

At neighborhood we try to offer our guests a small but frequently changing menu that employs the seasonal produce of the moment. With this in mind we've paired up with Sommelier Reeze Choi to choose for us a discreet but diverse selection of interesting, off the beaten track wines of superior value that we hope you will enjoy.

SOMM'S PHILOSOPHY

by REEZE CHOI

sparkling wine

wijnkasteel genoels-elderen, brut 2015, belgium 150/720

white

sallier de la tour, grillo sicilia doc 2018, italy 105/520

menade, rueda verdeju ecologico 2018, spain 110/540

aimery, pays d'oc chardonnay 2019, france 120/600

rose

famille perrin, luberon 2019, southern rhone 105/520

red

castello di verrazzano, chianti 2017, italy 115/560

chateau fourcas-borie, listrac-medoc 2013, bordeaux 125/610

proyecto, garnacha de aragon 2017, spain 130/635

sweet

chateau pierre-bise, coteaux du layon 1998, france 105/520

dobogo, tokaji aszu 5 puttonyos 2013, hungary 150

non-alcoholic

coke / sprite 40

coffee / espresso 40

"mingcha" tea (jasmine/fresh mint/chrysanthemum/tegua 45

mineral water "antipodes", new zealand (still/sparkling) 65

beer

tai wai beer, jasmine & passion fruit (wheat beer) 80

tai wai beer, rose & zhengshan pu'er (dark lager) 80

white

georg breuer, gb charm riesling 2018, germany 680

hiedler langenlois, gruner veltliner 2019, austria 720

garzon, single vineyard albarino 2020, uruguay 780

le s des poetes, sauvignon blanc 2016, loire valley 860

jules desjourneys, pouilly-loche 2017, bourgogne 980

vincent bouzereau, puligny-montrachet 2018, bourgogne 1280

red

occhipinti, SP68 rosso IGT 2019, italy 800

ferration, crozes hermitage, calendes 2016, northern rho 880

chateau de fonbel, saint emilion grand cru 2015, france 980

chateau musar, bekka valley 1998, lebanon 1080

mauro molino, barolo 2016, piemonte 1180

michel gay, chorey-les-beaune 2017, burgundy 1280

digestive

brana, eau de vie (clementine corse) 150

10% service charge for the party of 8 and ab