

THE SIGNATURE ROOM AT THE 95TH

PRIVATE DINING MENU GUIDELINES

MENUS

A THREE COURSE MENU MINIMUM APPLIES TO ALL PLATED LUNCHEAS AND DINNERS.

ALL LUNCH AND DINNER PRICES INCLUDE FRESHLY BAKED BREAD AND BUTTER, COFFEE AND ASSORTED HOT TEAS

MENUS MUST BE SELECTED 10 BUSINESS DAYS PRIOR TO YOUR EVENT DATE. IF MENUS ARE NOT RECEIVED BY THIS DEADLINE, THE CHEF WILL SELECT YOUR MENU AND A 5% SERVICE FEE WILL BE ASSESSED.

FOR GROUPS SMALLER THAN 30 GUESTS:

THE EPICURE AND GOURMET MENUS APPLY ONLY FOR GROUPS OF 30 GUESTS OR LESS.

FOR GROUPS LARGER THAN 30 GUESTS:

WHEN MORE THAN ONE MAIN COURSE IS OFFERED, PLACE CARDS ARE REQUIRED INDICATING THE GUEST'S NAME AND ENTRÉE CHOICE. YOU MAY SUPPLY YOUR OWN PLACE CARDS OR WE WOULD BE HAPPY TO CREATE THEM FOR A FEE OF \$1.50 PER PLACE CARD. WHEN OFFERING MORE THAN ONE MAIN COURSE, THE HIGHEST MAIN COURSE PRICE PREVAILS.

UP TO TWO SINGLE PROTEIN MAIN COURSE SELECTIONS OR ONE SIGNATURE COMBINATION CAN BE OFFERED TO PARTIES LARGER THAN 30 GUESTS. IF OFFERING A CHOICE OF MAIN COURSE, GUESTS' INDIVIDUAL SELECTIONS ARE DUE TO THE SALES MANAGER 5 BUSINESS DAYS PRIOR TO YOUR EVENT DATE.

IF YOU WOULD LIKE TO OFFER BOTH SOUP AND SALAD, THERE WILL BE AN ADDITIONAL FEE OF \$8 PER PERSON.

PLEASE ASK YOUR SALES MANAGER FOR PRICING AND MENU OPTIONS FOR CHILDREN.

BAR AND CHEF FEES

A BARTENDER IS REQUIRED FOR GROUPS MORE THAN 25 GUESTS. A FEE OF \$150 IS APPLIED FOR EACH BARTENDER FOR A MAXIMUM OF 4 HOURS. EACH ADDITIONAL HOUR IS \$50 PER BARTENDER.

EACH BARTENDER FEE IS WAIVED WHEN \$800 IN BAR SALES IS MET PRIOR TO TAX AND GRATUITY.

TABLESIDE WINE SERVICE IS NOT INCLUDED IN BAR PACKAGES AND WILL BE CHARGED PER BOTTLE OPENED. TABLESIDE WINE SERVICE WITH DINNER DOES NOT COUNT TOWARDS BAR SALES. TABLESIDE BEVERAGE SERVICE IS AVAILABLE FOR AN ADDITIONAL FEE.

A FEE OF \$150 IS CHARGED FOR EACH CHEF PREPARING FOOD AT A FOOD STATION FOR A MAXIMUM OF 3 HOURS.

EACH ADDITIONAL HOUR IS \$50 PER CHEF.

PLEASE NOTE ALL MENU OPTIONS AND PRICING ARE SUBJECT TO CHANGE.

4/2/2018

FREQUENTLY ASKED QUESTIONS

CAN MY PARTY ORDER FROM THE MAIN DINING ROOM'S MENU?

PARTIES OF 30 GUESTS OR LESS, MAY UTILIZE THE EPICURE OR GOURMET MENU, WHICH ALLOW FOR TABLESIDE ORDERING FROM A LIMITED SELECTION OF THE MAIN DINING ROOM MENU ITEMS. FOR PARTIES LARGER THAN 30 GUESTS, WE REQUIRE THE MENU BE PRE-SELECTED IN ADVANCE. THE MAIN DINING ROOM A LA CARTE IS NOT AVAILABLE IN PRIVATE DINING.

CAN WE BOOK A TASTING PRIOR TO OUR EVENT?

TASTINGS CAN BE BOOKED ONCE A CONTRACT HAS BEEN SIGNED AND DEPOSIT IS RECEIVED. TASTINGS ARE COMPLIMENTARY FOR TWO GUESTS IN THE FOLLOWING SCENARIOS: EVENTS OF 50 GUESTS OR MORE UTILIZING THE WEDDING PACKAGE ~OR~ EVENTS OF 100 GUESTS OR MORE UTILIZING THE DINNER MENU. TASTINGS CANNOT BE OFFERED FOR RECEPTION OR BUFFET STYLE EVENTS. TASTINGS ARE SCHEDULED MONDAY THROUGH THURSDAY AT 5PM IN OUR MAIN DINING ROOM, MUST BE ARRANGED AT LEAST THREE WEEKS IN ADVANCE WITH YOUR SALES MANAGER AND ARE SUBJECT TO AVAILABILITY.

DO I NEED TO HAVE A BARTENDER IN MY ROOM?

WE REQUIRE A BARTENDER FOR GROUPS OF 25 OR MORE. IF YOU DO NOT WISH TO HAVE A BARTENDER BUT HAVE MORE THAN 25 PEOPLE, ONLY BEER AND WINE SERVICE IS AVAILABLE WITH DINNER.

CAN WE HAVE A CASH BAR?

YES. A \$100.00 CASHIER FEE AND \$150.00 BARTENDER FEE WILL APPLY FOR ALL CASH BARS. DRINK PRICES ARE BASED ON THE BAR TIER YOU CHOOSE.

CAN WE BRING IN OUTSIDE FOOD OR BEVERAGE?

NO OUTSIDE FOOD OR BEVERAGE IS ALLOWED WITHOUT THE ADVANCE WRITTEN PERMISSION OF THE DIRECTOR OF SALES.

WHEN IS MY FINAL GUEST COUNT DUE?

YOUR FINAL GUEST GUARANTEE WILL BE DUE TO YOUR SALES MANAGER BY NOON 3 BUSINESS DAYS PRIOR TO THE EVENT DATE.

WHERE CAN MY GUESTS PARK?

PARKING IS AVAILABLE IN THE JOHN HANCOCK BUILDING. THE GARAGE ENTRANCE IS LOCATED ON BOTH CHESTNUT AND DELAWARE STREETS. IF PARKING IN THE BUILDING, TAKE THE ELEVATOR TO THE 4TH FLOOR TO TRANSFER ELEVATORS TO STREET LEVEL. YOU CAN ARRANGE TO PAY FOR YOUR GUESTS' PARKING BY CONTACTING LAZ PARKING SYSTEMS AT (312) 944-5994. PLEASE NOTE THAT THE SIGNATURE ROOM DOES NOT VALIDATE PARKING.

WHAT IS THE BEST WAY TO GET TO THE 95TH FLOOR?

TO GET TO THE SIGNATURE ROOM PLEASE ENTER THE JOHN HANCOCK BUILDING THROUGH THE REVOLVING DOORS ON DELAWARE PLACE; ONCE YOU ENTER THE BUILDING GO PAST THE NORTH FACE STORE AND HANIG'S FOOTWEAR, TAKE A LEFT AND YOU'LL SEE OUR ELEVATOR BANK. WHEN PARKING IN THE BUILDING, TAKE THE ELEVATOR TO THE 4TH FLOOR TO TRANSFER ELEVATORS TO STREET LEVEL.

WILL MY GUESTS NEED TO CHECK IN WITH SECURITY?

THERE IS NOT A SECURITY DESK INSIDE THE DELAWARE PLACE ENTRANCE AND GUESTS ARE NOT REQUIRED TO CHECK-IN OR SHOW IDENTIFICATION TO GET TO THE SIGNATURE ROOM. A CONCIERGE WILL BE AVAILABLE TO DIRECT YOUR GUESTS FROM THE LOBBY TO THE SIGNATURE ROOM. A BAG CHECK WILL BE CONDUCTED PRIOR TO GAINING ACCESS TO THE 95TH AND 96TH FLOORS.

WILL I HAVE TO WAIT IN LINE FOR THE ELEVATORS?

IF THERE IS A LINE UPON ARRIVAL TO THE 95TH FLOOR ELEVATOR BANK, PLEASE SPEAK WITH THE CONCIERGE IN THE LOBBY, LET THEM KNOW YOU ARE HERE FOR A PRIVATE DINING FUNCTION AND THEY WILL PLACE YOUR GUESTS ONTO THE NEXT AVAILABLE ELEVATOR.

IS THERE A COAT CHECK AVAILABLE FOR MY GUESTS?

BETWEEN OCTOBER AND APRIL, THE SIGNATURE ROOM CAN ARRANGE FOR COATROOM SERVICE FOR A CHARGE OF \$1 PER ITEM CHECKED. FEES CAN BE PAID FOR BY THE GUEST OR CAN BE ADDED TO YOUR BILL FOR \$1 PER GUARANTEED GUEST.

DO THE PRIVATE DINING ROOMS HAVE A VIEW?

YES, ALL OF OUR PRIVATE DINING ROOMS HAVE FLOOR TO CEILING WINDOWS WITH VIEWS OF CHICAGO.

WHAT TYPE OF SET-UP IS PROVIDED BY THE SIGNATURE ROOM?

WE PROVIDE OUR STANDARD TABLES, CHAIRS, HOUSE LINEN, VOTIVE CANDLES, CHINA AND GLASSWARE. RENTAL FLOWERS, AUDIOVISUAL EQUIPMENT, DANCE FLOOR, PERSONALIZED MENUS AND PLACE CARDS ARE ALSO AVAILABLE FOR ADDITIONAL FEES. PLEASE INQUIRE ABOUT SPECIFIC PRICING WITH THE SALES MANAGER.

CAN I BRING IN MY OWN DÉCOR/ENTERTAINMENT?

YOU MAY BRING IN YOUR OWN DÉCOR AND ENTERTAINMENT FROM OUTSIDE VENDORS. BOOKING OF ENTERTAINMENT IS SUBJECT TO AVAILABILITY AND APPROVAL OF THE SALES MANAGER. THE SALES MANAGER WOULD BE HAPPY TO MAKE RECOMMENDATIONS FOR ENTERTAINMENT, FLOWERS, AUDIOVISUAL EQUIPMENT AND SPECIALTY LINENS. ADDITIONAL CHARGES WILL APPLY TO THESE ITEMS.

WHAT TIME CAN I HOST MY EVENT?

BREAKFAST EVENTS CAN TAKE PLACE ANYTIME BETWEEN 7:30AM AND 9:30AM, MONDAY THROUGH SATURDAY. LUNCHEONS CAN TAKE PLACE ANYTIME BETWEEN 11:00AM AND 2:30PM, MONDAY THROUGH FRIDAY. SATURDAY AND SUNDAY BRUNCH CAN TAKE PLACE ANYTIME BETWEEN 10:00AM AND 2:30PM. COCKTAIL RECEPTIONS AND DINNERS CAN BEGIN DAILY ANY TIME AFTER 6:00PM.

WHAT IS THE DRESS CODE FOR THE PRIVATE DINING ROOMS?

OUR DRESS CODE IS BUSINESS CASUAL. WE REQUEST NO GYM SHOES, BEACHWEAR OR JEANS WITH RIPS OR HOLES.

FOR DINNER, SHORTS AND SANDALS ARE NOT PERMITTED.

HOW MUCH SEATING DO YOU PROVIDE FOR A COCKTAIL RECEPTION?

WE TYPICALLY PROVIDE SEATING FOR APPROXIMATELY 30% OF YOUR GUESTS AT COCKTAIL TABLES. ADDITIONAL SEATING CAN BE REQUESTED BUT MAY REQUIRE ADDITIONAL ROOMS TO BE UTILIZED BY YOUR GROUP.

HOW DO I SECURE THE SPACE? IS A DEPOSIT REQUIRED?

IN ORDER TO SECURE A PRIVATE DINING ROOM, A CONFIRMATION AGREEMENT MUST BE SIGNED AND RETURNED ALONG WITH A NON-REFUNDABLE AND NON-TRANSFERABLE DEPOSIT. THE DEPOSIT REQUIRED IS BASED ON 30% OF YOUR FOOD AND BEVERAGE MINIMUM OR \$500.00, WHICHEVER IS THE GREATER AMOUNT.

HOW MUCH IS TAX AND GRATUITY?

TAX IS 11.5% AND GRATUITY IS 20%. IF YOUR ORGANIZATION HAS A STATE OF ILLINOIS TAX EXEMPT LETTER YOU MAY SUBMIT IT FOR YOUR EXEMPTION.

The Signature Room at the 95th

Reception Selections



HORS D'OEUVRES

\$3.50 PER PIECE

MINIMUM ORDER OF 20 PIECES PER ITEM

COLD

GRILLED SHRIMP, GUACAMOLE AND CRISPY TORTILLA CHIP ^{GF}

CHILLED GAZPACHO SHOOTER (MAY-SEPTEMBER) ^{V,VE,GF}

WHITE BEAN FLAN, TOMATO MARMALADE ^{V,VE,GF}

SEASONAL MINI BRUSCHETTA ^V

FOIE GRAS TORCHON, SOURDOUGH CROSTINI, RHUBARB CHUTNEY

ROASTED PEAR AND PROSCIUTTO, BALSAMIC REDUCTION,

BLUE CHEESE AIOLI ^{GF}

SAMBUCA GLAZED FIGS, TOASTED PINE NUTS ^{V, YE, GF}

TRUFFLE CHICKEN SALAD, PHYLLO CUP

CAVIAR, POTATO BLINI, CITRUS CRÈME FRAÎCHE

ROASTED BEETS, PLANTAIN CHIP, TOMATILLO SALSA ^{V, VE, GF}

SMOKED SALMON BLT, TOASTED RYE CRISP

SPICY BLACK BEAN HUMMUS, PLANTAIN CHIP ^{V, YE, GF}

MARINATED TOFU, PINEAPPLE RELISH ^{V, YE, GF}

CORN AND BASIL POLENTA ^{V, YE, GF}

ASSORTED SUSHI MAKI ROLLS (MINIMUM ORDER OF 50 PIECES)

HAMACHI TUNA TARTARE, GINGER, MICRO GREENS ^{GF} (MINIMUM ORDER OF 50 PIECES)

HOT

BACON WRAPPED SCALLOPS ^{GF}

DUCK SPRING ROLL, SWEET AND SOUR MUSTARD

SEARED BABY LAMB CHOP, GUAJILLO CHILE DIPPING SAUCE ^{GF}

LOADED BAKED POTATO CROQUETTE, TRUFFLE AIOLI

SEASONAL VEGETABLE ARANCINI, SAN MARZANO TOMATO SAUCE ^V

MINI CRAB CAKE, SMOKED PAPRIKA AIOLI

WARM BRIE CHEESE, DRIED FRUIT, PHYLLO CUP, CARAMEL SAUCE ^V

STUFFED JALEPEÑO PEPPER, BACON, CHEDDAR CHEESE

NEW YORK STRIP, CROSTINI, HORSE RADISH SAUCE

SPANAKOPITA, SPINACH, FETA CHEESE ^V

CRISPY CUBAN ROLL, MUSTARD SAUCE

APPLE AND BRIE CHEESE ROULADE ^V

PULLED PORK SLIDERS, JALAPEÑO CHEDDAR BISCUIT (MINIMUM ORDER OF 50 PIECES)

CRISPY PORK BELLY, TOAST POINT, APPLE JAM (MINIMUM ORDER OF 50 PIECES)

^V VEGETARIAN ^{VE} VEGAN ^{GF} GLUTEN FREE

20% GRATUITY AND 11.5% SALES TAX WILL BE ADDED. MENU OPTIONS AND PRICING ARE SUBJECT TO CHANGE. 4/18/18

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Reception Selections



COLD BUFFET SPECIALITIES

SELECTION OF ARTISAN CHEESES ^V

SERVED WITH RAISIN & WALNUT BREAD, BRIOCHE,
DRIED FRUITS, HOUSE MADE CHUTNEY
(PLEASE SELECT ONE TIER)

FIRST TIER \$6 PER PERSON

VERMONT CREAMERY COUPOLE
MITICA QUADRELLO DI BUFALA
BELTON FARM 18 MONTH CHEDDAR
COLUMBIA CHIRIBOGA BLUE

SECOND TIER \$8 PER PERSON

VERMONT CREAMERY COUPOLE
MITICA QUADRELLO DI BUFALA
FIVE SPOKE CREAMERY WELSH CHEDDAR
HARMONY CRANBERRY WHITE STILTON (SEPTEMBER-MARCH)
HARMONY LEMON WHITE STILTON (APRIL-AUGUST)
BONGRAIN CHEESE COMPANY SAINT AGUR BLUE

THIRD TIER \$9.50 PER PERSON

VERMONT CREAMERY COUPOLE
MITICA QUADRELLO DI BUFALA
BELTON FARM 18 MONTH CHEDDAR
HARMONY CRANBERRY WHITE STILTON (SEPTEMBER-MARCH)
HARMONY LEMON WHITE STILTON (APRIL-AUGUST)
CYPRESS GROVE MIDNIGHT MOON
BONGRAIN CHEESE COMPANY SAINT AGUR BLUE

CHILLED SEAFOOD SELECTION ^{GF}

CHILLED SHRIMP, CRAB LEGS AND OYSTERS ON THE HALF SHELL,
HORSERADISH COCKTAIL SAUCE, TABASCO, FRESH LEMONS
\$19 PER PERSON

ASSORTMENT OF ANTIPASTI

MOZZARELLA SALAD, GOURMET OLIVES
\$10 PER PERSON

GRILLED VEGETABLES ^{V, VE, GF}

BALSAMIC GLAZED EGGPLANT, PORTABELLO MUSHROOMS,
ZUCCHINI, SCALLIONS, PEPPERS
\$5 PER PERSON

PITA TRIANGLES AND DIPS ^V

(PLEASE SELECT THREE)
ROASTED RED PEPPER HUMMUS, SPICY BLACK BEAN HUMMUS,
GARLIC HUMMUS, SPINACH AND ARTICHOKE DIP, LEEK AND RICOTTA DIP
\$9 PER PERSON

ASSORTMENT OF PETITE GOURMET SANDWICHES

CHIPOTLE TURKEY, SEASONAL VEGETABLE AND SEAFOOD
\$4 PER PIECE

ASSORTMENT OF SUSHI AND SASHIMI

\$15 PER PERSON

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HOT BUFFET SPECIALITIES

JAMAICAN JERK CHICKEN SKEWER ^{GF}

PEANUT DIPPING SAUCE

\$4 PER PIECE

SESAME SEARED BEEF SKEWER

BALSAMIC TERIYAKI

\$5.50 PER PIECE

BABY LAMB CHOPS ^{GF}

CHIMICHURRI SAUCE

\$8 PER PIECE

TRIO OF PASTAS

ACCOMPANIED WITH GARLIC PARMESAN CROSTINIS

(PLEASE SELECT THREE)

TAGLIATELLE, ARTICHOKE, THYME, WHITE WINE SAUCE ^{V, GF}

WHOLE WHEAT ANGEL HAIR, KALE, TOMATOES,

CAPERS, BLACK OLIVES ^V

ORECCHIETTE, SPICY SHRIMP, TOMATOES, GARLIC, FENNEL

LINGUINE, SHRIMP, CLAMS, SUN-DRIED TOMATOES,

WHITE WINE SAUCE

RIGATONI, BRAISED LAMB, RICOTTA CHEESE, MARINARA SAUCE

PAPPARDELLE, VEAL AND PORCINI MUSHROOM RAGU

\$13.00 PER PERSON

TRIO OF FLATBREADS

WILD MUSHROOM WITH TRUFFLE OIL ^V

CARAMELIZED ONION WITH BACON AND GRUYERE

TOMATO WITH BASIL AND MOZZARELLA CHEESE ^V

\$9.50 PER PERSON

GRILLED SWORDFISH TACOS ^{GF}

MINI CORN TORTILLAS, JICAMA, PURPLE CABBAGE, CHIPOTLE AIOLI,

ARBOL CHILE SAUCE, AVOCADO PURÉE, FRESH LIMES, PICO DE GALLO

\$15 PER PERSON

SLOW ROASTED BEEF SHORT RIBS ^{GF}

HERB POLENTA, WILD MUSHROOMS, BRAISED LEEKS

\$11 PER PERSON

^V VEGETARIAN ^{VE} VEGAN ^{GF} GLUTEN FREE

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Reception Selections



ACTION STATIONS

*\$150 CHEF FEE APPLIES TO EACH ATTENDED STATION

MADE-TO-ORDER RISOTTO ^{GF}

ROCK SHRIMP, CUTTLEFISH, TOMATO, BASIL, SQUASH, PEAS,

MUSHROOMS, MARINATED OLIVES, TRUFFLE OIL,

PECORINO ROMANO

\$14 PER PERSON

GRILLED PANINI STATION

(PLEASE SELECT TWO)

HAM, GRUYERE CHEESE

TURKEY, SPINACH, ASIAGO CHEESE

MEDITERRANEAN GRILLED VEGETABLES, FETA CHEESE ^Y

PORK TENDERLOIN, CARAMELIZED ONIONS,

BASIL PESTO, PROVOLONE

\$13 PER PERSON

POLENTA ^{Y, GF}

WILD MUSHROOMS, TRUFFLE OIL, GRILLED ZUCCHINI,

PEAS, ROASTED PEPPERS, SPINACH, KALE, PARMESAN,

GORGONZOLA, BAKED GARLIC

\$11 PER PERSON

CEVICHE ^{GF}

LIME MARINATED SHRIMP, BASS, HALIBUT, TILAPIA

SERVED WITH TOSTADAS, DICED AVOCADO, SOUR CREAM, CILANTRO,

PEPPERS, ONIONS, LETTUCE, QUESO FRESCO, PICO DE GALLO,

FRESH LIMES

\$17 PER PERSON

SELECTION OF GLOBAL CAVIAR

GOLD LABEL SIBERIAN, SNAKE RIVER WHITE STURGEON,

ROYAL BELGIAN WHITE PEARL

ACCOMPANIED BY...

SMOKED TROUT, MINI CRAB CAKES, CRISPY POTATO, TRUFFLE BLINI,

BUCKWHEAT CRISPS, BALSAMIC CUCUMBER CUPS,

VODKA INFUSED CRÈME FRAÎCHE, BUTTERMILK GELEE,

QUAIL EGG YOLKS, GREEN APPLES WITH STURGEON SABAYON

\$70 PER PERSON

^Y VEGETARIAN ^{VE} VEGAN ^{GF} GLUTEN FREE

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CARVING STATIONS

*\$150 CHEF FEE APPLIES TO EACH ATTENDED STATION

ROASTED TENDERLOIN OF BEEF

ROSEMARY ROLLS, SALTED CIABATTA ROLLS, HORSERADISH SAUCE

\$460 EACH ~ SERVES 20 GUESTS

ROASTED NY STRIP LOIN

POLENTA BUNS, PRETZEL ROLLS, CHIMICHURRI SAUCE

\$168 EACH ~ SERVES 12 GUESTS

LIGHTLY SMOKED TURKEY BREAST

PRETZEL ROLLS, ROSEMARY ROLLS, CRANBERRY CHUTNEY,

DIJON MUSTARD

\$195 EACH ~ SERVES 30 GUESTS

GRILLED RACK OF LAMB

PITA BREADS, VEAL-COGNAC REDUCTION, MINT PESTO

\$68 EACH ~ SERVES 4 GUESTS

ROASTED PRIME RIB OF BEEF

CLASSIC EGG KNOT ROLLS, SALTED CIABATTA ROLLS,

HORSERADISH-DILL SAUCE

\$445 ~ SERVES 32 GUESTS

^V VEGETARIAN ^{VE} VEGAN ^{GF} GLUTEN FREE

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PETITE PASTRY PLATTERS

\$2.50 PER PIECE

MINIMUM ORDER OF 20 PIECES PER ITEM

CHOCOLATE, TOASTED COCONUT BROWNIES

WHITE CHOCOLATE RASPBERRY CHEESECAKE

SEASONAL FRESH FRUIT TARTS

GRANNY SMITH APPLE STRUDEL

CLASSIC CARROT CAKE

CITRUS RICOTTA PARFAIT, BLUEBERRIES ^{GF}

MANGO MOUSSE CAKE WITH STRAWBERRY JAM

CHOCOLATE CARAMEL BANANA MOUSSE CAKE

CHOCOLATE DIPPED STRAWBERRIES ^{GF}

(ADDITIONAL \$1 PER PIECE)

CHOCOLATE TRIO POT DE CRÈME ^{GF}

CRANBERRY BLONDIES

ASSORTMENT OF WHOOPIE PIES

OATMEAL RAISIN COOKIES

BROWN BUTTER CHOCOLATE CHIP COOKIES

RASPBERRY LEMON LINZER TART

ASSORTMENT OF CREAM PUFFS

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DESSERT ACTION STATIONS

*\$150 CHEF FEE APPLIES TO EACH ATTENDED STATION

HONEY APPLE CRISP

STEEL-CUT OATMEAL STREUSEL, VANILLA ICE CREAM

\$12 PER PERSON

ICE CREAM CANDY BAR

VANILLA ICE CREAM,

KIT KATS, REESE'S PEANUT BUTTER CUPS, HEATH BARS,

OREO COOKIES, MARSHMALLOWS, NESTLE CRUNCH BARS,

SNICKERS, ALMOND JOY, CHOCOLATE AND SALTED CARAMEL SAUCES

\$12 PER PERSON

CRÊPES

(PLEASE SELECT TWO FILLINGS)

WHIPPED RICOTTA CHEESE, VANILLA PASTRY CREAM,

WHIPPED NUTELLA, LEMON CURD, CINNAMON APPLES

(PLEASE SELECT TWO SAUCES)

CHOCOLATE SAUCE, SALTED CARAMEL SAUCE, FRUIT COMPOTE

\$12 PER PERSON

CLASSIC FLAMBÉ ^{GF}

(PLEASE SELECT ONE)

BANANAS FOSTER, CARAMEL ICE CREAM

CHERRIES JUBILEE, CHOCOLATE ICE CREAM

MANGOS DIABLO, VANILLA ICE CREAM

PEACH LOUIS, PRALINE ICE CREAM

\$12 PER PERSON

FONDUE DISPLAY

DARK CHOCOLATE FONDUE AND MILK CHOCOLATE FONDUE

(PLEASE SELECT SIX ACCOMPANIMENTS)

RICE CRISPY TREATS, CHOCOLATE MARBLE POUND CAKE, OREO COOKIES,

SALTED PRETZEL STICKS, CARAMEL NUT ROLLS, VANILLA MARSHMALLOWS,

GRAHAM CRACKERS, COCONUT MACAROONS, WHOOPIE PIES,

GRANNY SMITH APPLES, PINEAPPLE, STRAWBERRIES, TURKISH APRICOTS

\$14 PER PERSON

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CLASSIC BUFFET RECEPTION

\$60 PER PERSON

MINIMUM 30 GUESTS

CHEF'S SELECTION OF HOT AND COLD HORS D' OEUVRES (3 PIECES PER PERSON)

ASSORTMENT OF ANTIPASTI

MOZZARELLA SALAD, GOURMET OLIVES

PITA TRIANGLES AND DIPS (PLEASE SELECT THREE) ^v

ROASTED RED PEPPER HUMMUS, SPICY BLACK BEAN HUMMUS, GARLIC HUMMUS, SPINACH & ARTICHOKE DIP, LEEK AND RICOTTA DIP,

SELECTION OF ARTISAN CHEESES ^v

SERVED WITH RAISIN & WALNUT BREAD, POLENTA BREAD, DRIED FRUITS, HOUSE MADE CHUTNEY

VERMONT CREAMERY COUPOLE, MITICA QUADRELLO DI BUFALA, BELTON FARM 18 MONTH CHEDDAR, COLUMBIA CHIRIBOGA BLUE

ASSORTMENT OF PETITE GOURMET SANDWICHES

CHIPOTLE TURKEY, SEASONAL VEGETABLE AND SEAFOOD

TRIO OF PASTAS

ACCOMPANIED WITH GARLIC PARMESAN CROSTINIS

TAGLIATELLE, ARTICHOKE, THYME, WHITE WINE SAUCE ^v

RIGATONI, BRAISED LAMB, RICOTTA CHEESE, MARINARA SAUCE

WHOLE WHEAT ANGEL HAIR, KALE, TOMATOES, CAPERS, BLACK OLIVES ^v

CARVING STATION*

LIGHTLY SMOKED TURKEY BREAST, PRETZEL ROLLS, ROSEMARY ROLLS, CRANBERRY CHUTNEY, DIJON MUSTARD

CHEF'S SELECTION OF PETITE PASTRIES (4 PIECES PER PERSON)

*\$150 CHEF FEE APPLIES TO EACH ATTENDED STATION

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GOURMET BUFFET RECEPTION

\$80 PER PERSON

MINIMUM 30 GUESTS

CHEF'S SELECTION OF HOT AND COLD HORS D' OEUUVRES (3 PIECES PER PERSON)

ASSORTMENT OF ANTIPASTI

MOZZARELLA SALAD, GOURMET OLIVES

PITA TRIANGLES AND DIPS (PLEASE SELECT THREE) ^Y

ROASTED RED PEPPER HUMMUS, SPICY BLACK BEAN HUMMUS, GARLIC HUMMUS, SPINACH & ARTICHOKE DIP, LEEK AND RICOTTA DIP

SELECTION OF ARTISAN CHEESES ^Y

SERVED WITH RAISIN & WALNUT BREAD, POLENTA BREAD, DRIED FRUIT, HOUSE MADE CHUTNEY

VERMONT CREAMERY COUPOLE, MITICA QUADRELLO DI BUFALA, FIVE SPOKE CREAMERY WELSH CHEDDAR,

HARMONY CRANBERRY WHITE STILTON (SEPTEMBER-MARCH), HARMONY LEMON WHITE STILTON (APRIL-AUGUST),

BONGRAIN CHEESE COMPANY SAINT AGUR BLUE

GRILLED VEGETABLES

BALSAMIC GLAZED EGGPLANT, PORTABELLO MUSHROOMS, ZUCCHINI, SCALLIONS, PEPPERS ^{Y, VE, GF}

JAMAICAN JERK CHICKEN SKEWER, PEANUT DIPPING SAUCE ^{GF}

SESAME SEARED BEEF SKEWER, BALSAMIC TERIYAKI

POLENTA ACTION STATION* ^{Y, GF}

WILD MUSHROOMS, TRUFFLE OIL, GRILLED ZUCCHINI, PEAS, ROASTED PEPPERS, SPINACH, KALE, PARMESAN, GORGONZOLA, BAKED GARLIC

CARVING STATION*

ROASTED NY STRIP LOIN, POLENTA BUNS, PRETZEL ROLLS, CHIMMICHURI SAUCE

CHEF'S SELECTION OF PETITE PASTRIES (4 PIECES PER PERSON)

GOURMET COFFEE STATION, CHOCOLATE SHAVINGS, CITRUS ZEST, CINNAMON STICKS, CHANTILLY CREAM

*\$150 CHEF FEE APPLIES TO EACH ATTENDED STATION

^Y VEGETARIAN ^{VE} VEGAN ^{GF} GLUTEN FREE

20% GRATUITY AND 11.5% SALES TAX WILL BE ADDED. MENU OPTIONS AND PRICING ARE SUBJECT TO CHANGE. 4/18/18

The Signature Room at the 95th

Reception Selections



GOLD COAST BUFFET RECEPTION

\$92 PER PERSON

MINIMUM 30 GUESTS

CHEF'S SELECTION OF HOT AND COLD HORS D' OEUVRES (3 PIECES PER PERSON)

ASSORTMENT OF ANTIPASTI

MOZZARELLA SALAD, GOURMET OLIVES

PITA TRIANGLES AND DIPS (PLEASE SELECT THREE)

ROASTED RED PEPPER HUMMUS, SPICY BLACK BEAN HUMMUS, GARLIC HUMMUS, SPINACH & ARTICHOKE DIP, LEEK AND RICOTTA DIP ^V

SELECTION OF ARTISAN CHEESES

SERVED WITH RAISIN & WALNUT BREAD, POLENTA BREAD, DRIED FRUITS, HOUSE MADE CHUTNEY

VERMONT CREAMERY COUPOLE, MITICA QUADRELLO DI BUFALA, BELTON FARM 18 MONTH CHEDDAR,

HARMONY CRANBERRY WHITE STILTON (SEPTEMBER-MARCH), HARMONY LEMON WHITE STILTON (APRIL-AUGUST),

CYPRESS GROVE MIDNIGHT MOON, BONGRAIN CHEESE COMPANY SAINT AGUR BLUE

GRILLED VEGETABLES ^{V, VE, GF}

BALSAMIC GLAZED EGGPLANT, PORTABELLA MUSHROOMS, ZUCCHINI, SCALLIONS, PEPPERS

BABY LAMB CHOPS, CHIMMICHURI SAUCE ^{GF}

CEVICHE ACTION STATION* ^{GF}

LIME MARINATED SHRIMP, BASS, HALIBUT, TILAPIA SERVED WITH TOSTADAS, FRESH GUACAMOLE, SOUR CREAM,

QUESO FRESCO, HORSERADISH-DILL SAUCE, FRESH LIMES

CARVING STATION*

ROASTED TENDERLOIN OF BEEF, ROSEMARY ROLLS, SALTED CIABATTA ROLLS, HORSERADISH SAUCE

*\$150 CHEF FEE APPLIES TO EACH ATTENDED STATION

^V VEGETARIAN ^{VE} VEGAN ^{GF} GLUTEN FREE

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The Signature Room at the 95th

Reception Selections



GOLD COAST BUFFET RECEPTION CONTINUED...

CLASSIC FLAMBÉ ACTION STATION* ^{GF}

(PLEASE SELECT ONE)

BANANAS FOSTER, CARAMEL ICE CREAM

CHERRIES JUBILEE, CHOCOLATE ICE CREAM

MANGOS DIABLO, VANILLA ICE CREAM

PEACH LOUIS, PRALINE ICE CREAM

CHEF'S SELECTION OF PETITE PASTRIES (4 PIECES PER PERSON)

GOURMET COFFEE STATION, CHOCOLATE SHAVINGS, CITRUS ZEST, CINNAMON STICKS, CHANTILLY CREAM

*\$150 CHEF FEE APPLIES TO EACH ATTENDED STATION

^V VEGETARIAN ^{VE} VEGAN ^{GF} GLUTEN FREE

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The Signature Room at the 95th

Beverage Selections



SUPER PREMIUM BAR

- LIQUORS:** GREY GOOSE VODKA, BOMBAY SAPPHIRE GIN, GLENLIVET 12 YEAR SCOTCH,
JAMESON IRISH WHISKEY, KNOB CREEK BOURBON, BACARDI RUM,
TAYLOR FLADGATE 20 YEAR TAWNY PORT,
SAMBUCA LIQUEUR, MARTELL VSOP COGNAC, ARMAGNAC DE MONTAL
- WINES:** HESS WINES: CHARDONNAY, SAUVIGNON BLANC, "TREC" MERLOT BLEND, CABERNET SAUVIGNON
*BRUT, THE SIGNATURE ROOM AT THE 95TH, LODI, CALIFORNIA,
ROSÉ OF PINOT NOIR, ERATH, OREGON, 2017
- BEERS:** MILLER LITE, GOOSE ISLAND 312, STELLA ARTOIS, REVOLUTION BREWING SEASONAL SELECTION,
LAGUNITAS IPA, CRYSTAL LAKE BEACH BLONDE
ASSORTED PEPSI SOFT DRINKS

DRINK PRICE PER OUNCE:	\$7.25
BEER PRICE PER BOTTLE:	\$9.00
WINE PRICE PER BOTTLE:	\$60
1 HOUR PACKAGE:	\$28.75
2 HOUR PACKAGE:	\$39.25
3 HOUR PACKAGE:	\$48.75
4 HOUR PACKAGE:	\$58

PREMIUM BAR

- LIQUORS:** KETEL ONE VODKA, BOMBAY GIN, JOHNNIE WALKER RED SCOTCH, CROWN ROYAL WHISKY,
MAKER'S MARK BOURBON, CRUZAN RUM, CAPTAIN MORGAN SPICED RUM
- WINES:** ROBERT MONDAVI PRIVATE SELECTION CHARDONNAY, SAUVIGNON BLANC, HERITAGE RED BLEND, CABERNET SAUVIGNON
*BRUT, THE SIGNATURE ROOM AT THE 95TH, LODI, CALIFORNIA
ROSÉ OF PINOT GRIS, CHARLES SMITH, "BAND OF ROSES", WASHINGTON, 2017
- BEERS:** MILLER LITE, GOOSE ISLAND 312, STELLA ARTOIS, REVOLUTION BREWING SEASONAL SELECTION,
LAGUNITAS IPA, CRYSTAL LAKE BEACH BLONDE
ASSORTED PEPSI SOFT DRINKS

DRINK PRICE PER OUNCE:	\$6.50
BEER PRICE PER BOTTLE	\$9.00
WINE PRICE PER BOTTLE:	\$50
1 HOUR PACKAGE:	\$25
2 HOUR PACKAGE:	\$34
3 HOUR PACKAGE:	\$42
4 HOUR PACKAGE:	\$50

A SERVICE FEE OF \$150 PER BARTENDER APPLIES FOR ALL HOSTED AND CASH BARS. IF BAR SALES EXCEEDS \$800 PER BARTENDER, THE SERVICE FEE IS WAIVED.
20% GRATUITY AND 11.5% SALES TAX WILL BE ADDED. MENU OPTIONS AND PRICING ARE SUBJECT TO CHANGE. 10/19/18

The Signature Room at the 95th
Beverage Selections



BEER & WINE PACKAGE

SELECTION OF WINES HANDPICKED BY OUR SOMMELIER
SELECTION OF LOCAL BEERS, ASSORTED PEPSI SOFT DRINKS

1 HOUR PACKAGE:	\$22.50
2 HOUR PACKAGE:	\$32.50
3 HOUR PACKAGE:	\$41.50
4 HOUR PACKAGE:	\$50.00

CASH BAR

SUPER PREMIUM BAR SELECTIONS:	\$15 PER TICKET
PREMIUM BAR SELECTIONS:	\$13 PER TICKET
NON-ALCOHOLIC SELECTIONS:	\$6 PER TICKET

PRICES ARE INCLUSIVE OF TAX AND GRATUITY

AN ADDITIONAL FEE OF \$100 PER CASHIER FEE APPLIES TO ALL CASH BARS

NON-ALCOHOLIC BEVERAGES

ASSORTED PEPSI SOFT DRINKS

\$4.50 PER DRINK

ICED TEA

\$4.50 PER DRINK

BOTTLED MINERAL WATER

SPARKLING OR STILL

\$6 PER DRINK

SIGNATURE COFFEE STATION

REGULAR AND DECAFFEINATED, SELECTION OF TEAS

\$4 PER PERSON

GOURMET COFFEE STATION

CHOCOLATE SHAVINGS, CITRUS ZEST, CINNAMON STICKS, CHANTILLY CREAM

\$6 PER PERSON

A SERVICE FEE OF \$150 PER BARTENDER APPLIES FOR ALL HOSTED AND CASH BARS. IF BAR SALES EXCEEDS \$800 PER BARTENDER, THE SERVICE FEE IS WAIVED.
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The Signature Room at the 95th
Beverage Selections



MARTINI BAR

PRICES BASED ON CONSUMPTION STARTING AT \$14 PER MARTINI

CLASSIC

FRENCH

SIDECAR

POMEGRANATE COSMO

GODIVA CHOCOLATE

AFTER DINNER DRINKS

STARTING AT \$7.25 PER OUNCE

SAMBUCA ROMANA

KAHLUA

GRAND MARNIER

FRANGELICO

AMARETTO DI SARONNO

BAILEY'S IRISH CREAM

B & B

MARTELL V.S.O.P.

REMY MARTIN V.S.O.P.

HENNESSEY X.O.

TAYLOR FLADGATE 20 YEAR TAWNY PORT

ENHANCEMENTS FROM OUR AWARD-WINNING WINE LIST AND WORLD-CLASS APERITIF AND DIGESTIF SELECTION ARE AVAILABLE.
PRICES WILL VARY.

A SERVICE FEE OF \$150 PER BARTENDER APPLIES FOR ALL HOSTED AND CASH BARS. IF BAR SALES EXCEEDS \$800 PER BARTENDER, THE SERVICE FEE IS WAIVED.
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The Signature Room at the 95th

Private Dining Wine List



BIN	CHAMPAGNE & SPARKLING WINE	PRICE
10	BRUT, THE SIGNATURE ROOM AT THE 95TH, LODI, CALIFORNIA	50
12	BLANC DE BLANCS, IVY, FRANCE	60
14	BRUT, STEORRA, RUSSIAN RIVER VALLEY, CALIFORNIA	60
24	BRUT, MOËT & CHANDON, "IMPERIAL," EPERNAY, FRANCE	80
28	DEMI-SEC, MOËT & CHANDON, "NECTAR IMPERIAL," EPERNAY, FRANCE	95
30	BRUT, VEUVE CLICQUOT, "YELLOW LABEL," REIMS, FRANCE	125
32	BRUT, DOM PERIGNON, EPERNAY, FRANCE, 2006	335

BIN	ROSÉ	PRICE
50	ROSÉ OF PINOT GRIS, CHARLES SMITH, "BAND OF ROSES", WASHINGTON, 2017	48
52	ROSÉ OF PINOT NOIR, ERATH, OREGON, 2017	52
16	ROSÉ, CHANDON, NAPA COUNTY, CALIFORNIA	62

*A PORTION OF THE SIGNATURE ROOM SPARKLING WINE WILL GO TO:

SUSAN ROMAN SCHOLARSHIP FUND

FOUNDED BY THE ROMAN FAMILY FOUNDATION, THE SUSAN ROMAN SCHOLARSHIP FUND WAS CREATED IN THE MEMORY OF SUSAN ROMAN, WHO LOST HER BATTLE WITH OVARIAN CANCER IN 2012. SUSAN DEDICATED HER LIFE'S WORK TO THE PROFESSIONAL EDUCATION OF OTHERS AND THIS SCHOLARSHIP IS AWARDED ANNUALLY TO STUDENTS WHO HAVE DEMONSTRATED ACADEMIC SUCCESS IN A HEALTHCARE FIELD.

20% GRATUITY AND 11.5% SALES TAX WILL BE ADDED. MENU OPTIONS AND PRICING ARE SUBJECT TO CHANGE. 8/30/18

The Signature Room at the 95th

Private Dining Wine List



BIN	CHARDONNAY	PRICE
	CHARDONNAY, J. LOHR, CYPRESS, CALIFORNIA	45
	CHARDONNAY, WILD HORSE, CENTRAL COAST, CALIFORNIA	50
124	CHARDONNAY, JORDAN, RUSSIAN RIVER VALLEY, CALIFORNIA, 2015	70
126	CHARDONNAY, STAG'S LEAP WINE CELLARS, "KARIA", NAPA VALLEY, CALIFORNIA, 2015	75
130	CHARDONNAY, CAKEBREAD CELLARS, NAPA VALLEY, CALIFORNIA, 2014	80
134	CHARDONNAY, FAR NIENTE, NAPA VALLEY, CALIFORNIA, 2016	112

BIN	SAUVIGNON BLANC	PRICE
206	SAUVIGNON BLANC, YORKVILLE CELLARS, MENDOCINO COUNTY, CALIFORNIA, 2017	55
208	SAUVIGNON BLANC, GIRARD, NAPA VALLEY, CALIFORNIA, 2015	58
210	SAUVIGNON BLANC, ST. SUPÉRY, NAPA VALLEY, CALIFORNIA, 2017	60
212	SAUVIGNON BLANC, CAKEBREAD, NAPA VALLEY, CALIFORNIA 2016	80
215	FUMÉ BLANC, ROBERT MONDAVI, NAPA VALLEY, CALIFORNIA, 2013	90

BIN	PINOT GRIGIO/ PINOT GRIS	PRICE
300	PINOT GRIS, BRASSFIELD WINERY, HIGH VALLEY, CALIFORNIA, 2014	45
304	PINOT GRIGIO, FERRARI CARANO, SONOMA COUNTY, CALIFORNIA, 2016	54
308	PINOT GRIS, SOKOL BLOSSER, WILLAMETTE VALLEY, OREGON, 2015	60

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The Signature Room at the 95th

Private Dining Wine List



BIN	NOTABLE WHITES/ BLENDS	PRICE
512	PINOT GRIS-RIESLING-GEWÜRZTRAMINER, BRASSFIELD WINERY, "SERENITY," HIGH VALLEY, CALIFORNIA, 2015	54
520	SAUVIGNON BLANC-CHARDONNAY-VIOGNIER, MURRIETA'S WELL, "THE WHIP", LIVERMORE VALLEY, CALIFORNIA, 2016	60
522	ALBARIÑO, VERDAD, EDNA VALLEY, CALIFORNIA, 2013	69

BIN	PINOT NOIR	PRICE
612	PINOT NOIR, RICKSHAW, CALIFORNIA, 2016	50
	PINOT NOIR, MEIOMI, SONOMA, CALIFORNIA, 2015	58
606	PINOT NOIR, VANDUZER, WILLAMETTE VALLEY, OREGON, 2014	62
616	PINOT NOIR, LEMELSON VINEYARDS, "THEA'S SELECTION," WILLAMETTE VALLEY, OREGON, 2015	80
626	PINOT NOIR, GOLDENEYE, ANDERSON VALLEY, CALIFORNIA, 2015	115

BIN	MERLOT	PRICE
	MERLOT, J. LOHR, CYPRESS, CALIFORNIA	45
	MERLOT, WILD HORSE, CENTRAL COAST, CALIFORNIA	50
708	MERLOT, DECOY, SONOMA COUNTY, CALIFORNIA, 2016	65
706	MERLOT, ROMBAUER VINEYARDS, CARNEROS, CALIFORNIA, 2014	76
712	MERLOT, CAKEBREAD, NAPA VALLEY, CALIFORNIA, 2013	92

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The Signature Room at the 95th

Private Dining Wine List



BIN	CABERNET SAUVIGNON	PRICE
	CABERNET SAUVIGNON, J. LOHR, CYPRESS, CALIFORNIA	45
	CABERNET SAUVIGNON, WILD HORSE, CENTRAL COAST, CALIFORNIA	50
810	CABERNET SAUVIGNON, THE GIRLS IN THE VINEYARD, CALIFORNIA, 2016	57
812	CABERNET SAUVIGNON, JUSTIN WINERY, PASO ROBLES, CALIFORNIA, 2016	65
818	CABERNET SAUVIGNON, FREEMARK ABBEY, NAPA VALLEY, CALIFORNIA, 2014	80
832	CABERNET SAUVIGNON, CLOS DU VAL, NAPA VALLEY, CALIFORNIA, 2014	97
838	CABERNET SAUVIGNON, SILVER OAK, ALEXANDER VALLEY, CALIFORNIA, 2013	135

BIN	NOTABLE REDS/ BLENDS	PRICE
1000	GRENACHE-SYRAH, VENTANA, "RUBYSTONE," MONTEREY, CALIFORNIA, 2014	45
1014	SANGIOVESE, SILVERADO VINEYARDS, NAPA VALLEY, CALIFORNIA, 2014	60
1018	MALBEC, MILBRANDT VINEYARDS, COLUMBIA VALLEY, WASHINGTON, 2014	64
1021	SYRAH-GRENACHE-MOURVÈDRE, TABLAS CREEK VINEYARDS, "PATELIN DE TABLAS ROUGE", PASO ROBLES, CALIFORNIA, 2015	70
1028	MALBEC, YORKVILLE CELLARS, MENDOCINO COUNTY, CALIFORNIA, 2015	80
1032	PETITE SIRAH, ARTEZIN, NAPA VALLEY, CALIFORNIA, 2012	90