



GROUP & EVENT DINING

## M E N U S

Select from our specially created menus or indulge in “designer dining” where personal customization allows you to style your own event.

Our approach to “perfect pairings” combines the best seasonal selections with interesting new wines for a dining experience that will be as tantalizing as it is memorable!





GROUP & EVENT DINING

## PINOT GRIGIO LUNCH MENU

SELECT ONE OF THE FOLLOWING

**Ripe Plum Tomato Flatbread**

*With roasted garlic essence, sweet basil and Parmesan cheese*

**Soup of the day or Farmer's Market Vegetable Soup**

**Mixed Green Salad**

*With grape tomatoes, toasted sunflower seeds  
and light balsamic dressing*

SELECT TWO OF THE FOLLOWING LUNCH ENTREÉS

(SERVED FAMILY STYLE)

**Grilled Garlic Herb Chicken Sandwich**

*With lettuce and sliced plum tomatoes in soft Ciabatta roll.*

**Roasted Market Vegetable Sandwich**

*With three cheeses and sun-dried tomato pesto*

**Kalymnos Greek Salad**

*With Feta cheese, cucumbers, tomatoes,  
red onions and kalamata olives*

**Grilled Chicken & Romaine Salad**

*With Parmesan, tomatoes, grilled red peppers and  
creamy lemon-pepper dressing*

**Mini Indulgences**

*Individual servings of classic desserts*

**Coffee, Tea & Soft Drinks Included**

*Wine pairings available. Please reference wine menu for pricing.*

\$20 + tax (not inclusive of gratuity)



GROUP & EVENT DINING

## RIESLING LUNCH MENU

BRICK-OVEN FLATBREAD UPON ARRIVAL

***Ripe Plum Tomato Flatbread***

*With roasted garlic essence, sweet basil and Parmesan cheese*

CHOICE OF SOUP:

***Soup of the Day or Farmer's Market Vegetable Soup***

TRIO OF ENTRÉE SALADS

(SERVED FAMILY STYLE)

***Grilled Chicken & Romaine Salad***

*With Parmesan, tomatoes, grilled red peppers and  
creamy lemon-pepper dressing*

***Grilled Tamarind Salmon Salad***

*With asparagus, spinach, oranges, almonds, and  
white balsamic vinaigrette*

***Kalymnos Greek Salad***

*With Feta cheese, cucumbers, tomatoes,  
red onions and kalamata olives*

***Mini Indulgences***

*Individual servings of classic desserts*

***Coffee, Tea & Soft Drinks Included***

*Wine pairings available. Please reference wine menu for pricing.*

\$25 + tax (not inclusive of gratuity)



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## CHARDONNAY LUNCH MENU

BRICK-OVEN FLATBREAD UPON ARRIVAL

**Ripe Plum Tomato Flatbread**

*With roasted garlic essence, sweet basil and Parmesan cheese*

**Mixed Greens Salad**

*With grape tomatoes, toasted sunflower seeds  
and light balsamic dressing*

SELECT THREE OF THE FOLLOWING LUNCH ENTRÉES

(SERVED FAMILY STYLE)

**Chicken & Vegetable Pasta**

*With broccoli, carrots, mushrooms, sugar snap peas,  
roasted peppers and lemon-herb sauce*

**Cedar Plank Atlantic Salmon**

*With fresh asparagus, sweet carrots, chive-roasted potatoes*

**Chef's Market Vegetable Plate**

*Rustic-roasted vegetables with grilled tofu  
and toasted almond tabbouleh*

**Roasted Pork Tenderloin**

*With fresh leaf spinach, cremini mushrooms,  
soft corn polenta and sherry glaze*

**Caramelized Sea Scallops**

*Grilled and served with roasted asparagus  
and pearl pasta*

**Mini Indulgences**

*Individual servings of classic desserts*

**Coffee, Tea & Soft Drinks Included**

*Wine pairings available. Please reference wine menu for pricing.*

\$30 + tax (not inclusive of gratuity)



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## PINOT NOIR DINNER MENU

BRICK-OVEN FLATBREADS UPON ARRIVAL

**Ripe Plum Tomato Flatbread**

*With roasted garlic essence, sweet basil and Parmesan cheese*

**Garlic Chicken Flatbread**

*With balsamic onions and roasted red peppers*

**Mixed Greens Salad**

*With grape tomatoes, toasted sunflower seeds  
and light balsamic dressing*

SELECT THREE OF THE FOLLOWING DINNER ENTRÉES

(SERVED FAMILY STYLE)

**Cedar Plank Atlantic Salmon**

*With fresh asparagus, sweet carrots, chive-roasted potatoes*

**Roasted Pork Tenderloin**

*With fresh leaf spinach, cremini mushrooms, soft corn polenta  
and sherry glaze*

**Oak Grilled Chicken Breast**

*With pearl pasta and a green vegetable trio*

**Chef's Market Vegetable Plate**

*Rustic-roasted vegetables with grilled tofu and toasted almond tabbouleh  
(Filet Mignon and Lamb Rack available with sur-charge)*

**Mini Indulgences**

*Individual servings of classic desserts*

**Coffee, Tea & Soft Drinks Included**

*Wine pairings available. Please reference wine menu for pricing.*

\$45 + tax (not inclusive of gratuity)



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## MERLOT DINNER MENU

BRICK-OVEN FLATBREADS UPON ARRIVAL

**Ripe Plum Tomato Flatbread**

*With roasted garlic essence, sweet basil and Parmesan cheese*

**Garlic Chicken Flatbread**

*With balsamic onions and roasted red peppers*

**Baby Spinach Salad**

*With seasonal fruit, crumbled blue cheese  
and toasted pine nuts*

SELECT THREE OF THE FOLLOWING DINNER ENTRÉES

(SERVED FAMILY STYLE)

**Cedar Plank Atlantic Salmon**

*With fresh asparagus, sweet carrots, chive-roasted potatoes*

**Roasted Pork Tenderloin**

*With fresh leaf spinach, cremini mushrooms,  
soft corn polenta and sherry glaze*

**Oak Grilled Chicken Breast**

*With pearl pasta and a green vegetable trio*

**Chef's Market Vegetable Plate**

*Rustic-roasted vegetables with grilled tofu  
and toasted almond tabbouleh*

**Char Crust Filet Mignon (sliced)**

*Over garlic mashed potatoes, and fresh vegetables*

*(Lamb Rack available with sur-charge)*

**Mini Indulgences**

*Individual servings of classic desserts*

**Coffee, Tea & Soft Drinks Included**

*Wine pairings available. Please reference wine menu for pricing.*

\$55 + tax (not inclusive of gratuity)



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## CABERNET SAUVIGNON DINNER MENU

BRICK-OVEN FLATBREADS UPON ARRIVAL

**Ripe Plum Tomato Flatbread**

*With roasted garlic essence, sweet basil and Parmesan cheese*

**Garlic Chicken Flatbread**

*With balsamic onions and roasted red peppers*

**Grilled Steak & Cremini Mushroom Flatbread**

*With Salmon Valley blue cheese*

APPETIZERS TO SHARE

**Iced Shrimp Cocktail**

*Poached Gulf shrimp with classic cocktail sauce*

**Grilled BBQ Chicken Skewers**

*With tamarind glaze and grilled Hawaiian pineapple*

**Baby Spinach Salad**

*With seasonal fruit, crumbled blue cheese  
and toasted pine nuts*

SELECT THREE OF THE FOLLOWING DINNER ENTRÉES

(SERVED FAMILY STYLE)

**Cedar Plank Atlantic Salmon**

*With fresh asparagus, sweet carrots, chive-roasted potatoes*

**Roasted Pork Tenderloin**

*With spinach, cremini mushrooms, soft corn polenta & sherry glaze*

**Oak Grilled Chicken Breast**

*With pearl pasta and a green vegetable trio*

**Chef's Market Vegetable Plate**

*Rustic-roasted vegetables with grilled tofu and toasted almond tabbouleh*

**Char Crust Filet Mignon (sliced)**

*Over garlic mashed potatoes, and fresh vegetables*

**Roasted Rack of Lamb**

*With asparagus, balsamic onions, new potatoes and Dijon sauce*

**Mini Indulgences**

*Individual servings of classic desserts*

**Coffee, Tea & Soft Drinks Included**

*Wine pairings available. Please reference wine menu for pricing.*

\$65 + tax (not inclusive of gratuity)



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## RECEPTION MENU

### BRICK-OVEN BAKED FLATBREADS

*Parmesan Crispbread* \$3.75

*Ripe Plum Tomato Flatbread* \$7.75

*Garlic Chicken Flatbread* \$8.75

*Grilled Steak & Cremini Mushroom Flatbread* \$9.25

*Chef's Inspiration - changes with the season*

### HORS D'OEUVRES RECEPTION

*Priced by the dozen*

***Spinach or Crab Stuffed Button Mushrooms*** \$18

***Chilled Gulf Shrimp Cocktail*** \$23

***Tamarind Chicken Skewers*** \$22

***Lemon Roasted Shrimp Avocado & Chips*** \$12

***Pork Tenderloin Lollipops*** \$26

***Grilled Lamb Rib Chops*** \$32

### MINI INDULGENCES & DESSERT WINE PARTY

*individual servings of classic deserts*

***Flight of 9 minis*** \$22.50

***Mini Indulgence Cake (18 minis)*** \$45

*Dessert wines and after dinner cordials (menu pricing)*

# RED WINE LIST



## GROUP & EVENT DINING

	BOTTLE		BOTTLE
<b>MERLOT</b>		<b>ZINFANDEL</b>	
<i>Honoro Vera, Jumilla '07</i>	25	<i>Christopher Vineyard, Napa '06</i>	36
<i>Ray's Station, Alexander '04</i>	34	<i>Ravenswood, Napa '05/'06'</i>	40
<i>Chateau Ste Michelle Indian Wells,</i>		<i>Seghesio, Sonoma '07</i>	42
<i>Columbia '06</i>	42	<i>Ravenswood Teldeschi, Dry Creek '05/'06</i>	65
<i>St. Francis, Sonoma '05</i>	48	<b>TEMPRANILLO</b>	
<i>Robert Mondavi, Napa '05/'06</i>	50	<i>Sierra Cantabria Crianza, Rioja '05</i>	38
<i>Gargiulo Money Road Ranch, Oakville '05</i>	60	<i>Muga Prado Enea Gran Reserva,</i>	
<i>Chappellet, Napa '05/'06</i>	62	<i>Rioja '00/'01</i>	85
<b>PINOT NOIR</b>		<b>CABERNETS &amp; BORDEAUX VARIETALS</b>	
<i>Mirassou, California '08</i>	26	<i>Concha y Toro Xplorador, Central '08</i>	25
<i>Cartlidge &amp; Browne, California '07/'08</i>	30	<i>Casillero del Diablo Carmenere,</i>	
<i>Sebastiani, Sonoma Coast '07</i>	38	<i>Central '07</i>	29
<i>Kim Crawford, Marlborough '07/'08</i>	44	<i>Gascon Malbec, Mendoza '08</i>	33
<i>Schug, Sonoma Coast '07</i>	54	<i>Chateau de Parenchère, Bordeaux '06</i>	36
<i>Chehalem 3 Vineyard, Willamette '07</i>	66	<i>Lake Sonoma Cabernet, Alexander '05</i>	44
<i>Sinskey, Carneros '06</i>	68	<i>Mulderbosch Faithful Hound,</i>	
<i>Jadot Beaune 1st Cru, Burgundy '06</i>	75	<i>Stellenbosch '04/'05</i>	50
<i>Etude, Carneros '06</i>	80	<i>De Toren Fusion V, Stellenbosch '05/'06</i>	60
<i>Freeman, Russian River '06</i>	90	<i>Tom Eddy Elodian, Napa '05</i>	64
<b>SYRAH / GRENACHE</b>		<i>Radford Dale Gravity, Stellenbosch '06</i>	66
<i>De Fuego Old Vines, Calatayud '07</i>	29	<i>Chappellet Signature, Napa '06</i>	75
<i>Woop Woop, South Eastern Australia '08</i>	34	<i>Altamura, Napa '04/'05</i>	95
<i>St. Hallett Gamekeeper's Reserve,</i>		<i>Penfolds Bin 389 Cabernet/Shiraz,</i>	
<i>Barossa '06</i>	38	<i>South Australia '04</i>	60
<i>Winner's Tank, Langhorne Creek '07</i>	48	<i>Joseph Phelps, Napa '05/'06</i>	90
<i>Torbreck Woodcutter's, Barossa '06/'07</i>	55	<i>Silver Oak, Alexander '04</i>	110
<i>Sequillo, Swartland '04</i>	60	<i>Caymus, Napa '06/'07</i>	125
<i>Elderton, Barossa '05/'06</i>	60	<i>Caymus Special Selection, Napa '05/'06</i>	225
<b>SWEET SHIRAZ</b>		<i>Silver Oak, Napa '03/'04</i>	200
<i>Escape, Stellenbosch '08</i>	28	<b>SANGIOVESE</b>	
<b>PETITE SIRAH</b>		<i>Santa Cristina, Tuscany '07</i>	27
<i>Markham, Napa '03</i>	56	<i>Retromarcia, Chianti Classico '06</i>	38
		<i>Antinori Peppoli, Chianti Classico '06</i>	58

Menu pricing subject to change



# WHITE WINE LIST

## GROUP & EVENT DINING

	BOTTLE		BOTTLE
<b>CHARDONNAY</b>		<b>VIOGNIER</b>	
<i>Indaba, West Cape '07/'08</i>	25	<i>Brampton, Coastal '06</i>	30
<i>Geyser Peak, Alexander '07</i>	29		
<i>Greg Norman Estates, Eden '07/'08</i>	32	<b>FABULOUS UNOAKED WHITES</b>	
<i>Carmel Road, Monterey '07</i>	36	<i>Paso a Paso Verdejo, La Mancha '07/'08</i>	29
<i>Markham, Napa '07</i>	42	<i>Raats Family Original Chenin Blanc,</i>	
<i>Radford Dale, Stellenbosch '07/'08</i>	44	<i>Coastal '08</i>	30
<i>ZD, California '07</i>	50	<i>Martin &amp; Weyrich Moscato Allegro</i>	
<i>Mer Soleil, Central Coast '06/'07</i>	60	<i>Moscato, California '07</i>	34
<i>Cakebread, Napa '07</i>	80	<i>Pacific Rim Gewürztraminer, Yakima '07</i>	28
<i>Domaine Gagey, Beaune Greve 1st Cru</i>		<i>Salomon Hochterrassen Grüner Veltliner,</i>	
<i>Le Clos Blanc, Burgundy '06</i>	90	<i>Kamptal '07</i>	38
<i>Far Niente, Napa '07</i>	90		
		<b>WHITE ZINFANDEL</b>	
<b>PINOT GRIGIO / PINOT GRIS</b>		<i>Woodbridge by Robert Mondavi,</i>	
<i>Santa Julia, Mendoza '08</i>	28	<i>California '07/'08</i>	25
<i>King Estate, Willamette '07</i>	40		
<i>Masi Masianco, Veneto '07</i>	38	<b>SPARKLING</b>	
<i>Conte Brandolini,</i>		<i>Marques de Gelida Brut, Cava '04/'05</i>	31
<i>Friuli-Venezia Giulia '07</i>	44	<i>Schramsberg Mirabelle, North Coast MV</i>	35
		<i>Domaine Carneros, Carneros '04/'05</i>	55
<b>PINOT BLANC</b>		<i>Chartogne - Taillet Cuvee Sainte Anne,</i>	
<i>Selbach-Oster, Mosel '06</i>	44	<i>Champagne MV</i>	70
		<i>Gimonnet Cuvee Gastronome,</i>	
<b>SAUVIGNON BLANC</b>		<i>Champagne '04</i>	85
<i>Brampton, West Cape '08</i>	29		
<i>Honig, Napa '07/'08</i>	36		
<i>Mulderbosch, Stellenbosch '07/'08</i>	46		
<i>TENZ, Marlborough '07</i>	50		
<b>RIESLING</b>			
<i>Selbach-Oster Kabinett, Mosel '07/'08</i>	33		
<i>Selbach Spatlese, Mosel '07</i>	36		
<i>Sokol Blosser Evolution, American MV</i>	40		
<i>Eroica, Columbia '07</i>	44		

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