

# The Lodge at Tiburon

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## Banquet Menu

Executive Chef Mo L'Esperance, Tiburon Tavern



TABLE OF CONTENTS

BREAKFAST	2
BRUNCH	3
BREAKS	5
LUNCH	8
DINNER	15
HORS D'OEUVRES	20
CHILDREN	21
BAR	22

\*Denotes seasonal items. Menus subject to change.  
 All prices are subject to applicable sales tax and taxable service charge at 21%.

## BREAKFAST

*Served with orange and grapefruit juice, fresh brewed gourmet regular & decaffeinated coffee, assorted teas.*

CONTINENTAL BREAKFAST \$25.00 per person  
sliced seasonal fresh fruit / seasonal muffins / fresh bagels & cream cheese

DELUXE CONTINENTAL BREAKFAST \$29.00 per person  
sliced seasonal fresh fruit / seasonal muffins / fresh bagels & cream cheese  
strauss organic yogurt & house made granola  
local organic cow milk (2%) & soy milk

TIBURON BREAKFAST BUFFET \$35.00 per person  
sliced seasonal fresh fruit / seasonal muffins / fresh bagels & cream cheese / Strauss organic yogurt & house made granola / farm fresh scrambled eggs / roasted breakfast potatoes / with sweet green onions / applewood smoked bacon

### BREAKFAST ADD - ONS:

FARM FRESH HARD BOILED EGGS  
\$4.00 per person

BREAKFAST BURRITOS  
\$7.00 per person

SMOKED SALMON & ACCOUTREMENTS  
\$10.00 per person

BAGELS WITH CREAM CHEESE  
\$4.00 per person

STEEL CUT OATMEAL, BROWN SUGAR & SEASONAL FRUIT  
\$4.00 per person

SEASONAL GARDEN VEGETABLE FRITTATA  
\$10.00 per person

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## TIBURON CHAMPAGNE BRUNCH

*Served with fresh brewed gourmet regular & decaffeinated coffee and assorted teas.*

ASSORTMENT OF PASTRIES  
fruit preserves / butter

SEASONAL FRESH FRUIT PLATTER

COUSCOUS SALAD  
kalamata olives / tomato / feta cheese / red wine vinaigrette

CLASSIC CAESAR SALAD  
butter croutons/ Grana Padano cheese

SMOKED SALMON  
red onions / capers / chopped egg / lemon wedges / bagels & cream cheese

SCRAMBLED EGGS  
chopped herbs / prosciutto

BRIOCHE FRENCH TOAST  
maple syrup / seasonal fruit

ROASTED BREAKFAST POTATOES  
sweet green onions

APPLEWOOD SMOKED BACON & PORK SAUSAGE

LOCAL ORGANIC ORANGE JUICE

HOUSE SPARKLING WINE

***\$55 per person***

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## BRUNCH ADD - ONS

FRUIT & CHEESE DISPLAY  
\$12.00 per person

SEASONAL SEARED FISH  
\$25.00 per person

### OMELET STATION

Minimum of 25 people, \$15.00 per person.

Set up fee \$125.00 per 25 people.

scallion / red onion / cherry tomato / bell pepper / spinach / arugula / mushrooms / avocado /  
shredded cheddar / ham / applewood smoked bacon

### CUSTOM BLOODY MARY BAR

Minimum of 25 people, \$12.00 per person.

Bar set up fee \$125.00 per 25 people.

bloody mary mix / premium bloody mary vodka celery sticks / lemon & lime wedges / cocktail  
onions / Spanish queen olives / applewood smoked bacon /  
blue cheese olives / assorted pickled vegetables assorted hot sauce / liquid smoke /  
assorted salts / horseradish / worcestershire

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## BREAK PACKAGES

FIESTA \$10.00 per person  
house made guacamole / pico de gallo / sour cream /  
pickled jalapeños / tortilla chips

S'MORES \$12.00 per person  
hershey's chocolate bars / graham crackers / marshmallow / sea salt

MARKET FRESH \$14.00 per person  
fresh crudités / assortment of dipping sauces /  
chickpea hummus & pita bread / basket of whole fruit

OLIVES & CHEESE \$14.00 per person  
citrus marinated olives / aged cheddar cheese / assorted crackers

BRAIN FOOD \$18.00 per person  
seasonal berries / assorted nuts / chia seed pudding (seasonal flavors) / kind bars

LOCAL CHEESE DISPLAY \$16.00 per person  
local organic cheese display / fruit compote / fresh fruit /  
assorted nuts / sliced baguette

POWER HOUR \$16.00 per person  
sliced fruit / clif bars / tiburon trail mix / spindrift napa soda

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## CUSTOMIZE YOUR BREAK - SNACKS

*Customize your own break or add-on to any of our break packages.*

MUFFINS \$48.00 per dozen

KIND BARS \$4.00 per person

HOUSE MADE TRAIL MIX \$22.00 per pound

SEASONED MIXED NUTS \$22.00 per pound

WHOLE FRUIT \$6.00 per person

SEASONAL SLICED FRUIT DISPLAY \$8.00 per person

CHEESE & CRACKER DISPLAY \$9.00 per person

MARKET CRUDITÉ WITH GODDESS DIP \$8.00 per person

CHIPS, SALSA & GUACAMOLE \$10.00 per person

FRESH BAKED COOKIES & BROWNIES \$32.00 per dozen

SEASONAL FRUIT SMOOTHIES \$6.00 per person

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## CUSTOMIZE YOUR BREAK - BEVERAGES

*Customize your own break or add-on to any of our break packages.*

FRESH BREWED ICED TEA \$15.00 per pitcher

ICED LEMONADE \$15.00 per pitcher

HOT CHOCOLATE, WHIPPED CREAM & CINNAMON \$35.00 per gallon

FRESH BREWED GOURMET COFFEE \$65.00 per gallon

ASSORTMENT OF HOT TEAS \$65.00 per gallon

ASSORTED SODA \$3.50 each on consumption

FIJI STILL WATER \$4.00 each on consumption

SAN PELLEGRINO SPARKLING WATER \$4.00 each on consumption

ENERGY DRINKS \$5.00 each on consumption

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## PRIX FIXE PLATED LUNCH

*Includes one appetizer, one entrée, cookies and brownies.*

### APPETIZERS

#### DEVEILED EGGS

avocado herb mousse / prosciutto

#### ROASTED BEETS

goat cheese, basil purée / pistachio / cress

#### SALMON TOAST

grilled panorama bread / avocado / radish / pickled red onion / lemon oil

### ENTRÉES

#### TAVERN CHEESEBURGER

pickled onion / white cheddar / tomato / garlic aioli / bibb lettuce / brioche bun / served with hand-cut kennebec fries

#### RACHEL SANDWICH

16 hour applewood smoked pastrami / sonoma brinery sauerkraut / dill / swiss cheese / sundried tomato horseradish aioli / bordenave's bakery marbled rye bread / served with house made kennebec potato chips

#### GRILLED HAM AND CHEESE

smoked ham / aged cheddar / grilled sourdough / arugula / creamy tomato dip

#### TIBURON COBB

sweet gem lettuce / Tomato / bacon / avocado / hardboiled egg / blue cheese / scallion / herb ranch

#### FISH TACOS

seasonal fish / créma / cabbage / pico de gallo / avocado / corn tortillas

*\* SAMPLE MENU, PLEASE ASK TO SEE CURRENT MENU \**

***\$30 per person***

*\*Denotes seasonal items. Menus subject to change.*

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## WORKING LUNCH BUFFET

*Includes two salads, two sandwiches, cookies or brownies.*

### SALADS

#### BABY SPINACH

frisée / sweet potato / blue cheese / bacon & mustard vinaigrette

#### CAESAR SALAD

buttered croutons / grana padana cheese / creamy caesar

#### BABY LETTUCE

shaved vegetables / seasonal fruit / fresh herb vinaigrette

#### PASTA SALAD

gemelli pasta / kalamata olives / arugula / tomato / mozzarella cheese / red onion / tarragon  
vinaigrette

### SANDWICHES

#### GRILLED VEGETABLE

summer squash / portobello / roasted red pepper / sundried tomato aioli on wheat

#### BLACK FOREST HAM

honey dijon / sliced apples / swiss / arugula on wheat

#### OVEN ROASTED TURKEY BREAST

bacon / lettuce / onion / tomato / herb aioli on focaccia

#### TRI-TIP

tomato / onion / watercress / blue cheese / horseradish aioli on focaccia

#### BLT

nitrate-free applewood smoked bacon / tomato / lettuce / avocado aioli on sourdough

***\$32 per person***

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## BOXED LUNCH

*Includes house made chips, one piece of whole fruit, cookie, bottle of water.  
Select two from the following sandwich options.*

### GRILLED VEGETABLE

summer squash / portobello / roasted red pepper / sundried tomato aioli on wheat

### BLACK FOREST HAM

honey dijon / sliced apples / swiss / arugula on wheat

### OVEN ROASTED TURKEY BREAST

bacon / lettuce / onion / tomato / herb aioli on focaccia

### THE LODGE AT

### TRI-TIP

tomato / onion / watercress / blue cheese / horseradish aioli on focaccia

### BLT

nitrate-free applewood smoked bacon / tomato / lettuce / avocado aioli on sourdough

***\$28 per person***

*(Additional sandwiches may be added for additional \$8.00 per person)*

\*Denotes seasonal items. Menus subject to change.

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## LUNCH BUFFET

*Includes two appetizers, two entrées, one dessert.*

### APPETIZERS

POTATO LEEK SOUP

LOCAL CORN BISQUE\*

TOMATO GAZPACHO\*

SWEET POTATO BISQUE

CHICKEN NOODLE\*

BUTTERNUT SQUASH SOUP

BABY SPINACH

frisée / sweet potato / blue cheese / bacon & mustard vinaigrette

CAESAR SALAD

buttered croutons / grana padana cheese / creamy caesar

BABY LETTUCE

shaved vegetables / seasonal fruit / fresh herb vinaigrette

PASTA SALAD

gemelli pasta / kalamata olives / arugula / tomato / mozzarella cheese / red onion / tarragon vinaigrette

### ENTRÉES

SEARED SEASONAL FISH

mashed red potatoes / charred tomato compote / broccolini / basil olive oil

GRILLED FLANK STEAK

roasted mushrooms / red wine sauce/ green beans

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OVEN ROASTED CHICKEN  
roasted red potatoes / salsa verde / asparagus

HERB ROASTED PORK LOIN  
broccolini / mustard jus / sweet potatoes

SPINACH RICOTTA RAVIOLI  
seasonal vegetable / cherry tomatoes / herb butter sauce

### DESSERTS

*Includes fresh brewed regular & decaffeinated coffee and assorted hot teas.*

AS SORTMENT OF FRESH BAKED COOKIES OR BROWNIES

CARROT CAKE

RUSTIC APPLE TART

BLACK TIE CAKE

*\$50 per person*

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## ADDITIONAL LUNCH BUFFET OPTIONS

### BBQ

CERTIFIED ANGUS BEEF BURGERS

BBQ CHICKEN

FLANK STEAK (ADD: \$10/ PERSON)

SEASONAL FISH (ADD: \$8/PERSON)

GRILLED CORN WITH HERBED BUTTER OR SEASONAL VEGETABLE

PASTA SALAD

SEASONAL SLICED FRUIT

ASSORTED BREADS

FRESH BAKED COOKIES OR BROWNIES

***\$48 per person***

BUILD YOUR OWN SANDWICH DISPLAY

ASSORTED BREADS

SLICED TURKEY / HAM / GRILLED VEGETABLES / LETTUCE / TOMATO / ONION / PICKLES /  
ASSORTED AIOLI / MAYONAISE / DIJON / ASSORTED SLICED CHEESE

HOUSE CHIPS

GREEN SALAD WITH BALSAMIC AND TARRAGON VINAIGRETTE

FRESH BAKED COOKIES OR BROWNIES

***\$45 per person***

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## FIESTA

COD TACOS

ADOBO CHICKEN

FAJITA STYLE VEGETABLES / MEXICAN RICE / BLACK BEANS

CAESAR SALAD

ALL THE TOPPINGS

pico de gallo / shredded cabbage / cheese / radish / sour cream / limes

FRESH BAKED COOKIES OR BROWNIES

***\$45 per person***

### BUILD YOUR OWN SALAD BAR

*Choose up to five salad toppings.*

*For groups up to 15 people, choose two proteins.*

*For groups over 15 people, choose three proteins.*

ARUGULA / SPRING MIX / SPINACH

TOPPINGS

grilled vegetables / cherry tomato / red onion / scallion / carrot / avocado / chopped egg /  
crouton / blue cheese / shredded cheddar

PROTEINS

Grilled chicken / grilled fish / grilled steak / grilled shrimp (add: \$4/person)

BLUE CHEESE DRESSING / RED WINE VINAIGRETTE / GREEN GODDESS DRESSING

***\$40 per person***

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## PRIX FIXE PLATED DINNER

*Includes one appetizer, two entrées, one dessert.*

### APPETIZERS

POTATO LEEK SOUP

LOCAL CORN BISQUE\*

TOMATO GAZPACHO\*

SWEET POTATO BISQUE

CHICKEN NOODLE\*

BUTTERNUT SQUASH SOUP

DEVEILED EGGS

avocado herb mousse / prosciutto

CAESAR SALAD

buttered croutons / grana padana cheese / creamy caesar

ROASTED COKE FARM BEETS

grapefruit / laura chenel goat cheese / hazelnuts / tarragon

BIBB LETTUCE

apple / candied walnuts / blue cheese / honey-sherry vinaigrette

TOMATO WATERMELON SALAD\*

tomato / watermelon / basil / roasted sweet peppers / sea salt

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## ENTRÉES

### VEGETABLE BUCCATINI

asparagus / maitake mushrooms / grana padana cheese / herbs

### SEARED MAHI

pearl couscous pilaf / tomato beurre blanc / olive tomato celery salad

### ROASTED MARY'S CHICKEN

baby arugula / frisée / radish / bacon / French beans / mustard vinaigrette

### GRILLED NY STEAK

mashed red potato/ sautéed mushrooms / seasonal vegetables / red wine jus

## DESSERTS

ASSORTMENT OF FRESH BAKED COOKIES OR BROWNIES

CARROT CAKE

RUSTIC APPLE TART

BLACK TIE CAKE

*\* SAMPLE MENU, PLEASE ASK TO SEE CURRENT MENU \**

***\$50 per person***

*(Additional entrées may be added for additional \$6 per person.)*

*\*Denotes seasonal items. Menus subject to change.*

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## DINNER BUFFET

*Includes two appetizers, two entrées, one dessert.*

### APPETIZERS

POTATO LEEK SOUP

LOCAL CORN BISQUE\*

TOMATO GAZPACHO\*

SWEET POTATO BISQUE

CHICKEN NOODLE\*

BUTTERNUT SQUASH SOUP

CAESAR SALAD

buttered croutons / grana padana cheese / creamy caesar / smoked trout

ROASTED COKE FARM BEETS

grapefruit / laura chenel goat cheese / hazelnuts / tarragon

BIBB LETTUCE

apple / candied walnuts / blue cheese / honey-sherry vinaigrette

### ENTRÉES

VEGETABLE BUCCATINI

asparagus / maitake mushrooms / grana padana cheese / herbs

SEARED MAHI

pearl couscous pilaf / tomato beurre blanc / olive tomato celery salad

OVEN ROASTED HERITAGE CHICKEN

red potatoes / roasted baby carrots / lemon herb butter

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## GRILLED TRI-TIP

mashed red potato/ sautéed mushrooms / seasonal vegetables / red wine jus

## GRILLED LAMB

cranberry beans / baby carrots / lemon thyme jus

## DESSERTS

*Includes fresh brewed regular & decaffeinated coffee and assorted hot teas.*

AS SORTMENT OF FRESH BAKED COOKIES OR BROWNIES

CARROT CAKE

BLACK TIE CAKE

THE LODGE AT

TIBURON

***\$55 per person***

*(Additional entrées may be added for additional \$10 per person.)*

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## ADDITIONAL DINNER BUFFET OPTIONS

### BBQ

*For groups up to 15 people, choose two proteins. For groups of 16- 45 people, choose three proteins.  
For groups over 45 people, choose four proteins.*

#### PROTEINS

bbq ribs / grilled mahi with lemon herb / bbq chicken /  
grilled flank steak with roasted corn relish

MIXED GREEN SALAD WITH CRUDITÉ

GRILLED VEGETABLES

GARLIC BREAD

SEASONAL FRUIT

FRESH BAKED COOKIES OR BROWNIES

***\$60 per person***

*(Additional proteins may be added for additional \$10 per person.)*

### ITALIAN

ANTIPASTO PLATTER

fresh mozzarella / sliced cured meats / marinated roasted bell pepper / mixed olives

GRILLED ITALIAN VEGETABLES

CAPRESE SALAD

EGGPLANT SPINACH RICOT TA LASAGNA

CHICKEN MARSALA

GRILLED FISH PUTTANESCA

TIRAMISU

***\$60 per person***

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## HORS D'OEUVRES

### DISPLAYED

MARKET FRESH CRUDITÉS WITH GODDESS DIP \$8.00 per person

SEASONAL SLICED FRUIT & BERRY DISPLAY \$12.00 per person

LOCAL CHEESE DISPLAY WITH BAGUETTE \$16.00 per person

CHARCUTERIE & MARINATED OLIVE PLATTER \$20.00 per person

DEVILED EGGS \$16.00 per dozen

### PASSED OR DISPLAYED

WATERMELON & TOMATO SKEWER\* \$42 per dozen

FRESH MOZZARELLA CAPRESE SKEWER \$42 per dozen  
fresh mozzarella / cherry tomatoes / basil puree / aged balsamic

WARM BLUE CHEESE & BACON PUFFS \$42 per dozen  
blue cheese & bacon mousse / herb gougère

WILD MUSHROOM ARANCINI \$42 per dozen  
mushroom risotto / rosemary aioli

BEEF SATAY \$48 per dozen  
ponzu / micro cilantro / sesame seed

SMOKED SALMON TOAST \$54 per dozen  
crostini / avocado / pickled red onion / radish / dill

CRAB CAKES \$84 per dozen

PIMENTO CHEESE CROSTINI \$46 per dozen  
house blended mild pimento cheese on crostini

TUNA TARTARE \$54 per dozen  
soy-ginger dressing / green onion / sesame seed / baked wonton

SEASONAL BRUSCHETTA \$50 per dozen

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## CHILDREN'S MENU

*Please select one from the following options.  
(For children 12 and under.)*

MAC & CHEESE  
homemade with cheddar and jack cheese

SEARED FISH  
broccolini

GRILLED CHEESE  
broccolini

CHEESE QUESADILLA  
homemade salsa

CHEESE BURGER SLIDERS  
French fries

CAESAR SALAD  
with sweet gem and buttery croutons

GRILLED CHICKEN BREAST  
with seasonal vegetables

***\$12 per person***

*(Additional entrées may be added for additional \$10 per child.)*

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## BAR

### SPIRITS

STANDARD COCKTAILS \$10 host / \$11 cash

PREMIUM COCKTAILS \$12 host / \$13 cash

LUXURY COCKTAILS \$14 host / \$15 cash

### BEER

DOMESTIC \$6 host / \$7 cash

IMPORT & CRAFT \$7 host / \$8 cash

SPECIALTY \$8 host / \$9 cash

## THE LODGE AT

### WINES

HOUSE WINES SERVED BY THE BOTTLE \$36 host / \$39 cash

SPARKLING WINE BY THE BOTTLE \$48 host / \$51 cash

*Premium wine packages are available upon request.*

***\$150 set-up fee for a private bar with one bartender.***

***For groups over 75 people, a second bartender is required. Additional bartender fee is \$75.***

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## BAR PACKAGES

### STANDARD PACKAGE

standard cocktails / house selected wines /  
selection of imported and domestic beers / soft drinks  
*First hour: \$29.00 per person. Each additional hour: \$19.00 per person.*

### PREMIUM PACKAGE

premium cocktails / house selected wines /  
selection of imported premium and domestic beers / soft drinks  
*First hour: \$36.00 per person. Each additional hour: \$28.00 per person.*

### LUXURY PACKAGE

luxury cocktails / exclusive wines /  
selection of imported microbrew, premium, and domestic beers / soft drinks  
*First hour: \$42.00 per person. Each additional hour: \$34.00 per person.*

THE LODGE AT

TIBURON

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## BAR BRANDS

### STANDARD PACKAGE

VODKA - BARTONS / GIN - GORDON'S LONDON DRY / TEQUILA – TORADA /  
RUM - MYER'S PLATINUM / WHISKEY - 10 HIGH / SCOTCH - CUTTY SARK

### PREMIUM PACKAGE

VODKA – SMIRNOFF / GIN - GORDON'S LONDON DRY & TANQUERAY / TEQUILA - JOSE CUERVO  
SILVER / RUM - MYERS PLATINUM & CAPTAIN MORGAN / WHISKEY - BUFFALO TRACE /  
SCOTCH - J WALKER RED / COGNAC - HENNESSY VS / CORDIALS - GRAND MARNIER & BAILEY'S

### LUXURY PACKAGE

VODKA - KETEL ONE & BELVEDERE / GIN – TANQUERAY & NOLET'S SILVER / TEQUILA - DON  
JULIO SILVER & ANEJO / RUM - CAPTAIN MORGAN & 10 CANE /  
WHISKEY - BULLEIT BOURBON & RYE / SCOTCH - J WALKER BLACK & GLENMORANGIE 10YR /  
COGNAC - HENNESSY VS & VSOP /  
CORDIALS - GRAND MARNIER, BAILEY'S, GODIVA, & ROMANA SAMBUCCA

### BEER SELECTIONS

DOMESTIC – COORS LIGHT & MILLER LITE / CRAFT & IMPORTED - AMSTEL LIGHT, CORONA,  
GUINNESS, HEINEKEN, AND BUCKLER NON-ALCOHOLIC /  
SPECIALTY & SEASONAL – PLEASE ASK FOR CURRENT RESTAURANT LIST

### HOUSE WINE SELECTIONS

TRINITY OAKS TRINCHERO – CHARDONNA, PINOT GRIGIO, MERLOT, CABERNET SAUVIGNON

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## WINE LIST

### TIER 1

CAPOSALDO PROSECCO, ITALY \$36 bottle  
 SEA GLASS SAUVIGNON BLANC, CALIFORNIA \$32 bottle  
 TRINITY OAKS PINOT GRIGIO, CALIFORNIA \$36 bottle  
 TRINITY OAKS CHARDONNAY, CALIFORNIA \$36 bottle  
 TRINITY OAKS MERLOT, CALIFORNIA \$36 bottle  
 TRINITY OAKS CABERNET SAUVIGNON, CALIFORNIA \$36 bottle

### TIER 2

JCB BRUT ROSÉ, BURGUNDY, NV \$48 bottle  
 DOMAINE CARNEROS BRUT, NAPA, NV \$48 bottle  
 TAFT STREET CHARDONNAY, SONOMA \$52 bottle  
 GROTH SAUVIGNON BLANC, NAPA \$48 bottle  
 MIRA PINOT NOIR, NAPA \$52 bottle  
 SKYFALL MERLOT, WA \$48 bottle  
 DAN COHN CABERNET SAUVIGNON, NORTH COAST \$60 bottle  
 DONA PAULA MALBEC, MENDOZA \$44 bottle

### TIER 3

JCB BRUT ROSÉ, BURGUNDY, NV \$48 bottle  
 DOMAINE CARNEROS BRUT, NAPA, NV \$48 bottle  
 CAKEBREAD SAUVIGNON BLANC, NAPA \$60 bottle  
 FOLEY CHARDONNAY, SANTA RITA HILLS \$68 bottle  
 FOXEN PINOT NOIR, S.M.V. \$72 bottle  
 ORDAZ ZINFANDEL, SONOMA \$52 bottle  
 HALL CABERNET SAUVIGNON, NAPA \$72 bottle

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