THE SIGNATURE ROOM AT THE 95TH
Private Dining Menu Guidelines

Menus
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.

Lunch and Dinner
A three course menu minimum applies to all plated lunches and dinners.

All lunch and dinner prices include freshly baked bread and butter, coffee and assorted hot teas.

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 entree 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.

Receptions
All reception menu items have a minimum quantity of 30 pieces/orders.

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.

1/14/2020
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 scheduled 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 cashier fee and $150 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.

1/14/2020
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 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 11:00am and 2:30pm. Cocktail receptions and dinner events 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 whichever is the greater amount.

How much is tax and service charge?
Tax is 11.75% and Service Charge 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

**Seasonal Epicure Dinner Menu**

$85 per person with hors d’oeuvres
$80 per person without hors d’oeuvres

Maximum of 30 guests; selections change seasonally

**Reception**

Chef’s selection of passed hors d’oeuvres (2 pieces per person)

**Dinner Selections**

**Appetizer**

Chilled Seafood 
FRESHLY SHUCKED OYSTER, CHILLED SHRIMP, SIGNATURE MIGNONNETTE, SPICY CAPE REMOULADE

**Salad**

Mixed Greens Salad *
Mixed greens, cherry tomatoes, carrot, cucumber, radish, champagne vinaigrette

**Choice of Main Course**

Roasted Salmon Fillet
Sockeye salmon, Lyonnaise potatoes, chimichurri, sun-dried tomato oil

Half Roasted Chicken *
Amish chicken, grits, market carrots, pearl onions, roasted squash & zucchini, natural jus

Grilled Filet of Beef *
Parmesan garlic whipped potatoes, seasonal wilted greens, Knob Creek Single Barrel Bourbon cream sauce

**Dessert Selection**

White & Dark Chocolate Mousse Cake

Freshly Brewed Coffee and Assorted Teas

* Vegetarian  ** Vegan  ** Gluten Free

20% gratuity and 11.75% sales tax will be added. Menu options and pricing are subject to change. 1/14/20
The Signature Room at the 95th

Seasonal Gourmet Dinner Menu

$101 per person with hors d'oeuvres
$96 per person without hors d'oeuvres

Maximum of 30 guests; selections change seasonally

Reception

Chef's selection of passed hors d'oeuvres (3 pieces per person)

Dinner Selections

Appetizer
Herb marinated shrimp 
Burrata grits, micro cilantro, saffron butter

Soup
Chef's seasonal soup

Salad
Market salad 
Mixed greens, cherry tomatoes, carrot, cucumber, radish, champagne vinaigrette

Choice of Main Course

Roasted salmon fillet
Skuna Bay salmon, lyonnaise potatoes, chimichurri, sun-dried tomato oil

Roasted rack of lamb
Australian lamb, cassoulet, lamb bolognese, fried kale, lamb jus

Grilled filet of beef 
Parmesan garlic whipped potatoes, seasonal wilted greens, knob creek single barrel bourbon cream sauce

Dessert Selection

White & dark chocolate mousse cake and mini vanilla bean crème brûlée

Freshly brewed coffee and assorted teas

Vegetarian \ Vegan \ Gluten Free

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The Signature Room at the 95th

**Dinner 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) \( ^{VE, GF} \)
- **White Bean Flan**, tomato marmalade \( ^{VE, GF} \)
- **Seasonal Mini Bruschetta** \( ^{V} \)
- **Foie Gras Torchon**, sourdough crostini, blueberry chutney
- **Roasted Pear and Prosciutto, balsamic reduction, blue cheese aioli** \( ^{GF} \)
- **Sambuca Glazed Figs, toasted pine nuts** \( ^{V, VE, GF} \)
- **Truffle Chicken Salad, phyllo cup**
- **Canapé, 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** \( ^{V, VE, GF} \)
- **Marinated Tofu, pineapple relish** \( ^{V, VE, GF} \)
- **Corn and Basil Polenta** \( ^{V, VE, GF} \)
- **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, horseradish sauce
- **Spanakopita**, spinach, feta cheese \( ^{V} \)
- **Crispy Cuban Roll**, mustard sauce
- **Apple and Brie Cheese Roulaude** \( ^{V} \)
- **Pulled Pork Sliders, Jalepeño 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**

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The Signature Room at the 95th

**Dinner Selections**

**Soup**

- French Onion, brioche, Swiss and Parmesan cheeses
- Italian Minestrone, focaccia bread, Italian parsley spread 

**Signature Room Lobster Bisque, Seafood Mouseline**

Add $3.00 per person

- Cream of Asparagus, goat cheese croutons, chives (March-July) 
- Roasted Squash, candied pumpkin seeds (September-March) 
- Sweet Corn, roasted corn, chili oil (August-September) 

**OR**

- Green City Market Salad, seasonal greens, Champagne vinaigrette 
- Caesar Salad, romaine hearts, brioche crouton, Parmigiano-Reggiano, Caesar dressing 
- Frisée Salad, hazelnut crusted brie cheese, roasted grapes, chopped hazelnuts, port vinaigrette 

**Salad**

- Belgian Endive Salad, citrus fruit, gorgonzola cheese, walnuts, blood orange vinaigrette (January-March) 
- Chilled Asparagus Salad, crispy pancetta, pickled red onions, blue cheese, herb buttermilk dressing (March-July) 
- Marinated Fresh Mozzarella, roasted peppers, tomatoes, arugula pesto (August-October) 

*Vegetarian VE Vegan GF Gluten Free

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The Signature Room at the 95th

Dinner Selections

SEAFOOD

Seared Skuna Bay Salmon
Cauliflower-saffron purée, farro, roasted vegetables, saffron beurre blanc $70

Seared Sea Scallops
Jasmine rice, stir fried shiitake mushrooms, rok choi, scallions, edamame,
sriracha butter sauce $75

Pan Seared Halibut
Israeli couscous, braised tomatoes, roasted red pepper coulis (April-September) $74

MAIN COURSE

Grilled Cod *G
butternut squash purée, wild mushrooms, sage brown butter sauce (October-March) $77

CHICKEN

Goat Cheese Stuffed Chicken Breast *G
Roasted Potatoes, grilled squash, fennel and roasted pepper sauce $67

Herb Roasted Chicken *G
Parmesan whipped potatoes, wilted greens, natural sauce $64

Chicken Piccata
Wild rice, broccoli raab, lemon caper sauce $65

*G Vegetarian | *V Vegan | *GF Gluten Free
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The Signature Room at the 95th

Dinner Selections

SPECIALTIES

Grilled Filet of Beef ₥
celery root and potato mash, wilted greens, red wine reduction $84

Grilled New York Strip Steak ₥
Yukon Gold and sweet potato mash, glazed carrots, Dijon reduction $75

Chorizo Stuffed Pork Chop ₥
whipped potatoes, roasted corn relish, ancho chile sauce $67

Seared Lamb Loin ₥
creamy polenta, sautéed arugula, béarnaise sauce $70

MAIN COURSE

VEGETARIAN

Trio of Stuffed Vegetables ⬤
poblano cream sauce $64

Three Cheese Risotto ⬤
fresh peas, Parmigiano-Reggiano $64

Pan Fried Eggplant ⬤
pinto bean Bolognese, frisée salad, coriander vinaigrette $64

Wild Mushroom Linguine, black truffle vinaigrette ⬤, ⬥ $64

Cornmeal Crusted Tofu Medallions ⬤, ⬥, ⬥
grilled asparagus, portobello mushrooms, braised shallots, fresno chile sauce $64

*Vegetarian ⬤ Vegan ⬤ Gluten Free

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The Signature Room at the 95th

Dinner Selections

SIGNATURE COMBINATIONS

Petite Filet of Beef and Roasted Lobster Tail  
whipped potatoes, wilted greens, natural sauce, citrus butter sauce $116

Petite Filet of Beef and Seared Scallops  
herb whipped potatoes, seasonal greens, green peppercorn demi-glace, basil cream sauce $97

Petite Filet of Beef and Sautéed Chicken Breast  
roasted red potatoes, baby spinach, red wine sauce $90

Petite Filet of Beef and Seared Skuna Bay Salmon  
toasted farro, roasted cauliflower, natural jus, saffron butter sauce $93

Petite Filet of Beef with Shrimp & Lobster Claw  
herb whipped potatoes, grilled zucchini, basil vinaigrette $100

Roasted Chicken and Grilled Shrimp  
jalapeño grits, seasonal greens, Cajun butter sauce $88

Vegetarian  Vegetarian  Gluten Free
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The Signature Room at the 95th

**Dinner Selections**

**Enhancements**

**Shrimp Cocktail, horseradish cocktail sauce GF $14**

**Beef Carpaccio, jalapeño crème fraîche, fried tortilla strips, cilantro pesto GF $10**

**Crab and Lobster “Louie”, avocado, tomato, horseradish cream GF $15**

**Sautéed Crab Cake, petit salad, mustard remoulade $12**

**Porcini Mushroom Phyllo, ground tempeh, almond cashew pesto V$11**

**Stuffed Pepper, braised red and green lentils, sautéed vegetables, red pepper coulis, arugula pesto V$12**

**Short Rib Tempura, bok choy salad, ginger sauce $9**

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*Vegetarian V* *Vegan GF* *Gluten Free*

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The Signature Room at the 95th

Dinner Selections

CLASSIC CARROT CAKE, CANDIED CARROT TULLE, ORANGE MARMALADE

BAILEY'S FLOURLESS CHOCOLATE CAKE, STRAWBERRY SAUCE 6F

WHITE & DARK CHOCOLATE MOUSSE CAKE, PASSION FRUIT PURÉE, RASPBERRY SAUCE

KEY LIME TART, MERINGUE, RASPBERRY COULIS

DESSERT

VANILLA CHEESECAKE, CRANBERRY COMPOTE

APPLE-CRANBERRY COBBLER, HAZELNUT STREUSEL (AUGUST-NOVEMBER)

MAPLE-PUMPKIN CRÈME BRÛLÉE, CANDIED NUTS (NOVEMBER-FEBRUARY) 6F

STRAWBERRY SHORTCAKE, WHIPPED CREAM, STRAWBERRY SAUCE (JUNE-AUGUST)

PEACH-BLUEBERRY COBBLER, HAZELNUT STREUSEL (JUNE-JULY)

DESSERT DUOS AVAILABLE FOR AN ADDITIONAL $3.00 PER PERSON

* VEGETARIAN  ** VEGAN  *** 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,
- Janssen 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, "Treo" Merlot blend, Cabernet Sauvignon
  *Brut, The Signature Room at the 95th, Lodi, California

**Beers:**
- Signature Top View Brew, Miller Lite, Stella Artois, Crystal Lake Beach Blonde,
- Half Acre Beer Company Daisy Cutter, Lagunitas IPA
- Assorted Pepsi soft drinks

**Drinks 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

**Beers:**
- Signature Top View Brew, Miller Lite, Stella Artois, Crystal Lake Beach Blonde,
- Half Acre Beer Company Daisy Cutter, Lagunitas IPA
- Assorted Pepsi soft drinks

**Drinks 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 exceed $800 per bartender, the service fee is waived. 20% gratuity and 11.75% sales tax will be added. Menu options and pricing are subject to change. 2/11/20
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

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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 exceed $300 per bartender, the service fee is waived. 20% gratuity and 11.75% sales tax will be added. Menu options and pricing are subject to change. 1/14/20
### Private Dining Wine List

#### CHAMPAGNE/SPARKLING WINE

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<thead>
<tr>
<th>Bin</th>
<th>Wine Description</th>
<th>Price</th>
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<tbody>
<tr>
<td>10</td>
<td>Brut, The Signature Room at the 95th, Lodi, California</td>
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<tr>
<td>12</td>
<td>Blanc de Blancs, Francis Ford Coppola Winery, &quot;Sofia&quot;, Monterey County, California</td>
<td>60</td>
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<tr>
<td>28</td>
<td>Demi-Sec, Moët &amp; Chandon, &quot;Nectar Imperial,&quot; Epernay, France</td>
<td>95</td>
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<tr>
<td>30</td>
<td>Brut, Veuve Clicquot, &quot;Yellow Label,&quot; Reims, France</td>
<td>125</td>
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*A portion of The Signature Room Sparkling Wine helps fund cancer treatment and awareness.*

#### ROSE

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<th>Bin</th>
<th>Rose Description</th>
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<tr>
<td>52</td>
<td>Rosé, Conundrum, Paso Robles, California, 2018</td>
<td>56</td>
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<tr>
<td>16</td>
<td>Sparkling Rosé, Chandon, Napa County, California</td>
<td>62</td>
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<tr>
<td>26</td>
<td>Sparkling Rosé, Moët &amp; Chandon, &quot;Imperial&quot;, Epernay, France</td>
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#### CHARDONNAY

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<td></td>
<td>Chardonnay, J. Lohr, Cypress, California</td>
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<tr>
<td></td>
<td>Chardonnay, Robert Mondavi Private Selection, California</td>
<td>50</td>
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<tr>
<td>112</td>
<td>Chardonnay, The Hess Collection, Napa Valley, California, 2017</td>
<td>60</td>
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<tr>
<td>124</td>
<td>Chardonnay, Jordan, Russian River Valley, California, 2016</td>
<td>80</td>
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<tr>
<td>130</td>
<td>Chardonnay, Cakebread Cellars, Napa Valley, California, 2018</td>
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# The Signature Room at the 95th Private Dining Wine List

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<th>Sauvignon Blanc</th>
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<tr>
<td>212</td>
<td>Sauvignon Blanc, Robert Mondavi Private Selection, California</td>
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<td>Sauvignon Blanc, Joel Gott, California, 2018</td>
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<tr>
<td></td>
<td>Sauvignon Blanc, Cakebread, Napa Valley, California 2018</td>
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<th>Bin</th>
<th>Pinot Grigio/ Pinot Gris</th>
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<tr>
<td>300</td>
<td>Pinot Gris, Brassfield Winery, High Valley, California, 2017</td>
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<td>304</td>
<td>Pinot Grigio, Ferrari Carano, Sonoma County, California, 2018</td>
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<td>310</td>
<td>Pinot Grigio, Swanson, Napa Valley, California, 2018</td>
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<th>Bin</th>
<th>Notable Whites/ Blends/ Riesling</th>
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<tr>
<td>516</td>
<td>Riesling, Good Harbor, Leelanau Peninsula, Michigan, 2018</td>
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<tr>
<td>520</td>
<td>Chenin Blanc-Viognier, Pine Ridge, Napa Valley, California, 2018</td>
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<td>516</td>
<td>Pinot Noir, Meiomi, Sonoma, California, 2017</td>
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<td>606</td>
<td>Pinot Noir, VANDUZER, Willamette Valley, Oregon, 2015</td>
<td>62</td>
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<tr>
<td>616</td>
<td>Pinot Noir, LEMELSON VINEYARDS, “Thea’s Selection,” Willamette Valley, Oregon, 2016</td>
<td>80</td>
</tr>
</tbody>
</table>

---

20% gratuity and 11.75% sales tax will be added. Menu options and pricing are subject to change. 1/14/20
# The Signature Room at the 95th

## Private Dining Wine List

### Bin

<table>
<thead>
<tr>
<th>Merlot</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Merlot, J. Lohr, Cypress, California</td>
<td>45</td>
</tr>
<tr>
<td>Merlot, Decoy, Sonoma County, California, 2016</td>
<td>65</td>
</tr>
<tr>
<td>Merlot, Cakebread, Napa Valley, California, 2015</td>
<td>115</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Cabernet Sauvignon</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cabernet Sauvignon, J. Lohr, Cypress, California</td>
<td>45</td>
</tr>
<tr>
<td>Cabernet Sauvignon, Robert Mondavi Private Selection, California</td>
<td>50</td>
</tr>
<tr>
<td>Cabernet Sauvignon, Hess, Allomi Vineyard, Napa Valley, California, 2016</td>
<td>60</td>
</tr>
<tr>
<td>Cabernet Sauvignon, Justin Winery, Paso Robles, California, 2017</td>
<td>65</td>
</tr>
<tr>
<td>Cabernet Sauvignon, Mount Veeder, Napa Valley, California, 2016</td>
<td>70</td>
</tr>
<tr>
<td>Cabernet Sauvignon, Freemark Abbey, Napa Valley, California, 2016</td>
<td>95</td>
</tr>
</tbody>
</table>

### Bin

<table>
<thead>
<tr>
<th>Notable Reds/Blends</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Heritage Red Blend, Robert Mondavi Private Selection, California</td>
<td>50</td>
</tr>
<tr>
<td>Merlot-Syrah, Hess Select, “Treo”, Napa Valley, California, 2016</td>
<td>56</td>
</tr>
<tr>
<td>Malbec, Milbrandt Vineyards, Columbia Valley, Washington, 2014</td>
<td>64</td>
</tr>
<tr>
<td>Zinfandel, Frog’s Leap, Napa Valley, California, 2017</td>
<td>80</td>
</tr>
<tr>
<td>Zinfandel-Cabernet Sauvignon-Petite Sirah-Syrah, The Prisoner, Napa Valley, California, 2018</td>
<td>95</td>
</tr>
</tbody>
</table>

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