

# THE SIGNATURE ROOM AT THE 95TH PRIVATE DINING MENU GUIDELINES

## MENUS

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

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 95<sup>TH</sup> 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 95<sup>TH</sup> AND 96<sup>TH</sup> 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 RECESSIONS 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 APPLESTRUDEL

FRESHLY BREWED COFFEE AND ASSORTED TEAS

<sup>V</sup> VEGETARIAN <sup>VE</sup> VEGAN <sup>GF</sup> 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 DOMAIN DU PAGE, 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, "TREO" MERLOT BLEND AND CABERNET SAUVIGNON  
CHANDON, BRUT, SPARKLING WINE  
MILLER LITE, GOOSE ISLAND 312, CHI TOWN BREWERY PIER PALE ALE,  
TWO BROTHERS DOMAIN DU PAGE, 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.  
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# 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. 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



## 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.  
HENNESSY 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 PÉRIGNON, 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**

<b>BIN</b>	<b>WINE</b>	<b>BOTTLE</b>
	<b>RICH, ROUND WHITES</b>	
	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
	<b>CRISP, CLEAN WHITES</b>	
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
	<b>FRUIT FORWARD WHITES</b>	
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**

<b>BIN</b>	<b>WINE</b>	<b>BOTTLE</b>
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
<b>BIN</b>	<b>WINE</b>	<b>BOTTLE</b>
	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