

THE SIGNATURE ROOM AT THE 95TH

PRIVATE DINING MENU GUIDELINES

MENUS

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

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 THREE 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/CHEF FEES

A BARTENDER IS REQUIRED FOR GROUPS MORE THAN 30 GUESTS. A FEE OF \$130 IS APPLIED FOR EACH BARTENDER.

THE 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 OPENED BOTTLE. TABLESIDE WINE SERVICE WITH DINNER IS DOES NOT COUNT TOWARDS BAR SALES. TABLESIDE BEVERAGE SERVICE IS AVAILABLE FOR AN ADDITIONAL FEE.

A FEE OF \$100 IS CHARGED FOR EACH CHEF PREPARING FOOD AT A FOOD STATION.

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 THE EVENT IS CONFIRMED AND THE DEPOSIT RECEIVED. TASTINGS ARE COMPLIMENTARY FOR TWO GUESTS UTILIZING THE WEDDING PACKAGE OR HOSTING A DINNER FOR 100 GUESTS OR MORE. TASTINGS ARE SCHEDULED MONDAY THROUGH THURSDAY AT 5:00 PM IN OUR MAIN DINING ROOM, MUST BE ARRANGED AT LEAST 3 WEEKS IN ADVANCE WITH YOUR SALES MANAGER AND ARE SUBJECT TO CHEF APPROVAL.

DO I NEED TO HAVE A BARTENDER IN MY ROOM?

WE REQUIRE A BARTENDER FOR GROUPS OF 30 OR MORE. IF YOU DO NOT WISH TO HAVE A BARTENDER BUT HAVE MORE THAN 30 PEOPLE, ONLY TABLESIDE WINE SERVICE IS AVAILABLE WITH DINNER.

CAN WE HAVE A CASH BAR?

YES. A \$100.00 CASHIER FEE AND \$130.00 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 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. YOU CAN ARRANGE TO PAY FOR YOUR GUESTS' PARKING BY CONTACTING STANDARD 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. IF PARKING IN THE BUILDING, TAKE THE ELEVATOR FROM THE PARKING GARAGE TO THE MAIN LOBBY. ONCE IN THE LOBBY GO NORTH AND AT THE END OF THE HALLWAY TURN RIGHT, YOU'LL THEN BE IN THE DELAWARE PLACE LOBBY AND WILL FIND OUR ELEVATOR BANK STRAIGHT AHEAD.

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, BLACK OR WHITE 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 11:00 AM AND 2:30 PM, MONDAY THROUGH SATURDAY. SUNDAY BRUNCH CAN TAKE PLACE ANYTIME BETWEEN 10:00AM AND 2:30PM. COCKTAIL RECEPTIONS AND DINNERS CAN BEGIN DAILY ANY TIME AFTER 5:30PM.

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 10.5% 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

Epicure Dinner Menu



\$88 PER PERSON WITH HORS D' OEUVRES

\$83 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

SHRIMP, FRESHLY SHUCKED OYSTER, CUCUMBER MIGNONETTE, HORSERADISH GELÉE, SPICY CAPER REMOULADE

CHOICE OF SALAD OR SOUP

MIXED GREENS SALAD

SEASONAL VEGETABLES, SHERRY VINAIGRETTE

CHEF'S SELECTION OF MONTHLY SOUP

CHOICE OF MAIN COURSE

SAUTÉED SCOTTISH SALMON

PARMESAN RISOTTO, TOMATO RELISH

ROASTED CHICKEN

TOASTED ORZO PASTA, CARROTS, PEARL ONIONS, NATURAL JUS

GRILLED FILET OF BEEF

WHIPPED POTATOES, WILD MUSHROOMS, CABRALES BLUE CHEESE BUTTER, SHITAKE REDUCTION

CHOICE OF DESSERT

CHEF'S SEASONAL SELECTION

FRESHLY BREWED COFFEE AND ASSORTED TEAS

V VEGETARIAN VE VEGAN GF GLUTEN FREE

20% GRATUITY AND 10.5% SALES TAX WILL BE ADDED. MENU OPTIONS AND PRICING ARE SUBJECT TO CHANGE. 111214

The Signature Room at the 95th

Gourmet Dinner Menu



\$101 PER PERSON WITH HORS D' OEUVRES

\$96 PER PERSON WITHOUT HORS D' OEUVRES

SELECTIONS CHANGE SEASONALLY; MAXIMUM OF 30 GUESTS

RECEPTION

CHEF'S SELECTION OF PASSED HORS D' OEUVRES (2 PIECES PER PERSON)

DINNER SELECTIONS

APPETIZER

CHILLED SEAFOOD

SHRIMP, FRESHLY SHUCKED OYSTERCUCUMBER MIGNONETTE, HORSERADISH GELÉE, SPICY CAPER REMOULADE

SOUP

CHEF'S SELECTION OF MONTHLY SOUP

SALAD

MIXED GREENS SALAD

SEASONAL VEGETABLES, SHERRY VINAIGRETTE

CHOICE OF MAIN COURSE

SAUTÉED SCOTTISH SALMON

PARMESAN RISOTTO, TOMATO RELISH

ROASTED RACK OF LAMB

BLUE CHEESE SEMOLINA, HARICOT VERTS, STONE FRUIT & RAISIN CHUTNEY, MINT PESTO

GRILLED FILET OF BEEF

WHIPPED POTATOES, WILD MUSHROOMS, CABRALES BLUE CHEESE BUTTER, SHITAKE REDUCTION

DESSERT DUO (PLEASE PRE-SELECT ONE OPTION)

MICHIGAN AVENUE DUO: PEAR ALMOND CAKE & CHOCOLATE PEANUT CARAMEL TART

GOLD COAST DUO: WHITE AND DARK CHOCOLATE MOUSSE CAKE & FLOURLESS CHOCOLATE CAKE

SKYLINE DUO: WHITE AND DARK CHOCOLATE MOUSSE CAKE & CITRUS CHEESECAKE

LAKESHORE DUO: SOUR CHERRY COBBLER & GRANNY SMITH APPLE STRUDEL

FRESHLY BREWED COFFEE AND ASSORTED TEAS

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

20% GRATUITY AND 10.5% SALES TAX WILL BE ADDED. MENU OPTIONS AND PRICING ARE SUBJECT TO CHANGE. 111214

The Signature Room at the 95th

Beverage Selections



SUPER PREMIUM BAR

BELEVEDERE VODKA, BOMBAY SAPPHIRE GIN, GLENLIVET 12 YEAR SCOTCH,
JAMESON IRISH WHISKEY, KNOB CREEK BOURBON, 10 CANE RUM, DÉSIRÉE CHOCOLATE PORT,
SANDEMAN RUBY PORT, TAYLOR FLADGATE 20 YEAR TAWNY PORT, SAMBUCA LIQUEUR,
MARTELL VSOP COGNAC, ARMAGNAC DE MONTAL
BRASSFIELD WINES: PINOT GRIGIO, SERENITY WHITE BLEND, PINOT NOIR, ERUPTION RED BLEND
CHANDON, BRUT, SPARKLING WINE
MILLER LITE, GOOSE ISLAND 312, CHI TOWN BREWERY PIER PALE ALE,
TWO BROTHERS DOMAINE DUPAGE, ARGUS HOLSTEINER LAGER
ASSORTED PEPSI SOFT DRINKS

| | |
|------------------------|---------|
| DRINK PRICE PER OUNCE: | \$7.25 |
| BEER PRICE PER BOTTLE: | \$8.50 |
| WINE PRICE PER BOTTLE: | \$55 |
| 1 HOUR PACKAGE: | \$28.75 |
| 2 HOUR PACKAGE: | \$39.25 |
| 3 HOUR PACKAGE: | \$48.75 |
| 4 HOUR PACKAGE: | \$58 |

PREMIUM BAR

KETEL ONE VODKA, HENDRICK'S GIN, JOHNNIE WALKER RED SCOTCH, CROWN ROYAL WHISKY,
MAKER'S MARK BOURBON, BACARDI RUM, CAPTAIN MORGAN SPICED RUM
HESS WINES: CHARDONNAY, "TREC" MERLOT BLEND AND CABERNET SAUVIGNON
CHANDON, BRUT, SPARKLING WINE
MILLER LITE, GOOSE ISLAND 312, CHI TOWN BREWERY PIER PALE ALE,
TWO BROTHERS DOMAINE DUPAGE, ARGUS HOLSTEINER LAGER
ASSORTED PEPSI SOFT DRINKS

| | |
|------------------------|--------|
| DRINK PRICE PER OUNCE: | \$6.50 |
| BEER PRICE PER BOTTLE | \$8.50 |
| 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 \$130 PER BARTENDER APPLIES FOR ALL HOSTED AND CASH BARS. IF BAR SALES EXCEEDS \$800 PER BARTENDER, THE SERVICE FEE IS WAIVED.

20% GRATUITY AND 10.5% SALES TAX WILL BE ADDED. MENU OPTIONS AND PRICING ARE SUBJECT TO CHANGE. 070114

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

\$3.50 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 \$130 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

PEAR

SIDECAR

POMELLO

LAKESHORE

312 COSMO

FRENCH

PEACH COBBLER

GODIVA CHOCOLATE

AFTER DINNER DRINKS

STARTING AT \$10 PER OUNCE

TIA MARIA

SAMBUCA ROMANA

KAHLUA

GRAND MARNIER

FRANGELICO

AMARETTO DI SARONNO

BAILEY'S IRISH CREAM

B & B

GODIVA CHOCOLATE LIQUEUR

MARTELL V.S.O.P.

REMY MARTIN V.S.O.P.

HENNESSEY X.O.

DOW'S RUBY PORT

GRAHAM'S 10 YEAR TAWNY

TAYLOR FLADGATE 20 YEAR TAWNY

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

PRICES WILL VARY.

A SERVICE FEE OF \$130 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



CHAMPAGNE & SPARKLING WINE

| BIN | DRY | BOTTLE |
|-----|--|--------|
| 8 | BRUT, CHANDON, NAPA VALLEY | 45 |
| 10 | BLANC DE BLANCS, RACK AND RIDDLE, SONOMA COUNTY | 52 |
| 12 | ROSÉ, MUMM, NAPA VALLEY | 60 |
| 14 | BLANC DE NOIRS, GOOD HARBOR, "MOONSTRUCK," LEELANAU PENINSULA, MICHIGAN | 60 |
| 16 | BRUT RESERVE, NICOLAS FEUILLATTE, BLUE LABEL, EPERNAY, CHAMPAGNE, FRANCE | 64 |
| 20 | BRUT ROSÉ, MOËT & CHANDON, EPERNAY, CHAMPAGNE, FRANCE | 68 |
| 22 | BRUT RESERVE, MOËT & CHANDON, "IMPERIAL., EPERNAY, CHAMPAGNE, FRANCE | 70 |
| 24 | BRUT, VEUVE CLICQUOT, "YELLOW LABEL," REIMS, CHAMPAGNE, FRANCE | 125 |
| 26 | BRUT, DOM PERIGNON, EPERNAY, CHAMPAGNE, FRANCE, 2003 | 335 |
| BIN | OFF DRY & SWEET | BOTTLE |
| 28 | DEMI-SEC, MOËT & CHANDON, "NECTAR IMPERIAL", EPERNAY, CHAMPAGNE, FRANCE | 60 |
| 30 | SPARKLING MUSCAT, TUALATIN, WILLAMETTE VALLEY, OREGON 2011 | 65 |
| 32 | DEMI-SEC, SCHRAMSBERG, "CRÉMANT", NAPA VALLEY, 2008 | 75 |

The Signature Room at the 95th

Private Dining Wine List



WHITE WINES

| BIN | RICH, ROUND WHITES | BOTTLE |
|-----|---|--------|
| | CHARDONNAY, J. LOHR, CYPRESS, CALIFORNIA | 40 |
| 104 | CHARDONNAY, TAMARACK CELLARS, COLUMBIA VALLEY, WASHINGTON, 2012 | 50 |
| | CHARDONNAY, WILD HORSE, CENTRAL COAST, CALIFORNIA | 50 |
| 114 | CHARDONNAY, STRATTON LUMMIS, CARNEROS, 2010 | 60 |
| 118 | ROUSSANNE, ANDREW RICH, COLUMBIA VALLEY, WASHINGTON, 2009 | 60 |
| 122 | CHARDONNAY, HESS, NAPA VALLEY, 2012 | 50 |
| 140 | CHARDONNAY, CAKEBREAD CELLARS, NAPA VALLEY, 2012 | 80 |
| 144 | CHARDONNAY, FAR NIENTE, NAPA VALLEY, 2012 | 112 |
| BIN | CRISP, CLEAN WHITES | BOTTLE |
| 208 | PINOT GRIGIO, BRASSFIELD WINERY, HIGH VALLEY, 2012 | 45 |
| 214 | PINOT GRIS, CRISTOM, WILLAMETTE VALLEY, OREGON, 2013 | 50 |
| 228 | SAUVIGNON BLANC, GIRARD, NAPA VALLEY, 2012 | 58 |
| 242 | SAUVIGNON BLANC, ST. SUPÉRY, NAPA VALLEY, 2013 | 65 |
| 254 | SAUVIGNON BLANC, HEITZ, NAPA VALLEY, 2010 | 86 |
| BIN | FRUIT FORWARD WHITES | BOTTLE |
| 314 | ALBARIÑO, TANGENT, EDNA VALLEY, 2011 | 47 |
| 320 | TOCAI FRIULANO, CLENDENEN, SANTA MARIA VALLEY, 2008 | 50 |
| 330 | ALBARIÑO, VERDAD, EDNA VALLEY, 2012 | 69 |

The Signature Room at the 95th

Private Dining Wine List



RED WINES

| BIN | LIGHT REDS | BOTTLE |
|-----|--|--------|
| 400 | GRENACHE-SYRAH, VENTANA, "RUBYSTONE," MONTEREY, 2010 | 45 |
| 406 | PINOT NOIR, BRASSFIELD WINERY, HIGH VALLEY, 2012 | 55 |
| 408 | TEMPRANILLO, ABACELA, UMPQUA VALLEY, OREGON, 2009 | 60 |
| 412 | MERLOT-CABERNET SAUVIGNON-SYRAH, TAMARACK CELLARS, "FIREHOUSE RED," COLUMBIA VALLEY, WASHINGTON, 2012 | 62 |
| 424 | PINOT NOIR, BANSHEE, SONOMA COUNTY, 2011 | 80 |
| BIN | MEDIUM BODIED REDS | BOTTLE |
| | CABERNET SAUVIGNON, J. LOHR, CYPRESS, CALIFORNIA | 40 |
| | MERLOT, J. LOHR, CYPRESS, CALIFORNIA | 40 |
| | CABERNET SAUVIGNON, WILD HORSE, CENTRAL COAST, CALIFORNIA | 50 |
| | MERLOT, WILD HORSE, CENTRAL COAST, CALIFORNIA | 50 |
| 512 | MERLOT-SYRAH, HESS SELECT, "TREO", NAPA VALLEY, 2010 | 50 |
| 518 | SANGIOVESE, PEDRONCELLI, DRY CREEK VALLEY, 2011 | 56 |
| 522 | CABERNET SAUVIGNON, THE GIRLS IN THE VINEYARD, CALIFORNIA, 2011 | 57 |
| 528 | MERLOT, ROMBAUER VINEYARDS, CARNEROS, 2009 | 60 |
| 532 | CABERNET SAUVIGNON, HESS COLLECTION, ALLOMI VINEYARD, NAPA VALLEY, 2011 | 50 |
| 546 | PINOT NOIR, LEMELSON VINEYARDS, "THEA'S SELECTION", WILLAMETTE VALLEY, OREGON, 2011 | 80 |

The Signature Room at the 95th

Private Dining Wine List



RED WINES

| BIN | BOLD REDS | BOTTLE |
|-----|--|--------|
| 604 | MERLOT BLEND, MASON WINERY, "60 NORTH," CALIFORNIA, 2012 | 50 |
| 608 | AGLIANICO, CAPARONE, PASO ROBLES, 2010 | 54 |
| 620 | CABERNET SAUVIGNON, JUSTIN WINERY, PASO ROBLES, 2011 | 65 |
| 622 | MALBEC, MILBRANDT VINEYARDS, COLUMBIA VALLEY, WASHINGTON, 2010 | 66 |
| 626 | ZINFANDEL, MAURITSON, DRY CREEK VALLEY, 2011 | 70 |
| 638 | CABERNET SAUVIGNON, FREEMARK ABBEY, NAPA VALLEY, 2010 | 80 |
| 660 | CABERNET SAUVIGNON, CLOS DU VAL, NAPA VALLEY, 2009 | 97 |
| 676 | MERLOT, CAKEBREAD, NAPA VALLEY, 2010 | 118 |