cru		95
Laurent-Perrier		155
Moët & Chandon		125
Moutardier	17	80
Paul Goerg (Magnum)		245
Perrier-Jouët Fleur de Champagne 2002		490
Piper-Heidsieck Sauvage	18	95
Piper-Heidsieck Sauvage [Magnum]		235
Pommery		150
Ruinart		165
Taittinger Comtes de Champagne 2004		450
Vranken Demoiselle		95



MAGNUMS AND LARGER BOTTLES	BOTTLE
Ayala 1999	295
Beau Joie 1999 [3 Liters]	3000
Charles Heidsieck Brut Réserve	185
Dom Perignon 2000	750
Krug Grand Cuvée	765
Krug « Collection » 1979	2500
Moët & Chandon Nectar Demi-Sec	250
Paul Goerg Rosé	245
Piper-Heidsieck	175
Piper-Heidsieck Rosé	235
Sparkling Pointe [USA - Long Island]	135
Veuve Clicquot « Yellow Label »	300

SPARKLING WINE		FLÛTE	BOTTLE
<i>Bubbly wines made outside of the Champagne region of France.</i>			
Albet I Noya Organic Cava	[Spain]	15	80
Camille Braun Rosé d'Alsace	[France]	15	75
San Giuseppe Prosecco 2010	[Italy]	15	75
Sparkling Pointe	[USA]	15	80
Sparkling Pointe (Magnum)	[USA]		135
Zipang Sparkling Sake (250ml)	[Japan]	12	17



BOTTLE SERVICE	BOTTLE
VODKA	
Absolut	225
Absolut Citron	225
Belvedere	275
Ciroc	250
Grey Goose	250
Ketel One	250
Stolichnaya	250
TEQUILA	
Patron Silver	250
Don Julio Blanco	250
GIN	
Bombay Sapphire	250
Hendricks	300
Tanqueray	225
Tanqueray 10	250
RUM	
Captain Morgan	225
Bacardi	225
WHISKEY	
Johnny Walker Black	300
Jack Daniel's	225
COGNAC	
Rémy Martin VSOP	375
Hennessy VSOP	350