



View from Peohe's Restaurant - Coronado Ferry Landing Marketplace



THANK YOU FOR YOUR INTEREST IN PEOHE'S WATER FRONT RESTAURANT!

Here are our exciting group menus - sure to impress your guests! Use our Group Menu pages to build your own menu - or use one of the following Hawaiian themed "Dinner Suggestions".

- ✦ At Peohe's, we specialize in group dining, and offer events of any size up to 700 guests. For smaller groups, we offer non-exclusive dining areas with beautiful bay and skyline views.
- ✦ For larger groups we have private dining facilities in our spectacular glass-room featuring San Diego's ultimate panoramic skyline and bay view.  
Food and Beverage Minimums apply for all "PRIVATE" events.
- ✦ Our group sales office will make your event planning a breeze.

BOOKING A RESERVATION - REQUIREMENTS

1. DEPOSITS - \$25/guest for Dinner or \$10/guest for Lunch/Sunday Brunch
2. Group Event Policies Contract signed and returned to Peohe's
3. MENU and details are due two weeks prior to event.
4. Two-hour event time for some non-private events.

IMPORTANT DATE:

Due ONEWEEK prior to event: Wine selections, and Complimentary Personalized Menu Heading.

PEOHE'S TOP 10

Reason #9 - Driving to Peohe's is still less expensive than flying to Hawaii, and faster!

Come see for yourself why Peohe's is one of San Diego's most popular local and destination restaurants.

Events Limited Only By Your Imagination!

Visit us at [www.peohes.com](http://www.peohes.com)

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Alisa Atkins, Group Sales Manager  
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ALOHA! Thank you for your interest in Peohe's Tropical Island Paradise. Located at the water's edge in the Coronado Ferry Landing, Peohe's is well-known for exceptional food, Aloha hospitality, and breathtaking views of the downtown San Diego skyline and San Diego Bay. Peohe's has been recognized in the San Diego Union-Tribune Readers Poll for "Best Scenic View" and "Best Ambiance". Peohe's distinction for making business meetings memorable may only be surpassed by our reputation for insuring that special occasions are unforgettable. Here's what a few of our past guests took the time to say:

*"Everyone who 'touched' our group was delightful, professional and most responsive. Special thanks to you for meeting every request we had".*

- Ramona Jones, Independent Bankers Association of Texas

*"We would like to thank you and your team of people that made our evening event at Peohe's very special..." "The people that attended the evening are Service Executives. Their job is to ensure our company provides excellent service. We feel that Peohe's provided excellent service to us."*

- Jill Pancio and William M. Greenwood, SBC Global Markets

*"We received so many great compliments – your staff is to be commended for their service and professionalism. The food was also outstanding. We will definitely host another large party there again when an occasion arises."*

- Mary Ellen Teeter, Coronado, CA

When planning your custom menu, please make your selections from the group offerings provided, or choose one of our suggested menus featuring some of Peohe's signature favorites. Market availability does influence our fresh fish selections, and preparations do vary. Be sure to inquire at the time of menu planning for the most current offerings. We encourage you to pre-select the wines to be served during your meal. If you have a favorite wine not available on our list, we will be pleased to try to locate it for you.

Special wedding packages are available for both ceremonies and receptions (Food and Beverage Minimum required, plus banquet fee and tax). The Glass Enclosed Patio and entire restaurant are available for private events meeting a house food and beverage minimum plus banquet fee and tax. Please inquire as to current rates and availability. For semi-private events, seating requests for specific areas within the restaurant are acknowledged, but cannot be guaranteed.

If you have had an opportunity to enjoy Peohe's in the past, we welcome you back. If not, come experience the Spirit of Aloha for yourself – right here on the mainland! We hope to have the opportunity to work with you to insure the success of this event, and many others in the future.

Sincerely,

Alisa Atkins, Group Sales Manager





## **HORS D'OEUVRES & APPETIZER PLATTERS**

(Prices listed are per piece)

### **COLD HORS D'OEUVRES**

Garden Vegetable Crudités with Roquefort dip	2.25
Imported & Domestic Cheeses with Stone Wheat Crackers	3.20
Chilled Artichoke Display with Red Pepper Mayonnaise	3.00
Smoked Salmon Canapés	3.00
Poached Jumbo Gulf Shrimp with Cocktail Sauce	3.50

### **HOT HORS D'OEUVRES**

Jerk Spiced Beef Satay Skewers	3.25
Coconut Crunchy Shrimp with Dipping Sauces	3.50
Coconut Crunchy Chicken Strips	2.75
Thai Chicken Skewers with Peanut Dipping Sauce	2.75
Jumbo Scallops wrapped in Apple Smoked Bacon	3.50
Mini Shrimp Brochette	3.75
Beef Brochette	3.25
Chicken Spring Rolls with Dipping Sauces	2.00
Vegetable Spring Rolls with Dipping Sauces	2.00

### **BUFFET SELECTIONS**

Baked Double Cream Brie baked in a Puff Pastry (Service for 40 or less)	100.00
Baked Double Cream Brie baked in a Puff Pastry (Service for 80 or less)	155.00
Planked Norwegian Salmon (Service for 30)	90.00

***All selections are subject to a 20% banquet fee and applicable sales tax.***

## **PEOHE'S SUSHI PLATTERS**

*A unique presentation to spice up any event!*

\* "Sushi" = "vinaigered rice". Peohe's offers cooked and raw bar "Sushi"Items

### **The Tsunami Platter**

(32 pieces - \$43.95) - (A Fully Cooked Sushi Platter)

\* Teriyaki Filet Mignon and Asparagus Roll, Lobster Calif. Roll, Ebi, and Unagi \*

### **Peohe's Imperial Sashimi Platter**

(30 pieces – serves 10 guests - \$85.00)

\* Tuna, Yellowtail, Salmon \*

### **Peohe's Specialty Sushi Roll Platter**

(24 pcs.- \$28.95)

\* Surf & Turf Roll, Spicy Tuna roll, Eel Roll \*

### **"Kanapali" Sushi Platter**

(16 pieces - \$35.95)

\* Maguro, Hamachi, Lobster California Roll \*

**\*\* CREATE YOUR OWN SUSHI PLATTER HERE:\*\***

#### ***SUSHI – 10 pieces per order***

Maguro (Yellow-fin Tuna)	\$34.00
Hamachi (Yellowtail)	\$35.25
Sake (Salmon)	\$31.50
Smoked Salmon -cooked	\$32.75
Ebi (Shrimp-cooked)	\$32.75
Ika (Squid)	\$31.50
Tako (Octopus –cooked)	\$31.50
Tamago (Ommelette)	\$27.75

#### ***ROLLS – 15-24 pieces***

Lobster Calif. (24) (Cooked Lob.r & Avo.)	\$31.50
Surf and Turf (24)	\$44.50
Spicy Tuna (24)	\$28.00
Veggie (15)	\$26.25
Tekka (18) (Tuna Roll)	\$24.25
Kappa (18) (Cucumber Roll)	\$20.25
Philadelphia (24) (Smoked Salmon, Cream Cheese & Cucumber)	\$28.50

All selections are subject to a **20% banquet fee** and applicable sales tax.

## PEOHE'S APPETIZERS (Basic Menu Page #1)

Complement your meal with one of our house favorite appetizers, or create your own combination from our Hors D'Oeuvres & Sushi Platter selection pages.

### Pacific Fire Shrimp

12.95/order

### Coconut Crunchy Shrimp, with house dipping sauces

13.95/order

### Shrimp Cocktail, tangy cocktail sauce

13.95/order

### Thai Chicken Spring Rolls, house dipping sauces

9.95/order

### Maui Style Onion Rings, homemade tomato catsup

7.95/order

### PuPu Platter

-Jumbo Gulf Shrimp, Coconut Crunchy Shrimp, Thai Chicken Spring Rolls, Maui Onion Rings and Filet Mignon Brochettes. Serves 3-4 guests-

25.95/platter

### Land & Sea Platter

-Thai Chicken Skewers, Jerk-spiced Beef Skewers, Vegetable Spring Rolls, and Coconut Crunchy Shrimp. Serves 3-4 guests-

25.95/platter

### Combination Sushi Platter

-Maguro Sushi, Hamachi Sushi, and Lobster California Rolls. Serves 3 guests-

35.95/platter

## SOUPS & SALADS

(Select two)

OR Choose soup and salad for an additional 7.00 per guest.

### Peohe's Famous Lobster Bisque

### Peohe's Salad

Field greens, mandarin oranges and candied walnuts, orange-ginger vinaigrette

### Garden Salad

Mixed greens and assorted garden vegetables

### Caesar Salad

Romaine, fresh grated Parmesan and croutons

### Spinach Salad

Fresh spinach, mushrooms, onions, chopped eggs and bacon served with hot bacon vinaigrette

## **DINNER ENTRÉES – PEOHE’S (Basic Menu Page #2)**

Entrée prices include cup of soup or small salad, entrée, dessert & coffee service.  
Seafood selections and preparations vary – please inquire at time of menu planning. (SELECT THREE)

### **Sesame Crusted Salmon**

-Fresh Atlantic salmon, sautéed in a ginger sauce with Szechwan vegetables and Thai peanut sauce-  
45.95/person

### **Caribbean Jerk Chicken**

-Marinated in jerk seasonings with sweet tamarind and pear chutney-  
39.95/person

### **Hawaiian Ahi (Premium-grade Yellowfin Tuna)**

-Char-grilled to medium-rare and served with a warm soy-ginger butter and wasabi cream sauce-  
49.95/person

### **Peohe’s Halibut Mai’a (\* fresh fish subs November - March)**

-Sautéed with bananas, macadamia nuts and Frangelico-  
49.95/person

### **Pacific Fire Shrimp**

-Jumbo shrimp baked with Island spices, garlic, and butter-  
46.95/person

### **Coconut Crunchy Shrimp, house dipping sauces**

-Jumbo shrimp dipped in coconut and breadcrumbs, and deep fried-  
46.95/person

### **Filet Mignon (pre-selections for groups of 75 +)**

-Char-grilled to a perfect medium and served with garlic mashed potatoes-  
53.95/person

### **Crab-Stuffed Tilapia**

-Coated with breadcrumbs, stuffed with crabmeat and finished with warm caper butter sauce-  
47.95/person

### **Peohe’s 14 ounce Australian Lobster Tail**

-A wonderful 14ounce Australian Lobster Tail served with drawn butter and lemon-  
(need two weeks notice to special order) Market Price (~ \$84.95)

### **Prime Rib of Beef**

-Slow-roasted to a perfect medium, served with au jus and creamy horseradish-  
54.95/person

### **New York Sirloin Steak (pre-selections for groups of 75 +)**

-Char-grilled to a perfect medium and served with garlic mashed potatoes-  
55.95/person

## **DESSERTS**

(Select one to two)

*No Ka Oi - Macadamia nut ice cream pie in a chocolate cookie crust*

*Key Lime Pie - An original Caribbean recipe made with authentic Key Lime juice*

*White Chocolate Raspberry Cheesecake - Creamy cheesecake infused with white chocolate & raspberries*

*Fresh Seasonal Berries - Topped with homemade whipped cream*

*Premium Banana Gelato - garnished with a chocolate dipped banana*

*Double Chocolate Mousse Cake – A duet of rich dark and white chocolate mousse in a cookie crust*

*All selections are subject to a 20% banquet fee and applicable sales tax.*

SAMPLE DINNER MENU

For up to 50 guests

## “Kauai”

### 1<sup>st</sup> Course Selections

#### **Lobster Bisque**

-Finished with whole butter, sherry and fresh lobster-

-or-

#### **Peohe’s Salad**

-Field greens, mandarin oranges and candied walnuts, tossed in orange-ginger vinaigrette-

### Entrée Selections

#### **Peohe’s Halibut Mai’a (\* fresh fish subs seasonally)**

-Sautéed with bananas, macadamia nuts and Frangelico-

-or-

#### **Hawaiian Ahi**

-Chargrilled to medium-rare and served with a warm soy-ginger butter and wasabi cream sauce-

-or-

#### **Prime Rib of Beef**

-Slow roasted to a perfect medium, served with au jus sauce and creamy horseradish-

-or-

#### **Caribbean Jerk Chicken**

-Marinated in Jerk-seasoning and served with sweet tamarind sauce and pear chutney-

### Dessert Selections

#### **No Ka Oi**

-Macadamia nut ice cream pie in a chocolate cookie crust with bittersweet chocolate sauce-

-or-

#### **Lava Ice**

-Mango fruit sorbet-

### **Coffee and Hot Tea Service**

Price range - \$39.95 - \$54.95/person

(Guests may choose on-site from selections presented – actual price per guest  
**dependent upon entrée selected** – prices exclude banquet fee and tax)

## SAMPLE DINNER MENU

For up to 60 guests

# “The Tidal Wave”

### **Appetizer**

**Thai Chicken Spring Rolls, house dipping sauces**

### **1<sup>st</sup> Course Selections**

#### **Lobster Bisque**

-Finished with whole butter, sherry and fresh lobster-  
-or-

#### **Garden Salad**

-Mixed greens with an assortment of fresh garden vegetables-

### **Entrée Selections**

#### **Peohe’s Halibut Mai’a (\* fish subs seasonally)**

-Sautéed with bananas, macadamia nuts and Frangelico-  
-or-

#### **Coconut Crunchy Shrimp, house dipping sauces**

-Tempura battered, rolled in coconut and bread crumbs, and deep-fried-  
-or-

#### **Prime Rib of Beef**

-Slow roasted to a perfect medium, served with au jus sauce and creamy horseradish-  
-or-

#### **Caribbean Jerk Chicken**

-Marinated in Jerk-seasoning and served with sweet tamarind sauce and pear chutney-

### **Dessert Selections**

#### **No Ka Oi**

-Macadamia nut ice cream pie in a chocolate cookie crust with bittersweet chocolate sauce-  
-or-

#### **Lava Ice**

-Mango fruit sorbet-

### **Coffee and Hot Tea Service**

Price range - \$48.90 - \$64.90/person

(Guests may choose on-site from selections presented – actual price per guest dependent upon entrée selected – prices exclude banquet fee and tax)

SAMPLE DINNER MENU

For up to 60 guests

## “The Waimea”

### **Appetizer**

#### **PuPu Platter (1 per 3 guests)**

-A selection of our house favorite hors d'oeuvres-

### **1<sup>st</sup> Course Selections**

#### **Lobster Bisque**

-Finished with whole butter, sherry and fresh lobster-

-or-

#### **Peohe's Salad**

-Field greens, mandarin oranges and candied walnuts, tossed in orange-ginger vinaigrette-

### **Entrée Selections**

#### **Peohe's Halibut Mai'a (\* fish subs seasonally)**

-Sautéed with bananas, macadamia nuts and Frangelico-

-or-

#### **Prime Rib of Beef**

-Slow roasted to a perfect medium, served with au jus sauce and creamy horseradish-

-or-

#### **Caribbean Jerk Chicken**

-Marinated in Jerk-seasoning and served with sweet tamarind sauce and pear chutney-

### **Dessert Selections**

#### **No Ka Oi**

-Macadamia nut ice cream pie in a chocolate cookie crust with bittersweet chocolate sauce-

-or-

#### **Seasonal Berries**

-With fresh whipped cream-

### **Coffee and Hot Tea Service**

Price range - \$48.60-\$63.60/person

(Guests may choose on-site from selections presented – actual price per guest dependent upon entrée selected – prices exclude banquet fee and tax)

SAMPLE DINNER MENU

For up to 60 guests

## “The Mainlander”

### Appetizer

**Jumbo Gulf Shrimp, cocktail sauce**

### 1<sup>st</sup> Course Selections

#### **Lobster Bisque**

-Finished with whole butter, sherry, and fresh lobster-

-or-

#### **Caesar Salad**

-Crisp Romaine lettuce tossed in Caesar-style dressing with croutons and Parmesan cheese-

### Entrée Selections

#### **Sesame Crusted Salmon**

-Fresh Atlantic salmon, rolled in sesame seeds and sautéed in a ginger sauce-

-or-

#### **Prime Rib of Beef**

-Slow roasted to a perfect medium, served with au jus sauce and creamy horseradish-

-or-

#### **Caribbean Jerk Chicken**

-Marinated in Jerk-seasoning and served with sweet tamarind sauce and pear chutney-

### Dessert Selections

#### **Key Lime Pie**

-Made with authentic Key Lime juice-

-or-

#### **Fresh Berries**

-With fresh whipped cream-

### **Coffee and Hot Tea Service**

Price range - \$53.90-\$68.90/person

(Guests may choose on-site from selections presented – actual price per guest  
**dependent upon entrée selected** – prices exclude banquet fee and tax)

SAMPLE DINNER MENU

For up to 60 guests

**“Waikiki”**

**Appetizer**

**Kanapali Sushi Platter**

-Maguro sushi, Hamachi sushi, and Lobster California Rolls-

**1<sup>st</sup> Course Selections**

**Peohe’s Salad**

-Field greens, mandarin oranges and candied walnuts, tossed in orange-ginger vinaigrette-

**Entrée Selections**

**Hawaiian Ahi**

-Chargrilled to medium-rare and served with a warm soy-ginger butter and wasabi cream sauce-

-or-

**Coconut Crunchy Shrimp, house dipping sauce**

-Tempura battered, rolled in coconut and breadcrumbs and deep fried-

-or-

**Prime Rib of Beef**

-Slow-roasted to a perfect medium, served with au jus sauce and creamy horseradish-

**Dessert Selections**

**Key Lime Pie**

-Made with authentic Key Lime juice-

-or-

**Lava Ice**

-Mango fruit sorbet-

**Coffee and Hot Tea Service**

Price range - \$58.94 - \$66.94/person

(Guests may choose on-site from selections presented – actual price per guest

**dependent upon entrée selected** – prices exclude banquet fee and tax)

SAMPLE DINNER MENU

For up to 60 guests

## “Hanauma Bay”

### Appetizer

#### **Peohe’s Specialty Sushi Roll Platter**

-Surf & Turf Roll, Spicy Tuna Roll, Eel Roll-

### 1<sup>st</sup> Course Selections

#### **Lobster Bisque**

-Finished with whole butter, sherry and fresh lobster-

-or-

#### **Garden Salad**

-Mixed greens with an assortment of fresh garden vegetables-

### Entrée Selections

#### **Pacific Fire Shrimp**

-Jumbo shrimp baked with Island spices, garlic and butter-

-or-

#### **Prime Rib of Beef**

-Slow roasted to a perfect medium, served with au jus sauce and creamy horseradish-

-or-

#### **Caribbean Jerk Chicken**

-Marinated in Jerk-seasoning and served with sweet tamarind sauce and pear chutney-

### Dessert Selections

#### **Banana Gelato**

-Premium gelato garnished with a macadamia-crust chocolate banana-

-or-

#### **Fresh Berries**

-Served with homemade whipped cream-

### **Coffee and Hot Tea Service**

Price range - \$49.60 - \$64.60/person

(Guests may choose on-site from selections presented – actual price per guest

**dependent upon entrée selected** – prices exclude banquet fee and tax)

SAMPLE DINNER MENU

No guest maximum

## “The Big Kahuna”

### Appetizer

#### **Coconut Crunchy Shrimp, house dipping sauces**

-Jumbo shrimp rolled in coconut and breadcrumbs, and deep fried-

### Soup

#### **Lobster Bisque**

-Finished with whole butter, sherry and fresh lobster-

### Salad

#### **Peohe’s Salad**

-Field greens, mandarin oranges and candied walnuts, tossed in orange-ginger vinaigrette-

### Entrée Selections

#### **Sesame Crusted Salmon**

-Fresh Atlantic salmon, rolled in sesame seeds and sautéed in a ginger sauce-

-or-

#### **Prime Rib of Beef**

-Slow-roasted to a perfect medium, served with au jus sauce and creamy horseradish-

-or-

#### **Caribbean Jerk Chicken**

-Marinated in Jerk-seasoning and served with sweet tamarind sauce and pear chutney-

### Dessert

#### **No Ka Oi**

-Macadamia nut ice cream pie in a chocolate cookie crust with bittersweet chocolate sauce-

### **Coffee and Hot Tea Service**

Price range - \$60.90-\$75.90/person

(Guests may choose on-site from selections presented – actual price per guest  
**dependent upon entrée selected** – prices exclude banquet fee and tax)

SAMPLE DINNER MENU

For up to 60 guests

## “King Kamehameha”

### Appetizer

#### **Pacific Fire Shrimp**

-Tender shrimp baked with island spices, garlic and butter-

### 1<sup>st</sup> Course Selections

#### **Lobster Bisque**

-Finished with whole butter, sherry, and fresh lobster-

-or-

#### **Peohe’s Salad**

-Field greens, mandarin oranges and candied walnuts, tossed in orange-ginger vinaigrette-

### Entrée Selections

#### **Hawaiian Ahi**

-Chargrilled to medium-rare and served with a warm soy-ginger butter and wasabi cream sauce-

-or-

#### **14 ounce Australian Lobster Tail (2 weeks notice)**

-Steamed to perfection and served with drawn butter-

-or-

#### **Prime Rib of Beef**

-Slow-roasted to a perfect medium, served with au jus sauce and creamy horseradish-

### Dessert Selections

#### **No Ka Oi**

-Macadamia nut ice cream pie in a chocolate cookie crust with bittersweet chocolate sauce-

-or-

#### **Key Lime Pie**

-Made with authentic Key Lime juice-

### **Coffee and Hot Tea Service**

Price range - \$62.90-\$97.90/person

(Guests may choose on-site from selections presented – actual price per guest  
**dependent upon entrée selected** – prices exclude banquet fee and tax)

## **PEOHE'S** **COCKTAIL PACKAGES & OPTIONS**

### **On Consumption – Option 1**

Guests may order non-alcoholic and alcoholic beverages charged to the master check, based on consumption.  
The host may also select specific bottles of white and red wine to be poured tableside,  
and charged on consumption.

### **Hourly Packages – Option 2**

Charged to banquet check - per person, by the hour  
Liquors are selected by Peohe's. There are no "shots" or cordials included in the package. Guests order 1 drink at a  
time. Wine is not poured tableside, but served by the glass.  
Cocktail packages start & end according to contracted event start and end times.

Beer & House Wine\* -

\$14.95/person – 1 hour  
\$18.95/person – 2 hours  
\$22.95/person – 3 hours

Beer, House Wine\*, Well-brand cocktails -

\$17.95/person – 1 hour  
\$22.95/person – 2 hours  
\$27.95/person – 3 hours

Beer, House Wine\*, 1<sup>st</sup> tier Call-brand cocktails -

\$20.95/person – 1 hour  
\$25.95/person – 2 hours  
\$30.95/person – 3 hours

\* Lindeman's Chardonnay and Cabernet Sauvignon (subject to change without notice)–

Peohe's adheres to all liquor laws.

20% banquet fee and sales tax will be added to all prices above



## WHITE WINES BY THE BOTTLE

### **CHAMPAGNE & SPARKLING** Btl.

Moët & Chandon, Dom Perignon	Épernay	2000	225
Moët & Chandon, White Star	Épernay	NV	80
Taittinger Comtes de Champagne	Reims	NV	235
Domaine Chandon, Blanc de Noir	California	NV	45
Schramsberg Mirabele Rose Brut	North Coast	NV	55
Veuve Clicquot Ponsardin	Reims	NV	100
Santa Margherita Prosecco Brut	Italy	NV	45

### **PINOT GRIGIO / GRIS** Btl.

Santa Margherita	Alto Adige	'08	63
MezzaCorona	Trentino	'08	25
King Estate, Pinot Gris	Oregon	'08	42
Kim Crawford, Pinot Gris	Marlborough	'08	45
Bollini	Trentino	'07	37
Maso Canali	Trentino	'08	39
Estancia	California	'08	30
Placido	Italy	'08	29
Clos du Bois	Sonoma	'08	31

### **CHARDONNAY** Btl.

Lindemans Bin 65	Australia	'06	26
Buena Vista Reserve	Carneros	'07	39
Chateau Ste. Michelle Indian Wells	Columbia Valley	'07	49
Cakebread Cellars	Napa Valley	'08	90
Wente, Riva Ranch Reserve	Monterey	'08	37
Jordan	Sonoma	'07	70
Far Niente	Napa Valley	'07	105
Casa Lapostolle	Casablanca Valley	'08	36
Trapiche Oak Cask	Argentina	'07	31
Glass Mountain	Napa Valley	'08	27
Murphy-Goode Island Block Estate	Alexander Valley	'06	55
Ferrari-Carano	Alexander Valley	'07	75
Stags' Leap Winery	Napa Valley	'08	65
Carmel Road	Monterey	'07	38
Franciscan Oakville Estate	Napa Valley	'08	46
Grgich Hills	Napa Valley	'07	85
Bonterra Vineyards	Mendocino County	'08	33
Frei Brothers	Sonoma County	'08	30
Sonoma Cutrer	Russian River Vly.	'08	48

### **INTERESTING WHITES** Btl.

Beringer, White Zinfandel	California	'08	21
Columbia Winery, Gewürztraminer	Columbia Valley	'07	29
Smoking Loon, Viognier	California	'07	25
Wente Riverbank, Riesling	Arroyo Seco	'08	28
Chateau Ste. Michelle, Riesling	Washington	'08	25
Chateau Ste. Mich., Eroica Riesling	Columbia Valley	'07	57
Columbia Winery, Riesling	Columbia Valley	'07	30
Pacific Rim, Riesling	Washington	'08	28
Trimbach, Reserve Pinot Blanc	Alsace	'06	34
Conundrum by Caymus, Wht Blend	California	'08	60
Red Bicyclette, Rosé	Languedoc	'05	27
Martin Codax, Albarino	Rias Baixas	'08	32
Trivento, Torrontes	Mendoza	'08	29
Pine Ridge, Chenin Blanc-Viognier	Napa	'07	31
Jekel, Riesling	Monterey	'08	29
Covey Run, Riesling	Washington	'07	26

### **SAUVIGNON BLANC / FUME** Btl.

Drylands	New Zealand	'08	43
Cakebread Cellars	Napa Valley	'08	65
Charles Krug	Napa Valley	'08	44
Meridian	Central Coast	'08	27
St. Supery	Napa	'08	31
Nobilo Regional Collection	New Zealand	'08	31
Clos du Bois	Russian River Vly.	'08	50

\*All prices are subject to a 20% banquet fee & tax  
\* Vintages and prices subject to change without notice



## RED WINES BY THE BOTTLE

### **CABERNET SAUV./BLENDS** Btl.

Jordan	Alexander Valley	'05	119
Silver Oak	Alexander Valley	'05	140
Caymus	Napa Valley	'07	135
Opus One	Napa Valley	'05	295
Far Niente	Napa Valley	'06	185
Nickel & Nickel, Branding Iron	Napa Valley	'06	165
Caymus, Special Selection	Napa Valley	'06	250
Estancia, Meritage	Napa Valley	'06	69
Quintessa, Red Wine, Rutherford	Napa Valley	'05	205
Red Diamond	Columbia Valley	'06	28
Hayman & Hill	Napa Valley	'07	40
J. Lohr, Seven Oaks	Paso Robles	'07	37
Louis M. Martini	Napa Valley	'06	43
Alexander Valley Vineyards	Alexander Valley	'07	45
Rodney Strong, A..Crown Vnyrd	Aexander Vly	'05	79
Clos Du Val, Oak Vineyard	Stags Leap District	'05	130
Lindemans Bin 45	Australia	'08	25
J. Lohr, Hilltop	Paso Robles	'06	69
Kenwood	Sonoma County	'06	40
Hogue Cellars	Columbia Valley	'07	25
Chateau Ste. Jean	California	'07	36
Franciscan Magnificat	Napa Valley	'06	99
McWilliams Hanwood Estate	Australia	'06	26
Hahn Estates Meritage	Central Coast	'07	44
Hess Select	California	'07	33

### **MERLOT** Btl.

Francis Coppola, Diamond Ser.	Napa Valley	'07	43
Burgess Estates	Napa Valley	'06	53
Mirassou	California	'06	28
Smoking Loon	California	'07	25
Bonterra Vineyards	Mendocino	'06	33
Buena Vista	Carneros	'05	38
Concannon	Central Coast	'07	27
14 Hands	Washington	'07	28
Rodney Strong	Sonoma County	'06	36
Dry Creek	Dry Creek Valley	'05	48
Folie a Deux	Napa Valley	'07	34

### **PINOT NOIR** Btl.

Mirassou Winery	California	'08	24
Trinity Oaks	California	'08	25
Cycles Gladiator	Central Coast	'08	31
Kendall-Jackson, Vintner's Rsrv.	California	'05	37
Belle Gloss, Clark&Teleph Vnyrd.	Santa Maria	'08	99
Hahn Estates	Monterey County	'06	44
Belle Gloss	Sonoma	'08	69
Laetitia Reserve	ArroyoGrande Vly	'07	99
Hartford Court "Lands Edge"	Sonoma Coast	'06	89
MacMurray Ranch	Russian River Vly	'08	43
Estancia	Monterey County	'08	34
Buena Vista	Carneros	'06	50

### **SPECIALTY REDS** Btl.

Alexander Vly. Vinyrds, Syrah	California	'07	45
Kenwood Yulupa, Zinfandel	Lodi	'07	27
Trapiche Oak Cask, Shiraz	Mendoza, Argtna.	'07	31
7 Deadly Zins, Zinfandel	Lodi	'07	40
Rodney Strong, KnottyVine,Zin	Sonoma County	'07	46
Ravenswood Vntners Bl., Shiraz	S.E.		
Australia		'05	33
Ruffino, Chianti	Classico	'07	39
Santa Julia, Malbec	Mendoza	'07	32
Bodegas Montecillo Crianza	Rioja	'05	26
Graffigna Malbec	Argentina	'07	33
Yellow Tail Reserve Shiraz	Australia	'07	27

\*All prices are subject to a 20% banquet fee & tax

\*\* Vintages and prices subject to change without notice

