

CATERING MENUS

RONALD REAGAN BUILDING AND INTERNATIONAL TRADE CENTER



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BREAKFAST



GRAB AND GO | PLATED

GRAB AND GO BREAKFAST

Each grab and go breakfast option allows for up to three different box combinations. A guaranteed guest count for each box combination is required 72 business hours prior to your event day. Each box includes a fresh fruit cup, freshly brewed regular and decaffeinated coffees and assorted Harney & Sons teas, disposable flatware and prepackaged condiments.

CONTINENTAL BREAKFAST BOXES

Please create up to three box combinations from the options below:

CHOICE OF ONE BOTTLED JUICE:
ORANGE, APPLE OR CRANBERRY

PLEASE SELECT ONE:
BLUEBERRY MUFFIN (NF, VG)
APPLE CINNAMON MUFFIN (VG)
BUTTER CROISSANT (VG)
CINNAMON ROLL (VG)
PLAIN BAGEL (NF, VG)
SESAME BAGEL (NF, VG)
EVERYTHING BAGEL (VG)

SEASONAL FRUIT CUP

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES

ASSORTED HARNEY & SONS TEAS

HEALTHY START BREAKFAST BOXES

Please create up to three box combinations from the options below:

CHOICE OF ONE BOTTLED JUICE:
ORANGE, APPLE OR CRANBERRY

PLEASE SELECT TWO:
ZUCCHINI, THYME AND CARROT BREAKFAST BREADS WITH BUTTER, FRUIT PRESERVES (VG)
BRAN RAISIN MUFFIN (VG)
TWO PRE-PEELED HARDBOILED EGGS (GF, NF, VG)
COTTAGE CHEESE (NF, VG)
GREEK YOGURT FRUIT PARFAIT (GF)
GRANOLA BAR (VG)

SEASONAL FRUIT CUP

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES

ASSORTED HARNEY & SONS TEAS

HOT BREAKFAST SANDWICH BOX

Please create up to three box combinations from the options below:

CHOICE OF ONE BOTTLED JUICE:
ORANGE, APPLE OR CRANBERRY

PLEASE SELECT ONE:
SPINACH, EGG AND CHEESE ON A CROISSANT
EGG AND CHEESE CROISSANT
HAM AND CHEESE CROISSANT (NF)
BUTTERMILK BISCUIT FILLED WITH SCRAMBLED EGGS AND APPLEWOOD SMOKED BACON (NF)

SEASONAL FRUIT CUP

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES

ASSORTED HARNEY & SONS TEAS

PLATED BREAKFASTS

Plated breakfasts include a pre-set glass of chilled orange juice, freshly baked muffins, sweet butter, fruit preserves, freshly brewed regular and decaffeinated coffees, and assorted Harney & Sons Teas. Plated breakfasts require a minimum of 25 guests.

CHOICE OF QUICHE

Served with applewood smoked bacon or artisanal turkey sausage links, and home-style potatoes.

ROASTED SEASONAL VEGETABLE AND GOAT CHEESE (NF)

TRADITIONAL QUICHE LORRAINE (NF)

CHOICE OF FRITTATA

Served with applewood smoked bacon or artisanal turkey sausage links, and home-style potatoes.

SPINACH, CHEESE AND VEGETABLE (NF)

POTATO AND GOAT CHEESE (NF)

ROSEWATER BRIOCHE FRENCH TOAST WITH ORANGE COMPOTE (NF)

Served with applewood smoked bacon or artisanal turkey sausage links, and home-style potatoes.

BREAK SERVICE



BREAK SERVICE

All break embellishments will be individually wrapped.

THE WASHINGTONIAN

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES

ICED COFFEE

ASSORTED HARNEY & SONS TEAS

BOTTLED BEVERAGE SERVICE

BOTTLED STILL AND SPARKLING WATERS

REGULAR AND DIET SOFT DRINKS

BOTTLED JUICES

ONE HOUR OF UNLIMITED BEVERAGE SERVICE

ALL DAY COFFEE SERVICE

ALL DAY BOTTLED BEVERAGE SERVICE

ALL DAY UNLIMITED BEVERAGE SERVICE

ASSORTED HOMEMADE COOKIES

1.5 pieces per person

CHOCOLATE CHIP

OATMEAL RAISIN

MINT CHOCOLATE CHIP

SUGAR VANILLA

SNICKERDOODLE (GF)

CHOCOLATE CHUNK (GF)

HOMEMADE BARS AND BROWNIES

1.5 pieces per person

RASPBERRY HAZELNUT LINZER BAR

OATMEAL CARAMEL APPLE BAR

PEANUT BUTTER CHIP BROWNIE

WILD RICE KRISPY TREAT

DOUBLE CHOCOLATE BROWNIE

SEASONAL FRUIT CUP (GF, NF)

INDIVIDUAL BAGS OF TRAIL MIX

INDIVIDUAL BAGS OF CHIPS

ASSORTED NATURE VALLEY GRANOLA BARS

ASSORTED KIND BARS

LUNCH



GRAB AND GO | 3 TIERED | PLATED

GRAB AND GO LUNCH

Each grab and go lunch option allows for up to three different box combinations. A guaranteed guest count for each box combination is required 72 business hours prior to event day. Each box includes freshly brewed regular and decaffeinated coffees and assorted Harney & Sons teas, disposable flatware and prepackaged condiments.

TRADITIONAL BOX LUNCH

Three box combinations will be created from the sections below:

PLEASE SELECT ONE SALAD:

CAESAR SALAD (VG)

Brioche Croutons, Sun-Dried Tomatoes, Parmesan Dressing

MIXED BABY GREENS (VG, GF)

Goat Cheese Crumbles, Cucumber, Tomato and Balsamic Emulsion

ORGANIC QUINOA SALAD (GF, V, VG)

Fresh Parsley, Coriander, Tomato, Bell Peppers, Chimichurri Dressing

PLEASE SELECT THREE SANDWICHES:

SMOKED TURKEY SANDWICH

Smoked Turkey Breast, Provolone Cheese, Lettuce, Tomato, Ciabatta Bread

ROAST BEEF SANDWICH

Sliced Roast Beef, Cheddar Cheese, Lettuce, Tomato, Caramelized Onion Roll

BARBECUE CHICKEN SANDWICH

Barbecue Chicken, Creamy Coleslaw, Ciabatta Bread

VEGETARIAN SANDWICH

Grilled Vegetables, Hummus Spread, Multigrain Bread

INDIVIDUAL BAG OF CHIPS

ASSORTED MACARONS

BOTTLED STILL WATER

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES

ASSORTED HARNEY & SONS TEAS

BENTO BOX

Three box combinations will be created from the sections below:

PLEASE SELECT TWO SIDES:

CELLOPHANE NOODLE SALAD (NF)

SWEET POTATO AND COCONUT SALAD (GF)

QUINOA SALAD (GF, V)

Chimichurri Dressing

TOMATO AND CUCUMBER SALAD (NF, V)

Oregano Vinaigrette

ROASTED VEGETABLE NAPOLEON (VG)

Gremolata

CHOPPED CAESAR SALAD (GF, NF)

PLEASE SELECT THREE ENTRÉES:

SPAGHETTI ZOODLES AND VEGETABLE MEATBALLS (NF)

Kale Pesto Sauce

MOROCCAN-SPICED ROASTED SALMON (NF)

TERIYAKI GLAZED GRILLED CHICKEN (NF)

CHIMICHURRI FLANK STEAK (NF)

PLEASE SELECT ONE DESSERT:

MINI FRUIT TART (NF)

CHOCOLATE SEA SALT CARAMEL CUPCAKE

BOTTLED STILL WATER

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES

ASSORTED HARNEY & SONS TEAS

3 TIERED LUNCH

Each glass stack includes a salad, entrée and dessert course. Each tiered lunch includes freshly brewed regular and decaffeinated coffees and assorted Harney & Sons teas.

TIER 1

PEARLINI MOZZARELLA AND CHERRY TOMATO ARUGULA SEEDLING SALAD

LEMON MARINATED CHICKEN BREAST
Farro Salad, Green Beans, Parmesan

BASIL PANNA COTTA (GF, NF, V)
Fresh Strawberries, Balsamic Jelly

TIER 2

TUNISIAN COUSCOUS SALAD
Cucumber, Tomato, Pitted Olives, Green Onion

SICILIAN STYLE RICE SALMON SALAD
Mint White Balsamic Dressing

VANILLA BEAN APPLE AND CRANBERRY OAT CRISP (GF, NF, V)

TIER 3

CHOPPED SUMMER SALAD
Feta, Cherry Tomato, Cucumber, Lemon Dressing

HERB MARINATED BEEF TENDERLOIN
Toasted Barley Risotto with Domestic Mushroom

ESPRESSO SOAKED LADYFINGERS (NF)
Orange Mascarpone Mousse

TIER 4

GARLIC SHRIMP FRITTATA SALAD
Shredded Romaine, Tapenade Dressing

LEMON THYME MARINATED CHICKEN
Ratatouille, Spinach Salad

DOLCE DE LECHE CHEESECAKE (NF)
Graham Cracker Crust

TIER 5

ASPARAGUS AND HARD BOILED EGGS
Ravigote Dressing

LAMB SHANK LENTILS SALAD
Parmesan Dressing

CHOCOLATE POTS DE CRÈME (V, GF, NF)
Cherry Jubilee

TIER 6

QUINOA SALAD
Cucumber, Radish, Yogurt Dressing

GRILLED SALMON
Pearl Couscous, Asparagus, Lemon Mint Dressing

FRESH BERRIES AND CHOCOLATE MOUSSE (GF, NF, V)

PLATED LUNCHESES

Three-course luncheons are priced according to the entrée selection. Plated lunches include freshly baked bread and butter, freshly brewed regular and decaffeinated coffees and assorted Harney & Sons teas.

SALADS

MIXED BABY GREENS (GF, VG)

Goat Cheese, Toasted Pine Nuts, Basil Goat Cheese Emulsion

BABY SPINACH (GF, VG)

Black Quinoa Salad, Feta Cheese Crumbles, Toasted Almonds, Red Wine Mustard Vinaigrette

MEDITERRANEAN SALAD (GF, NF)

Artichokes, Cucumbers, Olives, Feta Cheese, Tomato, Red Onion, Red Wine Vinegar Emulsion

BURRATA CHEESE SALAD (NF)

Creamy Mozzarella, Heirloom Cherry Tomato, Arugula Seedlings, Balsamic Reduction, Extra Virgin Olive Oil

DESSERTS

CARROT CAKE (GF)

Spiced Carrot Cake with Cinnamon, Chopped Walnuts, Raisins and Pineapple
Cream Cheese Icing
White Chocolate Curls and Cinnamon Sauce

CREAMY CHOCOLATE MOUSSE (NF)

Sponge Cake Base Creamy Chocolate
Chocolate Flakes and Vanilla Sauce

TRES LECHES (NF)

Sponge Cake Soaked in 3 Types of Milk
Whipped Cream Topping and Raspberry Sauce

TIRAMISU VERRINE

Sponge Cake Soaked in Espresso
Mascarpone Cream and Coco Dust

COPPA CATALANA

Spanish Crème Brûlée
Caramelized Sugar

ENTRÉES

FISH

To preserve and protect our oceans, only farm-raised fish is served, unless noted otherwise.

ROCKFISH FILLET (NF)

Sweet Potato Asparagus Risotto, Pinot Noir Sauce

SALMON FILLET (GF, NF)

Chive Mashed Potatoes, Salmoriglio Lemon Oregano Sauce

MEAT

PEPPER-CRUSTED FILET MIGNON (NF)

Potato Gratin, Sautéed Spinach, Shallot Red Wine Sauce

BEEF TENDERLOIN (NF)

Creamy Mascarpone Polenta, Sautéed Garlic Green Beans, Balsamic Red Wine Sauce

POULTRY

CHICKEN OREGANATO (GF, NF)

Cherry Tomato Risotto, Sautéed Baby Spinach, Pesto Sauce (NF)

FRESH HERB CRUSTED CHICKEN BREAST (GF, NF)

Mashed Sweet Potatoes, Mushroom Fricassee, Red Wine Sauce

DUOS

CHICKEN BREAST AND SALMON FILLET (NF)

Lemon Risotto, Swiss Chard Fricassee,
Purple Mustard Beurre Blanc

CHIPOTLE CHICKEN BREAST AND BEEF TENDERLOIN (NF)

Fingerling Potatoes Ranchero-Style, Veracruz Sauce

RECEPTION SERVICE



CANAPÉS AND HORS D'OEUVRES | DISPLAYS

CANAPÉS AND HORS D'OEUVRES

Passed items will be packaged on individual trays to include one piece of each preselected item per guest. A minimum order of 50 pieces per selection is required.

CANAPÉS

GOAT CHEESE AND PORT WINE SHALLOT CONFIT **(VG)**
on Walnut Toast

CUCUMBER CUP WITH DILL CREAM CHEESE **(GF, NF, VG)**
on Toasted Baguette Slice

CHICKEN SALAD CAPRESE **(NF)**
on Toasted Baguette Slice

BEEF TENDERLOIN WITH CELERY ROOT REMOULADE **(NF)**
on Brioche Toast

BEET SALMON GRAVLAX OPEN FACE SANDWICH **(NF)**
on Sourdough Toast

BLACKENED CHICKEN BREAST WITH AVOCADO AND
BLACK BEAN SALSA **(NF)**
on a Purple Tortilla Chip

FILET MIGNON CROSTINI **(NF)**
Balsamic Onion Marmalade, Blue Cheese Crumbles

MINI LOBSTER ROLL **(NF)**
on a Brioche Roll

HORS D'OEUVRES

VEGETARIAN SAMOSA **(NF, VG)**
Raita Sauce

SPANAKOPITA **(NF, VG)**
Phyllo Envelope Filled with Spinach and Feta

CHILEAN STYLE BEEF EMPANADA, MANGO SALSA **(NF)**
Mango Salsa

WILD MOREL MUSHROOM QUICHE **(NF)**

MINI BARBECUE PORK TACO WITH COLE SLAW **(NF)**

ROASTED CHICKEN AND BRIE **(NF)**
with Cranberries on a Baguette Toast

CHICKEN CARNITAS PHYLLO CUP **(NF)**
Chimichurri Sauce

SHORT RIB BURGER WITH CARAMELIZED ONIONS **(NF)**

MINI CRAB PUFF PASTRY **(NF)**

PECORINO TRUFFLE GRILLED CHEESE **(NF)**

BLUE CRAB CAKE WITH AVOCADO
Lemon Aioli

CRISPY DUCK ROLL **(NF)**
Cranberry Soy Dip

RECEPTION DISPLAYS

The following displays must be ordered for a minimum of 50% of your guaranteed attendance.

SUSHI NORI AND SASHIMI (GF)

Three pieces per person. Sushi attendant required.

NIGIRI

Salmon, Shrimp, White Fish, Eel, Yellowtail, Salmon Roe

MAKI

California Roll, Eel Roll, Avocado Roll,
Two Varieties of Vegetable Rolls

U.S. ARTISANAL SEASONAL CHEESE DISPLAY (NF)

A VARIETY OF GOAT, COW AND SHEEP CHEESES

Cheeses are garnished with dried fruit, assorted water crackers,
sliced baguettes and artisanal breads.

FRESH MARKET VEGETABLES (GF)

SUNBURST SQUASH, BABY ZUCCHINI, CELERY, CARROTS,
PEAR TOMATOES, BROCCOLI, ENOKI MUSHROOMS,
SNOW PEAS, ENDIVE, CUCUMBER, CAULIFLOWER

Vegetables are served with Roquefort cheese dip and hummus.

BURRATA BAR (VG)

A CREAMY MOZZARELLA-STYLE CHEESE

Burrata is served with oranges, arugula, toasted pine nuts,
sun-dried tomatoes, roasted garlic heirloom cherry tomatoes,
pesto and balsamic virgin olive oil.

DIM SUM

Served in individual bamboo steamers. 4.5 pieces per person.

STEAMED CRABMEAT DUMPLING

VEGETARIAN SPRING ROLL

DUCK SPRING ROLL

CHIVE AND SHRIMP DUMPLING

PORK SHU MAI WITH SHRIMP

BRAISED BEEF DUMPLING

FLAT BREAD PIZZA (NF)

Three pieces per person.

PLEASE SELECT TWO:

BARBECUE CHICKEN

Monterey Jack Cheese

FRESH MOZZARELLA

Tomato Sauce and Basil Pesto

ASPARAGUS AND WILD MUSHROOM (GF)

Alfredo Sauce

SHORT RIB, CARAMELIZED ONIONS, BELL PEPPERS

PLATED DINNERS



APPETIZERS | DESSERTS | ENTRÉES

PLATED DINNERS

Plated dinners include freshly baked bread and butter, freshly brewed regular and decaffeinated coffees, and assorted Harney & Sons Teas.

APPETIZERS

SOUPS

CAULIFLOWER SOUP (GF, NF, VG)

Chive Oil

CORN AND CLAM CHOWDER WITH CHORIZO (NF)

CLASSIC LOBSTER BISQUE (NF)

Brioche Croutons

SALADS

MIXED BABY GREENS

Goat Cheese, Toasted Pine Nuts, Duck Prosciutto,
Basil Goat Cheese Emulsion

HEIRLOOM TOMATO CARPACCIO (GF, VG, NF)

Baby Lettuce, Julienned Beets, Shredded Parmesan,
Balsamic Vinaigrette

ROASTED ASPARAGUS SALAD (NF, VG)

Pecorino Shavings, Brioche Crouton, Tarragon Citrus Emulsion

FRESH BURRATA WITH SEASONAL TOMATO CARPACCIO (GF, NF, VG)

Arugula, Saba, Extra Virgin Olive Oil

BABY SPINACH, ROASTED YELLOW AND RED BEETS (GF, NF, VG)

Dried Apricot, Raspberry Vinegar Emulsion

WINTER SALAD WITH SCALLION AND DILL (GF, NF, VG)

Parmesan Dressing

DESSERTS

CHOCOLATE PYRAMID

Chocolate Mousse on a Chocolate Sponge Cake
Crunchy Giandua Center
White Chocolate Drops and Hazelnut Sauce

CHOCOLATE CARAMEL CRUNCH (GF)

Flourless Chocolate Cake filled with Crunchy Almond Bits
Creamy Caramel, Hazelnuts
Chocolate and Coffee Sauce

CHOCOLATE TRUFFLE MOUSSE

Chocolate Mousse Cake
Crushed Berries, Vanilla Sauce

CHOCOLATE TIRAMISU

Espresso Soaked Ladyfingers and Mascarpone Cream
Chocolate Espresso Sauce

PLATED DINNERS

Plated dinners include freshly baked bread and butter, freshly brewed regular and decaffeinated coffees, and assorted Harney & Sons Teas.

ENTRÉES

FISH

To preserve and protect our oceans, only farm-raised fish is served, unless noted otherwise.

BAKED WILD ARCTIC CHAR (GF)

Cauliflower and Broccoli Risotto, Oyster Mushroom Fricassee, Pinot Noir Beurre Rouge

SALMON FILLET (NF)

Wild Mushrooms and Fingerling Potato Succotash, Pinot Noir Sauce

CRAB-CRUSTED SALMON (NF)

Rice Pilaf, Corn Succotash, Lemon Beurre Blanc

POULTRY

HERB MARINATED FREE-RANGE CHICKEN (NF)

Shiitake Mushroom Risotto, Green Beans, Red Wine Sauce

ROASTED CHICKEN BREAST (NF)

Potato Gratin, Roasted Asparagus, Cabernet Sauvignon Sauce

ROASTED PARMESAN-CRUSTED STATLER CHICKEN BREAST (NF)

Roasted Cherry Tomatoes, Farro, Basil Beurre Blanc

MEAT

BEEF TENDERLOIN (NF)

Potato Gratin, Sautéed Green Beans, Juniper Berry Sauce

BALSAMIC-MARINATED BEEF TENDERLOIN (NF)

Crushed Fingerling Potatoes, Blue Cheese, Asparagus Tips, Caramelized Onions, Shallot Cabernet Reduction

SLOWLY BRAISED SHORT RIBS (NF)

Roasted Garlic Mashed Potatoes, Sautéed Green Beans, Red Wine Sauce

DUETS

BEEF TENDERLOIN WITH GULF OF MEXICO BLUE CRAB CAKE (NF)

Trio of Cauliflower (Risotto Style), Sautéed Swiss Chard, Madeira Tarragon Sauce

CHICKEN BREAST AND BEEF TENDERLOIN (NF)

Truffle Mashed Potatoes, Yellow and Green Beans, Syrah Wine Sauce

CHICKEN BREAST AND SALMON FILLET (NF)

Creamy Gorgonzola Polenta, Braised Fennel, Sun-Dried Tomato Sauce

BEEF TENDERLOIN AND NOVA SCOTIA LOBSTER (NF)

White Bean Ragout, Roasted Cherry Tomatoes, Cabernet Sauvignon Sauce

BEVERAGE MENU



HOSTED BAR SERVICE | SPECIALTY BARS | WINE LIST

HOSTED BAR SERVICE

NAME BRAND

SMIRNOFF VODKA
NEW AMSTERDAM GIN
CRUZAN WHITE RUM
SAUZA GOLD TEQUILA
JIM BEAM BOURBON
SEAGRAM'S 7 WHISKEY
DEWAR'S SCOTCH WHISKY

PREMIUM BRAND

TITO'S HANDMADE VODKA
TANQUERAY GIN
BACARDI WHITE RUM
JOSE CUERVO GOLD TEQUILA
BULLEIT BOURBON
JACK DANIELS WHISKEY
JOHNNIE WALKER RED SCOTCH WHISKY

SUPER PREMIUM BRAND

GREY GOOSE VODKA
BOMBAY SAPPHIRE GIN
BRUGAL AÑEJO RUM
PATRON SILVER TEQUILA
WOODFORD RESERVE BOURBON
CROWN ROYAL WHISKY
JOHNNIE WALKER BLACK SCOTCH WHISKY

IN ADDITION TO SPECIFIED SPIRITS, EACH BAR PACKAGE WILL OFFER THE FOLLOWING ITEMS:

DOMESTIC BEER

Bud Light
Miller Lite
O'Doul's Non-Alcoholic

IMPORT AND CRAFT BEER

Devils Backbone Vienna Lager
Dogfish Head 60 Minute IPA
Widmer Omission IPA **(GF)**
Stella Artois Belgian Lager

HOUSE WINE

ASSORTED SOFT DRINKS, BOTTLED WATERS AND JUICES

SPECIALTY BARS

Specialty bars are separate stations and may only be ordered as an enhancement to a Full Bar Package.

ALL AMERICAN BOURBON

\$28 PER GUEST FOR THE FIRST HOUR

\$25 PER GUEST FOR EACH ADDITIONAL HOUR

Includes Ginger Ale, Sweet Vermouth, Peychaud's and Angostura Bitters

A Selection of Fine American Bourbons

Curated by our Beverage Director

IF IT'S WHISKEY, IT'S NOT SCOTTISH BAR

\$28 PER GUEST FOR THE FIRST HOUR

\$25 PER GUEST FOR EACH ADDITIONAL HOUR

A Selection of Fine Sipping Scotch Whiskies

Curated by our Beverage Director

TE QUIERO TEQUILA

\$28 PER GUEST FOR THE FIRST HOUR

\$25 PER GUEST FOR EACH ADDITIONAL HOUR

A Selection of Aged, Fine Sipping Tequilas

Curated by our Beverage Director

WINE LIST

SPARKLING WINE

FRANÇOIS MONTAND BRUT SPARKLING N/V
France

VOVETI PROSECCO
Italy

DOMAINE CHANDON BRUT
California

DOMAINE CHANDON ROSÉ
California

GLORIA FERRER BRUT
California

GLORIA FERRER BLANC DE NOIRS
California

MOËT & CHANDON IMPERIAL BRUT
Champagne, France

VEUVE CLICQUOT YELLOW LABEL BRUT
Champagne, France

WHITE WINE

MCBRIDE SISTERS COLLECTION BLACK GIRL MAGIC RIESLING
California

KRIS PINOT GRIGIO
Delle Venezie DOC, Italy

TIEFENBRUNNER PINOT GRIGIO
Tentino-Alto Adige, Italy

ELK COVE PINOT GRIS
Willamette Valley, Oregon

CHÂTEAU DE FONTENILLE BORDEAUX BLANC
Bordeaux, France

SILVERADO MILLER RANCH SAUVIGNON BLANC
Napa Valley, California

DOMAINE THOMAS ET FILS PERRIER SANCERRE
Loire, France

HALL SAUVIGNON BLANC
Napa Valley, California

TERREDORA DI PAOLO FALANGHINA
Campania, Italy

L'ECOLE 41 CHENIN BLANC
Yakima Valley, Washington

YALUMBA Y SERIES UNOAKED CHARDONNAY
South Australia

STEELE SHOOTING STAR CHARDONNAY
Monterey, California

SYLVAINE & ALAIN NORMAND MACON LA ROCHE VINEUSE
Burgundy, France

STAGS' LEAP CHARDONNAY
Napa Valley, California

WALT SONOMA COAST CHARDONNAY
Sonoma, California

WINE LIST

RED WINE

LYRIC BY ETUDE PINOT NOIR

Santa Barbara, California

GLORIA FERRER PINOT NOIR

Carneros, California

ETUDE PINOT NOIR

Carneros, California

VAJRA BARBERA D'ALBA

Piedmont, Italy

CASANOVA DI NERI TOSCANA ROSSO

Tuscany, Italy

CARLOS SERRES RESERVA RIOJA

Spain

SEGHESIO ZINFANDEL

Sonoma, California

CHÂTEAU ST. JEAN MERLOT

California

L'ECOLE 41 MERLOT

Columbia Valley, Washington

STAGS' LEAP MERLOT

Napa Valley, California

SAINT COSME

Côtes du Rhône, France

HIGH NOTE MALBEC

Mendoza, Argentina

CHÂTEAU GRAND JEAN BORDEAUX SUPÉRIEUR

France

STEELE SHOOTING STAR CABERNET SAUVIGNON

Lake County, California

GIRAD CABERNET SAUVIGNON

Napa Valley, California

STAGS' LEAP CABERNET SAUVIGNON

Napa Valley, California

CHAPPELLET MOUNTAIN CUVÉE PROPRIETARY BLEND

Napa Valley, California

JUSTIN ISOSCELES

Paso Robles, California