

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 LUNCHEES 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 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.

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.

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.

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 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 ^{GF}

FRESHLY SHUCKED OYSTER, CHILLED SHRIMP, SIGNATURE MIGNONETTE, SPICY CAPER REMOULADE

SALAD

MIXED GREENS SALAD ^{GF, V}

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

HALF ROASTED CHICKEN ^{GF}

AMISH CHICKEN, GRITS, MARKET CARROTS, PEARL ONIONS, ROASTED SQUASH & ZUCCHINI, NATURAL JUS

GRILLED FILET OF BEEF ^{GF}

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

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

BURRATA GRITS, MICRO CILANTRO, SAFFRON BUTTER

SOUP

CHEF'S SEASONAL SOUP

SALAD

MARKET SALAD ^{GF, V}

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 ^{GF}

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

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

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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) ^{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, VE, 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, 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 JALAPEÑO PEPPER, BACON, CHEDDAR CHEESE

NEW YORK STRIP, CROSTINI, HORSERADISH 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)

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Dinner Selections



FRENCH ONION, BRIOCHE, SWISS AND PARMESAN CHEESES

ITALIAN MINISTRONE, FOCACCIA BREAD, ITALIAN PARSLEY SPREAD ^V

SOUP

SIGNATURE ROOM LOBSTER BISQUE, SEAFOOD MOUSSELINE

ADD \$3.00 PER PERSON

CREAM OF ASPARAGUS, GOAT CHEESE CROUTONS, CHIVES (MARCH-JULY) ^V

ROASTED SQUASH, CANDIED PUMPKIN SEEDS (SEPTEMBER-MARCH) ^{V, GF}

SWEET CORN, ROASTED CORN, CHILI OIL (AUGUST-SEPTEMBER) ^{V, GF}

OR

GREEN CITY MARKET SALAD, SEASONAL GREENS, CHAMPAGNE VINAIGRETTE ^{V, VE, GF}

CAESAR SALAD, ROMAINE HEARTS, BRIOCHE CROUTON, PARMIGIANO-REGGIANO, CAESAR DRESSING

FRISÉE SALAD, HAZELNUT CRUSTED BRIE CHEESE, ROASTED GRAPES, CHOPPED HAZELNUTS, PORT VINAIGRETTE ^V

SALAD

BELGIAN ENDIVE SALAD, CITRUS FRUIT, GORGONZOLA CHEESE, WALNUTS, BLOOD ORANGE VINAIGRETTE
(JANUARY-MARCH) ^{V, GF}

CHILLED ASPARAGUS SALAD, CRISPY PANCETTA, PICKLED RED ONIONS, BLUE CHEESE,
HERB BUTTERMILK DRESSING (MARCH-JULY) ^{GF}

MARINATED FRESH MOZZARELLA, ROASTED PEPPERS, TOMATOES, ARUGULA PESTO (AUGUST-OCTOBER) ^{V, GF}

^V 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 SHITAKE MUSHROOMS, BOK CHOY, SCALLIONS, EDAMAME,
SRIRACHA BUTTER SAUCE \$75

PAN SEARED HALIBUT

ISRAELI COUSCOUS, BRAISED TOMATOES, ROASTED RED PEPPER COULIS (APRIL-SEPTEMBER) \$74

MAIN COURSE

GRILLED COD ^{GF}

BUTTERNUT SQUASH PURÉE, WILD MUSHROOMS, SAGE BROWN BUTTER SAUCE (OCTOBER-MARCH) \$77

CHICKEN

GOAT CHEESE STUFFED CHICKEN BREAST ^{GF}

ROASTED POTATOES, GRILLED SQUASH, FENNEL AND ROASTED PEPPER SAUCE \$67

HERB ROASTED CHICKEN ^{GF}

PARMESAN WHIPPED POTATOES, WILTED GREENS, NATURAL SAUCE \$64

CHICKEN PICCATA

WILD RICE, BROCCOLI RAAB, LEMON CAPER SAUCE \$65

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Dinner Selections



SPECIALTIES

GRILLED FILET OF BEEF ^{GF}

CELERY ROOT AND POTATO MASH, WILTED GREENS, RED WINE REDUCTION \$84

GRILLED NEW YORK STRIP STEAK ^{GF}

YUKON GOLD AND SWEET POTATO MASH, GLAZED CARROTS, DIJON REDUCTION \$75

CHORIZO STUFFED PORK CHOP ^{GF}

WHIPPED POTATOES, ROASTED CORN RELISH, ANCHO CHILE SAUCE \$67

SEARED LAMB LOIN ^{GF}

CREAMY POLENTA, SAUTÉED ARUGULA, BÉARNAISE SAUCE \$70

MAIN COURSE

VEGETARIAN

TRIO OF STUFFED VEGETABLES ^V

POBLANO CREAM SAUCE \$64

THREE CHEESE RISOTTO ^{V, GF}

FRESH PEAS, PARMIGIANO-REGGIANO \$64

PAN FRIED EGGPLANT ^V

PINTO BEAN BOLOGNESE, FRISÉE SALAD, CORIANDER VINAIGRETTE \$64

WILD MUSHROOM LINGUINE, BLACK TRUFFLE VINAIGRETTE ^{V, GF} \$64

CORNMEAL CRUSTED TOFU MEDALLIONS ^{V, VE, GF}

GRILLED ASPARAGUS, PORTABELLO MUSHROOMS, BRAISED SHALLOTS, FRESNO CHILE SAUCE \$64

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Dinner Selections



SIGNATURE COMBINATIONS

PETITE FILET OF BEEF AND ROASTED LOBSTER TAIL ^{GF}
WHIPPED POTATOES, WILTED GREENS, NATURAL SAUCE, CITRUS BUTTER SAUCE \$116

PETITE FILET OF BEEF AND SEARED SCALLOPS ^{GF}
HERB WHIPPED POTATOES, SEASONAL GREENS,
GREEN PEPPERCORN DEMI-GLACE, BASIL CREAM SAUCE \$97

MAIN COURSE

PETITE FILET OF BEEF AND SAUTÉED CHICKEN BREAST ^{GF}
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

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Dinner Selections



ENHANCEMENTS

SHRIMP COCKTAIL, HORSERADISH COCKTAIL SAUCE ^{GF} \$14

BEEF CARPACCIO, JALAPEÑO CRÈME FRAICHE, 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 ^{VE} \$11

STUFFED PEPPER, BRAISED RED AND GREEN LENTILS, SAUTÉED VEGETABLES,
RED PEPPER COULIS, ARUGULA PESTO ^{VE} \$12

SHORT RIB TEMPURA, BOK CHOY SALAD, GINGER SAUCE \$9

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CLASSIC CARROT CAKE, CANDIED CARROT TUILLE, ORANGE MARMALADE

BAILEY'S FLOURLESS CHOCOLATE CAKE, STRAWBERRY SAUCE ^{GF}

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) ^{GF}

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

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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
- 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

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
- 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

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 11.75% SALES TAX WILL BE ADDED. MENU OPTIONS AND PRICING ARE SUBJECT TO CHANGE. 2/11/20

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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.
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
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.
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	CHAMPAGNE/ SPARKLING WINE	PRICE
10	BRUT, THE SIGNATURE ROOM AT THE 95TH, LODI, CALIFORNIA	54
12	BLANC DE BLANCS, FRANCIS FORD COPPOLA WINERY, "SOFIA", MONTEREY COUNTY, CALIFORNIA	60
28	DEMI-SEC, MOËT & CHANDON, "NECTAR IMPERIAL," EPERNAY, FRANCE	95
30	BRUT, VEUVE CLICQUOT, "YELLOW LABEL," REIMS, FRANCE	125

*A PORTION OF THE SIGNATURE ROOM SPARKLING WINE HELPS FUND CANCER TREATMENT AND AWARENESS.

BIN	ROSÉ	PRICE
52	ROSÉ, CONUNDRUM, PASO ROBLES, CALIFORNIA, 2018	56
16	SPARKLING ROSÉ, CHANDON, NAPA COUNTY, CALIFORNIA	62
26	SPARKLING ROSÉ, MOËT & CHANDON, "IMPERIAL", EPERNAY, FRANCE	90

BIN	CHARDONNAY	PRICE
	CHARDONNAY, J. LOHR, CYPRESS, CALIFORNIA	45
	CHARDONNAY, ROBERT MONDAVI PRIVATE SELECTION, CALIFORNIA	50
112	CHARDONNAY, THE HESS COLLECTION, NAPA VALLEY, CALIFORNIA, 2017	60
124	CHARDONNAY, JORDAN, RUSSIAN RIVER VALLEY, CALIFORNIA, 2016	80
130	CHARDONNAY, CAKEBREAD CELLARS, NAPA VALLEY, CALIFORNIA, 2018	85

The Signature Room at the 95th

Private Dining Wine List



BIN	SAUVIGNON BLANC	PRICE
	SAUVIGNON BLANC, ROBERT MONDAVI PRIVATE SELECTION, CALIFORNIA	50
	SAUVIGNON BLANC, JOEL GOTT, CALIFORNIA, 2018	58
212	SAUVIGNON BLANC, CAKEBREAD, NAPA VALLEY, CALIFORNIA 2018	80

BIN	PINOT GRIGIO/ PINOT GRIS	PRICE
300	PINOT GRIS, BRASSFIELD WINERY, HIGH VALLEY, CALIFORNIA, 2017	45
304	PINOT GRIGIO, FERRARI CARANO, SONOMA COUNTY, CALIFORNIA, 2018	58
310	PINOT GRIGIO, SWANSON, NAPA VALLEY, CALIFORNIA, 2018	70

BIN	NOTABLE WHITES/ BLENDS/ RIESLING	PRICE
	RIESLING, GOOD HARBOR, LEELANAU PENINSULA, MICHIGAN, 2018	54
516	CHENIN BLANC-VIOGNIER, PINE RIDGE, NAPA VALLEY, CALIFORNIA, 2018	56
520	SAUVIGNON BLANC-CHARDONNAY-VIOGNIER, MURRIETA'S WELL, "THE WHIP", LIVERMORE VALLEY, CALIFORNIA, 2017	65

BIN	PINOT NOIR	PRICE
	PINOT NOIR, MEIOMI, SONOMA, CALIFORNIA, 2017	58
606	PINOT NOIR, VANDUZER, WILLAMETTE VALLEY, OREGON, 2015	62
616	PINOT NOIR, LEMELSON VINEYARDS, "THEA'S SELECTION," WILLAMETTE VALLEY, OREGON, 2016	80

The Signature Room at the 95th

Private Dining Wine List



BIN	MERLOT	PRICE
	MERLOT, J. LOHR, CYPRESS, CALIFORNIA	45
708	MERLOT, DECOY, SONOMA COUNTY, CALIFORNIA, 2016	65
712	MERLOT, CAKEBREAD, NAPA VALLEY, CALIFORNIA, 2015	115

BIN	CABERNET SAUVIGNON	PRICE
	CABERNET SAUVIGNON, J. LOHR, CYPRESS, CALIFORNIA	45
	CABERNET SAUVIGNON, ROBERT MONDAVI PRIVATE SELECTION, CALIFORNIA	50
	CABERNET SAUVIGNON, HESS, ALLOMI VINEYARD, NAPA VALLEY, CALIFORNIA, 2016	60
812	CABERNET SAUVIGNON, JUSTIN WINERY, PASO ROBLES, CALIFORNIA, 2017	65
828	CABERNET SAUVIGNON, MOUNT VEEDER, NAPA VALLEY, CALIFORNIA, 2016	70
818	CABERNET SAUVIGNON, FREEMARK ABBEY, NAPA VALLEY, CALIFORNIA, 2016	95

BIN	NOTABLE REDS/ BLENDS	PRICE
	HERITAGE RED BLEND, ROBERT MONDAVI PRIVATE SELECTION, CALIFORNIA	50
1004	MERLOT-SYRAH, HESS SELECT, "TREC", NAPA VALLEY, CALIFORNIA, 2016	56
1018	MALBEC, MILBRANDT VINEYARDS, COLUMBIA VALLEY, WASHINGTON, 2014	64
906	ZINFANDEL, FROG'S LEAP, NAPA VALLEY, CALIFORNIA, 2017	80
1036	ZINFANDEL-CABERNET SAUVIGNON-PETITE SIRAH-SYRAH, THE PRISONER, NAPA VALLEY, CALIFORNIA, 2018	95