

## 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:

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Virtual Tour: [www.ktrg.net](http://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:	120 Seated
Mezzanine:	60 Seated
The Lounge:	120 Seated 250 Reception
Main Lobby of the Ellie Caulkins:	800 – 1000 Reception
Loge (3 <sup>rd</sup> 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
Ellie Caulkins Lobby	\$250	\$175
Ellie Caulkins Loge Level	\$200	\$100

### **EVENING EVENTS**

#### **\* After 4 PM - Sunday to Thursday**

*	Corporate	Non-Profit
Chambers Grant Salon	\$1,000	\$750
Chambers Grant Salon (half)	\$500	\$375
Ellie Caulkins Lobby	\$750	\$500
Ellie Caulkins Loge Level	\$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
Ellie Caulkins Lobby	\$1,000	\$750
Ellie Caulkins Loge Level	\$500	\$375

## 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 - \$2 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. Seasonal Menu options, please see 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

A uniformed Chef is available at any station for an additional \$75 per chef.

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

## 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

## **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."

## **HOSTED AND CASH BAR OPTIONS**

*All beverages are charged based on consumption*

### **HOUSE WINES BY THE GLASS**

#### **Premium Wine Selections**

**\$8 to \$9 per glass**

Bonterra, Chardonnay

Matua, Sauvignon Blanc

Estancia Pinot Grigio

Robert Mondavi Pinot Noir

#### **Tier 2 - Fetzer Valley Oaks**

**\$7 per glass**

Cabernet Sauvignon

Merlot

Chardonnay

White Zinfandel

#### **Tier 1 - Beringer Stone Cellars**

**\$6 per glass**

Cabernet Sauvignon

Merlot

Chardonnay

White Zinfandel

### **BOTTLED BEER**

Bud / Bud Light	<b>\$4</b>
Coors / Coors Light	<b>\$4</b>
O'Doul's N/A	<b>\$5</b>
Corona	<b>\$5</b>
Blue Moon	<b>\$5</b>
Avalanche	<b>\$5</b>
New Castle	<b>\$5</b>
Amstel Light	<b>\$5</b>

### **LIQUOR**

#### **Ultra-Premium Service \$7 each**

Beefeater Wet Gin

Van Gogh Vodka

Mount Gay Spiced Rum

Corazon Tequila

Glenlivet Scotch

Woodford Bourbon

#### **Premium Service \$6**

Stolichnaya Vodka

Boodles Gin

Appleton Rum

30/30 Reposado Tequila

Chivas Regal Scotch

Jack Daniels Bourbon

Jameson's Irish Whiskey

#### **Cordials \$7**

Amaretto

Kahlua

Baileys

Sambuca

Grand Marnier

Frangelico

Alize Blue

Remy Grand Cru

**CHAMPAGNE & CELEBRATORY WINES**

	Bottle
Bouvet "Rose" - Loire Valley, FR - NV	38
Deutz Classic "Brut" - Champagne FR - NV	115
Domaine Carneros "Brut" - Carneros, CA - 2003	70
J Winery "Brut" - Russian River Valley, CA - 2002	90
Korbel "Natural" - Russian River Valley, CA - NV	40
Louis Roederer "Cristal" - Champagne, FR - 1999	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 - 2006	42
Beringer - Napa Valley, CA - 2005	40
Bonterra, Monterey, CA 2005	35
Cakebread - Napa Valley, CA - 2005	100
Cambria, Katherine's Vineyard-Santa Maria, CA 2005	55
Carmel Road - Monterey, CA - 2004	50
Carpe Diem "Firepeak Vineyard" - Edna Valley, CA - 2003	70
Grgich Hill - Napa Valley, CA - 2001	115
Jordan - Sonoma County, CA - 2003	80
Kistler - "Les Noisetiers" Sonoma Coast, CA - 2002	160
Louis Jadot "Meursault" - Burgundy, FR - 2002	110
Louis Jadot "Pouilly-Fuisse" - Burgundy, FR - 2006	65
Louis Jadot "Puligny-Montrachet" - Burgundy FR - 2002	155
McWilliam's "Hanwood Estate" - South Eastern Australia - 2001	40
Rodney Strong "Chalk Hill" - Sonoma, CA - 2004	48
Sonoma-Cutrer "Russian River Ranches" - Sonoma, CA - 2005	55
Stags Leap Wine Cellars - Napa Valley, CA - 2005	80
TAZ - Santa Barbara, CA - 2006	55

## **SAUVIGNON BLANC**

Cakebread - Napa Valley, CA - 2006	75
Craggy Range-Martinborough, New Zealand 2005	60
Frog's Leap - Napa Valley, CA - 2006	55
Honig - Napa Valley, CA - 2005	45
Kim Crawford-Marlborough, New Zealand 2007	50
La Ducette "Sancerre" - Loire Valley, FR - 2003	90
Matua - Marlborough, New Zealand - 2006	45
Redde "Pouilly-Fume" - Loire Valley, FR - 2005	60
Simi-Sonoma, CA 2005	32

## **OTHER WHITE VARIETALS**

Arneis - Vietti - Piedmont, IT - 2006	60
Chenin Blanc - Remy Pannier "Vouvray" - Loire Valley, FR - 2005	36
Gewurztraminer - Clairborne & Churchill - Central Coast, CA - 2004	50
Pinot Blanc-Domaine Schlumberger-Alsace, France 2003	45
Pinot Gris-Columbia Winery-Columbia Valley, Washington 2005	28
Pinot Grigio - Luna - Napa Valley, CA - 2005	50
Pinot Gris - Rex Hill - Willamette, OR - 2004	50
Riesling - Domaine Schlumberger, "Saering" Grand Cru - Alsace, FR - 2004	70
Riesling - Jekel - Arroyo Seco, CA - 2004	35
Riesling - S.A. Prum "Wehlener Sonnenuhr" Auslese - Mosel, Germany - 2001	90
Riesling - S.A. Prum "Wehlener Sonnenuhr" Kabinett - Mosel, Germany - 2004	55
Viognier - Eberle "Mill Vineyard" - Paso Robles, CA - 2004	60
Viognier- Jean Luc Columbo - Languedoc, FR - 2004	38

## **RED WINES**

### **PINOT NOIR**

Byron-Santa Maria Valley, CA 2004	65
Chateau St. Jean - Sonoma County, CA - 2005	45
David Bruce-Central Coast, CA 2005	84
Emeritus Russian River Valley, CA 2005	85
Estancia-Monterey, CA 2004	45
Landmark Grand Detour-Sonoma Coast, CA 2005	90
Louis Jadot "Gevrey-Chambertin" - Burgundy, FR - 1999	110
Morgan "Double L Vineyard" - Santa Lucia Highlands, CA - 2005	120
Rex Hill - Willamette Valley, OR - 2006	70
Talbott Case "Sleepy Hollow Vineyard" - Santa Lucia Highlands, CA - 2003	120
Van Duzer-Willamette Valley, OR 2004	98

## **MERLOT**

Atalon - Napa Valley, CA - 2002	80
Cakebread - Napa Valley, CA - 2004	145
Chateau St. Jean - California - 2003	46
Foppiano - Russian River Valley, CA - 2004	36
Hogue-Columbia Valley, WA 2005	36
Sbragia Vineyards "Home Ranch" - Dry Creek Valley, CA - 2002	70
St. Francis - Sonoma, CA - 2003	55
Stags Leap Wine Cellars - Stags Leap District, CA - 2004	110

## **CABERNET SAUVIGNON**

Atalon - Napa Valley, CA - 2001	105
Chateau Souverain, Alexander Valley, CA 2004	60
Dunn "Howell Mountain" - Napa Valley, CA - 2000	216
Franciscan-Napa Valley, CA 2004	70
Hogue, Genesis-Columbia Valley, WA 2004	45
Honig - Napa Valley, CA - 2004	85
Jekel-Monterey, CA 2005	36
Jordan - Sonoma, CA - 2003	112
Mettler - Lodi, CA 2004	60
Spring Mountain Vineyard "Elivette" - Napa Valley, CA - 2001	200
Stags Leap Wine Cellars "Fay Vineyard" - Stags Leap District, CA - 2002	200
Terra Valentine - Spring Mountain, CA - 2004	95
Whitehall Lane "Bommarito" - Napa Valley, CA - 2004	52
ZD - Napa Valley, CA- 2005	130

## **BOURDEAUX & BORDEAUX BLENDS**

Archipel - North Coast, CA - 2001	100
Chateau de Pez "St. Estephe" - Bordeaux, FR - 2002	100
Chateau La Fleur Gazin "Pomerol" - Bordeaux, FR - 2003	110
Chateau Lascombes "Margaux" - Bordeaux, FR - 2001	180
Chateau Loudenne "Medoc" - Bordeaux, FR - 2003	75
Opus One - Napa Valley, CA - 2000	316
Viader "Howell Mountain" - Napa Valley, CA - 2002	240

# REDS CONTINUED

## SYRAH & SHIRAZ

Bonterra Syrah - Mendocino County, CA - 2004	45
E&E Black Pepper-Limestone Coast, Australia 2001	220
Greg Norman Shiraz - Limestone Coast, Australia - 2005	45
Jean Luc Columbo Syrah "Les Ruchetes" - Cornas-Rhone Valley, FR - 2000	190
Penfolds "Thomas Hyland" Shiraz - SE Australia - 2005	42

## OTHER RED VARIETALS

Amarone del Valpolicella Classico - Masi - Valpolicella, IT - 2001	130
Barbera d'Asti - Michele Chiarlo - Piedmont, IT - 2004	40
Malbec - El Portillo - Mendoza, Argentina - 2006	28
Nebbiolo - Travaglini "Gattinara" - Piedmont, IT - 2002	95
Sangiovese - Rocca "Chianti Classico" - Tuscany, IT - 2003	45
Super Tuscan "Tignanello" - Tuscany, IT - 2001	180
Zinfandel - Alexander Valley Vineyards "Sin Zin" - Alexander Valley, CA - 2004	68
Zinfandel - Mariah - Mendocino County, CA - 2000 / 2003	85
Zinfandel - Ravenswood - Sonoma County, CA - 2004	50
Zinfandel - Ridge "York Creek" - Napa Valley, CA - 2003	85

## DESSERT WINES AND PORTS

Michele Chiarlo "Nivole" Moscato d'Asti - Piedmont, IT (.375ml) - 2004	28
Quady "Essensia" Orange Muscat - California - (.375ml) - 2004	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 - 1999 - (1.5 oz. Glass)	8

Vintages and pricing are subject to change and availability.