



WINE

WHITE WINES

RED WINES

CHAMPAGNE

WHITE WINES

	per bottle
Sommeliers Ultra White	\$58
Sommeliers Select White	\$50
House Selected White	\$46
White Zinfandel, Beringer, California	\$46
Fresh red berry, citrus and melon aromas and flavors with subtle hints of nutmeg and clove	
Riesling, Loosen Bros. "Dr. L", Mosel - Germany	\$64
A succulent white, filled with plush red peach, cherry and white currant flavors that are supported by zesty acidity.	
Long and creamy on the finish, offering plenty of spicy overtones	
Sauvignon Blanc, Brancott "B," Marlborough - New Zealand	\$50
Intense and lively, with aromas of ripe gooseberry, melon and passion fruit with hints of grapefruit and lime	
🌿 Uses Organic and Sustainable Farming Practices - and is a corkless wine to boot	
Sauvignon Blanc, Duckhorn, Napa Valley	\$70
Crisp and layered with elements of pineapple, guava, peach, lemon meringue, grapefruit, pear and flint	
Pinot Grigio, Stellina Di Notte, Venezie - Italy	\$48
Meaning "little night star," features aromas of melon, kiwi, golden apple and citrus flavors	
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Pinot Grigio, Santa Margherita, Alto-Adige - Italy	\$72
Fresh and clean fragrance that is followed by a crisp, refreshing flavor with hints of citrus fruits	
Chardonnay, Landmark Overlook, California	\$55
Golden hue with complex aromas of lemongrass, freshly peeled grapefruit and honeydew melon on the palate, with white peach, chalk and lively citrus notes	
Chardonnay, Benziger Family Winery, Sonoma	\$58
Crisp acidity balanced by fresh citrus flavors with a touch of oak and butterscotch cookie	
🌿 Uses Biodynamic, Organic and Sustainable Farming Practices	
Chardonnay, Ferrari-Carano, Sonoma	\$65
Upfront apple, pear, honey, butter cream, honeysuckle floral notes and a toasted marshmallow finish	
Chardonnay, Cakebread Cellars, Napa Valley	\$95
Lightly buttery, ripe golden apple, pear and bright citrus aromas with seductive vanilla and nutmeg notes	



🌿 Denotes wineries that are Organic, Biodynamic and/or utilizes Sustainable Farming Practices. Our Property Sommelier is available if you would like to customize special wines for your events. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

RED WINES



	per bottle
Sommeliers Ultra Red	\$58
Sommeliers Select Red	\$50
House Selected Red	\$46
Pinot Noir, MacMurray Ranch, Sonoma	\$60
Elegant with rich aromas and flavors of raspberry, cherry, red currant and boysenberries with a hint of vanilla	
🌿 Uses Organic and Sustainable Farming Practices	
Pinot Noir, Cherry Tart by Cherry Pie, Sonoma	\$58
Notes reminiscent of cherry pie, plums, cranberries and a hint of wild strawberries. Aromas of cloves, sweet apple skins and Rainier cherries. Full bodied, a rich texture with fresh flavors of Bing cherry and red plum lead to a long finish.	
Pinot Noir, Woollaston, Nelson - New Zealand	\$68
Ripe red and black summer berry fruit combine with savory barrel notes of smoke and spice	
🌿 Uses Organic and Sustainable Farming Practices - and is a corkless wine to boot	
Merlot, Rodney Strong, Sonoma County	\$52
Plum and blueberry flavors with a touch of dried herb predominate in this soft, rich, mouth-filling Merlot, and are enhanced by aging in small oak barrels for a toasty, spicy vanilla character, and a lingering berry-cream finish.	
Merlot, Benziger Family Winery, Sonoma	\$58
A peppery and dark Merlot with robust flavors of currant, black raspberry, anise and ripe plum	
🌿 Uses Biodynamic, Organic and Sustainable Farming Practices	
Merlot, Ferrari-Carano, Sonoma	\$68
Fresh cherries, pomegranate and rhubarb pie, accented by notes of strawberries and brown sugar	
Zinfandel, St. Francis "Old Vines," Sonoma	\$50
Deep aromas of ripe black cherries and boysenberries laced with licorice and spicy toasted oak notes	
Malbec, Layer Cake, Mendoza - Argentina	\$51
Pure, rich and very elegant. Black fruit, silky cocoa, black spice and cream, wrapped around blackberry, cherry and ripe plum.	
Cabernet Sauvignon, Louis M. Martini, Napa Valley	\$59
Flavors of black cherry marry perfectly with oak nuances, imparting notes of clove, vanilla and caramel	
Cabernet Sauvignon, Justin Vineyards, Napa Valley	\$65
A delicious Cabernet brimming with ripe, juicy complex flavors of currant, blackberry and spice	
Cabernet Sauvignon, Robert Mondavi, Napa Valley	\$68
Remarkably rich and concentrated. Tantalizing entry - almost sweet with blackberry essence, it evolves into a plush, mouth filling compote of black fruit, beautifully integrated with woody and mineral notes, mocha, tobacco and clove.	
Cabernet Sauvignon, Jordan, Alexander Valley	\$120
An exotic perfume of cassis, spice and oak with luscious flavors of red cherries, currants and wild blackberries	
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CHAMPAGNE AND SPARKLING WINES

	per bottle
<p>Domaine Ste. Michelle, Washington, Brut</p> <p>This sparkling wine is neither too dry nor too sweet with apple and citrus notes with a light toasty finish</p>	\$55
<p>La Marca Prosecco, Veneto - Italy</p> <p>Fresh and clean flavors of citrus, stone fruit, green apple and a refreshing minerality</p>	\$60
<p>Elvio Tintero Moscato d'Asti, Piedmont - Italy, Sweet</p> <p>Classic Moscato sweetness with peach, apricot, pear and green apple notes with an excellent freshness</p> <p>🌱 Uses Organic and Sustainable Farming Practices</p>	\$50
<p>Domaine Chandon, Napa Valley, Brut</p> <p>Refreshingly soft, yet a dry wine with citrus, pear and hints of toasted brioche</p>	\$60
<p>Mumm Napa, Napa Valley, Rose</p> <p>A full range of yeasty, autolyzed richness that lifts it into slightly more serious realms.</p> <p>Its strong theme of strawberries is overlain by a bit of vanilla, brioche and sweet cream, and its frothy mousse never quits</p>	\$75
<p>Perrier-Jouët Grand Brut, Épernay, Brut</p> <p>Aromas of baked apple, brioche and minerals with balanced flavors of apricot, lime, and bread dough</p>	\$110
<p>Veuve Clicquot Ponsardin Yellow Label, Reims, Brut</p> <p>Hints of toast and biscuit accent flavors of quince, apple blossom and peach in this balanced Champagne</p>	\$140
<p>Moët et Chandon Dom Perignon, Épernay, Brut</p> <p>A rich and smoky champagne in a graceful package, with a beautiful, fine-grained texture to it and layers of flavor - biscuit, candied lemon peel, coffee liqueur, chamomile, pine, crystallized honey and wood smoke</p>	\$400



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