THE LITTLE NELL®

Catering Menu

Spring & Summer 2012

Breakfast au Buffet

Our menus are inspired by the seasons. As a result, minor menu substitutions may occur.

Alpine Breakfast

Fresh Squeezed Orange and Grapefruit Juice

Platters of Fresh Fruit

Housemade Muffins, Croissants and Danish, Seasonal Farm Preserves, Honey and Butter

Assorted Breakfast Cereals

Granola Parfaits, Greek Yogurt and Berries

Regular and Decaffeinated Coffee

Selection of Hot Teas

$30 per person

Blue Bird Breakfast

Fresh Squeezed Orange and Grapefruit Juices

Platters of Fresh Melon and Pineapple

House Made Muffins, Croissants and Danish, Seasonal Farm Preserves, Honey and Butter

Assorted Breakfast Cereals

Bruleé Half Ruby Grapefruits

Egg White Frittata with Spinach and Goat Cheese

House Made Banana Bread

House Cured Smoked Salmon and Accompaniments

Caramelized Onion Skillet Potatoes

Regular and Decaffeinated Coffee

Selection of Hot Teas

$40 per person

Breakfast Additions

Pecan Sticky Bun $4 each

Seasonal Fruit Smoothies $5.50 per person

Eggs Benedict with Truffle Hollandaise $10.50 per person

Banana Stuffed Brioche French Toast $10.50 per person

Smoked Salmon Display, Bagels & Traditional Garnish $20 per person

Steel Cut Oats with Cider and Brown Sugar $8.50 per person

Farm Fresh Breakfast Sandwiches $10.50 per person

Toast, Bagels, Cream Cheese and Jam $5.50 per person

Applewood Smoked Bacon and Country Sausage $4.50 per person

Omelets Made to Order, Farm Fresh Eggs, Vegetables and Cheeses $16 per person

Hot Local Apple Cider $68 per gallon

European-Style Hot Chocolate with Housemade Marshmallows $75 per gallon

Assorted Soft Drinks $4.50 each

Flat and Sparkling Bottled Water $4.50 each

Minimum of 20 people required for all hot buffets.
Prices are not inclusive of 20% taxable service charge and 6.9% (top of mountain) or 9.0% (hotel) sales tax.

Aspen Mountain Breakfast Buffet

$40 per person

Our menus are inspired by the seasons. As a result, minor menu substitutions may occur.

Includes

House Made Muffins, Croissants and Danish,
Seasonal Farm Preserves, Honey and Butter

Assorted Breakfast Cereals

Fresh Squeezed Orange and Grapefruit Juices

Regular and Decaffeinated Coffee
Selection of Hot Teas

Fruits

Please select two

Platters of Fresh Fruit

Assortment of Seasonal Berries

Bowls of Seasonal Whole Fruit

Bruleéd Ruby Red Grapefruit

Alpine Granola Parfaits with Yogurt and Berries

Fresh Fruit Smoothies, Greek Yogurt and Honey

Banana Split Parfait

House Made Banana Bread

Meats & Vegetables

Please select two

Crispy Hash Browns

Caramelized Onion Skillet Potatoes

Spiced Red Bliss Home Fries

Southern Style White Corn Grits

Apple Wood Smoked Bacon

Country Sausage

House Made Maple Sausage

Entrees

Please select two

Farmhouse Quiche with Mushrooms & Leeks

Lemon Soufflé Buttermilk Pancakes with Raspberries

Banana Stuffed Brioche French Toast

Eggs Benedict with Country Ham and Spinach

Egg White Frittata with Spinach and Goat Cheese

Steel Cut Oats with Cider and Brown Sugar

Chicken Fried Steak & Eggs, Sausage Gravy

Minimum of 20 people required for all hot buffets.
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Brunch

Our menus are inspired by the seasons. As a result, minor menu substitutions may occur.

Each menu includes Fresh Squeezed Juices, Coffee, Tea, Lemonade and Iced Tea.

Ajax Brunch

Platters of Fresh Fruit

Housemade Muffins, Croissants and Danish
Seasonal Farm Preserves, Honey and Butter

Imported & Local Artisan Cheeses, Rustic Breads

Smoked Salmon, Bagels, Traditional Condiments

Selection of Grilled Farm Vegetables

Select Lettuces, Farm Tomatoes, Shaved Parmesan, Aged Balsamic

Farmhouse Quiche with Prosciutto, Fontina, Asparagus

Lemon Souffle Buttermilk Pancakes with Raspberries

Applewood Smoked Bacon and Country Sausage

Caramelized Onion Skillet Potatoes

Seasonal Fruit Crisps
Espresso Éclairs

$58 per person

Sopris Brunch

Platters of Fresh Fruit

Housemade Muffins, Croissants and Danish
Seasonal Farm Preserves, Honey and Butter

Imported & Local Artisan Cheeses, Rustic Breads

Poached Shrimp and King Crab Legs, Spicy Cocktail Sauce

Selection of Grilled Farm Vegetables

Build Your Own Cobb: Farm Lettuce, Chicken, Avocado, Crispy Bacon, Bleu Cheese, Farm Tomatoes

Eggs Benedict with Truffle Hollandaise

Banana Stuffed Brioche French Toast

Applewood Smoked Bacon and Country Sausage

Caramelized Onion Skillet Potatoes

Doughnut Holes, Dark Chocolate Dipping Sauce
Cheesecake Bites with Fresh Fruit

$68 per person

Brunch Additions

Seasonal Fruit Smoothies $5.50 per person

Steel Cut Oats with Cider and Brown Sugar
$8.50 per person

Farm Fresh Breakfast Sandwiches
$10.50 per person

Toast, Bagels, Cream Cheese and Jam
$5.50 per person

Applewood Smoked Bacon and Country Sausage $4.50 per person

Omelets Made to Order, Farm Fresh Eggs, Vegetables and Cheeses $16 per person

Carved Prime Rib, Fresh Horseradish, Silver Dollar Rolls $25 per person

Minimum of 20 people required.
Prices are not inclusive of 20% taxable service charge and 6.9% (top of mountain) or 9.0% (hotel) sales tax.

Coffee & Tea Breaks

The Classic Break

Regular and Decaffeinated Coffee

Selection of Hot Teas

Whole Fresh Fruit

Fresh Baked Cookies and Milk

$19 per person

Beverages

Regular and Decaffeinated Coffee
$58 per gallon

Selection of Hot Teas
$58 per gallon

Fruit Infused Water
$20 per gallon

European-Style Hot Chocolate with Housemade Marshmallows
$75 per gallon

Hot Local Apple Cider
$68 per gallon

Seasonal Smoothies $5.50 per person

Fresh Squeezed Orange and Grapefruit Juices $75 per gallon

Chilled Lemonade $60 per gallon

Freshly Brewed Iced Tea $60 per gallon

Assorted Soft Drinks $4.50 each

Flat and Sparkling Bottled Water – 500ml
$4.50 each

Sweets & Alternatives

Assorted Individual Fruit Yogurts $4.50 each

Sliced Seasonal Fresh Fruit $6.50 per person

Alpine Granola Parfaits with Yogurt and Berries
$6.50 each

Aspen Mountain Trail Mix $30 per pound

Little Nell Signature Bar Mix $25 per pound

Little Nell “Cracker Jacks” $18 per pound

Assorted Granola Bars $3.50 each

Whole Fresh Fruit $3 per person

Crudité Platter with Poblano Ranch
$8.50 per person

Assorted Tea Sandwiches $40 per dozen*
House Smoked Salmon and Boursin Cheese
Egg Salad Profiteroles
Cucumber, Watercress and Mascarpone
Prosciutto and Honey Mustard

Fresh Baked Cookies $4 each*

Assortment of Breakfast Pastries $4 each*

Homemade Chocolate Truffles $3 each*

Chocolate Covered Strawberries $5 each*

*Minimum order of one dozen
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Lunch au Buffet

$56 per person

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A Taste of the Southwest

Tomato & Roasted Chili Tortilla Soup

Guacamole, Housemade Corn Tortilla Chips

Southwest Cobb, Poblano Ranch Dressing

Ancho Chili Rubbed Beef Hanger Steak

Smoked Chicken Quesadilla

Black Beans & Rice

Arugula and Parmigiano Salad with Lemon

Spiced Flat Bread

Chocolate Caramel Croissant Bread Pudding

Pecan Pie Tart

Tequila Lime Parfait

Regular and Decaffeinated Coffee

Selection of Hot Teas

Mediterranean

Lentil Soup

Baba Ganoush, Crispy Pappadum

Classic Greek Salad

Moroccan Spiced Grilled Chicken, Tabouleh

Shrimp Skewers with Harissa & Farro Salad

Grilled Mediterranean Vegetables

Couscous Salad

Grilled Flatbread & Focaccia

Hazelnut Orange Panna Cotta, Pignoli Cookie

Tiramisu

Seasonal Fruit Tart

Regular and Decaffeinated Coffee

Selection of Hot Teas

American Regional

New England Clam Chowder

Spinach Artichoke Dip, Sour Dough Crostini

Organic Farm Greens, Herb Vinaigrette

Southern Style Buttermilk Fried Chicken, Sweet Corn Grits

Maine Lobster Roll, Hand Cut Potato Chips

Greens Beans with Crispy Onions

Baked Beans

Cornbread

Seasonal Fruit Crisp

Chocolate Fudge Tart

Red Velvet Cupcake

Regular and Decaffeinated Coffee

Selection of Hot Teas

Minimum of 20 people required for all buffets.
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Plated Lunch

Two Courses $44 Three Courses $56

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Soup

Curried Carrot and Lentil Soup

Celery Root and Chestnut Soup
with Roasted Scallops

Pea Soup
with Carrot, Bacon and Tuscan Croutons

Truffled Potato and Leek Bisque
with Créme Fraîche

Salad

Butter Lettuce, Radish, Tarragon
and Dijon Vinaigrette

Romaine Hearts, Lemon, Garlic, Anchovy
and Parmigiano Reggiano

Tomato and Crispy Pork Belly Salad
with Arugula and Lemon Agro Dolce

Braised Artichoke, Burrata and Arugula Salad,
Balsamic Croutons

Roasted Carrot and Beet Salad, Ricotta Salata,
Fennel Seed Vinaigrette

Entrée

Roasted Organic Chicken, Potato Purée,
Farm Vegetables

Grilled Wild Salmon, Farro, Pistachio and Lemon

Crispy River Run Trout, Rapini, Garlic and Chiles

Homemade Spaghetti and Lamb Bolognese,
Parmigiano Reggiano

Tuscan Seared NY Strip Steak, Potato Purée,
Crispy Onions, Salsa Verde

A three course menu consists of a first course, entrée, and dessert - please select one item per course for the entire party.
Additional tableside choice of first or dessert course is an additional $5 per guest. Additional tableside choice of entree is available for $10 per guest.
Prices are not inclusive of 20% taxable service charge and 6.9% (top of mountain) or 9.0% (hotel) sales tax.

Boxed Lunch

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Choice of Boxed Lunch

Wagyu Pastrami Sandwich
Swiss, Russian Dressing, Cole Slaw, Rye Bread

Slow Roasted Leg of Lamb
Harrisa, Mint, Cucumber, Ciabatta

Cold Fried Chicken
Pickles, Mayo, Egg Roll

Smoked Trout Wrap
Lemon Aioli, Capers, Red Onion Jam, Flour Tortilla

Tomato-Mozzarella Caprese Salad
Basil, Arugula, Focaccia

Accompaniments

Farro, Tomato & Cucumber Salad
Boulder Potato Chips
Seasonal Whole Fruit
Fresh Baked Cookie

$35 each

Enhancements

Bottled Water and Assorted Soft Drinks $4.50 each
Coffee, Decaffeinated Coffee & Tea $68 per gallon

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Canapés

$6 per piece

Vegetables

Goat Cheese Fritti, Beet and Tarragon Vinaigrette

Mozzarella Burrata, Tuscan Olive Oil and Calabrian Chile

Homemade Tomato Soup with Morbier Grilled Cheese

Black Truffle Mac ‘n’ Cheese

Crispy Eggplant Cake with Eggplant Caviar

Meats

Fried Chicken Lollipops, Buttermilk Blue Cheese Sauce

Crispy Pork Belly Toast, Apple and Watercress

Loaded Mini Mac & Cheese, Chorizo, Bacon Green Onion

Asian Braised Short Rib Dumplings

Crispy Quail Legs, Red Pepper Mustarda

Tomato Stewed Meatballs, Soft Polenta

Pepper Seared Elk Tartar, Griddled Brioche Crostini

Colorado Lamb Flatbread, Mint, Olive and Yogurt

Seafood

Smoked Salmon and Caviar Napoleons

Lobster Ceviche Tacos, Mango, Jicama, Cilantro and Lime

Oysters on the Half Shell, Citrus Mignonette and Caviar

Cornet of Yellow Fin Tuna Tartar with Avocado

Seared Tuna Caponata, Papadum Crisp

Hamachi Crudo Jalapeno Cilantro Citrus

Minimum of one dozen per selection.
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Stations – Lunch, Dinner or Reception

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DISPLAYED

Chilled Seafood Bar

Poached Shrimp, Freshly Shucked Oysters
Maine Lobster Tails and Snow Crab Claws
Gazpacho Ceviche Shooters, Chile, Lime
Spicy Cocktail Sauce, Mignonette, Lemon
$55 per person

Antipasti

Imported and Domestic Cheese
House Cured and Imported Salumi, Prosciutto
Preserved Local Fruits
Chicken Liver Pate, Crostini and Grissini
$38 per person

Burgers & Chips

Emma Farms Beef Sliders
Silver Dollar Rolls, Cheddar, Pepper Relish
Truffle Parmesan Crisps
$32 per person

Farmer's Market

Seasonal Vegetable Crudité
Poblano Ranch Dipping Sauce
Farm Fresh Lettuces, Grilled, Marinated & Crisp
Vegetables with House Dressings
Roasted Beet and Avalanche Goat Cheese Salad
Summer Panzanella Salad, Local Farm
Vegetables & Filone Croutons
$30 per person

ACTION

Fresh Pasta and Risotto

Orecchiette, Colorado Lamb Bolognese
Garganelli, Braised Farm Rabbit
Saffron Risotto, Rock Shrimp, Summer Peas
Focaccia, Grissini, Lavosh
$47 per person

Spanish Inspired Tapas

Grilled Camerones, Romesco Sauce
Colorado Lamb Chop, Honey Aioli, Rosemary
Stuffed Piquillo Peppers, Flat Bread,
Manchego Cheese, Caramelized Onions
Spiced Marcona Almonds
Marinated Catalan Olives
$49 per person

The Taco Truck

Classic Pork Carnitas
Cilantro and Lime Marinated Sea Bass
Adobo Pulled Chicken
Salsa Verde, Salsa Crudo, Salsa Rojo
Queso Fresco, Sour Cream, Local Tortillas
$48 per person

CARVING

Colorado Classic

Salt Crusted Buffalo Rib Eye
Sweet Corn Polenta, Creamed Spinach
Balsamic Glaze
$38 per person

Grass Fed Beef Tenderloin

Horseradish Cream, Silver Dollar Rolls, Au Jus
$34 per person

Herb Roasted Leg of Lamb

Red Onion Marmalade, Asparagus, Garlic
$32 per person

Salt Crusted Sea Bass

German Style Fingerling Potato Salad, Béarnaise
$32 per person

Minimum of 20 people required for all stations.
Pricing is based upon a two hour time period and not inclusive of 20% taxable service charge and 6.9% (top of mountain) or 9.0% (hotel) sales tax.

Plated Dinner – Spring & Summer

Three Courses $90 Four Courses $110 Five Courses $125

Our menus are inspired by the seasons. As a result, minor menu substitutions may occur.

Soup

Roasted Tomato Soup
Goat Cheese Crostini

English Pea Soup
Croutons, Black Truffle

Watermelon Gazpacho
Crab, Cucumber, Basil

Corn Bisque
Shrimp, Fine Herbs, Chorizo

Salad

Whole Leaf Caesar
Three-Year Parmigiano Reggiano

Crab and Shaved Asparagus
Avocado, Citrus, Mint ($5 supp)

Roasted Beet and Grilled Watermelon Salad
Farm Arugula, Sheep's Milk Feta

Freshly Snipped Farm Greens
Shaved Vegetables, Avalanche Goat Cheddar,
Dijon-Red Wine Vinaigrette

Heirloom Tomatoes
Mozzarella, Radish, Ciabatta

Appetizers

Free Formed Pasta
Braised Rabbit, Chanterelles, Parmigiano

Dungeness Crab Cannelloni
Lemon and Oregano ($5pp supp)

Sweet Pea and Ricotta Agnolotti
Citrus Herb Butter

Pan Seared Scallops
Cauliflower, Capers, Ver Jus, Brown Butter

Warm Asparagus
Poached Farm Egg, Lamb Pancetta, Frisee

Beet and Caraway Cured Salmon
Pumpernickel, Tarragon Vinaigrette, Roasted Beets

Additional tableside choice of first or dessert course is available for $5 per guest. Additional tableside choice of entree is available for $15 per guest.
As an alternative, a combination entrée is available for $10 per guest. Prices are not inclusive of 20% taxable service charge and 6.9% (top of mountain) or 9.0% (hotel) sales tax.

Plated Dinner – Spring & Summer

Three Courses $90 Four Courses $110 Five Courses $125

Our menus are inspired by the seasons. As a result, minor menu substitutions may occur.

Fish

Butter Roasted Sea Bass
Wild Mushrooms, Summer Peas

Alaskan Halibut
Sweet Corn & Chanterelle Succotash

Crispy Mountain Trout
Summer Greens, Beluga Lentils, Mustard Jus

Pan Seared Scallops
Fennel Puree, Figs, Pearl Onions

Meat & Poultry

Filet of Beef
Potato Gratin, Farm Carrots, Tarragon Emulsion

Crispy Chicken Breast
Heirloom Tomato Ragout, Farro, Pesto

Piquillo Pepper Crusted Colorado Lamb Loin
Polenta, Broccoli, Olive Tapenade

Beef Short Rib Osso Bucco
Fresh Olathe Corn Grits, Tomato Gastrique

Duo Plates

Available in Lieu of Entrée Choice at $10 per guest

Beef Two Ways
Braised Short Rib, Bone Marrow Potato Puree
New York Strip, Summer Corn Ragout

Chicken and Prawns
Herb Roasted Chicken Breast, Braised Swiss Chard
Grilled Spot Prawns, Fresh Olathe Corn Grits

Filet & Lobster Tail ($10 pp supp)
Beef Tenderloin, Watercress-Potato Puree
Butter Poached Lobster, Sweet Corn, Tarragon

Vegetarian

Sweet Pea & Ricotta Ravioli
Citrus Herb Butter

Mountain Mushroom Potato Gnocchi
Asparagus, Summer Black Truffle

Zucchini “Fettuccini”
Heirloom Tomato Sauce
(Vegan & Gluten Free)

Mushroom & Melted Leek Tart Tatin
Frisee, Mustard Vinaigrette

Seared Tofu Ratatouille
Stewed Summer Vegetables, Saba

Additional tableside choice of first or dessert course is available for $5 per guest. Additional tableside choice of entree is available for $15 per guest exclusive of duo plates. $10 per person additional will apply for duo entrées. Prices are not inclusive of 20% taxable service charge and 6.9% (top of mountain) or 9.0% (hotel) sales tax.

Desserts – Spring & Summer

Dessert stations are customizable, please choose five bite sized desserts and/or cupcakes. $25 per person

*A trio of desserts is available as a plated option, please choose three bite sized desserts and/or cupcakes.

Plated Desserts

Chocolate Caramel Peanut Tart
Peanut Butter Gelato

Blueberry Brown Butter Cake
Blueberry Compote, Whipped Crème Fraîche

Farmer's Market Fruit Tart
Housemade Yogurt Sorbet

Espresso Panna Cotta
Caramel Corn, Caramel Sauce

Salted Chocolate Pudding Cake
Brandied Cherries, Vanilla Gelato

Mini Cupcakes

Chocolate & Caramel Sea Salt

Lemon Poppyseed & Meringue

Carrot with Coconut Cream

Red Velvet & Mascarpone

Strawberry Shortcake

Mocha Chip

Banana Pecan

Amarena Cherry & Chocolate Chunk

S'mores

Nutella & Roasted Banana

Peanut Butter & Jelly

White on White

Bite-Sized Desserts

Buttermilk Panna Cotta with Farm Fruit

Assorted French Macaroons

Banana Cream Pie

Cheesecake Bites with Fresh Fruit

Chocolate Dipped Coconut Macaroons

Vanilla & Chocolate Cream Puff

Doughnut Holes, Dark Chocolate Dipping Sauce

Chocolate Caramel Peanut Tarts

Seasonal Crème Brûlée

Vanilla Malt Shake, Nutella & Banana Sandwich

Seasonal Fruit Shake, Shortbread

Prices are not inclusive of 20% taxable service charge and 6.9% (top of mountain) or 9.0% (hotel) sales tax.

The Bar

Beverages are priced per drink and billed on consumption.

Signature Bar
Grey Goose Vodka
Ketel One Vodka
Absolut Citron Vodka
Johnny Walker Black
Makers Mark Bourbon
Chivas Regal Scotch
Crown Royal Canadian Whiskey
Bombay Sapphire Gin
Mt. Gay Rum
Patron Tequila
Grand Marnier
Baileys Irish Cream
Kahlua
—
hosted $11.50
cash $13

Classic Bar
Jim Beam Bourbon
Dewars Scotch
Canadian Club Whiskey
Absolut Vodka
Tanqueray Gin
Bacardi Silver Rum
Espolón Tequila
—
hosted $10.50
cash $12

Hand Crafted Cocktails
Bloody Mary
Montagna Martini
Mimosas
Mojitos
Bellinis
Customized Specialty Cocktails
—
hosted $14.50
cash $15

Wine
hosted – per bottle (See Wine List)
cash – per glass $12

Cordials & Port
B and B
Drambuie
Grand Marnier
Cointreau
Amaretto Di Saronno
Baileys Irish Cream
Frangelico
Kahlua
Sambucca
Tuaca
Dow's Boardroom Tawny Port
—
hosted $11.50
cash $13

Premium Beer
Amstel Light
Corona
Heineken
Stella Artois
Fat Tire
Becks NA
—
hosted $6
cash $7

Domestic Beer
Budweiser
Bud Light
Coors Light
—
hosted $5
cash $6

Non-Alcoholic Beverages
Assorted Sodas
Assorted Juices
Aqua Panna
San Pellegrino
—
hosted $4.50
cash $5

A $150 remote bar set up fee may apply
Bartenders $75 each per hour, 1 per 75 guests required
Hosted bar prices are not inclusive of 20% taxable service charge and 6.9% (top of mountain) or 9.0% (hotel) sales tax.
Cash bar prices are inclusive of sales tax and exclusive of service charge.

Wine List

Red Wines

Pinot Noir

Au Bon Climat, Santa Barbara, California	45
Saintsbury, Carneros, California	60
Brewer-Clifton, Santa Rita Hills, California	70
Domaine Drouhin, Willamette Valley, Oregon	96
Joseph Drouhin Gevery Chambertain, Burgundy, France	105
Patz and Hall “Jenkins Ranch”, Sonoma Coast, California	115
Donum, Russian River Valley, California	135

Italian Reds

Dei, Sangiovese, Vino Nobile di Montepulciano, Italy	55
Pico Maccario, “Tre Roveri” Barbera Peidmonte, Italy	60
Damilano “Le Cinquevigne,” Nebbiolo Barolo, Italy	75
Poggio al Tesoro “Sondraia,” Super Tuscan, Bolgheri, Italy	105
Pertamali Livio Sasseti, Sangiovese, Brunello di Montalcino	138
Allegrini, Amorone Classico, Corvina Veneto, Italy	185

Spanish Reds

Joan D’Anguera, Syrah/Grenache, “Finca L’Argata,” Monstant	68
Torres, Syrah/Grenache “Salmos,” Priorat	72
Tinto Pesquera, Tempranillo, Ribera del Duero	75
Palacios Remondo, Tempranillo/Garnacha “Propriedad” Rioja	85

Grenache

Betts & Scholl, “The Chronique,” Barossa Valley, Australia	56
Chateau la Nerthe, Chateauneuf du Pape, France	90
Tardieu Laurent, Chateauneuf du Pape, France	149

Zinfandel

Seghesio, Sonoma, California	45
Turley “Juvenile” California	60

Cabernet Sauvignon

Justin Vineyards & Winery, Paso Robles, California	45
Chateau Ferrande, Graves, France	55
Sequioa Grove, Napa Valley, California	75
Ramey, Napa Valley, California	96
Chimney Rock “Elevage” Stag’s Leap, California	105
Sarget du Gruaud Larose St. Julien, Bordeaux	110
Trefethen, Napa Valley, California	114
Joseph Phelps, Napa Valley, California	115
Duckhorn Vineyards, Napa Valley, California	120
Cakebread, Napa Valley, California	125
Caymus, Napa Valley, California	150

Malbec

Cantena, Mendoza, Argentina	52
Bonfanti Alpha Gran Reserva, Mendoza, Argentina	66

Merlot

Clos du Val, Napa Valley, California	45
Shafer, Napa Valley, California	89

Syrah/Shiraz

D’Arenberg “The Footbolt,” McLaren Vale, Australia	45
Neyers “Hudson Vineyard,” Napa Valley, California	78

Dessert Wines

La Spinetta Moscato d’Asti	36
Niepoort Tawny Port	40
Marenco Brquetto d’Aqui, 750ml	42
Domaine de Fenouillet, Muscat de Beaumes de Venise, 500ml	45
Chateau de Cosse Sauternes, France, 375ml	60
Veuve Clicquot Ponsardin Demi Sec, 375ml	65
Far Niente “Dolce” Napa Valley, 375ml	100

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Wine List

White Wines

Bubbles

Borgo “Magredo”, Prosecco, Veneto, Italy	40
Juve y Camps “Reserva de la Familia”, Cava, Penedes, Spain	46
Roederer Estate Brut, Alexander Valley, California	50
Laurent-Perrier Brut, Champagne, France	75
Roederer Brut, Champagne, France	90
Bollinger “Special Cuvee,” Champagne, France	98
Alfred Gratien Brut Rose, “Classique,” Champagne, France	115
Veuve Clicquot Ponsardin, Champagne, France	120
Tattinger, “Comte de Champagne”	275
Dom Perignon Brut, Champagne, France	315
Louis Roederer “Cristal”	485

Sauvignon Blanc

Domaine de la Perriere, Sancerre, France	52
Cloudy Bay, Marlborough, New Zealand	65
Grgich Hills “Fume Blanc,” Napa Valley, California	75
Chateau La Louviere Pessac-Leognan, France	120

Aromatic White Wines

Licia, Albariño, Rias Baixas, Spain	45
Hugel, Gewurtztraminer Alsace, France	50
Karl Lagler, Gruner Veltliner, Wachau, Austria	52
Terredora di Paolo, Fiano di Avellino Campania, Italy	55
Lackner-Tinnacher, Muskateller, Styria, Austria	66

Riesling

Leeuwin, “Art Series” Margaret River, Australia (dry)	48
Brandl “Heliginstein”, Kamptal, Austria (dry)	60
Trimbach, Alsace, France (dry)	50
Dr. Loosen “Urziger Wurzgarten,” Spatlese, Mosel, Germany (off-dry)	54

Pinot Gris/Grigio

Jermann, Friuli, Italy	48
Trimbach, Alsace, France	55

Chardonnay

Au Bon Climat, Santa Barbara, California	43
Sonoma Cutrer, Russian River Valley, California	53
Trefethen, Napa Valley, California	55
Joseph Drouhin Chablis 1 er Cru, Burgundy, France	60
Chateau Montelena, Napa Valley, California	75
Cakebread, Napa Valley, California	80
Chalk Hill, Sonoma, California	90
Joseph Drouhin Puligny-Montrachet, Burgundy, France	100
Far Niente Chardonnay, Napa Valley, California	110
Marc Morey Chassagne Montrachet	148

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