

KEVIN TAYLOR'S AT THE OPERA HOUSE



Breakfast & Lunch Event Guide

Kevin Taylor's at the Opera House is one of six venues within the Kevin Taylor Restaurant Group portfolio and is centrally located in the opulent, Ellie Caulkins Opera House - Denver Performing Arts Complex. We offer unparalleled cuisine served in dramatic event spaces –an elegant dinner in the main restaurant, a grand reception in the Chambers Grant Salon, a picture perfect wedding and elaborate convention gatherings – no matter your occasion, know that your event will be a memorable for all.

For information about Kevin Taylor's at the Opera House & Kevin Taylor Catering, please contact:
Fiona Templin
303-228-8053
Fiona.Templin@centerplate.com

For Information about other Kevin Taylor Restaurant Group venues, please contact Dawn Williams
303-525-3021
Dawn@ktrg.net

Virtual Tour: www.ktrg.net

PHILOSOPHY

By using only the freshest ingredients to prepare simple and artfully presented cuisine, we have found that not only do things taste best, but can also be easily customized to meet and exceed any group's expectations.

SUPPLEMENTS & ADDITIONS

- Passed hors d'oeuvres and appetizer stations may be added to any menu
- Additional courses available
- Wine Pairings
- Pre-printed menus
- Take-home gifts
- See Enhancements and Options (page 10) to make your event memorable and unique

MENU STYLE VS. EVENT SIZE

Groups above 50 guests should follow these guidelines when planning

- Buffet and/or Display Stations
- Plated Dining - select three or four courses and plan a menu that is sure to please everyone.
- Vegetarian options are always available and "duet" entrées are always well received.
- For limited menus offering guests a choice of entrées, pre-orders/entrée counts are required and due at least seven (7) business days prior to the event date.

SPECIAL NOTES

- Seasonal menu items are subject to availability.
- Due to our seasonal menus, pricing is subject to change.
- Please inform us of any known allergies prior to the date of the event so that we can properly accommodate any special dietary needs.

CAPACITIES AND EVENT SPACES

Chambers Grant Salon:	300 Seated 400 Reception
Restaurant Side of the Salon:	120 Seated
Raised Mezzanine (located on the Restaurant Side of the Salon):	40 - 60 Seated
Lounge Side of the Salon:	120 Seated 250 Reception
Main Lobby of the Ellie Caulkins Opera House:	800 – 1000 Reception
Loge Level of the Ellie Caulkins Opera House (3 rd Level Mezzanine):	250 Reception

RENTAL SCHEDULE

DAY EVENTS

* Until 4 PM *

	Corporate	Non-Profit
Chambers Grant Salon	\$500	\$375
Chambers Grant Salon (half)	\$250	\$175

EVENING EVENTS

* After 4 PM - Sunday to Thursday *

	Corporate	Non-Profit
Chambers Grant Salon	\$1,000	\$750
Chambers Grant Salon (half)	\$500	\$375

EVENING EVENTS

* After 4:00 pm - Friday & Saturday *

	Corporate	Non-Profit
Chambers Grant Salon	\$2,000	\$1,500
Chambers Grant Salon (half)	\$750	\$500

Ancillary spaces within the Ellie Caulkins Opera House, such as the Lobby and Loge Levels, are available for rent. Please contact Fiona Templin at 303-228-8053 or Fiona.Templin@centerplate.com to inquire about availability and pricing.

RENTAL NOTES

- Complimentary Room Set = Existing Restaurant Set
- Optional Room Set: Round Tables of 6, 8 or 10 with rental charges for tables and linens
- Additional labor/charges may be required for specific room sets
- Rental fee includes one greeter per rented location
- Coat check attendant (\$20/hour) & additional greeters available (\$15/hour) with a 4-hour minimum per person
- Adding, deleting and/or modifying the existing furniture layout will be billed additional based on actual man-hours required.

ADDITIONAL ITEMS AVAILABLE

- Bosendorfer Baby Grand Piano - \$200
- Microphone and Podium - \$200
- Votive Candles - \$3 each
- Bud Vases - \$4 each
- WiFi – ask for pricing

BREAKFAST BUFFETS

Includes Illy Caffè Coffee Service, Sugars, Sweeteners, Skim Milk and Cream
Assorted Herbal Teas with Honey and Lemon

serving the finest espresso,
cappuccino and brewed coffee by 

CONTINENTAL \$15 per person

Whole Fresh Seasonal Fruit Basket
Assortment of House Baked Muffins, Scones and Rolls
- Butter, Fruit Preserves and Cream Cheese
Fresh Orange Juice

DELUXE CONTINENTAL \$20 per person

Fresh Seasonal Fruit Display
Artisan Granola & Vanilla Low Fat Yogurt “Parfaits”
House Baked Berry Muffins, Mini Cinnamon Rolls, Chocolate Croissants
Sliced New York Bagels with Cream Cheese
Fresh Orange Juice

MINI HIGH TEA \$20 per person

Assorted Finger Sandwiches
(Smoked Turkey with Swiss, Egg Salad Sandwich and Sliced Cucumber with Chive Cream Cheese)
Fresh Baked Scones and Fruit Breads with Fresh Whipped Cream and Preserves
Chocolate Truffles and Cookies
Assorted Herbal Teas with Honey and Lemon
Lemon Infused Water
(Add a coffee station for an additional \$3 per person)*

MILE HIGH TEA \$25 per person

Assorted Finger Sandwiches
(Smoked Salmon and Black Pepper Crème Fraiche with Cucumber, Mini Brioche Grilled Ham and Cheese,
Pear and Stilton Bleu Cheese, Deviled Egg Salad, Sliced Cucumber with Chive Cream Cheese)
Fresh Baked Scones and Fruit Breads with Fresh Whipped Cream and Preserves
Chocolate Truffles, French Macaroons and Petit Fours
Assorted Herbal Tea Selection with Honey and Lemon
Lemon Infused Water
(Add a coffee station for an additional \$3 per person)*

CANYON \$25 per person

Denver Frittata with Grana Padana
Crispy Smoked Paprika Breakfast Potatoes
Applewood Smoked Bacon & House Breakfast Sausage
Assorted Fresh Breakfast Pastries & Sliced Bagels
- Butter, Preserves & Regular Cream Cheese
Artisan Granola with Regular & Low Fat Milk
Fresh Orange Juice

CONNOLLY \$30 per person

Fresh Berry and Cream Cheese Stuffed French Toast with Maple Syrup
Sliced Seasonal Fresh Fruit Display
Miniature Quiche
Applewood Smoked Bacon
Fresh Baked Breakfast Pastries
- Butter, Preserves & Cream Cheese
Fresh Orange Juice

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EL CALIENTE \$33 per person

Applewood Smoked Bacon, Housemade Chorizo
Huevos Rancheros
Adobo Spiced Potatoes
Warm Corn & Flour Tortillas
Sour Cream, Chef's Salsa and Hot Sauce
Seasonal Fruit Display
Fresh Orange Juice

CUMMINGS \$35 per person

Biscuit Cups with House-made Pan Gravy
Worcestershire Pepper Bacon
Chef's Seasonal Sausages
Juniper Infused Maple Syrup
Seasonal Fruit Display
Jason's Assorted Breakfast Pastries, Butter, Apricot Cognac Jelly
Fresh Orange Juice

BREAKFAST ADDITIONS

Seasonal Fresh Fruit Display @ \$5 per person
Fresh Breakfast Burritos with House-made Pico de Gallo @ \$7 each

- Potato, Cheese and Eggs
- Chorizo, Potato and Cheese
- Grilled Squash, Egg and Cheese

Assorted Finger Sandwiches @ \$5 per person

- Salmon & Cucumber, Black Pepper Crème Fraiche
- Mini Brioche Grilled Ham and Cheese
- Pear and Stilton Bleu Cheese

House Baked Breakfast Pastries @ \$42 per dozen

- Danish, Breads, Mini Cinnamon Rolls, Croissants, Scones, Muffins

New York Bagels with Toaster & Cream Cheese @ \$42 per dozen

BEVERAGES

Pitchers of Natural Juices

- Orange and Tomato.....\$35
- Cranberry and Apple.....\$32

Individual Bottles of V8 Juice..... \$4
Assorted Sodas \$3
Bottled Water \$3

COFFEE AND TEA

Regular, Decaffeinated Illy Coffee..... \$55 / gallon
Infusion of "T" Fine Tea Service..... \$55 / gallon
Assorted Herbal Teas Service \$35 / gallon

serving the finest espresso,
cappuccino and brewed coffee by 

Seasonal menu items are subject to availability. Pricing is subject to change.

PLATED LUNCH OPTIONS

Kevin Taylor Catering is proud to offer only fresh ingredients and use local purveyors whenever possible. All plated dinners are served with the following; bread and butter, pre-determined number of courses and Illy Caffè Coffee Service.

Two Course Menu: \$32 per person
Three Course Menu: \$40 per person
Three Course "Duet" Menu: \$42 to \$45 per person

SALAD

Squash Soup with Cardamom Cream, Cranberry Port Syrup
Roasted Pear Salad with Butter Lettuce, Celery, Pimienton, Almonds, Aged Bleu Cheese-Yogurt Dressing
Mixed Baby Field Greens, Shaved Fennel, Pine Nuts, Grilled Lemon Vinaigrette
Mixed Sweet Spring Greens, Tomato Confit Rustic Croutons, Balsamic Miso Vinaigrette

ENTRÉE DUETS

Charbroiled Black Angus Tenderloin and Seared Diver Scallops
Potato Purée, Asparagus, Madeira Reduction **\$45 per person**

Black Angus Roast Beef & Roast Breast of Chicken
Garlic Pan-mashed Potatoes, Prosciutto Crisp, Herb Jus **\$42 per person**

ENTRÉE

Charbroiled Black Angus Tenderloin with Potato Mousseline, Baby Vegetables, Bordelaise Sauce
Pan Roasted Striped Bass with Curried Carrot Pureé, Squash, Citrus Beurre Blanc
Seared Atlantic Salmon with Mushroom Fricassee, Preserved Lemon, Shaved Fennel
Roast Chicken Breast with Butternut Squash, Asparagus, Berry Jus
Saffron Risotto, Shaved Asparagus, Grana Padano, Kaffir Lime Oil

DESSERT

Crème Brûlée with Dark Chocolate Madeleines
Brioche Bread Pudding with Jack Daniels Anglaise and Vanilla Bean Whipped Cream
Lemon Icebox Pie with Toasted Meringue with Blueberry Compote and Housemade Graham Crackers
Chocolate Hazelnut Cupcake with Chocolate Sabayon and Nutella Whipped Cream
Seasonal Cheesecake with Chef's Accompaniments
Jason's Petit Fours, Chocolates and Truffles

DESSERT DUET

Lemon Ice Box Pie and Chocolate Mousse Cup, served with Berries and Assorted Tuille Cookies

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CUSTOM LUNCH BUFFETS Starting at \$30 per person

Select the appropriate number of items from each of the following five categories and then build on as you wish, adding to the base price of \$30 per person.

SOUPS, SALADS & STARTERS

- Select two -

Pacific Seafood Chowder
Potato and Roast Garlic Soup
Fontina & Roman-style Onion Fontina Soup
Squash Puree with Sherry Gastrique
Tomato Bisque
Mixed Greens with Gorgonzola, Poached Pear, Spiced Nuts, Mustard Vinaigrette
Chopped Romaine with Fried Capers, Grated Parmesan, Caesar Dressing and Croutons
Grilled Artichoke Salad, Red Peppers, Fennel, Sweet Onion Vinaigrette
Tomato and Mozzarella Salad with Greens, Grilled Lemon Vinaigrette
Roasted Garden Vegetable Skewers
Mustard-Herb Pasta Salad
Fresh Vegetable Crudite with House Made Dips

MAIN COURSE

- Select two -

Atlantic Salmon Salad with Tomatoes, Pommies Frites, Grilled Lemon Vinaigrette
Pasta Salad with Crisp Pancetta, Goat Cheese, Spiced Almonds, Herb Aioli
Deli Tray: Roast Beef, Sliced Ham, Turkey and Cheese Assortment with Fresh Rolls & Accompaniments
Marinated Chicken Breast, Grilled & Sliced
Prosciutto, Sage & Provolone Stuffed Chicken Breast
Wild Mushroom Penne Pasta with Raisins, Tomato Cream Sauce
Pasta Carbonara with Crispy Bacon, Garlic, Red Peppers and Sweet Baby Peas
Grilled Chicken "Salad" with Bleu Cheese, Fried Shallots, Apples, Roasted Garlic Vinaigrette

MAIN COURSE ADDITIONS

(add on any of the following for \$8 per person)

Roast Striped Bass or Seasonal Fresh Fish, Charred Tomato Relish
Roast Salmon Filet, Tarragon Sauce
Sliced Seared Ahi Tuna, , Chef's Accompaniment
Grilled Atlantic Salmon, Chef's Sauce
Sliced Beef Tenderloin with Tomatoes, Horseradish, Pommery Mustard and Fresh Baked Rolls

VEGETABLES, PASTA, BEANS, RICE & POTATOES

- Select two -

Haricots Vert, Shallot-Butter Sauce	Gorgonzola Mashed Potatoes
Adobo Spiced Grilled Vegetables	Butter Mashed Yukon Gold Potatoes
Roasted Garden Vegetables Skewers	Chilled Cous Cous Salad, Chevre, Roasted
Sautéed Fresh Vegetables	Grapes
Grilled Mediterranean Vegetables, Balsamico	Penne, San Marzano Tomato Sauce, Pecorino
Steamed Asparagus, Lemon Butter	Wild Mushroom Pasta, Tomato Cream Sauce
Grilled Asparagus, Aioli	KT's Homemade Mac n' Cheese
Homemade Potato Chips	Seasoned Sticky Rice (Jasmine or Wasabi)
Baked Potato Gratin	Rustic Pan-Mashed Potatoes
Spinach-Feta Pilaf	

DESSERTS

- Select two -

Fresh Fruit Display with Chef's Accompaniments
Miniature Lemon Curd & Fruit Tarts
Dark Chocolate Hazelnut Cakes with Powdered Sugar
Jason's Seasonal Cheesecakes (Pumpkin Spice with Maple Crème Winter 2007-08)
Chocolate Mousse Cups with Tuille Cookies
Miniature Carrot Cakes with Cream Cheese Icing
White Chocolate and Berry Tarts
Red Velvet Cake Squares
Italian Cookies and Chocolate Dipped Biscotti
Petit Fours & Truffles

THE GOURMET BOXED LUNCH \$18 per person

Smoked Turkey Breast with Fontina
Herb Roasted Roast Beef with Creamy Horseradish and Tillamook Cheddar
Black Forest Ham with Gruyere Swiss Cheese
Vegetarian: Artichoke Hearts, Provolone, Roasted Red Peppers & Black Olive Tapenade

All Boxed Lunches include:

Fruit Salad or Pasta Salad du jour (select one), Kettle Potato Chips, Fresh Baked Treat & Bottled Water

BEVERAGES

Charged on Consumption

Illy Caffè® Regular Coffee: \$55 gallon
Illy Caffè® Decaffeinated Coffee: \$55 gallon
Infusion of "T" Tea Service: \$55 gallon
Assorted Herbal Teas Service: \$35 gallon
Fiji Water: \$5.50 per liter
Aqua Panna Bottled Water: \$3.50 ½ liter

Pellegrino Sparkling Water: \$3.50 ½ liter
Assorted Bottled Sodas: \$2.50 each
Republic of Tea® Bottled Iced Teas: \$4.50 each
Pitchers of Iced Tea: \$30
Pitchers of Lemonade: \$30

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ENHANCEMENTS AND OPTIONS

Four-Course Signed Recipe Booklet - \$10 each

Take home a memory from the evening with a four-course, color recipe booklet complete with food photos from Chef Kevin Taylor.

Enjoy unique recipes from Prima Ristorante, Palettes Contemporary Cuisine, Kevin Taylor's at the Opera House and Restaurant Kevin Taylor.

With advance notice you may add your company logo and date of event to the back page to personalize these keepsakes.

Handmade Chocolate Take-Away Gifts - \$8 each

End the night on a sweet note...Each guest will receive a chocolate box of four handmade chocolates and truffles from Pastry Chef extraordinaire, Jason LeBeau.

Boxed Chocolate Truffle Place Cards - \$10 each

(Available for groups of 60 or less)

The finest in personalized place cards...A shining silver box of four handmade chocolates adorned with your guests names.

Biscotti Take-Away Gifts - \$5 each

Each guest will receive a hand-wrapped bag containing two fresh baked Biscotti from Pastry Chef Jason LeBeau.

Handmade Chocolate Dipped Strawberries, Truffles and Petit Fours - \$42 per dozen

An assortment of chocolate delights from Pastry Chef, Jason LeBeau served for your table or as a display.

Champagne Toast - \$6 to \$18 per person

Cheers! Whether a wedding, retirement, closing dinner or convention related celebration – toast the day with champagne. California Sparkling Wines or French Champagne available.

Fiji Bottled Water - \$7 per bottle

There's no question about it: Fiji is far away. But when it comes to drinking water, "remote" happens to be very, very good. Look at it this way. Fiji Water is drawn from an artesian aquifer, located at the very edge of a primitive rainforest, hundreds of miles away from the nearest continent.

San Pellegrino Bottled Sparkling Water - \$7 per bottle

The town of San Pellegrino in the mountains north of Milan was first made famous by quenching the thirst of Leonardo da Vinci. Widely enjoyed as an accompaniment to meals, Pellegrino lives up to its advertising line, "lingering at tables for over 100 years."

HOSTED AND CASH BAR OPTIONS

All beverages are charged based on consumption

Hosted Bar

*All beverages are paid for by the host and **actual consumption** is charged. A taxable 21 % service charge and applicable sales tax will be applied.*

Domestic Beers: \$5.00

Bud / Bud Light
Coors / Coors Light
O'Doul's N/A

Premium Beers: \$5.00

Corona
Avalanche
New Castle
Amstel Light

House Wines: \$6.00

Beringer Stone Cellars Chardonnay
Beringer Stone Cellars White Zinfandel
Beringer Stone Cellars Merlot
Beringer Stone Cellars Cabernet Sauvignon

Premium Wines: \$8.00

Beringer Founders Estate Pinot Grigio
Matua Sauvignon Blanc
Beringer Founders Estate Pinot Noir
Colores del Sol Malbec

Premium Brand Cocktails: \$6.00

Pinnacle Vodka
Pinnacle Gin
Appleton Rum
Margaritaville Tequila
Famous Grouse Scotch
Jack Daniels Bourbon
Rich and Rare Canadian Whiskey

Ultra Premium Brand Cocktails: \$7.00

Van Gogh Vodka
Quintessential Gin
Mount Gay Rum
Corozon Tequila
MacCallan 12 Yr. Scotch
Buffalo Trace Whiskey
Michael Collins Irish Whiskey

Cordials: \$7.50

Amaretto
Kahlua
Baileys
Sambuca
Grand Marnier
Frangelico
Remy Grand Cru

Bottled Water: \$3.00

Soft Drinks: \$2.50

Juice: \$3.50

Cash Bar

All beverages are paid in cash by the individual guest.

Domestic Beers: \$5.50

Bud / Bud Light
Coors / Coors Light
O'Doul's N/A

Premium Beers: \$5.50

Corona
Avalanche
New Castle
Amstel Light

House Wines: \$6.50

Beringer Stone Cellars Chardonnay
Beringer Stone Cellars White Zinfandel
Beringer Stone Cellars Merlot
Beringer Stone Cellars Cabernet Sauvignon

Premium Wines: \$8.50

Beringer Founders Estate Pinot Grigio
Matua Sauvignon Blanc
Beringer Founders Estate Pinot Noir
Colores del Sol Malbec

Premium Brand Cocktails: \$6.50

Pinnacle Vodka
Pinnacle Gin
Appleton Rum
Margaritaville Tequila
Famous Grouse Scotch
Jack Daniels Bourbon
Rich and Rare Canadian Whiskey

Ultra Premium Brand Cocktails: \$7.50

Van Gogh Vodka
Quintessential Gin
Mount Gay Rum
Corozon Tequila
MacCallan 12 Yr. Scotch
Buffalo Trace Whiskey
Michael Collins Irish Whiskey

Cordials: \$8.00

Amaretto
Kahlua
Baileys
Sambuca
Grand Marnier
Frangelico
Remy Grand Cru

Bottled Water: \$3.50

Soft Drinks: \$3.00

Juice: \$4

KEVIN TAYLOR CATERING WINE LIST

CHAMPAGNE & CELEBRATORY WINES

	Bottle
Bouvet "Rose" - Loire Valley, FR - NV	38
Deutz Classic "Brut" - Champagne FR - NV	115
Domaine Carneros "Brut" - Carneros, CA	70
J Winery "Brut" - Russian River Valley, CA	90
Korbel "Natural" - Russian River Valley, CA - NV	40
Louis Roederer "Cristal" - Champagne, FR	425
Mumm "Rose" - Champagne, FR - NV	150
Perrier Jouet "English Cuvee" - Champagne, FR - NV	90
Piper Sonoma "Blanc de Noir" - Sonoma, CA - NV	45
Roederer Estate "Brut" - Anderson Valley, CA - NV	60
Segura Viudas "Aria" - Catalonia, Spain - NV	30

WHITE WINES

CHARDONNAY

Annie's Lane - Clare Valley, Australia	42
Beringer - Napa Valley, CA	40
Bonterra, Monterey, CA	35
Cakebread - Napa Valley, CA	100
Cambria, Katherine's Vineyard-Santa Maria, CA	55
Carmel Road - Monterey, CA	50
Carpe Diem "Firepeak Vineyard" - Edna Valley, CA	70
Grgich Hill - Napa Valley, CA	115
Jordan - Sonoma County, CA	80
Kistler - "Les Noisetiers" Sonoma Coast, CA	160
Louis Jadot "Meursault" - Burgundy, FR	110
Louis Jadot "Pouilly-Fuisse" - Burgundy, FR	65
Louis Jadot "Puligny-Montrachet" - Burgundy FR	155
McWilliam's "Hanwood Estate" - South Eastern Australia	40
Rodney Strong "Chalk Hill" - Sonoma, CA	48
Sonoma-Cutrer "Russian River Ranches" - Sonoma, CA	55
Stags Leap Wine Cellars - Napa Valley, CA	80
TAZ - Santa Barbara, CA	55

SAUVIGNON BLANC

Cakebread - Napa Valley, CA	75
Craggy Range-Martinborough, New Zealand	60
Frog's Leap - Napa Valley, CA	55
Honig - Napa Valley, CA	45
Kim Crawford-Marlborough, New Zealand	50
La Ducette "Sancerre" - Loire Valley, FR	90
Matua - Marlborough, New Zealand	45
Redde "Pouilly-Fume" - Loire Valley, FR	60
Simi-Sonoma, CA	32

OTHER WHITE VARIETALS

Arneis - Vietti - Piedmont, IT	60
Chenin Blanc - Remy Pannier "Vouvray" - Loire Valley, FR	36
Gewurztraminer - Clairborne & Churchill - Central Coast, CA	50
Pinot Blanc-Domaine Schlumberger-Alsace, France	45
Pinot Gris-Columbia Winery-Columbia Valley, Washington	28
Pinot Grigio - Luna - Napa Valley, CA	50
Pinot Gris - Rex Hill - Willamette, OR	50
Riesling - Domaine Schlumberger, "Saering" Grand Cru - Alsace, FR	70
Riesling - Jekel - Arroyo Seco, CA	35
Riesling - S.A. Prum "Wehlener Sonnenuhr" Auslese - Mosel, Germany	90
Riesling - S.A. Prum "Wehlener Sonnenuhr" Kabinett - Mosel, Germany	55
Viognier - Eberle "Mill Vineyard" - Paso Robles, CA	60
Viognier- Jean Luc Columbo - Languedoc, FR	38

RED WINES

PINOT NOIR

Byron-Santa Maria Valley, CA	65
Chateau St. Jean - Sonoma County, CA	45
David Bruce-Central Coast, CA	84
Emeritus Russian River Valley, CA	85
Estancia-Monterey, CA	45
Landmark Grand Detour-Sonoma Coast, CA	90
Louis Jadot "Gevrey-Chambertin" - Burgundy, FR	110
Morgan "Double L Vineyard" - Santa Lucia Highlands, CA	120
Rex Hill - Willamette Valley, OR	70
Talbott Case "Sleepy Hollow Vineyard" - Santa Lucia Highlands, CA	120
Van Duzer-Willamette Valley, OR	98

MERLOT

Atalon - Napa Valley, CA	80
Cakebread - Napa Valley, CA	145
Chateau St. Jean - California	46
Foppiano - Russian River Valley, CA	36
Hogue-Columbia Valley, WA	36
Sbragia Vineyards "Home Ranch" - Dry Creek Valley, CA	70
St. Francis - Sonoma, CA	55
Stags Leap Wine Cellars - Stags Leap District, CA	110

CABERNET SAUVIGNON

Atalon - Napa Valley, CA	105
Chateau Souverain, Alexander Valley, CA	60
Dunn "Howell Mountain" - Napa Valley, CA	216
Franciscan-Napa Valley, CA	70
Hogue, Genesis-Columbia Valley, WA	45
Honig - Napa Valley, CA	85
Jekel-Monterey, CA	36
Jordan - Sonoma, CA	112
Mettler - Lodi, CA	60
Spring Mountain Vineyard "Elivette" - Napa Valley, CA	200
Stags Leap Wine Cellars "Fay Vineyard" - Stags Leap District, CA	200
Terra Valentine - Spring Mountain, CA	95
Whitehall Lane "Bommarito" - Napa Valley, CA	52
ZD - Napa Valley, CA	130

BOURDEAUX & BORDEAUX BLENDS

Archipel - North Coast, CA	100
Chateau de Pez "St. Estephe" - Bordeaux, FR	100
Chateau La Fleur Gazin "Pomerol" - Bordeaux, FR	110
Chateau Lascombes "Margaux" - Bordeaux, FR	180
Chateau Loudenne "Medoc" - Bordeaux, FR	75
Opus One - Napa Valley, CA	316
Viader "Howell Mountain" - Napa Valley, CA	240

REDS CONTINUED

SYRAH & SHIRAZ

Bonterra Syrah - Mendocino County, CA	45
E&E Black Pepper-Limestone Coast, Australia	220
Greg Norman Shiraz - Limestone Coast, Australia	45
Jean Luc Columbo Syrah "Les Ruchetes" - Cornas-Rhone Valley, FR	190
Penfolds "Thomas Hyland" Shiraz - SE Australia	42

OTHER RED VARIETALS

Amarone del Valpolicella Classico - Masi - Valpolicella, IT	130
Barbera d'Asti - Michele Chiarlo - Piedmont, IT	40
Malbec - El Portillo - Mendoza, Argentina	28
Nebbiolo - Travaglini "Gattinara" - Piedmont, IT	95
Sangiovese - Rocca "Chianti Classico" - Tuscany, IT	45
Super Tuscan "Tignanello" - Tuscany, IT	180
Zinfandel - Alexander Valley Vineyards "Sin Zin" - Alexander Valley, CA	68
Zinfandel - Mariah - Mendocino County, CA	85
Zinfandel - Ravenswood - Sonoma County, CA	50
Zinfandel - Ridge "York Creek" - Napa Valley, CA	85

DESSERT WINES AND PORTS

Michele Chiarlo "Nivole" Moscato d'Asti - Piedmont, IT (.375ml)	28
Quady "Essensia" Orange Muscat - California - (.375ml)	32
Taylor Fladgate, 10 yr. Tawny Port (1.5 oz. Glass)	9
Taylor Fladgate, 20 yr. Tawny Port (1.5 oz. Glass)	14
Taylor Fladgate, L.B.V Ruby Port (1.5 oz. Glass)	8

Vintages and pricing are subject to change and availability.