

# FLAGSHIP® FIRST Dining

## Wine

CURATED BY MASTER SOMMELIERS  
BOBBY STUCKEY + DESMOND ECHAVARRIE

### Flagship First Dining Collection

Hudson Vineyards Chardonnay, Carneros, California  
*tart lemon, ripe apple, almonds, brioche*

Pagodes de Cos d'Estournel, Bordeaux, France  
*rich and opulent palate, ripe fruit, smooth tannins*

### Sparkling and Rosé

Krug Grande Cuvée, Champagne, France  
*toasted bread, hazelnuts, marzipan, ripe and dried fruit*

Lorenza Rosé, California  
*vibrant acidity, bright strawberry, jicama, white peaches*

### White

Raul Perez Atalier Albariño,  
Val do Salnes, Rías Baixas, Spain  
*bright acidity, ripe green and yellow apple, honedew, slate*

Neil Ellis Sauvignon Blanc,  
Groenekloof, South Africa  
*delicate floral notes, herbaceous overtones,  
sweet tropical fruits, lively balanced acidity*

Talley Vineyards Estate Chardonnay,  
Arroyo Grande Valley, Central Coast, California  
*juicy and bright, peach nectar, wet river rock, slightly toasty finish*

### Red

Jean-Marc Millot Cote de Nuits Village,  
Burgundy, France  
*delicate red fruit, clove spice, tea leaves, mushrooms*

Hourglass 'HG III' Red Blend, Napa Valley, California  
*aromas of rose petals and tobacco,  
red and black cassis, toasty wood aromas*

Miner Family Cabernet Sauvignon,  
Napa Valley, California  
*bold and vibrant, blackberry, licorice, tobacco, cassis*

## Signature Cocktails

Flagship Lemonade  
*bold blend of Garrison Brothers bourbon, lemon, mint,  
simple sugar, ginger ale and aromatic bitters*

Spin Move  
*spirit forward cocktail featuring blended scotch. Hennessy VS,  
fresh lemon juice, St-Germain elderflower liqueur  
and a dash of bitters*

The Getaway  
*classic mix of Patron Silver tequila, triple sec,  
agave, lime juice and orange*

126 Roosevelt  
*small batch Iron Smoke bourbon, complemented  
by cane syrup and Aztec chocolate bitters with  
an apricot brandied cherry and orange peel*

New Bronx  
*a twist on the classic Bronx, featuring Brooklyn gin, St. Germain,  
Carpano Antica Formula, spicy ginger shrub with  
orange juice, topped with an orange peel*