



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 (15 - 66), we offer fantastic views in non-exclusive areas, to the side with beautiful bay & skyline views. Seating is generally in tables of 10, to the side of a lovely view area but not exclusive. Every attempt is made by our staff to offer a feel of privacy.
- ✧ For larger groups up to 120 guests, 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 ONLY for "PRIVATE" events (+ bqt fee/gratuity + tax)*.
Private Daytime: \$2500-\$5K * plus bqt fee/gratuity and tax
Private Evenings: \$4000 (Mon- Thur.) & \$9K - \$12K (Fri./Sat.Sun) * + bqt fee/gratuity + tax
- ✧ Our group sales office will make your event planning a breeze.

SIMPLE BOOKING REQUIREMENTS

1. DEPOSITS - Start at \$250.00 (larger groups require larger deposit)
2. MENU & details are due two weeks prior to event, and is followed up with a Banquet Event Order for client's approval.
3. Banquet Event Order signed/returned to Peohe's with client's approval. Private events require an additional contract.
4. FINAL HEAD COUNT is due three days prior to event.
5. General event timeframe: 2 - 2.5 hours for most 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

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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

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	3.5
Imported & Domestic Cheeses with Stone Wheat Crackers	3.5
Chilled Artichoke Display with Red Pepper Mayonnaise	3.5
Smoked Salmon Canapés	3.5
Poached Jumbo Gulf Shrimp with Cocktail Sauce	4

HOT HORS D'OEUVRES

Jerk Spiced Beef Satay Skewers	4
Coconut Crunchy Shrimp with Dipping Sauces	3.5
Thai Chicken Skewers with Peanut Dipping Sauce	3
Jumbo Scallops wrapped in Apple Smoked Bacon	3.5
Mini Shrimp Brochette	4
Beef Brochette	4
Chicken Spring Rolls with Dipping Sauces	2.5
Vegetable Spring Rolls with Dipping Sauces	2

BUFFET SELECTIONS

Baked Double Cream Brie baked in a Puff Pastry (Service for 40 or less)	125
Baked Double Cream Brie baked in a Puff Pastry (Service for 80 or less)	180
Planked Norwegian Salmon (Service for 30)	100

Prices do not include banquet fee, applicable sales tax or a discretionary gratuity for your service staff.

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 - \$44) - (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 - \$95)

* Tuna, Yellowtail, Salmon *

Peohe's Specialty Sushi Roll Platter

(24 pcs.- \$32)

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

"Ka'anapali" Sushi Platter

(16 pieces - \$40)

* Maguro, Hamachi, Lobster California Roll *

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

SUSHI – 10 pieces per order

Maguro (Yellow-fin Tuna)	\$34
Hamachi (Yellowtail)	\$35
Sake (Salmon)	\$34
Smoked Salmon -cooked	\$34
Ebi (Shrimp-cooked)	\$33
Pepper Seared Ahi (Tuna)	\$35
Seared Albacore	\$30

ROLLS – 18-24 pieces

Lobster Calif. (24) (Cooked Lob. & Avo.)	\$31.5
Surf and Turf (24)	\$46.5
Spicy Tuna (24)	\$28
Veggie (18)	\$26.5
Tekka (18) (Tuna Roll)	\$27
Kappa (18) (Cucumber Roll)	\$21
Philadelphia (24)	\$28.5
(Smoked Salmon, Cream Cheese & Cucumber)	

Prices do not include banquet fee, applicable sales tax or a discretionary gratuity for your service staff.

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

14/order

Coconut Crunchy Shrimp, with house dipping sauces

14/order

Shrimp Cocktail, tangy cocktail sauce

16.5/order

Thai Chicken Spring Rolls, house dipping sauces

12/order

Maui Style Onion Rings, homemade chilpotle catsup

9.5/order

PuPu Platter (serves 3 – 4)

-Maui Style Onion Rings, Thai Chicken Spring Rolls, Pacific Fire Shrimp, Ahi Poke Tacos, Coconut Crunchy Shrimp-
26/platter

Land & Sea Platter (serves 3 – 4)

-Thai Chicken Skewers, Jerk-spiced Beef Skewers, Vegetable Spring Rolls,
and Coconut Crunchy Shrimp.
26/platter

Combination Sushi Platter

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

SOUPS & SALADS

(Select two)

OR Choose soup and salad for an additional 8.00 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-
50/person

Slow Roasted Chicken

-Fresh fennel and thyme, wild mushroom merlot-
44/person

Hawaiian Ahi (Premium-grade Yellowfin Tuna)

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

Peohe's Mahi Mahi Mai'a

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

Pacific Fire Shrimp

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

Coconut Crunchy Shrimp, Thai chili sauce

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

Filet Mignon

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

Blackened Salmon with Tropical Fruit Salsa

-Grilled salmon with fresh mango, pineapple and island spice-
50/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 (~ \$86)

Prime Rib of Beef

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

New York Sirloin Steak

-Char-grilled to a perfect medium and served with garlic mashed potatoes-
57/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

Prices do not include banquet fee, applicable sales tax or a discretionary gratuity for your service staff.

SAMPLE DINNER MENU

For up to 50 guests

“Kauai”

1st 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 Mahi Mahi Mai’a

-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-

Slow Roasted Chicken

-Fresh fennel and thyme, wild mushroom merlot sauce-

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 - \$44 - \$57/person

Guests may choose on-site from selections presented – actual price per guest dependent upon entrée selected. Prices do not include banquet fee, applicable sales tax or a discretionary gratuity for your service staff.

SAMPLE DINNER MENU

For up to 60 guests

“The Tidal Wave”

Appetizer

Thai Chicken Spring Rolls, house dipping sauces

1st 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 Mahi Mahi Mai’a

-Sautéed with bananas, macadamia nuts and Frangelico-

-or-

Coconut Crunchy Shrimp, Thai chili sauce

-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-

Slow Roasted Chicken

-Fresh fennel and thyme, wild mushroom merlot-

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 - \$56 - \$70/person

Guests may choose on-site from selections presented – actual price per guest dependent upon entrée selected.

Prices do not include banquet fee, applicable sales tax or a discretionary gratuity for your service staff.

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-

1st 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 Mahi Mahi Mai'a

-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-

Slow Roasted Chicken

-Fresh fennel and thyme, wild mushroom merlot-

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 - \$53 - \$67/person

Guests may choose on-site from selections presented – actual price per guest dependent upon entrée selected.

Prices do not include banquet fee, applicable sales tax or a discretionary gratuity for your service staff.

SAMPLE DINNER MENU

For up to 60 guests

“The Mainlander”

Appetizer

Jumbo Gulf Shrimp, cocktail sauce

1st 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-

Slow Roasted Chicken

-Fresh fennel and thyme, wild mushroom merlot-

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 - \$60.5 - \$73.5/person

Guests may choose on-site from selections presented – actual price per guest dependent upon entrée selected. Prices do not include banquet fee, applicable sales tax or a discretionary gratuity for your service staff.

SAMPLE DINNER MENU

For up to 60 guests

“Waikiki”

Appetizer

Ka’anapali Sushi Platter

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

1st 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, Thai chili 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 - \$61.5 - \$70.5/person

Guests may choose on-site from selections presented – actual price per guest dependent upon entrée selected. Prices do not include banquet fee, applicable sales tax or a discretionary gratuity for your service staff.

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-

1st 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-

Slow Roasted Chicken

-Fresh fennel and thyme, wild mushroom merlot-

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 - \$56 - \$68/person

Guests may choose on-site from selections presented – actual price per guest dependent upon entrée selected. Prices do not include banquet fee, applicable sales tax or a discretionary gratuity for your service staff.

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-

Slow Roasted Chicken

-Fresh fennel and thyme, wild mushroom merlot-

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 - \$66 - \$79/person

Guests may choose on-site from selections presented – actual price per guest dependent upon entrée selected. Prices do not include banquet fee, applicable sales tax or a discretionary gratuity for your service staff.

SAMPLE DINNER MENU

For up to 60 guests

“King Kamehameha”

Appetizer

Pacific Fire Shrimp

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

1st 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 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 - \$69 - \$100/person

Guests may choose on-site from selections presented – actual price per guest dependent upon entrée selected. Prices do not include banquet fee, applicable sales tax or a discretionary gratuity for your service staff.

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. Peohe's opens and pours bottled wine "as needed".

Average Liquor and Beverage Prices

Cocktails \$7.75 -12/ Specialty & Premium \$10 -13/ Cordials \$8.50 -12.25/ Ultra Prem. \$15
Beer \$5.50 - \$6.25/ Sodas: \$3.25/ Juices: \$3.99 Mineral Waters Sm./Lg: \$3.95 & 6.50

Hourly Packages – Option 2 **

AVAILABLE ONLY FOR PRIVATE EVENTS meeting a set food and bev. minimum) **

Charged to banquet check - per person, by the hour. Liquors are selected by Peohe's. There are no "shots" or cordials included in the packages. **Guests order 1 drink at a time with valid I.D.** Cocktail packages start & end according to contracted event start and end times. Wines are not poured tableside during dinner service for cocktail packages. Guaranteed guest counts apply to cocktail packages.

Beer & House Wine* -

\$17/person – 1 hour
\$22/person – 2 hours
\$27/person – 3 hours
\$31/person – 4 hours
\$34/person – 5 hours

Beer, House Wine*, **Premium** cocktails -

\$25/person – 1 hour
\$30/person – 2 hours
\$35/person – 3 hours
\$39/person – 4 hours
\$43/person – 5 hours

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

\$20/person – 1 hour
\$25/person – 2 hours
\$30/person – 3 hours
\$34/person – 4 hours
\$37/person – 5 hours

Beer, House Wine*, **Deluxe** cocktails -

\$30/person – 1 hour
\$35/person – 2 hours
\$40/person – 3 hours
\$44/person – 4 hours
\$48/person – 5 hours

* House White and House Red Wine (restaurant selects wines for all packages)

Peohe's adheres to all liquor laws. No intoxicated or under-aged persons will be served liquor.

Prices do not include banquet fee, applicable sales tax or a discretionary gratuity for your service staff.



WHITE WINES BY THE BOTTLE

CHAMPAGNE & SPARKLING Btl.

Domaine Chandon, Blanc de Noirs	Carneros	NV	55
Moët et Chandon, Imperial	Épernay	NV	89
Moët et Chandon, Dom Perignon	Épernay	2004	225
Santa Margherita Prosecco Brut	Italy	NV	40
Veuve Clicquot Ponsardin	Reims	NV	100

CHARDONNAY Btl.

Sonoma Cutrer	Russian River Valley	'13	48
Grgich Hills	Napa Valley	'11	85
Lindemans Bin 65	Australia	'13	27
Far Niente	Napa Valley	'12	105
Stags' Leap Winery	Napa Valley	'12	65
Ferrari-Carano	Sonoma County	'12	75
Casa Lapostolle	Casablanca Valley	'12	45
Buena Vista	Carneros	'11	37
Chateau Ste. Michelle Indian Wells	Columbia Valley	'13	49
Trapiche Oak Cask	Argentina	'12	31
Franciscan	Napa Valley	'13	46
Kendall-Jackson Vintner's Reserve 'A' by Acacia	California	'13	36
Kunde Family Estates	California	'12	29
Chateau St. Jean	Sonoma Valley	'11	34
Edna Valley Estate Grown	Sonoma County	'12	33
Menage A Trois	Paragon	'12	36
Cakebread Cellars	California	'12	27
Rodney Strong 'Chalk Hill'	Napa Valley	'12	90
Rodney Strong	Sonoma County	'12	45
Yalumba "y" Series Unwooded	Sonoma County	'12	33
	South Australia	'13	35

SAUVIGNON BLANC / FUME Btl.

Cakebread Cellars	Napa Valley	'13	65
Bogle Vineyards	California	'13	31
Dashwood	Marlborough	'13	33
Hanna Winery	Russian River Valley	'13	42
Rodney Strong "Charlotte's Home"	Sonoma county	'13	39
Pascal Jolivet "Attitude"	France	'13	39
Fallbrook	California	'13	31

Golden Hook California '12 35

PINOT GRIGIO / GRIS Btl.

Kim Crawford, Pinot Gris	Marlborough	'12	45
Santa Margherita	Alto Adige	'13	63
King Estate, Pinot Gris	Oregon	'13	42
Estancia	California	'13	33
Bollini	Trentino	'13	37
Mezzacorona	Dolomiti	'13	29
Coppola	Monterey County	'12	44
Trinity Oaks	California	'13	24

INTERESTING WHITES Btl.

Pine Ridge, Chenin Blanc-Viognier	Napa Valley	'13	31
Conundrum, White Blend	California	'12	60
Pacific Rim, Riesling	Washington	'12	28
Chateau Ste. Mich., Eroica Riesling	Columbia Valley	'12	57
Beringer, White Zinfandel	California	'12	23
Jekel Vineyards, Riesling	Monterey	'12	29
Chateau Ste. Michelle, Riesling	Columbia Valley	'12	25
Wente Riverbank, Riesling	Monterey	'12	28
Martin Codax, Albarino	Rias Baixas	'11	34
Saint M, Reislung	Germany	'12	34
Crios Torrontes by Susana Balbo	Argentina	'11	34
Fetzer, Gewürztraminer	California	'12	25
Luccio, Moscato D'Asti	Piedmont	'13	32
De Bortoli BellaRiva White Blend	Rioja	'12	45

Prices do not include banquet fee, applicable sales tax or a discretionary gratuity for your service staff.

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



RED WINES BY THE BOTTLE

CABERNET SAUV./BLENDS Btl.

Caymus Vineyards	Napa Valley	'12	135
Red Diamond	Columbia Valley	'12	27
J. Lohr Estates, Seven Oaks	Paso Robles	'12	37
Alexander Valley Vineyards	Alexander Valley	'12	48
Pine Ridge Winery	Napa Valley	'12	90
Estancia, Meritage	Alexander Valley	'11	69
Opus One	Napa Valley	'11	295
Hess Select	California	'12	36
Hogue Cellars	Columbia Valley	'12	25
Louis M. Martini	Napa Valley	'11	45
J. Lohr, Hilltop	Paso Robles	'11	69
Franciscan Magnificat	Napa Valley	'11	99
Silver Oak Cellars	Alexander Valley	'10	140
Nickel & Nickel, 'Sullenger'	Napa Valley	'11	165
Caymus, Special Selection	Napa Valley	'11	250
Snapdragon	California	'12	25
L de Lyeth	Sonoma County	'11	33
William Hill Estate	Napa Valley	'12	64
Girard Artistry	Napa Valley	'11	85
14 Hands	Washington State	'12	28
Irony	Napa Valley	'12	32
Peter Lehmann 'Layers' Red Blnd	Barpssa Valley	'10	40
Irony	Napa Valley	'09	32

MERLOT Btl.

Dynamite Vineyards	North Coast	'11	28
Beaulieu Vineyards Century Cel.	California	'12	26
Tangley Oaks	Napa Valley	'10	36
Jade Mountain	Napa Valley	'12	29
Franciscan Estates	Napa Valley	'12	42
Wild Horse	Paso Robles	'12	36
Decoy by Duckhorn	Napa Valley	'12	58

PINOT NOIR Btl.

Estancia	Monterey County	'12	35
Trinity Oaks	California	'12	29
MacMurray Ranch	Sonoma Coast	'12	43
Kendall-Jackson, Vintner's Rsrv.	California	'12	37
Mirassou Winery	California	'12	24
Meiomi	Sonoma	'12	55
Edna Valley Vineyards 'Paragon'	Edna Valley	'12	40
'A' by Acacia	California	'12	45
Sanctuary Bien Nacido Vineyard	Santa Maria Valley	'11	75

SPECIALTY REDS Btl.

Ravenswood Vintners Bl., Zinf.	California	'12	25
St. Francis 'Old Vine', Zinfandel	Sonoma County	'12	52
McWilliams Hanwood Est. Shiraz	Australia	'12	27
Lindeman's Bin 50, Shiraz	Australia	'12	24
Penfolds 'Thomas Hyland' Shiraz	Australia	'11	35
Two Hands 'Angels' Share' Shiraz	Australia	'12	69
Antinori, Chianti Classico, Resrv.	Italy	'09	75
Valentin Bianchi Fam., Malbec	Argentina	'12	35
Fallbrook 33 Degrees North BDX	South Coast	'10	47
Peter Lehmann 'Portrait' Shiraz	Barossa Valley	'10	40
Thorn-Clarke "Terra Barossa" Shiraz	Barossa Vly	'11	42

Prices do not include banquet fee, applicable sales tax or a discretionary gratuity for your service staff.

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