



DOUBLETREE
BY HILTON™
RALEIGH
BROWNSTONE – UNIVERSITY

Catering to you

Wedding Catering Menu

DOUBLETREE BY HILTON RALEIGH—BROWNSTONE UNIVERSITY

1707 Hillsborough Street Raleigh, NC 27605 (919) 828 0811
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PRESIDENTIAL BUFFET PACKAGE \$50

*Includes Freshly Brewed Iced Tea, Coffee and an Assortment of Hot Tazo Teas.
Served with Freshly Baked Yeast Rolls.*

Add Butler Passed and Table Wine Service for \$3 per person.

Gourmet Cheese Display

Domestic and Imported Cheeses Laid Out with a Variety of Fruits and Nuts, Accompanied by Assorted Crackers and Sliced Artisan Breads.

Fire Roasted Vegetable Display

Asparagus, Peppers, Portobello Mushrooms, Zucchini and Summer Squash Drizzled with Aged Balsamic Vinegar and Olive Oil and served with Grilled Pita Bread and House-Made Hummus.

Butler Passed Hors D'oeuvres *Select Three

Bacon Wrapped Scallops	Miniature Beef Wellington
Assorted Miniature Quiche	Smoked Chicken Quesadilla
Vegetable Spring Rolls	Spanakopita
Swedish Meatballs	Phyllo and Asiago Wrapped Asparagus

Seared Beef Tenderloin- Peppered and Topped with Cucumber and Red Onion Jam
Shrimp Tostado- Topped with House Made Guacamole, Mango, Red Pepper and Cilantro
Grilled Jumbo Shrimp- Wrapped in Applewood Bacon and Served with Coriander Aioli
Seared Ahi Tuna and Avocado- Served on Wonton Chips with Wasabi Mousse

Strawberry and Mint Infused Lemonade served during cocktail hour

Salad *Select One

European Cucumber Salad– Sliced European Cucumber Wrapped around Mixed Greens and Topped with Tomatoes and Red Onion (*Maximum 200 Guests)

Spinach Salad- Fresh Spinach Topped with Applewood Bacon, Bleu Cheese Crumbles, Candied Pecans and Red Onion

Nina Salad- Mixed Greens with Dried Cranberries, Walnuts, Feta Cheese and Red Onion

Dressings *Select Two

Ranch, Bleu Cheese, Balsamic Vinaigrette, Raspberry Vinaigrette, Italian, Poppy Seed, Honey Mustard, 1000 Island, French

Prices are Per Person and Subject to 23% Service Charge, Current Sales Tax and a 1% Prepared Food Tax

Entrée Selections *Select Two

Chicken Marsala- Lightly Breaded and Topped with Wild Mushrooms and a Marsala Wine Reduction
Pairs well with Kendall-Jackson Chardonnay (California) or Murphy-Goode Pinot Noir (California)

Roulade of Chicken- Stuffed with Prosciutto, Feta and Spinach
Pairs well with Kendall-Jackson Chardonnay (California) or Benvolio Rosso Red Blend (Italy)

Grilled Atlantic Salmon- Served with Parsley Brown Butter
Pairs well with Benvolio Pinot Grigio (Italy) or Murphy-Goode Merlot Merlot (California)

Grilled or Blackened Mahi- Topped with Pepper and Mango Chutney
Pairs well with Murphy-Goode Sauvignon Blanc (California) or Murphy-Goode Merlot (California)

Braised Beef Medallions- Served with Rosemary Demi Glace
Pairs well with Kendall-Jackson Chardonnay (California) or Silver Palm Cabernet Sauvignon (California)

Roasted Pork Loin- Herb Encrusted and Served with Bourbon Maple Glaze
Pairs well with Carmel Road Riesling (California) or Murphy-Good Pinot Noir (California)

Accompaniments *Select Three

Garlic Whipped Potatoes

Baby Baked Potatoes

Truffle Risotto Served with a Mushroom Blend

Roasted Asparagus with Blistered Tomatoes

Wild Rice Pilaf

Honey Glazed Baby Carrots

Haricot Verts Topped with Roasted Shallots

Sautéed Zucchini, Squash and Onions

Saffron Rice

Collard Greens with Smoked Turkey

Broccoli with Garlic and Olive Oil

Farmer's Market Vegetable Medley

Carving Station *Select One

Includes Mini Rolls and Gourmet Condiments

Smoked Virginia Ham

Prime Rib of Beef

Roasted Turkey Breast

Smithfield Pork Loin

PREFERRED BUFFET PACKAGE \$44

Includes Freshly Brewed Iced Tea, Coffee and an Assortment of Hot Tazo Teas.
Served with Freshly Baked Yeast Rolls.

Add Butler Passed and Table Wine Service for \$3 per person.

Gourmet Cheese and Vegetable Crudité Display

Domestic and Imported Cheeses Laid Out with a Variety of Fruits and Nuts, Accompanied by Assorted Crackers, Sliced Artisan Breads and an Assortment of Fresh Seasonal Vegetables with Herb Dipping Sauce.

Salad *Select One

European Cucumber Salad- Sliced European Cucumber Wrapped around Mixed Greens and Topped with Tomatoes and Red Onion (*Maximum 200 Guests)

Spinach Salad- Fresh Spinach Topped with Applewood Bacon, Bleu Cheese Crumbles, Candied Pecans and Red Onion

Nina Salad- Mixed Greens with Dried Cranberries, Walnuts, Feta Cheese and Red Onion

Dressings *Select Two

Ranch, Bleu Cheese, Balsamic Vinaigrette, Raspberry Vinaigrette, Italian, Poppy Seed, Honey Mustard, 1000 Island, French

Entrée Selections *Select Two

Chicken Picatta- Sautéed Chicken Breast with a Lemon Caper Sauce

Pairs well with Benvolio Pinot Grigio (Italy) or Benvolio Rosso Red Blend (Italy)

Chicken Bruschetta- Grilled Chicken Breast Served with Tomato, Basil and Mozzarella Cheese in a Balsamic Reduction

Pairs well with Murphy-Goode Sauvignon Blanc (California) or Murphy-Goode Merlot (California)

Grilled Atlantic Salmon- Served with Parsley Brown Butter

Pairs well with Kendall-Jackson Chardonnay (California) or Murphy-Goode Merlot (California)

Shrimp and Grits- Jumbo Shrimp and Boursin Grits Topped with Tomatoes, Applewood Bacon and Green Onions

Pairs well with Kendall-Jackson Chardonnay (California) or Murphy-Goode Pinot Noir (California)

Braised Beef Medallions- Served with Rosemary Demi Glace

Pairs well with Kendall-Jackson Chardonnay (California) or Silver Palm Cabernet Sauvignon Red Blend (California)

Cherry and Apricot Stuffed Pork Loin- Topped with Champagne Reduction

Pairs well with Carmel Road Riesling (California) or Murphy-Goode Pinot Noir (California)

Accompaniments *Select Three

Garlic Whipped Potatoes

Baby Baked Potatoes

Truffle Risotto Served with a Mushroom Blend

Roasted Asparagus with Blistered Tomatoes

Wild Rice Pilaf

Honey Glazed Baby Carrots

Haricot Verts Topped with Roasted Shallots

Sautéed Zucchini, Squash and Onions

Saffron Rice

Collard Greens with Smoked Turkey

Broccolini with Garlic and Olive Oil

Farmer's Market Vegetable Medley

Carving Station *Select One

Includes Mini Rolls and Gourmet Condiments

Smoked Virginia Ham

Prime Rib of Beef

Roasted Turkey Breast

Smithfield Pork Loin

Prices are Per Person and Subject to 23% Service Charge, Current Sales Tax and a 1% Prepared Food Tax

SIGNATURE BUFFET PACKAGE \$35

Includes Freshly Brewed Iced Tea, Coffee and an Assortment of Hot Tazo Teas.
Served with Freshly Baked Yeast Rolls.

Add Butler Passed and Table Wine Service for \$3 per person.

Gourmet Cheese and Vegetable Crudité Display

Domestic and Imported Cheeses Laid Out with a Variety of Fruits and Nuts, Accompanied by Assorted Crackers, Sliced Artisan Breads and an Assortment of Fresh Seasonal Raw Vegetables with Herb Dipping Sauce.

Salad *Select One

European Cucumber Salad– Sliced European Cucumber Wrapped Around Mixed Greens and Topped with Tomatoes and Red Onion (*Maximum 200 Guests)

Spinach Salad- Fresh Spinach Topped with Applewood Bacon, Bleu Cheese Crumbles, Candied Pecans and Red Onion

Nina Salad- Mixed Greens with Dried Cranberries, Walnuts, Feta Cheese and Red Onion

Dressings *Select Two

Ranch, Bleu Cheese, Balsamic Vinaigrette, Raspberry Vinaigrette, Italian, Poppy Seed, Honey Mustard

Entrée Selections *Select Two

Chicken Florentine- Spinach and Feta Stuffed Chicken with Chardonnay Pesto Sauce
Pairs well with Benvolio Pinot Grigio (Italy) or Murphy-Goode Pinot Noir (California)

Lemon Herb Chicken–Topped with Sage Sherry Sauce
Pairs well with Carmel Road Riesling (California) or Benvolio Rosso Red Blend (Italy)

Sliced Roast Beef- Served with Red Wine Sauce
Pairs well with Kendall-Jackson Chardonnay (California) or Silver Palm Cabernet Sauvignon (California)

Baked Tilapia- Served with Herb Dill Sauce
Pairs well with Murphy-Goode Sauvignon Blanc (California) or Murphy-Goode Merlot (California)

Parmesan Encrusted Cod– Topped with Lemon Butter
Pairs well with Kendall-Jackson Chardonnay (California) or Silver Palm Cabernet Sauvignon (California)

Roasted Pork Loin– Herb Encrusted and Served with Bourbon Maple Glaze
Pairs well with Carmel Road Riesling (California) or Murphy-Goode Pinot Noir (California)

Accompaniments *Select Three

Garlic Whipped Potatoes

Baby Baked Potatoes

Truffle Risotto Served with a Mushroom Blend

Roasted Asparagus with Blistered Tomatoes

Wild Rice Pilaf

Honey Glazed Baby Carrots

Haricot Verts Topped with Roasted Shallots

Sautéed Zucchini, Squash and Onions

Saffron Rice

Collard Greens with Smoked Turkey

Broccolini with Garlic and Olive Oil

Farmer's Market Vegetable Medley

Prices are Per Person and Subject to 23% Service Charge, Current Sales Tax and a 1% Prepared Food Tax

CAROLINA HORS D'OEUVRES PACKAGE \$37

**Based on 20 Pieces Per Guest for a Two Hour Time Frame*

Includes Strawberry and Mint Infused Lemonade; Cucumber, Basil and Lime Water; Freshly Brewed Coffee and an Assortment of Hot Tazo Teas.

Add Butler Passed Wine Service for \$3 per person.

Gourmet Cheese Display

Domestic and Imported Cheeses Laid Out with a Variety of Fruits and Nuts, Accompanied by Assorted Crackers and Sliced Artisan Breads.

Fire Roasted Vegetable Display

Asparagus, Peppers, Portobello Mushrooms, Zucchini and Summer Squash, Drizzled with Aged Balsamic Vinegar and Olive Oil, served with Grilled Pita Bread and House-Made Hummus.

Hors D'oeuvres *Select Four

Carolina Pork BBQ Sliders

Bacon Wrapped Scallops

Mini Beef Wellington

Shrimp Tostado- Topped with House Made Guacamole, Mango, Red Pepper and Cilantro

Tomato and Farmstead Mozzarella Crostini- Topped with a Balsamic Glaze

Phyllo and Asiago Wrapped Asparagus

Vegetable Spring Rolls- Served with Sweet and Sour Sauce

Spanakopita

Sesame Chicken Satay with Spicy Peanut Sauce

Assorted Mini Quiche

Granny Smith Apple Chicken Salad- Served on a Crostini

Swedish Meatballs

Seared Ahi Tuna and Avocado- Served on Wonton Chips with Wasabi Mousse

North Carolina Goat Cheese and Preserved Fig Flatbread

Carving Station *Select One

Includes Mini Rolls and Gourmet Condiments

Smoked Virginia Ham Prime Rib of Beef

Roasted Turkey Breast Smithfield Pork Loin

Prices are Per Person and Subject to 23% Service Charge, Current Sales Tax and a 1% Prepared Food Tax

PLATED ENTRÉES

*Includes Freshly Brewed Iced Tea, Coffee and an Assortment of Hot Tazo Teas.
Served with Freshly Baked Yeast Rolls.*

Salad *Select One

European Cucumber Salad- Sliced European Cucumber Wrapped Around Mixed Greens and Topped with Tomatoes and Red Onion

Spinach Salad- Fresh Spinach Topped with Applewood Bacon, Bleu Cheese Crumbles, Candied Pecans and Red Onion

Nina Salad- Mixed Greens with Dried Cranberries, Walnuts, Feta Cheese and Red Onion

Dressings *Select Two

Ranch, Bleu Cheese, Balsamic Vinaigrette, Raspberry Vinaigrette, Italian, Poppy Seed, Honey Mustard, 1000 Island, French

Entrée Selections *Select One or Create A Duet Plate For an Additional \$2 Added to the Higher Priced Entrée.

Chicken Marsala- Lightly Breaded and Topped with Wild Mushrooms and a Marsala Wine Reduction \$33
Pairs well with Murphy-Goode Sauvignon Blanc (California) or Murphy-Goode Merlot (California)

Chicken Florentine- Spinach and Feta Stuffed Chicken with a Chardonnay Sage Sherry Sauce \$35
Pairs well with Benvolio Pinot Grigio (Italy) or Murphy-Goode Pinot Noir (California)

Mustard Braised Pork Shank- with Brandy Reduction \$34
Pairs well with Carmel Road Riesling (California) or Murphy-Goode Pinot Noir (California)

Wild Mushroom Ravioli- with Sage and Asparagus \$32
Pairs well with Kendall-Jackson Chardonnay (California) or Silver Palm Cabernet Sauvignon (California)

Lump Crab Cakes- Pan Seared and Served with Cajun Remoulade \$40
Pairs well with Kendall-Jackson Chardonnay (California) or Benvolio Rosso Red Blend (Italy)

Grilled Atlantic Salmon- Served with Parsley Brown Butter \$36
Pairs well with Benvolio Pinot Grigio (Italy) or Murphy-Goode Merlot (California)

Prime Rib of Beef- Herb Encrusted and Served with Au Jus \$40
Pairs well with Kendall-Jackson Chardonnay (California) or Silver Palm Cabernet Sauvignon (California)

New York Strip Steak- Grilled with Cabernet Thyme Essence \$43
Pairs well with Kendall-Jackson Chardonnay (California) or Silver Palm Cabernet Sauvignon (California)

Grilled or Blackened Mahi- with Pepper and Mango Chutney \$36
Pairs well with Murphy-Goode Sauvignon Blanc (California) or Murphy-Goode Merlot (California)

Shrimp Scampi- Served over Angel Hair Pasta with Lemon Butter Wine Sauce \$36
Pairs well with Benvolio Pinot Grigio (Italy) or Murphy-Goode Pinot Noir (Italy)

Accompaniments *Select Two

Garlic Whipped Potatoes

Baby Baked Potatoes

Truffle Risotto Served with a Mushroom Blend

Roasted Asparagus with Blistered Tomatoes

Wild Rice Pilaf

Honey Glazed Baby Carrots

Haricot Verts Topped with Roasted Shallots

Sautéed Zucchini, Squash and Onions

Saffron Rice

Collard Greens with Smoked Turkey

Broccoli with Garlic and Olive Oil

Farmer's Market Vegetable Medley

Prices are Per Person and Subject to 23% Service Charge, Current Sales Tax and a 1% Prepared Food Tax

À LA CARTE HORS D'OEUVRES

**Per 100 Pieces*

Hot Hors d'oeuvres

Assorted Miniature Quiche	\$185
Shrimp Tostado-Topped with House Made Guacamole, Mango, Red Pepper and Cilantro	\$395
Carolina Pork Sliders	\$195
Miniature Crab Cakes– Served with Sweet Thai Chili Aioli	\$275
Spanakopita	\$195
Swedish Meatballs	\$185
Smoked Chicken Quesadilla	\$200
Vegetable Spring Rolls– Served with Sweet and Sour Sauce	\$205
Hot Crab Dip– Served with Grilled Pita Bread	\$325
Raspberry Baked Brie En Croute	\$225
Bacon Wrapped Scallops	\$245
Breaded Chicken Tenderloins	\$185
Spinach and Artichoke Dip– Served with Grilled Pita Bread	\$225
Sesame Chicken Satay with Spicy Peanut Sauce	\$225
Short Rib Confit Tartlets– Served with Red Wine Pepper Jelly	\$265
Mini Beef Wellington	\$295

Cold Hors d'oeuvres

Granny Smith Apple Chicken Salad-Served on a Crostini	\$195
Miniature Tartlets (Tuna, Ham and Chicken Salad)	\$195
Prime Rib Crostini	\$265
Smoked Norwegian Salmon Crostini-Served with Garlic Chive Cream Cheese	\$265
Iced Jumbo Shrimp	\$395
Antipasto Cocktail Skewers	\$295
North Carolina Goat Cheese and Preserved Fig Flatbread	\$195
Mushroom and Goat Cheese Crostini	\$195
Seared Ahi Tuna and Avocado– Served on Wonton Chips with a Wasabi Mousse	\$265

Prices are Per Person and Subject to 23% Service Charge, Current Sales Tax and a 1% Prepared Food Tax

CARVING STATIONS

**A Chef Attendant Fee of \$60 will apply for every 50 guests.*

Includes Mini Rolls and Gourmet Condiments

Prime Rib of Beef	\$10
Steamship Beef Round (200+ Guests)	\$3
Roasted Tenderloin of Beef	\$10
Turkey Breast	\$6
Smoked Virginia Ham	\$6
Roasted Pork Loin	\$6

SPECIAL DISPLAYS

**Per 50 Guests*

Gourmet Cheese \$275

Domestic and Imported Cheeses Laid Out with a Variety of Fruits and Nuts, Accompanied by Assorted Crackers and Sliced Artisan Breads.

Fire Roasted Vegetables \$325

Asparagus, Peppers, Portobello Mushrooms, Zucchini, and Summer Squash, Drizzled with Aged Balsamic Vinegar and Olive Oil, served with Grilled Pita Bread and House-Made Hummus.

Gourmet Antipasto Platter \$275

Marinated Artichoke Hearts, Mushrooms, Assorted Olives, Roasted Red Peppers, Fire Roasted Tomatoes, Marinated Caprese Salad, Pepperoncinis, Genoa Salami, Prosciutto, Capicola Ham, Aged Provolone and Asiago Cheeses Accompanied by Artisan and Home Made Focaccia Breads.

Mediterranean \$275

Aged Goat Cheese and Herb Dip and White Bean Dip Served with Fire Roasted Tomatoes, Crumbled Feta Cheese, Portobello Mushroom Tapenade, Olive Tapenade and Grilled Pita Bread.

Sushi Rolls \$375

Assorted Maki Rolls, Sashimi and Gourmet Rolls Served with Pickled Ginger, Soy Sauce, Fresh Wasabi, Sesame Noodle Salad and Seaweed Salad.

Fresh Fruits and Berries \$300

Freshly Sliced Seasonal Fruits and Berries Served with a House-Made Yogurt Dip.

BAR PACKAGES

Host Bar Packages

**Subject to Current Sales Tax And a 23% Service Charge.*

House \$13 first hour, \$8 per additional hour

Liquor: Smirnoff Vodka, New Amsterdam Gin, Bacardi Superior Rum, Sauza Tequila, Jim Beam Bourbon, Seagram's 7 Blended Whiskey, Cutty Sark Scotch

Beer (*Please Select 3*): Budweiser, Bud Light, Miller Lite, Corona Extra, Heineken, Coors Light, Amstel Light

Wine (*Please Select 4*): Canyon Road Varietals- Chardonnay, Pinot Grigio, Sauvignon Blanc, Moscato, White Zinfandel, Riesling, Merlot, Cabernet Sauvignon, Pinot Noir

Premium \$15 first hour, \$9 per additional hour

Liquor: Absolut Vodka, Tanqueray Gin, Captain Morgan Spiced Rum, Jose Cuervo Tequila, Crown Royal Bourbon, Jack Daniel's Blended Whiskey, Dewar's Scotch

Beer (*Please Select 5*): Blue Moon, Bud Light, Corona Extra, Heineken Lager, Michelob Ultra, Miller Lite, Sam Adams Lager, Stella Artois, Fat Tire, Amstel Light, Yuengling, Angry Orchard Cider

Wine (*Please Select 5*): La Marca Prosecco, Bella Sera Moscato, A by Acacia Chardonnay, Kendall-Jackson Chardonnay*, Sterling Vitner's Collection Sauvignon Blanc, Murphy-Goode Sauvignon Blanc*, Esperto Pinot Grigio, Benvolio Pinot Grigio*, Carmel Road Riesling*, Greystone Cabernet Sauvignon, Silver Palm Cabernet Sauvignon*, Red Diamond Merlot, Murphy-Goode Merlot*, Lost Angel Pinot Noir, Murphy-Goode Pinot Noir*, Benvolio Rosso Red Blend*

Beer, Wine and Soda \$9 first hour, \$7 per additional hour

Includes a Selection of 5 Domestic and Premium Beers, a selection of 4 Canyon Road House Wine Varietals and Unlimited Coke Products

	Host Bar Pricing	Cash Bar Pricing*
Domestic Beer	3.55	4.00
Premium & Specialty Beer	4.55	5.00
House Wine	5.50	6.00
Premium Wine	Market Price	Market Price
House Liquor	5.50	6.00
Premium Brand Liquor	7.50	8.00
Super Premium Liquor	9.50	10.00

***Cash Bar**

Three Hour Minimum

Tax and Service Charge Included

Bartender Fee of \$50 inclusive per hour

***Jackson Family Wines is the preferred vendor for this DoubleTree by Hilton.**

Prices are Per Person and Subject to 23% Service Charge, Current Sales Tax and a 1% Prepared Food Tax

Domestic Beer (Select Two)

Budweiser, Bud Light, Michelob Ultra, Coors Light, Miller Lite

Premium, Specialty and North Carolina Beer (Please Select Three)

Corona Extra, Heineken, Samuel Adams, Newcastle, Yuengling, Blue Moon, Corona Light, Fat Tire Stella Artois, Red Oak, Hoppyum IPA, Bad Penny Brown Ale, Duck Rabbit Milk Stout, Green Man Porter, Highland Gaelic, Carolina Blonde

House Brand Liquor

Smirnoff Vodka, New Amsterdam Gin, Bacardi Superior Rum, Sauza Tequila, Jim Beam Bourbon, Seagram's 7 Blended Whiskey, Cutty Sark Scotch

Premium Brand Liquor

Absolut Vodka, Tanqueray Gin, Captain Morgan Spiced Rum, Jose Cuervo Tequila, Crown Royal Bourbon, Jack Daniel's Blended Whiskey, Dewar's Scotch, Malibu, Midori, Myer's Dark Rum, Maker's Mark, Bailey's Irish Cream, Stolli Vodka, Jagermeister, Kahlua, 1800 Tequila, Jameson's Irish Whiskey

Super Premium Brand Liquor

Grey Goose Vodka, Ciroc Vodka, Hendricks Gin, Chivas Regal Scotch, Knob Creek, Patron Silver Tequila, Grand Marnier, Glenfiddich 12 Yr., Courvoisier, Hennessy

Jackson Family Wine Varietals*

Benvolio Pinot Grigio, Murphy-Goode Sauvignon Blanc, Carmel Road Riesling, Kendall-Jackson Chardonnay, Murphy-Goode Pinot Noir, Benvolio Rosso Red Blend, Murphy-Goode Merlot, Silver Palm Cabernet Sauvignon

We are happy to accommodate special requests when available.

Ask us to create a signature drink or order your favorite beer, wine or liquor to enjoy with your guests on your special day.

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Wine Menu

Sparkling

La Marca Prosecco, Italy	36
Chandon Brut, Italy	50
Moet Imperial Brut, France	90
Veuve Clicquot Yellow Label, France	110
étoile Rosé, North Coast	88

Pinot Grigio

Benvolio, Italy*	26
ÖKO Organic, Italy	30
Esperto by Livio Feluga, Italy	34
Alta Luna, Italy	36

Chardonnay

Kendall-Jackson, California*	38
Le Grand Noir, France	30
William Hill, Central Coast	30
A by Accacia, Napa Valley	32
Votre Santé, Sonoma Coast	36
Hess Shirtail, Monterey Coast	38
Oyster Bay, New Zealand	34
Sonoma-Cutrer, Sonoma Coast	46

Sauvignon Blanc

Murphy–Goode, California*	34
White Haven, New Zealand	42
Sterling Vitner’s Collection, California	36
Girard, Napa Valley	42
Oyster Bay, New Zealand	34

Alternative Whites

Carmel Road Riesling, California	34
Kiona Riesling, Washington	30
I.Q. Riesling, Germany	26
Bella Sera Moscato, Italy	26

Cabernet Sauvignon

Silver Palm, California*	38
Louis M. Martini, Sonoma County	38
Greystone, California	26
14 Hands, Washington	30
Biltmore Estate, Asheville (NC)	34
BR Cohen “Silver Label”, North Coast	48

Merlot

Murphy– Goode, California*	38
Napa Cellars, Napa Valley	48
Red Rock, California	30
Oyster Bay, New Zealand	34
Red Diamond, Washington	28
Seven Falls, Wahluke Slope	38

Pinot Noir

Murphy– Goode, California*	34
Le Grand Black Sheep, France	30
Lost Angel, California	26
Parker Station, California	38
Tangley Oaks, Sonoma Coast	46

Malbec

Catena Alamos, Argentina	30
Bodega Septima, Argentina	34
Bodega Norton, Argentina	28

Alternative Reds

Benvolio Rosso Red Blend, Italy	26
Vina Zaco Rioja, Spain	36
H3 Les Cheveux Red Blend, Columbia Coast	38
Cline Cool Climate Syrah, Sonoma Coast	38

*Recommended and Preferred Wines

Prices are Per Person and Subject to 23% Service Charge, Current Sales Tax and a 1% Prepared Food Tax