

KEVIN TAYLOR'S AT THE OPERA HOUSE



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

PASSED HOR D'OEUVRES

\$42 per dozen

Goat Cheese, Candied Tomato, Preserved Lemon on Brioche
Gorgonzola, Pear and Caramelized Onion Tartlets
Feta and Spinach Spanikopita
Goat Chevré Crostini with Cherry Compote
Risotto Croquettes with Roasted Piquillo Pepper Sauce
Red Pepper Polenta Cakes with Gorgonzola Gremolata
PB & J Canapé: Hazelnut Nut Butter and Apricot Cognac Jelly on Brioche
Asian Vegetable Gyoza with Miso Soy Sauce
Seared Tuna and Hummus Crostini
Ahi Tuna Spoons with Mango “Caviar”, Cucumber and Thai Chili Paste
Poached Salmon Canapé with Black Pepper Crème Fraiche
Blue Crab Salad with Mushroom Duxelle and Caramelized Pear
Crab Cakes with Sriracha Aioli and Red Onion Marmalade
Spicy Adobo Shrimp on Wonton Chips
Iced Jumbo Shrimp with Bloody Mary Cocktail Sauce
Seared Chicken Potstickers with Japanese Ponzu
Chicken Satay with Spicy Peanut Sauce
Dry-aged Beef Carpaccio, Cilantro Relish, Italian Grissini
Sliced Beef Tenderloin, Tomatoes, Shredded Romaine and Horseradish Aioli on Parmesan Crisps
Black Angus Steak Tartare, Capers, Tomato Confit, Toasted Brioche
Balsamic BBQ Pork on Toasted Brioche
House-smoked Provolone and Prosciutto Skewers
Prosciutto and Melon with Balsamico
Apple Butter Poached Pork on Toast Rounds

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

PLATTERS & DISPLAYS

Seasonal Vegetable Crudité

with Chefs Housemade Dips
\$5.75 per person

Gourmet Domestic Cheese Selection

with Seasonal Fruit and Crackers
\$8 per person

Imported Artisan Cheese Display

with Seasonal Fruit, Chef's Seasonal Accompaniments, Assorted Gourmet Crackers
\$12.50 per person

Dip Trio

Chickpea Hummus Dip/Roasted Red Pepper Dip/Black Olive Tapenade
with Corn Tortilla Chips, Grilled Pita Bread, Assorted Crackers
\$9 per person

Brie en Croute

Brie Baked in Puff Pastry with Roasted Garlic, Apricot Cognac Jelly, Assorted Crackers
\$200 per Wheel (Approximately 30 people)

Mediterranean Platter

Assorted Meat Selection, Artisan Cheese, Artichoke Hearts, Tapenade, Roasted Red Peppers,
Marinated Olives, Hummus Dip, Pita Crisps and Crostini
\$14.50 per person

Fresh "Table-side" Shucked Oysters

with Lemons, Bloody Mary Cocktail Sauce, Chef's Mignonette
\$40.00 per dozen (\$75 oyster attendant fee)

Sliced Roast Tenderloin of Black Angus Beef on Ciabatta Rolls

Halved and served with Sliced Heirloom Tomatoes, Pommery Mustard and Horseradish
\$16.00 per person (2 sandwiches per person)

Iced Seafood Display

Jumbo Shrimp, Crab Legs and Oysters on the Half Shell
Served with Bloody Mary Cocktail Sauce, Lemons and Chef's Mignonette
\$25 per person
(Add Lobster Claws for \$7 per person)

Roast Lamb Chops

with Chef's Seasonal Sauce
\$40 per rack (8 pieces each)

Roast Beef Carving Station

Horseradish Aioli, Chef's Seasonal Sauce, Assorted Rolls
\$18.50 per person (\$75 carving fee)

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

PLATED DINNER 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. For Seasonal Menu options, please ask your catering manager for our current offerings.

Three Course Menu: \$55 per person
Four Course Menu: \$65 per person
Three Course "Duet" Menu: \$68 per person

APPETIZER

Carpaccio of Black Angus Tenderloin, Fried Capers, Citrus Oil, Cognac Mustard
Ahi Tuna Martini, Wasabi Gelée, Sriracha Aioli, Micro Greens
Black Angus Steak Tartare, Tomato Confit, Parmesan Crisp, Toasted Brioche
Chilled "Free-form" Crab Cake, Panko-Sesame Crust, Balsamic Miso "Paint", Cilantro

SALAD

Charred Romaine, Pimienton Almonds, Goat Chevré, Roasted Tomato Vinaigrette
Roasted Pear Salad, Butter Lettuce, Grape Tomatoes, Gorgonzola Yogurt Dressing
Mixed Baby Field Greens, Tomato Confit, Toasted Pine Nuts, Grilled Lemon Vinaigrette
Hearts of Romaine with Rustic Croutons, Shaved Grana Padano, Champagne Dressing
Mixed Sweet Spring Mix,, Shaved Fennel, Baby Tomatoes, Balsamic Miso Vinaigrette

ENTRÉE DUETS

Stout Braised Short Rib and Seared Atlantic Salmon \$68
Pan Mashed Potatoes, Sautéed Mushrooms, Stout Reduction
Dry-Aged Colorado Strip Loin * and Seared Striped Bass \$68
Carrot Purée, Baby Vegetable Ragout, Smoked Onion Demi
Charbroiled Black Angus Tenderloin and Seared Diver Scallops \$75
Potato Gratin, Roast Asparagus, Cherry Jus

* Charbroiled Black Angus Tenderloin may be substituted to any Duet Menu for a \$5 supplement

ENTRÉE

Saffron Risotto with Shaved Asparagus, Grana Padano, Kaffir Lime Oil
Seared Atlantic Salmon with Mushroom Fricassee, Asparagus, Scallion Gremolata
Pan Roasted Bass, Carrot Purée, Roasted Root Vegetables, Smoked Tomatoes
Seared Diver Scallops with Horseradish Potatoes, Asparagus, Tart Cherry Balsamic Reduction
Seared "Rare" Hawaiian Ahi Tuna with Sushi Rice Cake, Cucumber Scallion "Salad", Soy Dressing
Dry-Aged Colorado Strip Loin with Potato Mousseline, Asparagus, Cognac Demi
Roasted Pork Loin, Fingerling Hash, Cilantro Relish, Dolce Paprika Oil
Black Angus Beef Tenderloin * (\$5 supplement/entrée count is required seven days in advance)

DESSERT

Vanilla Bean 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 Whipped Cream
Seasonal Homemade Cheesecake, Graham Crust, Jelly

DESSERT DUET

Lemon Mascarpone Cheesecake and a Dark Chocolate Mousse Cup, served with Berries

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

BUFFETS

These are a few buffet options for your review, should you have specific requests, culinary flavors or a unique buffet in mind, we are happy to create something just for your event.

COASTAL \$63 per person

Jumbo Shrimp Display, Bloody Mary Cocktail Sauce
Fresh Oysters on the Half Shell, Champagne-Shallot Mignonette
Seafood Chowder with Homemade Sour Dough Croutons
Mixed Greens with Sesame Soy Dressing
California-style Grilled Cheese with Avocado, Tomato, Sprouts
Adobo Rubbed Chicken Sautee
Spiced Sticky Rice with Cilantro, Corn, Sesame Seeds
Desserts: Fresh Berry Tartlets, Chocolate Covered Strawberries, Miniature Chocolate S'mores
Illy Caffè Coffee Service

ROCKY MOUNTAIN \$58 per person

Romaine Hearts with Parmesan, Tomatoes, croutons, Sweet Onion Vinaigrette
Black Angus Beef Tenderloin, Served Medium Rare
Herb-crusted Chicken Breast
Yukon Gold Potato Mash
Steamed Asparagus with Lemon Butter
Mango-Jicama Slaw with Cilantro, Bell Peppers, Spiced Celery Seed Dressing
Assorted Dinner Rolls with Whipped Butter and Chef's Seasonal Accompaniments
Desserts: Homemade S'mores, Mini Chocolate Hazelnut Cakes, Cinnamon Spiced Cake Squares with Cream Cheese Icing and Fresh Berries with Whipped Cream
Illy Caffè Coffee Service

TUSCANY \$49 per person

Display of Italian Meat and Cheese with Crackers, Crostini and Red Pepper Tapenade
Garden Caprese: Tomatoes, Fresh Mozzarella, Baby Greens, Herbs, Balsamico
Pasta Carbonara, Crispy Bacon, Garlic, Red Peppers, Sweet Baby Peas
Pasta Fornaio: Baked Pasta with San Marzano Tomato Sauce and Parmesan
Grilled Vegetable Display with Balsamico
Served with Assorted Rolls and Butter
Desserts: Hand-made Chocolate Truffles, Chocolate Hazelnut Cupcakes, Custard Profiteroles, Pistachio Biscotti and Cappuccino Mousse Cups
Illy Caffè Coffee Service

**Seasonal menu items are subject to availability. Pricing is subject to change.
A uniformed Chef is available at any station for an additional \$75 per Chef.**

“BUILD YOUR OWN” STATIONS

PROSCIUTTO SHAVING action STATION

\$22 per person + \$75 for uniformed chef

Imported Italian Prosciutto, Melon Parisiennes, Balsamic Miso “Paint” – all delicately assembled

SASHIMI AHI TUNA action STATION

\$25 per person + \$75 for uniformed chef

Sliced Ahi Tuna plated with Wasabi Paste, Pickled Ginger, Miso Ponzu, Daikon Sprouts and Scallions

DECADENT CAVIAR AND BLINI action STATION

Market Price + \$75 for uniformed chef

American Paddlefish Caviar, “Table-Side” Corn Blini, House-Made Crème Friâche and Chives

CAESAR SALAD STATION

\$14 per person

Hearts of Romaine Lettuce, Croutons, Shaved Grana Padano Cheese & White Anchovy Caesar Dressing

FAJITA BAR

\$14 per person

Build your own Fajitas with Marinated Sirloin Beef and Grilled Chicken Breast Strips with Bell Peppers and Caramelized Onions. Served with Soft Flour & Corn Tortillas, Shredded Cheese, Salsa, Sour Cream, Guacamole and Jalapeños.

MASHED POTATO BAR or SEASONAL RISOTTO STATION

\$10 per person

Mashed Yukon Gold and Mashed Sweet Potatoes served with Martini Glasses and the following: Shredded Cheese, Sour Cream, Whipped Butter, Bacon Bits, Diced Chives, Brown Sugar, Whipped Cream, and Cinnamon.

PASTA STATION

\$12 per person

Fresh Fusilli Pasta and Cheese Tortellini served with Parmesan and Fresh Baked Bread & Butter with the following sauce selections: Pesto Sauce/ Roasted Garlic and Basil San Marzano Tomato Sauce/ Creamy Alfredo Sauce

NACHO BAR

\$10 per person

Build your own nacho bar includes:

Seasoned Ground Beef, Refried Beans & Tortilla Chips, Guacamole, Sour Cream, Black Olives, Jalapeños, Diced Green Onions & Fresh Salsa

**Seasonal menu items are subject to availability. Pricing is subject to change.
A uniformed Chef is available at any station for an additional \$75 per Chef.**

DESSERT AND COFFEE STATIONS

PLATINUM \$30 per person

Delicate Assorted Chocolate Truffles
Fresh Berry Tartlets with Cinnamon Whipped Cream
Chocolate & Coconut Macaroons
Vanilla Custard Profiteroles
Lemon Curd Baskets
Mocha Cappuccino Chocolate Mousse Cups
Mini S'mores
Chocolate Hazelnut Cakes
Miniature Carrot Cakes with Cream Cheese Icing
Hot Beverage Station with Tea, Regular and Decaffeinated Illy Caffè Coffee
Served with Sweeteners, Cream, 2% and Skim Milk

BON BON \$25 per person

Gold Leaf Dark and Milk Chocolate Truffles
Key Lime Curd Miniature Tarts
Dark Chocolate and Gold Dust Nut Clusters
Berry Berry Mini Tarts with Almond Cream
Pistachio Biscotti
Handmade Sugared Gelée Squares
Assorted Petit Fours: Carrot Cake, Dark Chocolate and Berry
Chocolate Covered Strawberries
Hot Beverage Station with Tea, Regular and Decaffeinated Illy Caffè Coffee
Served with Sweeteners, Cream, 2% and Skim Milk

SWEET SENSATION \$17 per person

Handmade Miniature Assorted Cakes, Truffles and Cookies
Hot Beverage Station with Tea, Regular and Decaffeinated Illy Caffè Coffee
Served with Sweeteners, Cream, 2% and Skim Milk

HAND MADE CHOCOLATES AND PETIT FOURS \$42 per dozen

Take a sweet journey with an assortment of bite-sized chocolates, truffles, petit fours and candies from Pastry Chef extraordinaire, Jason LeBeau – Selections could include:

Mini Carrot & Walnut Cake Bites
Hazelnut Chocolate Cakes with Gold Flakes
White Chocolate Swirl Candies
Assorted Fruit Gelée Squares
Valrhona Brownies
Cashew and Dark Chocolate Clusters
Peanut Butter and Chocolate Cups
White Cake and Berry Bites

Chocolate Fudge
Rice Crispy and Chocolate Drops
Milk Chocolate and Pistachio with Gold Dust
Chocolate Cups with Custard & Berries
Lemon Curd and Berry Tartlets
Profiteroles with Custard
Pistachio, Hazelnut and Chocolate Biscotti
Cappuccino Mousse Cups

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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.

Hand-made Boxed Chocolate Gifts - \$8 each

End the night on a sweet note...Each guest will receive a beautiful oval box of two hand-made chocolate truffles, tied with a ribbon.

Biscotti Take-Away Gifts - \$5 each

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

Hand-made Chocolates, 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 – based on the bubbles you select

Cheers! Toast the day with bubbles - a wedding, retirement, closing dinner or convention related celebration. We offer a selection of California Sparkling Wines or French Champagne.

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."

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

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.