



PRIVATE DINING MENU

By Executive Chef Tiffany Layco

May – October 2010

A well-designed menu is the starting point for every great event and we will guide you effortlessly through this creative process. **Executive Chef Tiffany Layco** and her culinary team strive to develop menu items that highlight the freshest seasonal ingredients available in the Pacific Northwest. Please consider this menu as a starting point for your function. Custom menus may be created at any point to better meet your specific needs.

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**Please note: All guarantees must be provided a minimum to 72 hours prior to the event start date.
Final Count will be charged on guarantee or actual count, whichever is greater.**



BREAKFAST

CONTINENTAL BUFFETS

priced per person

First Edition | \$16

assorted chilled juices
croissants, danishes and house-made muffins with butter & preserves
fresh seasonal fruit
organic Caffé Vita coffee
Mighty Leaf Tea service

Second Edition | \$17

assorted chilled juices
croissants, danishes and house-made muffins with butter & preserves
yogurt served with fresh seasonal fruit and house-made granola
organic Caffé Vita coffee
Mighty Leaf Tea service

Third Edition | \$18

assorted chilled juices
croissants, danishes and house-made muffins with butter & preserves
assorted cereals and oatmeal
organic Caffé Vita coffee
Mighty Leaf Tea service

Fourth Edition | \$20

assorted chilled juices
assorted charcuterie meats, artisan cheeses, hard-boiled eggs*
croissants
seasonal fruit
organic Caffé Vita coffee
Mighty Leaf Tea service

Note: Gluten-free, non-dairy options available upon request

All Catering Provided Exclusively by



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BREAKFAST

BUFFET OR PLATED

minimum of 10 guests

includes assorted fresh juices, organic Caffé Vita coffee and Mighty Leaf Tea service

Alexis Breakfast* scrambled eggs, choice of bacon, ham, or pork sausage served with herb roasted potatoes, sourdough toast | **\$21** substitute chicken sausage | **\$2**

Buttermilk Pancakes whipped butter, maple syrup and fruit served with choice of bacon, ham, or pork sausage | **\$23** substitute chicken sausage | **\$2**

Brioche French Toast warmed caramel-walnut sauce, maple syrup, whipped butter, and fruit accompanied by choice of bacon, ham, or pork sausage | **\$24** substitute chicken sausage | **\$2**

Bistro Scramble* country ham, red pepper, goat cheese, and savory herbs served with roasted potatoes | **\$24**

Seasonal Scramble* asparagus, arugula and parmesan served with roasted potatoes | **\$24**

Full Palate* scrambled eggs, choice of bacon, ham, or pork sausage, french toast or pancakes, herb roasted potatoes, fruit, house-made pastries or bagels | **\$32** substitute chicken sausage | **\$2**

CARVING STATION — ADD-ON ENHANCEMENT FOR BREAKFAST BUFFETS

served with seasonal accompaniments

Honey Glazed Ham* (serves 25-30) | **\$180**

DISPLAYED PLATTERS

each serves 25 people

fruit platter | **\$60**

bagels and trio of schmears | **\$65**

assorted pastries | **\$70**

northwest lox and bagel platter | **\$85**

europa inspired- assorted meats & cheeses | **\$135**

ENHANCEMENTS

priced per person

hard boiled egg* | **\$2**

whole fruit | **\$3**

assorted yogurts with seasonal fruit and house-made granola | **\$5**

fresh bagels and cream cheese | **\$5**

bacon, ham, pork sausage* | **\$5**

chicken sausage* | **\$7**

fruit smoothies | **\$7**

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LUNCH

PLATED

two course minimum

includes freshly baked bread & butter and organic Caffé Vita coffee and Mighty Leaf Tea service

STARTERS

up to two options per starter course

- Seasonal Soup** choice of potato leek, tomato bisque, or seasonal offering | \$8
- Bistro Salad** mixed greens, herbs, cherry tomatoes, champagne vinaigrette | \$8
- Arugula Salad** dried cherries, toasted pine nuts, goat cheese, agave nectar vinaigrette | \$9
- Spinach Salad** apple-smoked bacon, blue cheese, Dijon vinaigrette, crispy onions | \$9
- Truffled Baby Lettuces** endive, radish, herbed bread crumbs, truffle vinaigrette | \$10
- Roasted Beets** goat cheese, dates, greens, balsamic vinaigrette | \$10
- Panzanella Salad** foccacia bread, red onions, tomatoes, basil, red wine vinaigrette, shaved parmesan | \$10

MAIN ENTREES

up to two options for entrée course

- Classic Caesar*** herbed croutons | \$12
 - add grilled chicken | \$4
 - add salmon | \$6
- Cobb Salad*** herb roasted chicken, bacon, blue cheese, avocado, tomato, crumbled egg | \$16
- Balsamic Marinated Steak Salad*** caramelized onions, red wine jus, arugula and blue cheese salad | \$18
- Capellini Pomodoro** angel hair pasta, tomatoes, basil, roasted garlic | \$20
- Penne** roasted beets, gorgonzola cream, toasted walnuts | \$20
- Orecchiette** asparagus, green beans, peas, lemon, parmesan | \$20
- Quinoa Pilaf** miso-glazed roasted vegetables, seasoned vegetable broth | \$22
- Risotto** choice of wild mushroom & savory herbs or asparagus, peas, lemon & parmesan | \$22
- Roasted Paprika Chicken*** braised greens, farro, natural jus | \$26
- Pan Seared Salmon*** leeks, bacon, horseradish cream sauce | \$27
- Pan Roasted Halibut*** ratatouille, fresh tomato and thyme | \$28

DESSERTS

up to two options for dessert course

- House-made Ice Cream or Fruit Sorbet | \$9**
- See our list of seasonal & specialty offerings**

For orders on-site, entrée must be preceded by at least 1 starter course and highest priced entrée will be charged for all.

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LUNCH

BUFFET

minimum 10 guests
priced per person

includes choice of 2 salads or sides, 1 entrée selection, freshly baked bread & butter,
1 dessert option, and organic Caffé Vita coffee and Mighty Leaf Tea service

SALADS & SIDE DISHES choose two of the following:

Seasonal Soup choice of potato leek, tomato bisque, or seasonal offering
Simple Greens fine herbs, lemon vinaigrette
Arugula Salad dried cherries, toasted pine nuts, goat cheese, agave nectar vinaigrette
Classic Caesar parmesan Caesar dressing, herbed croutons
Spinach Salad apple-smoked bacon, blue cheese, dijon vinaigrette, crispy onions
Roasted Potato Salad bacon, frisee, stone-ground mustard
Chilled Pasta seasonal preparation
Curried Lentils cauliflower, currants, almonds, greens
Roasted Seasonal Vegetables
Jasmine Rice
Wild Rice Pilaf
Roasted Gremolata Potatoes
Bistro Signature Mac-n-Cheese (for this selection, additional \$3/per person)

ENTREES choose one of the following:

for a two entrée buffet, add \$5 per person to the higher priced entrée

Library Bistro Deli assorted deli meats, cheeses & fresh selection of breads | **\$28**
Grab-n-Go Sack Lunch assorted deli sandwiches with pasta salad, potato chips & cookie | **\$30** (Note: No additional side dish with this selection)
Mezza Spread falafel, tabbouleh, tomatoes, shaved onion, pita, tzatziki sauce | **\$32**
Roasted Herb Chicken* braised greens, seasonal vegetables | **\$32**
Chicken Piccata* skinless chicken breast, caper-lemon sauce | **\$32**
Miso-Glazed Salmon* shredded red & green cabbage, carrots | **\$32**
Pan Seared Halibut* ratatouille, preserved lemon | **\$34**
Braised Beef Short Ribs* burgundian style, farro, seasonal vegetables | **\$36**
Balsamic Marinated Flank Steak* caramelized onions, roasted mushrooms | **\$36**

DESSERTS choose one of the following:

Freshly Baked Cookies & Brownies
Miniature Desserts (for this selection, add additional \$2 per person)
See our list of seasonal & specialty offerings

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BISTRO BREAKS

DISPLAYED

priced per person

The Ballard Market | \$12

individual seasonal fresh fruit parfaits

The Fremont | \$13

house-made fresh fruit smoothies
spiced mixed nuts

The Pioneer Square | \$13

freshly toasted popcorn
spiced mixed nuts
miniature chocolate candies

The Queen Anne Goes Greek | \$14

hummus, marinated olives, cucumbers, red onions, artichokes, tomatoes, feta
warmed pita

The Greenlake | \$14

carrot and celery sticks, apple wedges with assorted dips
dried fruit & toasted nuts

Sweet & Savory in Seattle | \$15

cookies & brownies
chips, salsa & guacamole

The Pike Place Market | \$15

market fresh cheese selections
cured meats
fruit, nuts and crackers

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HORS D'OEUVRES

PASSED OR DISPLAYED

sold by the dozen

3 dozen minimum per selection

VEGAN

Chickpea Cake artichoke-pine nut pistou | \$27

Caponata Crostini eggplant-tomato relish, toasted French bread | \$27

Vegetable Samosa curried green beans, carrots, cauliflower | \$27

VEGETARIAN

Grilled Cheese tomato soup dip | \$27

Tartlets (minimum order applied to each) | \$27

Tomato, avocado mousee

Savory brie, fresh grape, tarragon

Mushroom, blue cheese

Spinach, shallots

Asparagus, fontina

Caprese Banderilla one-bite skewer of tomato, mozzarella, basil | \$28

Date Banderilla one-bite skewer of goat cheese stuffed date, green apple | \$28

Arancini Saffron risotto ball stuffed with mozzarella | \$30

Mushroom Duo truffled mushroom sandwiches, creamy mushroom soup | \$30

MEAT

Tartlets bacon, leeks | \$28

Assorted Muffaletta Sandwiches ham, cured meats, olive tapenade | \$28

Chevre Banderilla one-bite skewers of herbed goat cheese, serrano ham, green apple | \$28

Chicken Samosa* chili, green onion | \$30

Pulled Pork Sliders* house-made barbeque sauce | \$32

Chicken & Mushroom "Cigars"* ginger aioli | \$32

Grilled Chicken Satay* peanut sauce | \$33

Sesame Beef Skewers* thai chili dipping sauce | \$33

Seared Duck Breast* orange preserves, mascarpone, brioche | \$35

Braised Pork Belly* dates, pomegranate molasses | \$35

Burger Sliders* Chef Tiffany's secret sauce | \$35

Lamb Lollipop* olive filling, herb crust, yogurt-mustard dipping sauce | \$45

SEAFOOD

Oysters on the Half Shell* sriracha cocktail sauce, cucumber-cilantro mignonette | \$30

Grilled Calamari Skewers* coconut milk, cilantro, lime-chili sauce | \$32

Cured Salmon Tea Sandwich herbed cream cheese, capers | \$32

Crispy Prawn Satay* spicy sweet-n-sour sauce | \$33

Mini Polenta Muffins* grilled shrimp, dill crème fraiche | \$33

Seared Scallops* potato crisp, pea puree, bacon | \$35

Dungeness Crab Cake* avocado, red pepper aioli | \$35

Hawaiian Ahi Poke* taro chip | \$36

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HORS D'OEUVRES

DISPLAYED PLATTERS

each serves 25 people

Seasonal Fruit | \$60

Crudités Platter | \$60

fresh market vegetables, house-made ranch dip

Taqueria Sampler | \$75

pico de gallo, guacamole, fruit salsa, lime cream, tortilla chips

Balsamic Grilled Vegetables | \$85

grilled seasonal vegetables lightly brushed with olive oil and balsamic reduction

Mediterranean Spreads | \$95

hummus, baba ganoush, olive tapenade, warmed pita

Baked Brie En Croute | \$100

whole brie wheel in puff pastry served with apples and crackers

Select Artisan Cheeses | \$145

garnished with fresh and dried fruit, spiced nuts, assorted crackers

Chef's Sampler | \$150

seasonal bites

Italian Antipasto | \$175

cured meats, grilled vegetables, olives, assorted cheeses, rustic breads, grissini

Market Seafood Display* | \$325

chilled cocktail prawns oysters on the half shell fresh dungeness crab meat
steamed clams & mussels champagne mignonette traditional cocktail sauce

Cured salmon & smoked trout served with herbed cream cheese, capers, shaved red onions, lemon wedges

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DINNER

PLATED

priced per person

includes freshly baked bread & butter and organic Caffé Vita coffee and Mighty Leaf Tea service

STARTERS

up to two options per starter course

- Seasonal Soup** choice of potato leek, tomato bisque, or seasonal offering | \$9
- Bistro Salad** mixed greens, herbs, cherry tomatoes, champagne vinaigrette | \$9
- Arugula Salad** dried cherries, toasted pine nuts, goat cheese, agave nectar vinaigrette | \$10
- Spinach Salad** apple-smoked bacon, blue cheese, Dijon vinaigrette, crispy onions | \$10
- Bulgur Tabbouleh** cucumber, mint, feta, olives, citrus zest | \$10
- Quinoa** avocado, cilantro, radish | \$10
- Truffled Baby Lettuces** endive, radish, herbed bread crumbs, truffle vinaigrette | \$11
- Roasted Beets** goat cheese, dates, walnuts, balsamic vinaigrette | \$11
- Panzanella Salad** foccacia bread, red onions, tomatoes, basil, red wine vinaigrette, shaved parmesan | \$11
- Crab Cake*** avocado salad, red pepper aiolo | \$16
- Seared Ahi Tuna Tataki*** rare-seared ahi, sesame seeds, jade salad | \$16

MAIN ENTREES

up to three options for entrée course

- Risotto** choice of wild mushroom & savory herb or asparagus, peas, lemon & parmesan | \$22
- Quinoa Pilaf** miso glazed roasted vegetables, seasoned vegetable broth | \$22
- Grilled Pork Chop*** lentils, bacon, braised kale, ver jus | \$26
- Roasted Chicken*** roasted potatoes and root vegetables, tarragon-butter sauce | \$28
- Pan Seared Salmon*** leeks, bacon, cucumber, grapefruit, horseradish cream sauce | \$33
- Pan Roasted Halibut*** ratatouille, fresh tomato and thyme | \$35
- Braised Shortribs*** burgundian style, roasted herb sweet potatoes, natural butter sauce | \$35
- New York Striploin*** mashed potatoes, roasted cippolini onions, herbed butter, bordelaise sauce | \$47
- Beef Tenderloin*** blue cheese potato gratin spinach, crispy onions, beurre rouge | \$48
- Seared Duck Breast*** black rice, orange gastrique | \$48
- Perfect Lamb*** rolled leg of lamb marinated with mint gremolata, sweet potatoes, pomegranate reduction | \$48

For orders on-site, entrée must be preceded by at least 2 starter courses and highest priced entrée will be charged for all.

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DINNER

BUFFET

minimum 15 guests
priced per person

includes choice of 3 salads or sides, 1 entrée selection, fresh baked bread & butter,
organic Caffé Vita coffee and Mighty Leaf Tea service

SALADS & SIDE DISHES choose three of the following:

Seasonal Soup choice of potato leek, tomato bisque, or seasonal offering
Bistro Salad mixed greens, herbs, cherry tomatoes, champagne vinaigrette
Arugula Salad dried cherries, toasted pine nuts, goat cheese, agave nectar vinaigrette
Spinach Salad apple-smoked bacon, blue cheese, Dijon vinaigrette, crispy onions
Classic Caesar Salad parmesan Caesar dressing, herbed croutons
Roasted Potato Salad bacon, frisee, stone-ground mustard
Chilled Pasta seasonal preparation
Roasted Seasonal Vegetables
Jasmine Rice
Wild Rice Pilaf
Roasted Gremolata Potatoes
Whipped Truffle Potatoes
Orecchiette lemon, olive oil, fresh herbs (for this selection, add \$3/per person)
Bistro Signature Mac-n-Cheese (for this selection, add \$3/per person)

ENTREES choose one of the following:

for a two entrée buffet, add \$6 per person to the higher priced entrée

Risotto choice of wild mushroom & savory herb or asparagus, peas, lemon & parmesan | **\$26**
Penne roasted beets, gorgonzola cream, toasted walnuts | **\$26**
Orecchiette asparagus, green beans, peas, lemon, parmesan | **\$26**
Herbed Pork Loin* cannellini beans, bacon, greens, apple-butter sauce | **\$30**
Roasted Chicken* roasted potatoes and root vegetables, tarragon-butter sauce | **\$32**
Miso Glazed Salmon* shredded red and green cabbage, carrots | **\$38**
Pan Seared Halibut* ratatouille, preserved lemon | **\$40**
Marinated Flank Steak* sautéed chard, pan jus | **\$40**
Braised Shortribs* burgundian-style, kale | **\$45**
Beef Tenderloin* spinach, bordelaise sauce | **\$47**
Seared Duck Breast* black rice, orange gastrique | **\$48**
Optional Fish* please inquire about seasonal preparation | **Market Price**

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CARVING STATIONS – ADD-ON ENHANCEMENT FOR DINNER BUFFETS

served with seasonal accompaniments

Pork Loin* – serves 20-25 | **\$180**

Oven Roasted Turkey* – serves 25-30 | **\$180**

Honey Glazed Ham* - serves 25-30 | **\$180**

Herb Roasted Prime Rib*— serves 25-30 | **\$3**

DESSERTS

DESSERT PLATTERS

each serves 25 people

Assorted cookies and brownies | **\$100**

Assorted deluxe cookies jam sables, butter pecan, coconut macaroon, palmier | **\$150**

Assortment of classic cheesecake and Pergina chocolate cake | **\$150**

Assortment of miniature desserts berry tartlet, lemon boat, chocolate éclair, espresso cup, chocolate pyramid, tiramisu | **\$200**

PLATED DESSERTS

priced per person

House-made Ice Cream or Fruit Sorbet daily feature | **\$9**

New York Cheesecake | **\$9**

French Apple Tart granny smith apples, almond cream | **\$10**

Apricot Pine Nut Tart apricots, almond cream, roasted pine nuts | **\$10**

Carrot Cake moist carrot cake, pineapple, currants, candied walnuts, cream cheese frosting | **\$10**

Chocolate Espresso Cake coffee Bavarian, chocolate cake, dark chocolate mousse | **\$10**

Cake Service Fee outside cake or cupcake service | **\$2.50 per person**

includes organic Caffé Vita coffee and Mighty Leaf Tea service

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PRIVATE DINING BAR SELECTIONS

NON-ALCOHOLIC BEVERAGE OPTIONS

Organic Caffé Vita and Organic Tea Service	\$4.75	per person
All day Organic Caffé Vita and Organic Tea Service	\$8.00	per person
Half day Organic Caffé Vita and Organic Tea Service	\$5.00	per person
Assorted Soft Drinks	\$3.75	per drink
All day Soft Drink & Mineral Water Service	\$10.00	per person
Half day Soft Drink & Mineral Water Service	\$6.00	per person
Red Bull Energy Drink	\$5.00	per drink
Still & Sparkling Mineral Waters	\$4.50	per drink
Large Mineral Water	\$9.00	per bottle
Sparkling Cider	\$12.00	per bottle
Iced Tea	\$12.00	per carafe
Fresh Squeezed Lemonade	\$16.00	per carafe
Fruit Juices	\$16.00	per carafe

HOSTED AND NON-HOSTED BAR

Bartender Fee of \$50 per hour/per bar, 2 hour minimum
If minimum of \$200 is met, bartender fee will be waived

	HOST	NO HOST
Standard Cocktails	\$7.00	\$7.50
Standard Martinis	\$10.00	\$11.00
Deluxe Cocktails	\$8.00	\$9.00
Deluxe Martinis	\$11.00	\$12.00
Premium Cocktails	\$9.00	\$10.00
Premium Martinis	\$12.00	\$13.00
Liqueurs & Cordials	\$9.00	\$10.00
House Wine by the Glass	\$8.00	\$9.00
Domestic, Imported and Microbrews	\$6.00	\$6.50
Still and Sparkling Mineral Water	\$4.50	\$5.00
Soft Drinks	\$3.75	\$4.00

**Hosted Wines available by the bottle. See Wine List for selections.*

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PRIVATE DINING BAR SELECTIONS

STANDARD BAR

Smirnoff Vodka
Beefeater Gin
Flor de Cana Rum
El Jimador Tequila
Jim Beam Whiskey
White Horse Scotch
Bailey's Irish Cream
Frangelico
Grand Mariner
Kahlua
Disaronno Amaretto

DELUXE BAR

Absolut Vodka
Tanqueray Gin
Jose Cuervo Gold Tequila
Jack Daniels Whiskey
Seagram's 7 Whiskey
White Horse Scotch
Bailey's Irish Cream
Frangelico
Grand Mariner
Kahlua
Disaronno Amaretto

PREMIUM BAR

Kettle One Vodka
Bombay Sapphire Gin
Myers's Dark Rum
Bacardi Silver Rum
Sauza Tequila
Commemorativo Tequila
Makers Mark Whiskey
Crown Royal Whiskey
JW Red Scotch
Bailey's Irish Cream
Frangelico
Grand Mariner
Kahlua
Disaronno Amaretto
Courvoisier VSOP
Warres Otima 10yr.

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WINE LIST

| BUBBLES |

prosecco (pro-SEHK-koh), NOUN (It)

Mionetto “IL”, Prosecco Veneto, Italy. Salute!

37

Blanc de noir (BLAHN DI NO-OIR), NOUN (Fr)

Domaine Ste. Michelle blanc de noir Washington State sparkling rose.

35

Brut (B-Root), NOUN (Fr)

Domaine Chandon, Brut Classic, California.

55

Brut (B-Root), NOUN (Fr)

Veuve Clicquote “Yellow Label”, Champagne, France.

119

Rose (Rose-e), NOUN (Fr)

Piper Heidesck “Rose Sauvage”, Champagne, France.

124

| WHITES |

albarino (al-bar-e-a-no), NOUN (Sp)

paco & lola, Rias Baixas, Spain 2007.

54

chardonnay (shar-don-NAY), NOUN (Fr)

Wente Vineyards “Morning Fog”, Livermore, CA 2008

44

Henri Perrusset “Macon Villages”, Burgundy, France 2007

54

La Crema, Monterey, CA 2007

55

Joseph Droughin, Pouilly Fuisse, France 2007

81

chenin blanc (shen-in-BA-Lanc), NOUN (Fr)

Kiona Vineyards, Columbia Valley, WA 2007

38

gewurztraminer, Noun (Gr)

Okanogan Estate and Vineyards, Okanogan Valley, WA

53

gewurztraminer- Viognier Blend, Noun (Gr)

Kestrel “Pure Platinum”, Yakima Valley, WA

41

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WINE LIST | CONTINUED |

muller Thurgau

Montinore, Willamette Valley, OR 2008
33

pinot blanc, Noun (Fr)

Domain Marcel Deiss, Alace, France 2007
69

pinot grigio (PEE-noh-GREE-GEE-oh), NOUN (It)

Benvolio, Friuli, Italy 2007
35

pinot gris, NOUN (It)

Dobbes Family Estate, Willamette Valley, OR 2006
49

pinot gris-muller Thurgau-pinot blanc-chardonnay blend

Anne Amie "Cuvee A Amrita", Willamette Valley, OR 2008
46

riesling (REEZ-ling), NOUN (Ger)

Kendall-Jackson 'Vintners Reserve' is sourced from estate vineyards in Monterey. Notes of peach and apricot.
37

Goose Ridge Vineyards, Columbia Valley, WA 2007
46

Januik "Bacchus Vineyard", Columbia Valley, WA 2008
61

sauvignon blanc (SOH-vihn-yahn BLAHN), NOUN (Fr)

Longboat sauvignon exhibits grapefruit and lime aromas with hints of herbs and kiwi fruit. Fermented in oak barrels, yet, lively and clean.
48

Mercer Estates, Columbia Valley, WA 2007
41

Novelty Hill "Stillwater Creek Vineyard", Columbia Valley, WA 2007
58

Frog's Leap, Napa Valley, CA 2008
65

viognier-gewurztraminer (vee-oh-NYAY) NOUN (Fr), (guh-VURTS-trah-meen-ner) NOUN (Ger)

Kestrel 'Pure Platinum' white blend offers notes of orange peel and spice. Sourced from the Columbia Valley.
50

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Food & Beverage are subject to a 16.4% gratuity and a 4.6% taxable administrative fee. All applicable charges will be subject to current Washington State sales taxes. All menus subject to change with Thirty days notice

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WINE LIST | CONTINUED |

| REDS |

cabernet sauvignon (ka-behr-NAY soh-vihn-YOHN), NOUN (Fr)

Murphy-Goode Alexander Valley Cabernet packs a punch exhibiting flavors of blackberry, black cherry and vanilla.
50

Houge 'Genesis' Cabernet showcases bright spicy flavors of fresh cherry and raspberry. From the Columbia Valley.
42

Abeja, Columbia Valley, WA 2006
105

cabernet based Bordeaux-style blend

Kendall-Jackson 'Vintners Reserve' is a blockbuster blend of Cabernet, Merlot and Cab Franc. California's Finest!
42

Tenuta di Arceno crafts this classic from Tuscany that offers notes of blackcherry, spice and a touch of smoke.
45

grenache-tempranillo-syrah blend

Bodegas Aragonesas "coto de Hayas", Campo de Borja, Spain 2006
34

malbec

Finca Decero "Remolinos Vineyard", Mendoza, Argentina 2007
59

merlot (mer-LOH), NOUN (Fr)

Chandler Reach Vineyards, Yakima Valley, WA 2006
49

Goose Ridge Vineyards, Columbia Valley, WA 2006
71

Atalon, Napa Valley, CA 2003
76

pinot noir (PEE-noh NWAHR), NOUN (Fr)

Argyle, Willamette Valley, OR 2006
55

Jovino Pinot Noir is sourced from some of the best vineyards in Oregon. Soft and velvety black cherry flavors.
61

King Estate, Lorane Valley, OR 2007
74

Nicolas Potel "Cotes de Nuits Villages", Burgundy, France 2004
89

Hartford Court "Land's Edge Vineyard," Sonoma Coast, CA 2006
99

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WINE LIST | CONTINUED |

Sangiovese

Caparzo IGT, Tuscany, Italy 2007

55

Syrah/shiraz (SHEE-rahz), NOUN

Chateau Ste. Michelle's 'Orphalin' is a Rhone Style blend from prime estate vineyards in the Columbia Valley.

46

Mitolo "Jester," McLaren Vale, Australia 2006

54

Seia "Alder Creek Vineyard," Columbia Valley, WA 2005

60

zinfandel (ZIHN-fuhn-dehl), NOUN

Edmeades has been making great Ain's in Mendocino County for four decades. Try a glass and you'll see why!

49

Tres Sabores "Porque No?," Napa Valley, CA 2007

64

Hartford Family Winery, Russian River Valley, CA 2005

95

A minimum of 3 business days is required for specific wine requests

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