

LAKE PLACID  
— LODGE —  
Adirondacks, New York

*Special Events Menus*



OUR EXECUTIVE CHEF AND HIS TEAM  
LOOK FORWARD TO CREATING A MEMORABLE CULINARY EXPERIENCE FOR YOU AND YOUR GUESTS

*A 20% Service Charge and 8% Sales Tax will be added to all menu prices.  
Menu items are subject to change based on seasonality and availability.*

# LAKE PLACID

## LODGE

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### *Buffets*

*BUFFET SELECTIONS ARE A MINIMUM OF 15 GUESTS.*

*A SURCHARGE OF \$10 PER PERSON WILL BE ASSESSED IF GUARANTEE IS LESS THAN 15*

*A UNIFORMED CHEF FOR CARVING IS AVAILABLE WHERE APPROPRIATE AT AN ADDITIONAL CHARGE OF \$150*

#### **ADIRONDACK BUFFET**

CREAM OF MUSHROOM SOUP

LOCAL FARM GREENS WITH ASSORTED DRESSINGS

ROASTED PORTOBELLO MUSHROOMS, GREEN BEAN AND CHERRY TOMATO SALAD

PAN ROASTED ATLANTIC SALMON WITH CONFETTI VEGETABLE RICE PILAF

LEMON ROSEMARY CHICKEN BREAST WITH HERB ROASTED FINGERLING POTATOES  
(VEGETARIAN ENTRÉE AVAILABLE UPON REQUEST)

FRESHLY BAKED BREAD AND SWEET BUTTER

CHEF'S SELECTION OF PASTRY

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND SELECTION OF ASSORTED TEAS

\$75 PER PERSON

#### **THE LAKE PLACID RIVIERA**

FIRE ROASTED TOMATO BISQUE

CAESAR SALAD

ANTIPASTI OF MARINATED VEGETABLES, OLIVES, CURED MEATS AND SLICED CHEESES

VEAL SCALOPPINI WITH LEMON BUTTER AND CAPERS

CACCIATORE OF CHICKEN, BELL PEPPER, GREEN OLIVE AND TOMATO FONDUE

WILD MUSHROOM AND PARMESAN CHEESE RISOTTO

ROASTED EGGPLANT, TOMATO, ZUCCHINI AND BASIL VEGETABLES

TIRAMISU

VANILLA PANNA COTTA WITH BERRY SAUCE

FRESHLY BAKED BREAD AND SWEET BUTTER

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND SELECTION OF ASSORTED TEAS

\$95 PER PERSON

#### **PARLEZ-VOUS FRANÇAIS**

VICHYSOISE OF POTATO AND LEEK SOUP

ORGANIC TOMATO AND ASPARAGUS WITH RED ONION CAPER VINAIGRETTE

SALADE ALSACIENNE-MIXED GREENS WITH APPLE, WALNUTS, GRAPES, BLUE CHEESE AND VINAIGRETTE

ROASTED BEEF MEDALLIONS WITH BORDELAISE

SAUMON À L'ESTRAGON-SEARED SALMON FILET WITH TARRAGON-FENNEL CREAM SAUCE

(VEGETARIAN ENTRÉE AVAILABLE UPON REQUEST)

BOULANGER POTATOES

MÉLANGE OF SEASONAL VEGETABLES

ÉCLAIRS AND MACARONS

TARTE AU CITRON

FRESHLY BAKED BREAD AND SWEET BUTTER

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND SELECTION OF ASSORTED TEAS

\$110 PER PERSON

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### *Buffets Continued...*

#### **THE HUNTSMAN**

ICEBERG WEDGE SALAD WITH BLUE CHEESE, TOMATO AND BACON  
COUNTRY STYLE PATE WITH CLASSIC ACCOUTREMENTS  
SLOW ROASTED DIJON RUBBED PORK LOIN WITH "HUNTER'S" SAUCE  
VENISON STEW, COUNTRY VEGETABLES AND GRAVY  
RANCH STYLE GRATIN POTATOES WITH PARMESAN CHEESE  
ROASTED ROOT VEGETABLES  
FRESHLY BAKED BREAD WITH SWEET BUTTER  
POUND CAKE WITH WHIPPED CREAM AND FRESH BERRIES  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND SELECTION OF ASSORTED TEAS  
\$100 PER PERSON

#### **BUILD YOUR OWN BBQ**

CHOOSE TWO SALADS FROM THE FOLLOWING:  
YOUNG FIELD GREENS AND GARDEN VEGETABLES WITH ASSORTED DRESSINGS  
CLASSIC CAESAR SALAD  
HONEY PECAN SWEET POTATO SALAD  
TRADITIONAL POTATO SALAD  
PASTA SALAD WITH GARDEN VEGETABLES AND RED WINE VINAIGRETTE  
CHILLED FRESH SEASONAL FRUIT PLATTER

CHOOSE TWO ENTREES FROM THE FOLLOWING:  
MARINATED GRILLED FLANK STEAK WITH CORN, BLACK BEAN RELISH  
FREE RANGE CHICKEN BREAST, DIABLO BARBECUE SAUCE  
HOUSE MADE TOFU AND BLACK BEAN "NOT DOGS" WITH ACCOMPANIMENTS  
GRILLED 8OZ ALL NATURAL BEEF BURGERS WITH ACCOMPANIMENTS  
DRY RUBBED AND LEMON BUTTER BASTED SEAFOOD CATCH OF THE DAY

CHOOSE TWO SIDES FROM THE FOLLOWING:  
SUCCOTASH OF VEGETABLES  
BUTTERMILK HERB SMASHED POTATOES  
BAKED BEANS WITH HOUSE MADE BACON  
BUTTERED CORN ON THE COB

CHOOSE TWO DESSERTS FROM THE FOLLOWING:  
APPLE PIE  
DOUBLE CHOCOLATE BROWNIES  
PECAN PIE  
MARINATED FRESH STRAWBERRIES WITH WHIPPED CREAM  
ASSORTED LAKE PLACID LODGE FRESH BAKED COOKIES  
ASSORTED BREAD AND SWEET BUTTER  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND SELECTION OF ASSORTED TEAS  
\$85 PER PERSON

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*Reception Canapés*

2 DOZEN MINIMUM OF EACH CANAPÉ REQUIRED

**COLD CANAPÉ**

TOMATO, BASIL AND MOZZARELLA ON CROSTINI  
OVEN-DRIED TOMATO AND KALAMATA OLIVE GOAT CHEESE TARTLET  
PROSCIUTTO AND FRUIT COMPOTE IN PASTRY PINWHEEL  
OPEN FACE MINI BLT SANDWICH  
ROASTED FINGERLING POTATO, SMOKED SALMON, CRÈME FRAÎCHÉ AND CHIVES  
TOMATO AND SWEET ONION BRUSCHETTA  
MARINATED SEASONAL MELON WITH TOASTED ALMONDS AND BALSAMIC GLAZE  
CHICKPEA HUMMUS ON PITA WITH MARINATED OLIVES  
BABY POTATOES WITH HERB CRÈME FRAÎCHE AND CAVIAR  
AT \$55 PER DOZEN

CHIPOTLE CHICKEN SALAD ON ENDIVE WITH CILANTRO CREAM  
CHICKEN AND APPLE SALAD WITH CELERY, GRAPES AND WALNUTS IN ROMAINE LEAF  
SESAME SEARED SUSTAINABLE TUNA WITH WASABI CREAM AND SCALLION  
POACHED PRAWN WITH AVOCADO SALSA  
CRAB IN PASTRY WITH AVOCADO MOUSSE AND CITRUS  
BEEF CARPACCIO ON CROSTINI WITH BRIE AND HOUSE MOSTARDA  
AT \$65 PER DOZEN

**HOT CANAPÉ**

CRISPY RISOTTO, PARMESAN AND HERB ARANCINI  
VEGETARIAN SPRING ROLL, SWEET AND SPICY SAUCE  
MUSHROOM POPOVERS, TRUFFLE CREAM  
CAMELIZED ONION, SPINACH AND FETA CHEESE IN PASTRY  
BAKED BRIE AND APRICOT IN PASTRY  
CRISPY TEMPURA CAULIFLOWER WITH ROASTED GARLIC CREAM  
WARM ZUCCHINI AND BASIL CAKES WITH TOMATO TAPENADE  
AT \$65 PER DOZEN

BAKED CRAB CAKES WITH LEMON AIOLI  
CUMIN DUSTED CHICKEN QUESADILLA WITH AVOCADO CREAM  
MINI BEEF WELLINGTON, WHOLE GRAIN MUSTARD CREAM  
PETITE ALL NATURAL BEEF MEATBALLS WITH SPICY MARINARA  
SHRIMP AND CORN FRITTERS WITH GARLIC-PARSLEY DIPPING SAUCE  
AT \$75 PER DOZEN

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### *Reception Displays*

RECEPTIONS ARE PRICED FOR 1 HOUR

#### **HOUSE SMOKED SALMON DISPLAY**

SMOKED ATLANTIC SALMON

SERVED WITH BREAD, TOMATOES, RED ONIONS, CAPERS, AND SOUR CREAM

\$18 PER PERSON

#### **CAVIAR STATION**

FARMED WHITE STURGEON CAVIAR

DICED RED ONION, CAPERS, CRÈME FRAÎCHÉ, CHOPPED EGGS AND TOAST POINTS

MARKET PRICE

#### **LAKE PLACID LODGE CHEESE PRESENTATION**

CHEF'S SELECTION OF REGIONAL AND EUROPEAN CHEESES, FRESH AND DRIED FRUIT GARNISH,

SEASONED CRACKERS AND SPECIALTY BREADS

\$15 PER PERSON

#### **VEGETABLE HARVEST**

SEASONAL MARKET VEGETABLES

RANCH DIP AND BLUE CHEESE DRESSING

\$12 PER PERSON

#### **MEDITERRANEAN FEAST**

HOUSE MADE HUMMUS, CARROT HUMMUS AND CAPONATA

MARINATED ARTICHOKE, MUSHROOMS, ROASTED PEPPERS AND OLIVES

\$15 PER PERSON

#### **CHARCUTERIE DISPLAY**

CHEF'S SELECTION OF REGIONAL, HOUSE CURED, AND SMOKED MEATS

FRUIT MOSTARDA, CORNICHONS

SEASONED CRACKERS AND SPECIALTY BREADS

\$18 PER PERSON



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### *Reception Carving Stations and Action Stations*

EACH CARVING STATION ITEM IS PREPARED TO SERVE APPROXIMATELY 20 GUESTS  
AND IS CHARGED PER PIECE

EACH ITEMS REQUIRES A UNIFORMED CHEF AT A CHARGE OF \$150

#### **SALMON EN CROÛTE**

SALMON STUFFED WITH SPINACH AND MUSHROOMS, ROLLED IN PUFF PASTRY

LEMON-GARLIC AIOLI

\$370 PER EACH SALMON

#### **GARLIC AND ROSEMARY ROASTED LEG OF LAMB**

GARDEN MINT JUS

\$380 PER EACH LEG OF LAMB

#### **ROASTED FARM RAISED TURKEY BREAST**

ORANGE-CRANBERRY RELISH

\$360 PER EACH TURKEY BREAST

#### **NEW YORK STRIP LOIN**

HERB AND PEPPER SEASONED

RED WINE JUS AND CHIPOTLE AIOLI

\$450 PER EACH NEW YORK STRIP

#### **ROASTED BEEF TENDERLOIN**

RED WINE DEMI AND FLAVORED MUSTARDS

\$495 PER TWO TENDERLOINS

#### **HONEY GLAZED APPLEWOOD SMOKED HAM**

PINEAPPLE RELISH, WHOLE GRAIN MUSTARD GLAZE

\$300 PER EACH HAM

#### **SLOW ROASTED PRIME RIB OF BEEF**

FRESH HORSERADISH CREAM, BLUE CHEESE CRUMBLES AND BORDELAISE JUS

\$475 PER EACH PRIME RIB

#### **CUMIN DUSTED NATURAL PORK LOIN**

STONE FRUIT CHUTNEY, SPICY BBQ SAUCE

\$350 PER EACH PORK LOIN

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### *Plated Dinner Selections*

PLATED DINNERS SELECTIONS ARE FOR THREE COURSE DINNERS OR FOUR COURSE DINNERS AND INCLUDE FRESHLY BAKED BREAD, SWEET BUTTER, COFFEE AND TEA SERVICE

YOU CAN ADD A SEASONAL INTERMEZZO SORBET TO ANY DINNER FOR AN ADDITIONAL \$8

IF TABLESIDE SELECTIONS ARE DESIRED AT THE TIME OF YOUR EVENT YOUR CHOICES ARE AVAILABLE FOR ENTREES AT THE HIGHEST MENU ITEM PLUS AN ADDITIONAL \$15 PER PERSON

SHARED PRESENTATION ENTREES ARE NOT AVAILABLE FOR TABLESIDE SELECTION

#### **APPETIZERS**

##### TUNA TARTAR

RED PEPPER ROMESCO, POTATO GAUFRETTE, PETIT SALAD, SPICY GINGER AIOLI

##### SMOKED SALMON ROULADE

SHAVED GRANNY SMITH APPLES, PICKLED RED ONIONS, CITRUS VINAIGRETTE

##### JUMBO LUMP CRAB SALAD

AVOCADO COULIS, PETITE GREENS, FENNEL AND CITRUS

##### CARPACCIO OF BEEF TENDERLOIN

PETTIT GREENS, HORSERADISH CREAM, FRIED CAPERS

##### ROASTED BEETS

FRISEÉ LETTUCE, CRUMBLER FETA CHEESE, BALSAMIC SYRUP, OLIVE OIL

##### FETA AND SPINACH STUFFED PORTOBELLO MUSHROOM,

ROASTED PEPPER COULIS, MICRO GREENS

##### CARAMELIZED DIVER SCALLOPS

PARMESAN POLENTA, RED WINE REDUCTION

##### PAN ROASTED CRAB CAKE

FENNEL AND ORANGE SALAD, AVOCADO COULIS, BASIL OIL

##### FORREST MUSHROOM RISOTTO

AGED PARMESAN, WHITE TRUFFLE OIL

##### BRAISED PORK BELLY

BUTTERMILK MASHED POTATO, FENNEL GREMOLATA

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### SOUPS

POTATO AND FENNEL BISQUE  
WITH FENNEL CONFIT AND CHIVES

CREAM OF MUSHROOM SOUP  
WITH TRUFFLE CREAM

FIRE ROASTED TOMATO BISQUE  
WITH PARMESAN CHEESE AND BASIL OIL

CURRIED CAULIFLOWER  
WITH CAULIFLOWER COUSCOUS AND MARINATED RAISINS

ROASTED SWEET CORN  
WITH PEPPER CONFIT AND CHILI OIL

### SALADS

TRADITIONAL CAESAR SALAD  
PARMESAN, CROUTONS AND CREAMY GARLIC DRESSING

VINE RIPENED TOMATO AND FRESH MOZZARELLA,  
BALSAMIC, BASIL, ARUGULA  
(SEASONAL SELECTION WHEN AVAILABLE)

BABY ORGANIC GREENS  
WITH LOCAL GOAT CHEESE, GOLDEN BEET CURLS, SHAVED FENNEL, RED WINE VINAIGRETTE

LOCAL BUTTER LETTUCE  
JULIENNE APPLE, CRUMBLER BLUE CHEESE, WALNUTS AND MUSTARD VINAIGRETTE

CRISP ICEBERG WEDGE  
TOMATO, APPLE SMOKED BACON, PICKLED RED ONIONS, BUTTERMILK RANCH

FIELD GREENS  
TOMATO, CUCUMBER, CARROTS, BALSAMIC VINAIGRETTE

BABY SPINACH  
TOASTED PECANS, FETA, DRIED CRANBERRIES, PICKLED RED ONION, WHITE BALSAMIC DRESSING



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### SEAFOOD

SOME SEAFOOD SELECTIONS ARE AVAILABLE SEASONALLY. PLEASE INQUIRE.

PAN ROASTED SALMON FILET

CITRUS BUTTER SAUCE

3 COURSE \$85 4 COURSE \$100

SAUTÉED LINE CAUGHT MAHI MAHI

PINEAPPLE RELISH

3 COURSE \$82 4 COURSE \$98

BAKED IDAHO BROOK TROUT

ALMOND BEURRE BLANC

3 COURSE \$78 4 COURSE \$92

SLOW ROASTED ATLANTIC HALIBUT

FENNEL-TOMATO EMULSION

3 COURSE \$95 4 COURSE \$110

SEARED RARE SUSTAINABLE TUNA

GINGER WASABI BUTTER

3 COURSE \$100 4 COURSE \$115

SAUTÉED FARM RAISED ARCTIC CHAR

LEMON-CAPER SAUCE

3 COURSE \$80 4 COURSE \$95

### POULTRY

SEARED BREAST OF ORGANIC CHICKEN

MADEIRA JUS

3 COURSE \$75 4 COURSE \$90

ROSEMARY ROASTED CHICKEN BREAST

FORREST MUSHROOM CREAM

3 COURSE \$80 4 COURSE \$95

APPLE AND SAGE STUFFED BAKED QUAIL

CRANBERRY CIDER GLAZE

3 COURSE \$77 4 COURSE \$92

SPICE ROASTED DUCK BREAST

CHERRY DEMI-GLACE

3 COURSE \$85 4 COURSE \$100

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### **BEEF, LAMB, PORK, VEAL**

NEW YORK STRIP STEAK AU POIVRE

COGNAC SAUCE

3 COURSE \$105 4 COURSE \$120

GRILLED FILET MIGNON OF BEEF

BORDELAISE SAUCE

3 COURSE \$100 4 COURSE \$115

SPICE CRUSTED LOIN OF VENISON

STONE FRUIT CHUTNEY

3 COURSE \$110 4 COURSE \$125

HERB CRUSTED LAMB CHOP

ROSEMARY-GARLIC JUS

3 COURSE \$115 4 COURSE \$135

BRAISED BEEF SHORT RIB

PARSLEY GREMOLATA AND RED WINE SAUCE

3 COURSE \$95 4 COURSE \$110

HERB ROASTED PORK TENDERLOIN

WHOLE GRAIN MUSTARD CREAM

3 COURSE \$90 4 COURSE \$105

### **SHARED PRESENTATIONS**

BEEF TENDERLOIN AND SEARED CRAB CAKE

BÉARNAISE SAUCE

3 COURSE \$130 4 COURSE \$145

MARINATED CHICKEN BREAST AND PAN SEARED SALMON

LEMON BEURRE BLANC

3 COURSE \$110 4 COURSE \$125

FILET MIGNON OF BEEF AND HALF MAINE LOBSTER

CABERNET DEMI

3 COURSE \$135 4 COURSE \$155

BRAISED BEEF SHORT RIB AND ROASTED CRAB CAKE

RED WINE SAUCE

3 COURSE \$120 4 COURSE \$135

ALL ENTRÉE SELECTIONS ARE SERVED WITH THE  
CHEF'S SELECTION OF SEASONAL STARCH AND VEGETABLE  
PLEASE INQUIRE IF YOU HAVE SPECIAL REQUESTS OR DIETARY NEEDS

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### DESSERTS

NEW YORK STYLE CHEESECAKE  
FRESH BERRY COMPOTE

MILK CHOCOLATE CREMIEUX  
MARINATED RASPBERRIES

FLOURLESS CHOCOLATE DECADENCE CAKE  
STRAWBERRY COULIS AND WHIPPED CREAM

LEMON POUND CAKE  
CITRUS CUSTARD AND BERRY SAUCE

VANILLA CREAM STUFFED PROFITEROLES  
WITH CHOCOLATE SAUCE

MIXED BERRY SHORTCAKE  
CRÈME CHANTILLY

VANILLA PANNA COTTA WITH STRAWBERRY SAUCE  
BUTTER PECAN COOKIE

CINNAMON-APPLE-RAISIN BREAD PUDDING  
BOURBON CARAMEL

CARAMEL AND PECAN TART  
CARAMEL AND CHOCOLATE SAUCES

CARROT CAKE  
SWEETENED CREAM CHEESE AND BLUEBERRY SAUCE

LEMON TART  
BLACKBERRY SAUCE, WHIPPED CREAM AND CONFIT LEMON

### CUSTOM MENUS

OUR EXECUTIVE CHEF AND HIS TEAM WOULD BE DELIGHTED  
TO CREATE A CUSTOM DINING EXPERIENCE FOR YOU AND YOUR GUESTS  
PLEASE INQUIRE

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*Beverage Pricing*

ALL PRICES INCLUDE MIXERS

**STANDARD BAR**  
\$10.00 PER DRINK

SVEDKA  
BOMBAY  
CUERVO GOLD  
CRUZAN  
DEWARS  
CANADIAN CLUB  
JIM BEAM

**PREMIUM BAR**  
\$14.00 PER DRINK

GREY GOOSE  
BOMBAY SAPPHIRE  
BACARDI SUPERIOR  
1800 SILVER  
JOHNNY WALKER RED  
SEAGRAM'S VO  
MAKERS MARK

**ULTRA-PREMIUM BAR**  
\$16.00 PER DRINK

BELVEDERE  
HENDRICKS  
10 CANE  
PATRON SILVER  
CROWN ROYAL  
JACK SINGLE BARREL  
KNOB CREEK  
JOHNNY WALKER BLACK

**BEER**

DOMESTIC - \$5.00 PER BOTTLE  
IMPORTED & MICRO BREWS- \$6.00 PER BOTTLE

**BAR PACKAGES**

ALL PACKAGES INCLUDE HOUSE RED & WHITE WINE & 3 BEER SELECTIONS

**STANDARD BAR**

1 HOUR - \$22.00  
EACH ADDITIONAL HOUR - \$12.00

**PREMIUM BAR**

1 HOUR - 32.00  
EACH ADDITIONAL HOUR - \$18.00

**ULTRA-PREMIUM BAR**

1 HOUR - 36.00  
EACH ADDITIONAL HOUR - \$20.00  
(INCLUDES 2 SIGNATURE  
COCKTAILS)

ADDITIONAL SELECTIONS OF LIQUOR MAY BE ADDED TO THE BAR PACKAGES  
AND WILL BE CHARGED ON A CONSUMPTION BASIS.  
SIGNATURE COCKTAILS MAY BE ADDED TO THE STANDARD & PREMIUM BAR PACKAGES  
AND WILL BE CHARGED ON CONSUMPTION.

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*Event Wines*

**WHITES**

NV	BOCELLI, PROSECCO, BRUT, EXTRA DRY, VENETO, ITALY	\$44
NV	BOUVET, CREMANT, BRUT ROSE, LOIRE, FRANCE	\$48
2012	J. CARR, CHARDONNAY, SONOMA COAST, CALIFORNIA	\$40
2010	CHALK HILL, CHARDONNAY, SONOMA, CALIFORNIA	\$60
2012	DRYLANDS, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	\$36
2012	MACARI, SAUVIGNON BLANC, LONG ISLAND, NY	\$50
2011	DOMAINE A. CAILBOURDIN, SAUVIGNON BLANC, LOIRE VALLEY, FRANCE	\$55
2012	CHEHALEM, PINOT GRIS, WILLAMETTE VALLEY, OREGON	\$52
2011	GIOCATO, PINOT GRIGIO, GORISKA, BRDA, SLOVENIA	\$28
2012	MINER FAMILY, VIOGNIER, SIMPSON VYD., NAPA VALLEY, CALIFORNIA	\$40
2012	HERMANN WIEMER, DRY RIESLING, FINGER LAKES, NEW YORK	\$40
2011	BISCI, VERDICCHIO DI MATELICA, MARCHE, ITALY	\$36

**REDS**

2010	SEGHESSIO, ZINFANDEL, SONOMA COUNTY, CALIFORNIA	\$49
2009	LAETTIA, PINOT NOIR, ARROYO GRANDE, CALIFORNIA	\$40
2011	CHLOE CREEK, PINOT NOIR, "SANGIACAMO VINEYARD" SONOMA COAST	\$80
2010	JIM BARRY, SHIRAZ, CLARE VALLEY, AUSTRALIA	\$42
2011	ALMA NEGRA, MALBEC, MEDOZA, ARGENTINA	\$50
2011	ALTOS LAS HORMIGAS, MALBEC, RESERVA, VALLE DE UCO, ARGENTINA	\$55
2012	SAINT COSME, SYRAH, GRENACHE, COTES-DU RHONE, FRANCE	\$44
2011	DEI, VINO NOBILE DI MONTPULCIANO, TUSCANY, ITALY	\$62
2011	F. BOCHIS, DOLCETTO, DOGLIANI SUPERIORE, ITALY	\$42
2001	LA RIOJA ALTA, GRAN RESERVA 904, RIOJA, SPAIN	\$100
2009	BODEGAS ASTER, TEMPRANILLO, CRIANZA, RIBERA DEL DUERO, SPAIN	\$50

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