

# EL DORADO

HOTEL & KITCHEN

## SPECIAL EVENT DINNER MENUS

*Spring/Summer Menus available April - September*

*Drip hot coffee and hot tea service included during dessert with 3 or 4 course dinner menus.*

*Bread & butter service \$3 per person.*

*Menu sets below are sample menu sets.*

*As we are a farm to table restaurant our chef changes the menu sets on a daily seasonal basis.*

**STARTERS** PLEASE SELECT ONE OPTION BELOW (you are welcome to select additional options for a \$5 charge)

**CAULIFLOWER SOUP** FRIED CAULIFLOWER, CURRY, CHIVES

**POTATO LEEK SOUP** SMOKED SALMON, BRIOCHE CROUTON

**TOMATO GAZPACHO** SOURDOUGH CROUTON, BASIL, AVOCADO, LEMON OIL (AVAILABLE JUNE-SEPTEMBER)

**CAESAR SALAD** ROMAINE HEARTS, COUNTRY CROUTONS, PARMESAN

**MARINATED BEET SALAD** ARUGULA, HAZELNUTS

**DUNGENESS CRAB CAKE** CITRUS SALAD, WILD GREENS (ADDITIONAL \$15 PER PERSON)

**WILD MUSHROOM & BURRATA TART** ARUGULA, PESTO

**MIXED GREEN SALAD** SEASONAL ADDITIONS

**WAGYU BEEF CARPACCIO** FRIED RICE, TRUFFLE AÏOLI

**HEIRLOOM TOMATO SALAD** ARUGULA, BASIL, GOAT CHEESE, SHERRY VINAIGRETTE, CROSTINI (AVAILABLE JUNE-SEPTEMBER)

**BURRATA** CHERRY TOMATOES, EXTRA VIRGIN OLIVE OIL, CROSTINI

**ROASTED ASPARAGUS SALAD** GRIBICHE, WATERCRESS, PARMESAN, BACON, BALSAMIC VINAIGRETTE (AVAILABLE MAY-JUNE)

**CHILLED CORN SOUP** CHIVES, BRIOCHE CROUTONS

**HAMACHI CRUDO** DAIKON RADISH, CUCUMBER, PINEAPPLE, AGRUMATO OIL, SOY GINGER GLAZE (ADDITIONAL \$10 PER PERSON)

**OPTIONAL MID COURSE** (ADDITIONAL \$15 PER PERSON) CHEF'S SELECTION OF RISOTTO OR RAVIOLI

**ENTRÉES (SELECT 2 ENTRÉES)** WE WILL ALSO PRINT ON THE MENU "VEGETARIAN OPTION AVAILABLE UPON REQUEST" (you are welcome to select additional options for a \$10 charge)

**\$86 PER PERSON**

**ROASTED KING SALMON** CHERRY TOMATOES, ARUGULA, BACON LARDONS, CORN, TOMATO VINAIGRETTE

**PORK CHOP** POLENTA, BRAISED GREENS, ROASTED PEACHES, WHOLE GRAIN MUSTARD SAUCE

**PETALUMA ORGANIC CHICKEN BREAST** POTATO PURÉE, MARKET VEGETABLES, CHICKEN JUS

**LIBERTY DUCK CONFIT** ONION, SPINACH, KING TRUMPET MUSHROOM, HUCKLEBERRY SAUCE

**PETRALE SOLE** CAULIFLOWER PURÉE, GOLDEN RAISINS, BALSAMIC REDUCTION

**BRAISED BEEF SHORT RIBS** POTATO PURÉE, MARKET VEGETABLES, BORDELAISE

**\$146 PER PERSON MENU**

**PRIME FILET MIGNON** ROASTED FINGERLING POTATOES, PEAS, CARROTS, BORDELAISE

**RACK OF LAMB** CAPONATA, ROSEMARY JUS

**MAINE LOBSTER RISOTTO** WILD MUSHROOMS, SPINACH, MEYER LEMON

**SEARED MAINE SCALLOPS** LEMON RISOTTO, PEAS, SPINACH, LEMON THYME SAUCE

**HONEY SOY GLAZED BLACK COD** MUSHROOM CONSOMMÉ, SCALLION, RADISH, FRISEE

**SURF AND TURF** PRIME FILET MIGNON, BUTTER POACHED MAIN LOBSTER TAIL, CITRUS SAUCE, SPINACH, POTATOES (ADDITIONAL \$15 PER PERSON)

**DESSERT (SELECT 1 DESSERT)** (you are welcome to select additional options for a \$5 charge)

**VANILLA BEAN CRÈME BRÛLÉE** SALTED SHORTBREAD COOKIE, ORANGE SORBET

**WARM SEASONAL FRUIT CRISP** LEMON ICE CREAM

**TRES LECHES, LEMON CURD** STRAWBERRY SORBET

**MOLTEN CHOCOLATE CAKE** SALTED CARAMEL, VANILLA ICE CREAM

**LEMON PUDDING CAKE** FRESH BERRIES, WHIPPED CREAM

**COCONUT TAPIOCA** (GLUTEN & DAIRY FREE)

*Menus are seasonally prepared and may vary with seasonal selections, prices are subject to change*



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HOTEL & KITCHEN

## Additional Offerings

### For the Table

*Greet guests with something to share down the table family style*

**Seasonal Bread Selection** butter with Hawaiian black salt, olives ~ \$6 per order (serves 4)

**Oysters on the Half Shell** ~ \$40 per dozen

**Tuna Tacos**, crispy wonton shell, guacamole, spicy cream, slaw ~ \$20 each (5 per order)

**Shrimp Cocktail**, cocktail sauce, shredded lettuce, lemon (6 shrimp)~ \$18 each

**Warm Marinated Olives**, hummus, wood fired flatbread ~ \$14 each

**Truffle Fries**, truffle oil, parmesan cheese ~ \$13 each

**Burrata**, basil oil, tomato marmalade, crostini ~ \$15 each

**Mushroom Pizza**, parmesan, arugula, truffle oil ~ \$16 each (6 slices per order)

**Margherita Pizza**, mozzarella, parmesan, tomato, basil ~ \$14 each (6 slices per order)

**Chorizo Pizza**, piquillo pepper, mozzarella, tomato sauce ~ \$16 each (6 slices per order)

### Minimum Order required

**Artisanal Cheese Plate**, selection of cheeses, candied nuts, sliced fruit, crostini ~ \$42 per plate / 5-8 people (minimum order of 10)

**Charcuterie Plate**, cured meats & sausages, marinated vegetables, whole grain mustard, crostini ~ \$42 per order / 5-8 people (minimum order of 10)

**Crudités (serves 10 guests \$49 or serves 20 guests \$75)**

Seasonal assortment of vegetables with housemade dips (minimum order of 5)

**Fresh Fruits (serves 10 guests) \$73**

Seasonal assortment of fruits (minimum order of 5)

**Pulled Pork Sliders (serves 10 guests, 20 sliders) \$140**

Pulled pork, barbeque sauce, coleslaw, brioche bun (minimum order of 4)

**Beef Sliders (serves 10 guests, 20 sliders) \$140**

Beef slider, barbeque sauce, coleslaw, brioche bun (minimum order of 4)

**Tuna Sliders (serves 10 guests, 20 sliders) \$199**

Tuna, spicy coleslaw, avocado mousse, wasabi mayonnaise, brioche bun (minimum order of 4)

**Portobello Sandwiches (serves 10 guests, 10 sandwiches cut in half) \$120** (minimum order of 4)

**Seafood Tasting**, prawns, mussels, Dungeness claws, shrimp,

1 dozen oysters and 1 whole lobster ~ \$160 per plate / 5-7 people (minimum order of 5)

**Caviar with accompaniments**, potato blini, hard boiled egg, red onion, crème fraîche, caper, chives ~ \$70 one ounce (minimum order of 5)

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## **Additional Offerings for 16 or more guests**

### **For the Table**

*Greet guests with something to share down the table family style*

**Seasonal Bread Selection** butter with Hawaiian black salt, olives ~ \$6 per order (serves 4)

**Oysters on the Half Shell** ~ \$40 per dozen

**Tuna Tacos**, crispy wonton shell, guacamole, spicy cream, slaw ~ \$20 each (5 per order)

**Shrimp Cocktail**, cocktail sauce, shredded lettuce, lemon (6 shrimp)~ \$18 each

**Warm Marinated Olives**, hummus, wood fired flatbread ~ \$14 each

**Truffle Fries**, truffle oil, parmesan cheese ~ \$13 each

**Burrata**, basil oil, tomato marmalade, crostini ~ \$15 each

**Mushroom Pizza**, parmesan, arugula, truffle oil ~ \$16 each (6 slices per order)

**Margherita Pizza**, mozzarella, parmesan, tomato, basil ~ \$14 each (6 slices per order)

**Chorizo Pizza**, piquillo pepper, mozzarella, tomato sauce ~ \$16 each (6 slices per order)

**Artisanal Cheese Plate**, selection of cheeses, candied nuts, sliced fruit, crostini ~ \$42 per plate / 5-8 people

**Seafood Tasting**, prawns, mussels, Dungeness claws, shrimp, 1 dozen oysters and 1 whole lobster ~ \$160 per plate / 5-7 people

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# EL DORADO

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## Canapés & Dessert Stations

### Canapé Menu

*Canapés are bite sized appetizers which are tray passed by our service team  
Minimum order of 3 dozen per selection*

- Mini Dungeness Crab Cake, meyer lemon aioli ~ \$50.00 per dozen
- Roasted Pork Sausage, sliced tomato, whole grain mustard ~ \$25.00 per dozen
- Tuna Tartare, wasabi tobiko, crispy wonton ~ \$50.00 per dozen
- Ceviche, pico de gallo, corn tortilla ~ \$50.00 per dozen
- Salmon Crostini, lemon, crème fraîche, dill ~ \$50.00 per dozen
- Goat Cheese, niçoise olive tapenade, crostini ~ \$25.00 per dozen
- Blini with Caviar, crème fraîche, chives ~ \$50.00 per dozen
- Gruyere Gougere, prosciutto ~ \$25.00 per dozen
- Roasted Pork Belly, arugula purée ~ \$25.00 per dozen
- Wild Mushroom Arancini ~ \$25.00 per dozen
- Fried Alaskan Shrimp, spicy chili sauce ~ \$50.00 per dozen
- Beef Carpaccio, shaved parmesan, truffle aioli, brioche crostini ~ \$25.00 per dozen
- Chicken Skewers, peanut dipping sauce ~ \$25.00 per dozen
- Skewered Beef Barbacoa, filet mignon, romesco ~ \$50.00 per dozen
- Shrimp Dog, mustard remoulade ~ \$50.00 per dozen
- Roasted Beets, quinoa, pistachio-crumble (Vegan) ~ \$25.00 per dozen

### Mini Dessert Offerings

*Minimum order of 3 dozen per selection*

- Citrus Cream Puffs ~ \$20.00 per dozen
- Chocolate Truffle Cake ~ \$25.00 per dozen
- Seasonal Fruit Bars ~ \$15.00 per dozen
- Mexican Wedding Cookies ~ \$15.00 per dozen
- Seasonal Fruit Tartelettes ~ \$15.00 per dozen
- Mini Tres Lèches ~ \$18.00 per dozen
- Assortiments of Macarons ~ \$25.00 per dozen  
(chocolate, caramel, pistachio, strawberry, raspberry, cappuccino, lemon)
- Chocolate Chip Cookies ~ \$15.00 per dozen

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## EL DORADO

HOTEL & KITCHEN

### SPECIAL EVENT LUNCH MENUS

*Spring/Summer Menus available April - September  
Bread service, coffee and tea service included with 3 course lunch.*

**STARTERS** PLEASE SELECT ONE OPTION BELOW AND EITHER THE MIXED LETTUCES SALAD OR THE SOUP OF THE DAY FOR YOUR 2<sup>ND</sup> OPTION

**WAGYU BEEF CARPACCIO** FRIED RICE, TRUFFLE AIOLI

**POTATO LEEK SOUP** LEMON PEARLS, SMOKED SALMON, BRIOCHE CROUTON

**TOMATO GAZPACHO** SOURDOUGH CROUTON, BASIL, AVOCADO, LEMON OIL (AVAILABLE JUNE-SEPTEMBER)

**CAESAR SALAD** ROMAINE HEARTS, COUNTRY CROUTONS, PARMESAN

**MARINATED BEET SALAD** ARUGULA, HAZELNUTS

**FRIED GREEN TOMATO SALAD** PINEAPPLE SALSA, GOAT CHEESE, CRISPY BACON, SPICY AIOLI

**WARM WILD MUSHROOM & GOAT CHEESE TART** ARUGULA, PESTO

**ROASTED ASPARAGUS SALAD** GRIBICHE, WATERCRESS, PARMESAN, BACON, BALSAMIC VINAIGRETTE (AVAILABLE MAY-JUNE)

**ENTRÉES (SELECT 2 ENTRÉES)** WE WILL ALSO PRINT ON THE MENU "VEGETARIAN OPTION AVAILABLE UPON REQUEST"

***\$52 PER PERSON***

**ROASTED KING SALMON** CHERRY TOMATOES, ARUGULA, BACON LARDONS, CORN, TOMATO VINAIGRETTE

**BUTTERMILK FRIED CHICKEN** POTATO LEEK PURÉE, SQUASH, FINGERLING POTATOES, CARROTS

**CHICKEN PARMESAN SANDWICH** PROVOLONE CHEESE, OREGANO, CHILI FLAKE, TOMATO SAUCE, FRIES

**MUSHROOM FLATBREAD** PARMESAN, SYLVETTA ARUGULA, TRUFFLE OIL

**CARNAROLI RISOTTO** SUMMER VEGETABLES, WILD MUSHROOMS, MASCARPONE, PARMESAN

**TOSTADA** CHIPOTLE BRAISED CHICKEN, COTIJA CHEESE, BLACK BEAN PURÉE, AVOCADO, ROMAINE, PICO DE GALLO, SPICY CREMA, CILANTRO

**DUCK CONFIT SALAD** GRANNY SMITH APPLE, BELGIAN ENDIVE, KUMQUATS, CANDIED PISTACHIOS, SHERRY VINAIGRETTE

***\$62 PER PERSON MENU***

**BRAISED BEEF SHORT RIBS** POTATO PURÉE, MARKET VEGETABLES, SHORT RIB JUS

**PETALUMA ORGANIC CHICKEN BREAST** POTATO PURÉE, MARKET VEGETABLES, CHICKEN JUS

**AHI TUNA "NIÇOISE"** MIXED LETTUCE, HARICOT VERTS, TOMATO, EGG, NIÇOISE OLIVE, CAPERS, CHAMPAGNE VINAIGRETTE

**LOBSTER SANDWICH** CIABATTA BREAD, BACON, LEMON AIOLI, TOMATO, FRIES (ADDITIONAL \$15 PER PERSON)

**DUNGENESS CRAB SALAD**, AVOCADO, RUBY GRAPEFRUIT, PICKLED ONIONS, CITRUS VINAIGRETTE, RADISHES (ADDITIONAL \$15 PER PERSON)

**DESSERT (SELECT 1 DESSERT)**

**VANILLA BEAN CRÈME BRÛLÉE** SALTED SHORTBREAD COOKIE, ORANGE SORBET

**WARM SEASONAL FRUIT CRISP** LEMON ICE CREAM

**MOLTEN CHOCOLATE CAKE** SALTED CARAMEL, VANILLA ICE CREAM

**LEMON PUDDING CAKE** FRESH BERRIES, WHIPPED CREAM

**TRES LECHES, LEMON CURD** STRAWBERRY SORBET

**COCONUT TAPIOCA** (GLUTEN & DAIRY FREE)

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## **FULL BREAKFAST BUFFET \$42 PER PERSON**

### **BEVERAGES** (all included)

ROAST COFFEE & MIGHTY LEAF TEA  
SELECTIONS WITH SUGAR & CREAM  
ORANGE JUICE  
MILK

### **LIGHT BITES** (all included)

BAGELS WITH CREAM CHEESE AND BUTTER  
SEASONAL FRESH FRUIT  
HOUSE MADE GRANOLA  
PLAIN LOW-FAT GREEK YOGURT

### **EGGS** (select one)

SCRAMBLE EGGS, FINE HERBS  
POACHED EGGS  
FRITTATA, SEASONAL VEGETABLES,  
MOZZARELLA CHEESE  
**ADDITIONAL EGG: \$8**

### **MEATS** (select one)

BACON  
TURKEY BACON  
HOUSE MADE PORK SAUSAGE  
CHICKEN APPLE SAUSAGE  
**ADDITIONAL MEAT: \$8**

## **CONTINENTAL BREAKFAST \$32 PER PERSON**

### **BEVERAGES** (all included)

ROAST COFFEE & MIGHTY LEAF TEA  
SELECTIONS WITH SUGAR & CREAM  
ORANGE JUICE  
MILK

### **LIGHT BITES** (all included)

BAGELS WITH CREAM CHEESE AND BUTTER  
SEASONAL FRESH FRUIT  
HOUSE MADE GRANOLA  
PLAIN LOW-FAT GREEK YOGURT

## **ADDITIONAL OPTIONS TO INCLUDE FOR YOUR GUESTS:**

### ***ADDITIONAL FOOD ADD ONS***

OMELET ACTION STATION (INGREDIENT OPTIONS INCLUDE: MUSHROOMS, RED ONION, TOMATOES, SPINACH, BACON, HAM, CHEDDAR) ADDITIONAL ~ \$15 PER PERSON FOR FULL BUFFET OR \$29 FOR CONTINENTAL BUFFET ***ACTION STATION add on for full breakfast buffet (if booking an outdoor space)***  
ASSORTED PASTRIES & CROISSANTS ~ \$13 PER PERSON  
SLICED SMOKED SALMON, CAPERS, RED ONION ~ \$15 PER PERSON  
EGGS BENEDICT, SLICED HAM, SOURDOUGH, HOLLANDAISE ~ \$16 PER PERSON  
QUICHE (INGREDIENT OPTIONS INCLUDE: TOMATO, ONION, MUSHROOM, HAM, CHEESE, SPINACH) ~ \$16 PER PERSON  
FRENCH TOAST, MAPLE SYRUP, WHIPPED CREAM ~ \$15 PER PERSON  
BREAKFAST POTATOES, CARAMELIZED ONIONS ~ \$12 PER PERSON

### ***ADDITIONAL BEVERAGE ADD ONS***

CLASSIC MIMOSAS ~ \$12 PER ORDER  
BELLINI ~ \$12 PER ORDER  
EDK BLOODY MARY, INFUSED VODKA ~ \$13.50 PER ORDER  
GRAPEFRUIT JUICE - \$4.25 PER PERSON  
SPARKLING MINERAL WATERS - \$7.25 PER BOTTLE

*\*PER PERSON PRICES REFLECT REFRESHING SELECTION FOR UP TO 2.5 HOURS, \$5 PER PERSON FOR EACH ADDITIONAL HOUR. MENUS ARE SEASONALLY PREPARED AND MAY VARY WITH SEASONAL SELECTIONS, PRICES ARE SUBJECT TO CHANGE*



## EL DORADO

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### SPECIAL EVENT PLATED BREAKFAST MENUS

*Drip coffee and tea service included with 2 course breakfast (entrée & dessert)*

*Available Mondays-Saturdays from 8-10:30AM, Sundays from 9-3pm*

*For parties of 10-20 guests*

#### **BITES TO SHARE AT THE TABLE** *(a fun way to start the morning; add these on to your two course breakfast)*

**FRESH FRUITS** SEASONAL ASSORTMENT OF FRUITS (SERVES 10 GUESTS) \$73 PER ORDER

**CHURROS** WITH CARAMEL AND CHOCOLATE DIPPING SAUCES (SERVES 3 GUESTS) \$11 PER ORDER

**CAVIAR WITH ACCOMPANIMENTS** POTATO BLINI, HARD-BOILED EGG, RED ONION, CRÈME FRAÎCHE, CAPER, CHIVES \$70 ONE OUNCE

#### **2 COURSE PLATED BRUNCH MENU \$45 PER PERSON**

**ENTRÉES (SELECT 2 ENTRÉES)** WE WILL ALSO PRINT ON THE MENU "VEGETARIAN OPTION AVAILABLE UPON REQUEST"

**BAGEL & LOX** SMOKED SALMON, ARUGULA, CREAM CHEESE, CAPERS, ONIONS

**BRIOCHE FRENCH TOAST** FRUIT COMPOTE, HOBBS BACON, SYRUP

**EGGS BENEDICT** CHIPOTLE HOLLANDAISE, SLICED HAM, FRIED POTATOES

**BREAKFAST BURRITO** CHIPOTLE SALSA, SCRAMBLED EGGS, SAUSAGE, CHEDDAR, BLACK BEANS, AVOCADO, PICO DE GALLO, FRIED POTATOES

**TAVERN HAM & GRUYERE OMELETTE** FRIED POTATOES, ARUGULA

**MUSHROOM & GOAT CHEESE OMELETTE** FRIED POTATOES, ARUGULA

**CHILAQUILES** SALSA ROJA, CRISPY TORTILLAS, EGGS, CREMA, AVOCADO, COTIJA

#### **DESSERT (SELECT 1 DESSERT)**

**VANILLA BEAN CRÈME BRÛLÉE** SALTED SHORTBREAD COOKIE, ORANGE SORBET

**WARM SEASONAL FRUIT CRISP** LEMON ICE CREAM

**MOLTEN CHOCOLATE CAKE** SALTED CARAMEL, VANILLA ICE CREAM

**LEMON PUDDING CAKE** FRESH BERRIES, WHIPPED CREAM

**TRES LECHES, LEMON CURD** STRAWBERRY SORBET

**COCONUT TAPIOCA** (GLUTEN & DAIRY FREE)

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# EL DORADO

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## Host cocktails at your event!

\$300 set up fee for cocktail bar service (16 or more guests)

We do not serve shots on property

### Essential Cocktails

Essential Cocktails are charged based on consumption (must select all well or all Premium liquors)

- \$15 per well cocktail
- \$18 per Premium cocktail

Includes

#### Alcohol:

Vodka (choice of one)  
Rum (choice of one)  
Gin (choice of one)  
Tequila (choice of one)  
Whiskey (choice of one)

#### Mixers

Tonic water  
Sparkling water  
Coke  
Ginger ale  
Ice

#### Garnishes

Limes  
Lemons

*Additional mixers and garnishes can be available upon request for an additional charge*

#### *Well Liquors (please know well liquors are subject to change)*

- Vodka: Sobieski
- Rum: Cruzan
- Gin: Damwelle
- Tequila: Cazadores Blanco
- Whiskey: Benchmark

#### *Premium Options (choose one per liquor category)*

- Vodka
  - Tito's, Chopin, Grey Goose
- Rum
  - Don Q, Zaya 16, Mount Gay Eclipse
- Gin
  - 209, Beefeater, Bombay Sapphire, Hendricks
- Tequila
  - Casamigos Blanco, Chamucos Reposado, Don Julio Blanco
- Whiskey
  - Bender's Rye, Knob Creek Rye, Rittenhouse Rye, Basil Hayden, High West, Knob Creek, Maker's Mark

*Cocktails are seasonally prepared and may vary with seasonal selections, prices are subject to change*



## Specialty Cocktails

- May select up to 2 Specialty Cocktails for your event
- We batch and charge for a minimum of 1 cocktail per person of each specialty cocktail selection
- *Custom cocktails not listed below can be requested (will need to be approved by venue)*

### ***Manhattan***

Well \$15

Premium \$20: Basil Hayden, High West, Knob Creek, Maker's Mark price (choose one liquor)

### ***Negroni***

Well \$15

Premium \$18: 209, Beefeater, Bombay Sapphire, Hendricks, Gunpowder (choose one liquor)

### ***Boulevardier***

Well \$15

Premium \$20: Basil Hayden, High West, Knob Creek, Maker's Mark (choose one liquor)

### ***Vieux Carré***

Well \$15

Premium \$20: Bender's Rye, Knob Creek Rye, Rittenhouse Rye price (choose one liquor)

### ***Margarita***

Well \$15

Premium \$20: Casamigos Blanco, Chamucos Reposado, Don Julio (choose one liquor)

### ***Bloody Mary***

Well \$15

Premium \$20 Tito's, Chopin, Grey Goose (choose one liquor)

### ***Mimosa***

Well \$14 House Prosecco

Premium \$25 Schramsberg Blanc de Blanc

### ***Moscow Mule***

Well \$15

Premium \$20: Tito's, Chopin, Grey Goose (choose one liquor)

### ***Cosmopolitan***

Well \$15

Premium \$20: Tito's, Chopin, Grey Goose (choose one liquor)

### ***Kir Royale***

Well \$15 House Prosecco

Premium \$25 Schramsberg Blanc de Blanc

### ***Old Fashioned***

Well \$15

Premium \$20: Bender's Rye, Knob Creek Rye, Rittenhouse Rye, Basil Hayden, High West, Knob Creek, Maker's Mark price (choose one liquor)

### ***Martini (gin or vodka)***

Well \$15

Premium \$20 (choose one liquor)

GIN: 209, Beefeater, Bombay Sapphire, Hendricks price

VODKA: Tito's, Chopin, Grey Goose

*\*additional rental charge for glassware*

*Cocktails are seasonally prepared and may vary with seasonal selections, prices are subject to change*

## Recommended Event Wine List

You may choose up to 3 still wines and 1 sparkling wine. In you would like to offer more than 3 still wines and 1 sparkling wine there is a \$10 per person additional wine service fee per guest.

### SPARKLING

<b>LOUIS POMMERY</b> BRUT, CALIFORNIA N.V.	55
<b>ROEDERER ESTATE</b> BRUT ANDERSON VALLEY NV	61
<b>GLORIA FERRER</b> BLANC DE NOIRS SONOMA NV	60
<b>FAIRE LA FÊTE</b> CREMANT DE LIMOUX BRUT ROSE, FRANCE NV	65
<b>SCHRAMSBERG</b> BLANC DE BLANCS NAPA VALLEY 2018	91

### SAUVIGNON BLANC

<b>WALDELE</b> SONOMA COUNTY 2020	40
<b>HONIG</b> NAPA VALLEY 2020	51
<b>STONE EDGE FARM</b> SONOMA VALLEY 2018	60
<b>FROG'S LEAP</b> NAPA VALLEY 2019	60

### CHARDONNAY

<b>GEHRICKE</b> RUSSIAN RIVER VALLEY 2018	50
<b>MARTIN RAY</b> CONCRETE RUSSIAN RIVER VALLEY 2020	64
<b>RAMEY WINE CELLARS</b> FORT ROSS - SEAVIEW 2016	72
<b>HANZELL</b> "SEBELLA" SONOMA VALLEY 2018	71
<b>GARY FARRELL</b> RUSSIAN RIVER VALLEY 2019	76
<b>WALT</b> SONOMA COAST 2018	80
<b>ANCIEN</b> CARNEROS 2014	86
<b>PAUL HOBBS</b> RUSSIAN RIVER VALLEY 2018	124
<b>FARNIENTE</b> NAPA VALLEY 2019	134

### INTERESTING WHITES

<b>SCARPETTA</b> PINOT GRIGIO DELLE VENEZIE IGT ITALY 2019	48
<b>LUCIEN ALBRECHT</b> RIESLING, ALSACE FRANCE 2018	56

### ROSÉ

<b>CLINE</b> MOURVEDRE ROSE, CONTRA COSTA COUNTY 2020	44
<b>DOMAINE DE TRIENNES</b> CINSULT, GRENACHE, SYRAH, MERLOT, COTES DE PROVENCE ROSE, FRANCE 2020	44
<b>GEHRICKE</b> ROSE, LOS CARNEROS 2020	48

### PINOT NOIR

<b>GEHRICKE</b> SONOMA COAST 2018	52
<b>HANZELL</b> "SEBELLA" SONOMA COAST 2019	68
<b>TRUCHARD</b> CARNEROS 2018	73
<b>WHETSTONE</b> PLEASANT HILL VINEYARD, RUSSIAN RIVER VALLEY 2017	78
<b>ANABA</b> SONOMA COAST 2017	96
<b>PATZ &amp; HALL</b> SONOMA COAST 2017	100
<b>EN ROUTE</b> "LES POMMIERS" RUSSIAN RIVER VALLEY 2017	111
<b>SANGIACOMO</b> SONOMA COAST 2016	121
<b>THREE STICKS</b> "GAPS CROWN" SONOMA COAST 2019	135
<b>DONUM</b> "YEAR OF THE DOG" CARNEROS 2018	142

### CABERNETS & CABERNET BLENDS

<b>SLINGSHOT</b> NORTH COAST 2019	48
<b>KENWOOD</b> "JACK LONDON VINEYARD" SONOMA MOUNTAIN 2017	60
<b>SEAN MINOR</b> SIGNATURE SERIES 2018	72
<b>BON ANNO</b> NAPA VALLEY 2019	76
<b>PAUL HOBBS</b> "CROSSBARN" NAPA VALLEY 2017	97
<b>LAIRD</b> NAPA VALLEY 2015	118
<b>AMIRAL DE BEYCHEVELLE</b> SAINT-JULIEN BORDEAUX FRANCE 2016	150
<b>J DAVIES</b> DIAMOND MOUNTAIN DISTRICT NAPA VALLEY 2016	246

### INTERESTING REDS

<b>MONTEBRUNA</b> BARBERA D'ASTI ITALY 2018	52
<b>CERBAIONA ROSSO VDT</b> MONTALCINO, ITALY N.V. {90% SANGIOVESE, 10% PINOT NOIR}	60
<b>CLINE</b> SYRAH, ESTATE GROWN, LOS CARNEROS 2018	64
<b>RAFANELLI</b> ZINFANDEL DRY CREEK VALLEY 2018	99
<b>SIXTEEN 600</b> "VAL ROSSI HOMMAGE", GRENACHE/MOURVEDRE/SYRAH BLEND, SONOMA COUNTY 2014	85
<b>BIALE BLACK CHICKEN VINEYARDS</b> ZINFANDEL NAPA VALLEY 2018	102
<b>LANG &amp; REED</b> "TWO-FOURTEEN" CAB FRANC NAPA VALLEY 2014	105
<b>CASTELLO ROMITORIO</b> BRUNELLO DI MONTALCINO TUSCANY ITALY 2016	114