

RECEPTION  
DINNER  
LATE NIGHT  
SNACKS  
BEVERAGE

# WEDDING MENUS



THANK YOU FOR YOUR INTEREST IN THE RONALD REAGAN BUILDING.

Enclosed please find our Wedding Menus. Your Wedding Package includes:

- A five hour open premium bar
- A Cocktail Hour with your selection of 5 passed hors d'oeuvres
- A three-course dinner with wine service and champagne toast
- All tables, fine china, silver, glass and votive candles
- Your choice from our collection of table linens and napkins
- Complimentary Chiavari Chairs with your choice of cushion color
- One bartender for every 100 guests

We can also work with you to create a custom menu that compliments your taste and is sure to exceed your expectations.

Thank you for giving us the opportunity to present our Wedding Package. We look forward to working with you to create an event you'll never forget.

## RECEPTION

### Canapés

Hors d'Oeuvres

Enhancements

## DINNER

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## RECEPTION *Canapés*

Please choose five passed items for your cocktail reception.  
Your selections will be butler passed with white glove service.

ROASTED VEGETABLE AND TOMATO SALAD (NF)  
in a Miniature Phyllo Basket

GOAT CHEESE AND PORT WINE SHALLOT CONFIT  
on Walnut Toast

GRANNY APPLE SLICES WITH ROQUEFORT MOUSSE (GF)

RICOTTA SALAMI CROSTINI

SMOKED SALMON DEVEILED EGG (GF)

SAVORY PUFF WITH HERBED CREAM CHEESE (NF)

CUCUMBER PINEAPPLE MINT SHOOTER

LOBSTER MEDALLION  
on a Cucumber Toast  
Coriander Seedling Mayo

MOZZARELLA AND WATERMELON LOLLIPOP (GF)  
Balsamic Syrup

GRILLED ARTICHOKE WITH ASIAGO CHEESE  
Walnut Toast

ASPARGUS CHEESE TARTINE (NF)

CITRUS MARINATED SEA SCALLOPS "CEVICHE STYLE" (GF)

BLACKENED BREAST OF CHICKEN WITH AVOCADO AND BLACK BEAN SALSA  
on a Tortilla Chip

TANDOORI CHICKEN ON A CUCUMBER TOAST (GF)  
Yogurt Raita

SMOKED TROUT AND WHOLE GRAIN MUSTARD (NF)  
on Focaccia Toast

FILET MIGNON CROSTINI (NF)  
with Balsamic Onion Marmalade and Blue Cheese Crumbles



## RECEPTION

Canapés

**Hors d'Oeuvres**

Enhancements

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# RECEPTION *Hors d'Oeuvres*

VEGETARIAN SAMOSA  
Raita Sauce

SPANAKOPITA  
Phyllo Envelope filled with Spinach and Feta

CRISPY CHEESE RAVIOLINI (NF)  
Oregano Dipping Sauce

SWISS CHEESE ALLUMETTE (NF)

WILD MOREL MUSHROOM QUICHE (NF)

BAKED PROSCUITTO WRAPPED MEDJOOOL DATE (GF)

FRIED BUFFALO MOZZARELLA (NF)  
Pomodoro Sauce

CHILEAN STYLE BEEF EMPANADA (NF)  
Mango Salsa

PIZZA BREAD PINWHEEL (NF)  
with Tomato, Roasted Garlic, and Black Olives

MINI CRAB AND GOAT CHEESE QUICHE (NF)

SHORT RIB BURGER WITH CARAMELIZED ONIONS (NF)

MINI BARBECUED PORK TACO (NF)

FARRO "ARANCINI" WITH BELL PEPPER CONFIT (NF)

MINI CROQUE MONSIEUR (NF)

PING PONG FISH BALL WITH CHIVES AND YOGURT (NF)

INDIAN STYLE BRUSCHETTA  
Tomato, Onion, and Paneer Cheese

VEGETARIAN EMPANADA  
with Harissa Hummus



## RECEPTION

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# RECEPTION *Cocktail Hour Enhancements*

## SUSHI NORI AND SASHIMI (GF) (Three pieces per person) ..... \$19.50 per person

Served with Pickled Ginger, Wasabi and Soy Sauce

### NIGIRI

Salmon, Shrimp, White Fish, Eel, Yellow Tail and Salmon Roe

### MAKI

California Roll, Eel Roll, Avocado Roll, Two Varieties of Vegetable Rolls

*Sushi Attendant* ..... \$350.00 per attendant

## INTERNATIONAL STREET FOOD ..... \$18.00 per person

### HERBED LAMB KOFTA (NF) ~ LEBANON

Harissa Aioli

### BARBECUED SHRIMP ~ KOREA

In a steamed bun with Napa Cabbage Slaw

### CHICKEN KEBOB ~ TURKEY

Spicy Peanut Sauce

### CUMIN SCENTED QUINOA, BULGUR AND FARRO CAKE ~ INDIA

Roasted Bell Pepper Relish

## HUMMUS BAR ..... \$12.00 per person

A soft and silky chick pea dip served with pita bread

### CLASSIC, ROASTED GARLIC AND HARISSA HUMMUS

Assorted toppings including Toasted Pine Nuts, Feta Cheese and Diced Tomatoes  
Carrots, Celery and Cucumber to Dip

## ARTISANAL SAUSAGES ..... \$21.00 per person

Served with fresh pretzels, mini baguettes and fresh buns

Dijon Mustard and French Cornichons

### PLEASE SELECT FOUR

North African Merguez

Argentinian Hot Chorizo

Sweet Italian Sausage

Buffalo Chipotle Sausage

French Country Style Sausage

Bratwurst

*Culinary attendant* ..... \$150.00 per attendant

1 attendant for every 150 guests is required

## TAPAS STYLE

GRILLED GOAT CHEESE SANDWICH (NF) ..... \$6.00 per piece  
with Baby Seedling Salad

MOREL MUSHROOM RISOTTO (GF) ..... \$6.50 per piece

SLOW COOKED SHORT RIBS (NF) ..... \$9.00 per piece  
Roasted Garlic Mashed Potatoes, Red Wine Sauce

PAN ROASTED RED DRUM (GF) ..... \$8.50 per piece  
Vegetable Ratatouille, Black Olive Sauce

ROASTED BALSAMIC MARINATED PORTOBELLO MUSHROOM (GF) ..... \$7.00 per piece  
Medley of Grain Pilaf





# RECEPTION

## DINNER

### First Course

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## LATE NIGHT SNACKS

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# PLATED DINNERS *First Course*

Pricing includes (5) hors d'oeuvres and canapés, one selection from each course, a five-hour premium open bar, champagne toast and wine service during dinner. All menus include freshly baked breads and coffee service.

Menu prices also include chivari chairs and one bartender for every 100 guests.

BLUE CRAB BISQUE (GF)  
with Brioche Crouton and Aioli

CHILLED GINGER CARROT SOUP

TRUFFLED CREAM OF CELERY SOUP (GF) (NF)  
Maple Scented Bacon Crumbs

CHILLED TOMATO CONSOMME

CLASSIC LOBSTER BISQUE (NF)  
Brioche Croutons

WATERMELON, WILD WATERCRESS AND CRUMBLLED GREEK FETA  
Citrus Dressing

MIXED BABY GREENS (GF)  
with Blue Cheese and Toasted Pine Nuts, Garnished with Duck Prosciutto  
Basil Goat Cheese Emulsion

FINGERLING POTATO, CANDIED WILD SALMON AND CELERY SEEDLING SALAD  
Remoulade Dressing

BIBB LETTUCE AND BABY SPINACH (GF)  
Candied Pecans and Marinated Cherry Tomatoes  
Pomegranate Vinaigrette

ROASTED ASPARAGUS SALAD  
Pecorino Shavings, Brioche Crouton  
Ravigote Emulsion

MUSHROOM CREAM SOUP WITH PROVENÇALE ARTICHOKE  
AND BABY GREEN SALAD (GF) (NF)..... Please add \$2.00 per person  
Roasted Bell Pepper Emulsion

POTATO AND LEEK CHOWDER WITH MINI TOMATO  
AND MOZZARELLA PEARL SALAD (GF) (NF)..... Please add \$2.00 per person  
Balsamic Vinaigrette

TRIO OF DOMESTIC SHRIMP (GF)..... Please add \$4.50 per person  
Tandoori Shrimp on a Bed of Chayote Slaw  
Shrimp Cocktail with Bloody Mary Pipette  
Shrimp Bisque Shooter

GOAT CHEESE TWO WAYS (GF)..... Please add \$3.25 per person  
Goat Cheese Cake with Red Beet Sauce  
Organic Seedling Salad with Crumbled Goat Cheese and Dates  
Pomegranate Dressing

"MARYLAND STYLE" CRAB CAKE (GF)..... Please add \$2.50 per person  
Cocktail Sauce

MINI LOBSTER ROLL WITH RAW VEGETABLE SLAW (GF)..... Please add \$2.50 per person  
Tarragon Aioli

CRAB AND BLUE PRAWN SALAD..... Please add \$4.50 per person  
Spicy Tomato Aioli



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# PLATED DINNERS *Entrées*

In order to preserve and protect our oceans, TCMA serves only farm raised fish, unless noted otherwise

PAN SEARED BARRAMUNDI FILLET .....	\$171.00 per person
Bell Pepper and Potato Piperade Tomato Pesto	
ROASTED WILD HALIBUT FILLET (NF) .....	\$171.00 per person
<i>Not Available November-March</i> Mashed Purple Potatoes, Sautéed Asparagus English Pea Sauce	
FILLET OF SALMON .....	\$171.00 per person
Fingerling Potatoes, Sautéed Green Beans Purple Mustard Sauce	
HERB MARINATED ROCKFISH FILLET .....	\$171.00 per person
Sea Asparagus Risotto, Sautéed Mushrooms Tasmanian Pepper Sauce	
POMEGRANATE GLAZED RED DRUM (GF) .....	\$171.00 per person
Sundried Fruit Rice Pilaf Saffron Orange Sauce	
BUTTER POACHED LOBSTER (NF) .....	\$173.00 per person
Chive Mustard Mashed Potatoes, Braised Leeks Pinot Noir Beurre Blanc	
CRAB CRUSTED SALMON FILLET (GF) .....	\$175.00 per person
Roasted Garlic Mashed Potatoes, "Le Puy" Lentil Casserole Balsamic Beurre Blanc	
MACADAMIA NUT CRUSTED BREAST OF CHICKEN .....	\$165.00 per person
Mashed Hawaiian Sweet Potatoes, Oyster Mushroom Fricassée Lilikoi Sauce	
OVEN SEARED BREAST OF CHICKEN (GF) .....	\$165.00 per person
Leek, Spring Onion and Medjool Date Confit Sauce Pinot Noir	
PAN ROASTED BREAST OF CHICKEN (NF) .....	\$165.00 per person
Soubise Mashed Potatoes, Madeira Sautéed Domestic Mushrooms Tarragon Cream Sauce	
BREAST OF PHEASANT (GF) .....	\$167.00 per person
Sautéed Mushrooms, Celery Root Mousseline Natural Jus	
PAN SEARED BEEF TENDERLOIN (NF) .....	\$179.00 per person
Medley of Roasted Potatoes, Sautéed Wild Mushrooms Juniper Berry Sauce	
PAN SEARED BALSAMIC MARINATED BEEF TENDERLOIN (NF) .....	\$179.00 per person
Crushed Fingerling Potatoes, Asparagus Tips with Caramelized Onions Shallot Cabernet Reduction	
OVEN ROASTED BEEF TENDERLOIN .....	\$179.00 per person
Potatoes "Risotto Style", Yellow and Green French Beans Madeira Onion Sauce	
PAN ROASTED VEAL LOIN .....	\$179.00 per person
Spinach and Chick Peas with Toasted Pinenuts, Barberry Basmati Rice Lemon Confit Sauce	



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In order to preserve and protect our oceans, TCMA serves only farm raised fish, unless noted otherwise

AUSTRALIAN LAMB LOIN (GF) ..... \$179.00 per person  
Gorgonzola Creamy Polenta, Braised Fennel  
Balsamic Bell Pepper Sauce

PAN SEARED BACON WRAPPED PORK TOWNEDO ..... \$179.00 per person  
Sunchoke and Potato Risotto, Brussels Sprout Fricassée  
Mustard Tarragon Sauce

MAPLE AND APPLE CIDER MARINATED ROASTED WILD BOAR RACK ..... \$179.00 per person  
Sweet Potato Gratin, Braised Leeks and Chestnuts  
Lingonberry Sauce

BEEF TENDERLOIN WITH CRAB CAKE (GF) ..... \$186.00 per person  
Trio of Cauliflower "Risotto Style", Sautéed Swiss Chard  
Madeira Tarragon Sauce

BREAST OF CHICKEN WITH "TRUE NORTH" SALMON FILLET (GF) ..... \$186.00 per person  
Creamy Gorgonzola Polenta, Braised Fennel  
Sun Dried Tomato Sauce

BEEF TENDERLOIN WITH NOVA SCOTIA LOBSTER (GF) ..... \$186.00 per person  
Corn and Morel Mushroom Succotash Style, Baby Spinach  
Chive Beurre Blanc

CORIANDER DUSTED BEEF TENDERLOIN WITH  
CHIPOTLE MARINATED DOMESTIC SHRIMP (NF) ..... \$186.00 per person  
Avocado Mashed Potatoes, Cilantro Braised Carrots  
Mole Sauce

SURF AND TURF OF BEEF TENDERLOIN AND ROCKFISH (NF) ..... \$186.00 per person  
House Made Spaetzle, Green Bean Fricassée  
Shallot Red Wine Sauce

BEEF TENDERLOIN WITH ROASTED BREAST OF CHICKEN (NF) ..... \$186.00 per person  
Truffle Mashed Potatoes, Yellow and Green Beans  
Syrah Wine Sauce



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# PLATED DINNERS *Desserts*

### CHOCOLATE LADY FINGER NAPOLEON

Light Chocolate Mascarpone Mousse, Layered with Lady Fingers and Brownie Crumble  
Red Currant Sauce

### TURKISH COFFEE VERRINE

Espresso Sponge, Fresh Orange Custard, Poached Apricots, Pistachio Tuile

### THE SNICKERS BAR

Chocolate Short Bread, Caramel Brulée Center, Peanut Mousse,  
Roasted Cacahuètes, Vanilla Bean Cream  
Raspberry Sauce

### CAJETA SPONGE CAKE TART

Caramelized Goat's Milk, Chocolate Chiffon Cake, Cinnamon Mousse, Cocoa Crunch  
Persimmon Sauce

### BANANAS FOSTER CRÈME BRULEE (GF)

Caramelized Bananas in Rum, Orange Custard, Cinnamon Pecan Stick

### EXOTIC FRUIT PARFAIT

Exotic Fruit Cremeux, Pineapple Confit, Lime Daquoise, Five Spice Florentine Cookie

### CANDIED LEMON TART (NF)

Lemon Custard with Red Currants, Spiced Streusel Crunch, Toasted Meringue  
Red Currant Sauce

### FLOURLESS CHOCOLATE CAKE SPHERE (GF)

Hawaiian Lava Sea Salt Caramel Center, Hazelnut Crunch  
Milk Chocolate Sauce

## CLASSIC DUO ..... Please add \$4.25 per person

COCOA NIB PEANUT PANNA COTTA,  
CARMEL DRIZZLE, BANANA DACQUOISE CAKE  
Chocolate Fudge Sauce

## TARTLET TRIO ..... Please add \$6.00 per person

OPEN FACED BLOOD ORANGE CURD TART  
WITH CHESTNUT DACQUOISE CAKE

WARM FUDGE CHOCOLATE WALNUT BROWNIE  
WITH VANILLA CREAM AND FUDGE SAUCE

DATE AND FIG LINZER TART WITH LIME SAUCE

## BREAKFAST FOR DESSERT TRIO ..... \$5.50 per person

COFFEE AND DOUGHNUTS  
Coffee Mousse served with Sugar-Coated Doughnut

### BACON AND EGGS

White Chocolate Rosemary Mousse with Orange Mustard Yolk served with  
Caramelized Bacon (Brown Sugar and Black Peppercorns)

### BANANA BREAD NUTELLA FRENCH TOAST

Rum Banana Bread with Nutella Spread served "French Toast Style"  
Drizzled with Frangelico Anglaise and Toasted Hazelnuts





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# DESSERTS *Enhancements*

## **CUPCAKE DELUXE** (Three pieces per person) ..... \$15.00 per person

PLEASE CHOOSE FOUR

**Chocolate Mint**

*Chocolate Cupcake with a Mint Cream Center, Topped with Chocolate Fudge*

**Blueberry Citrus**

*Blueberry Cupcake with a Lemon Orange Cream Center, Toasted Almond and Italian Meringue*

**Banana and Chocolate Chip (NF)**

*Banana Chocolate Chip Cupcake with a Chocolate Fudge Center and Topping*

**Peanut Butter and Jelly**

*Peanut Butter Cupcake with a Raspberry Jam Center, Chocolate Shavings*

**Pistachio and Caramel**

*Pistachio Cupcake with an Orange Caramel Center, Italian Meringue*

**Classic Carrot Cake**

*Carrot Cake Cupcake with Cream Cheese Frosting, Bourbon Cream Filling and Candied Pecans*

## **CAKE POPS WITH A KICK (NF)** ..... \$5.25 per piece

LIBATION FILLED PIPETTES TO INFUSE FLAVORED CAKE POPS

**Mocha Cake Pop with Bailey's Irish Cream Pipette**

**Orange Cake Pop with Grand Marnier Pipette**

**Strawberry Cake Pop with Red Wine Consommé Pipette**

## **MINIATURE PARFAITS** ..... \$13.00 per person

PLEASE CHOOSE THREE

**Salted Caramel Peanut**

*Chocolate Cake, Roasted Peanuts, Caramel and Chocolate Mousses*

**Cherry Cheesecake**

*Cherry Compote with Vanilla Bean Cheesecake and Chocolate Cookie Chunks*

**Triple Chocolate Mousse**

*Semi-Sweet, Milk and White Chocolate Custard over Fresh Berries*

**Pomegranate Ginger Tea**

*Ginger Yogurt and Honey Tea Gelées with Pomegranate Seeds*

**Mango Tropics**

*Sponge Cake soaked with Rum Syrup, Mango Chiboust and Fresh Tropical Fruit*

**Cafe Latte Panna Cotta**

*Served with an Almond Chocolate Chip Biscotti*

## **PASSED FROZEN PUSH POPS** (1.5 pieces per guest are recommended) ..... \$4.75 per piece

**Ginger Shandie**

*Hoegaarden Beer, Ginger Beer and Zesty Lemon*

**Pomegranate Daiquiri**

*Pomegranate and Cranberry Juice with Rum*

**Berry Mojito**

*Chambord, Blue Curaçao, and Rum*

**Orange Splash**

*Vodka, Triple Sec, and Orange Juice*

**Kerasi**

*Cherry Brandy, Peach Schnapps, and Lemon Juice*



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# LATE NIGHT SNACKS

GRILLED CHEESE SANDWICH..... with Tomato Soup Shooter	\$6.50 per piece
SHORT RIB MAC AND CHEESE .....	\$7.00 per piece
MINI BEEF SLIDER..... with Sweet Potato Crisps	\$7.00 per piece
WARM MINI CHURROS..... Chocolate Sauce	\$6.00 per person
DECONSTRUCTED MASON JAR CUP CAKE.....	\$6.50 per piece
CHOCOLATE CHIP COOKIE..... Milk Shooter	\$5.50 per piece



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**Wedding Package**

Upgrade Options

# WEDDING BEVERAGES

The following beverage service is included in your wedding package:

## PREMIUM BAR

### DOMESTIC BEER

Budweiser, Bud Light, Miller Lite, O'douls Non-Alcoholic

### PREMIUM BEER

Sam Adams, Omission IPA, Heineken, Amstel Light, Stella Artois

### HOUSE WINE

Red, White, Sparkling

### COCKTAILS

Tito's Handmade Vodka, Ketel One Vodka, Tanqueray Gin, Bacardi White Rum, Jose Cuervo Gold Tequila, Bulleit Bourbon, Jack Daniels Whiskey, Johnnie Walker Red Scotch Whisky

### ASSORTED SOFT DRINKS, BOTTLED WATERS, AND JUICES

## DINNER WINE

Please choose two wines from our select list for dinner service:

### WHITE

NxNW Riesling

Alverdi Pinot Grigio

Domaines Baron de Rothschild Lègende Bordeaux Blanc

Villa Botanica Chardonnay / Viognier

Château St. Jean Chardonnay

Steele Shooting Star Chardonnay

### RED

Michele Chiarlo Barbera d'Asti

La Font Du Vent Cotes-Du-Rhone

Bodega Norton Reserve Malbec

Château St. Jean Merlot

Château St. Jean Cabernet Sauvignon

Domaine De Unx Grenache Noir

Steele Shooting Star Cabernet Sauvignon

## TOAST

House Sparkling Wine



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Wedding Package

**Upgrade Options**

# WEDDING BEVERAGES *Upgrade Options*

The following upgrade options are available for your wedding package:

## **SUPER PREMIUM BAR** ..... Please add \$8.00 per person

### DOMESTIC BEER

Budweiser, Bud Light, Miller Lite, O'douls Non-Alcoholic

### PREMIUM BEER

Sam Adams, Omission IPA, Heineken, Amstel Light, Stella Artois

### WINE

Red and White House Wine, Gloria Ferrer Blanc de Noir

### COCKTAILS

Grey Goose Vodka, Bombay Sapphire Gin, Brugal Anejo Rum, Patron Silver Tequila, Woodford Bourbon, Crown Royal Whiskey, Johnnie Walker Black Scotch Whisky

### ASSORTED SOFT DRINKS, BOTTLED WATERS, AND JUICES

## **WINE SERVICE**

The following wine upgrade options are available for your dinner, or your dinner and bars

Prices noted are per person:

SPARKLING WINE	DINNER ONLY	DINNER AND BAR
Domaine Chandon Brut, CA .....	\$0.75 .....	\$1.50
Domaine Chandon Rose, CA .....	\$0.75 .....	\$1.50
Gloria Ferrer Brut, CA .....	\$1.25 .....	\$2.50
Gloria Ferrer Blanc De Noir, CA .....	\$1.25 .....	\$2.50
Luis Roederer Brut Premier, France .....	\$10.75 .....	\$21.50
Moet Chandon Imperial Brut, France .....	\$13.25 .....	\$26.50

WHITE WINE	DINNER ONLY	DINNER AND BAR
Château Ste Michelle Eroica Riesling, WA .....	\$1.50 .....	\$3.00
King Estate Pinot Gris, OR .....	\$1.00 .....	\$2.00
Silverado Millers Ranch Sauvignon Blanc, CA .....	\$1.00 .....	\$2.00
Cape Mentelle Sauvignon Blanc, Australia .....	\$1.00 .....	\$2.00
Domaine Thomas & Fils La Crele Sancerre, France .....	\$4.50 .....	\$9.00
Feudi Di San Gregorio Falanghina, Italy .....	\$0.75 .....	\$1.50
Roux Pere & Fils Bourgogne Blanc, France .....	\$1.00 .....	\$2.00
Stags' Leap Chardonnay, CA .....	\$0.75 .....	\$1.50
Groth Chardonnay, CA .....	\$3.00 .....	\$6.00
Domaine St. Francois Bourgogne Blanc .....	\$4.75 .....	\$9.50





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**Upgrade Options**

# WEDDING BEVERAGES *Upgrade Options*

The following upgrade options are available for your wedding package:

## WINE SERVICE

The following wine upgrade options are available for your dinner, or your dinner and bars

Prices noted are per person:

RED WINE	DINNER ONLY	DINNER AND BAR
Carpineto Chianti Classico Reserva, Italy.....	\$1.25 .....	\$2.50 .....
Lyric By Etude Pinot Noir, CA .....	\$0.75 .....	\$1.50 .....
Gloria Ferrer Pinot Noir, CA.....	\$0.75 .....	\$1.50 .....
Etude Carneros Pinot Noir, CA .....	\$5.75 .....	\$11.50 .....
Nauta Monastrell Crianza Tempranillo, Spain .....	\$2.50 .....	\$5.00 .....
Achaval Ferrer Mendoza Malbec, Argentina .....	\$1.50 .....	\$3.00 .....
Napa Cellars Merlot, CA .....	\$0.75 .....	\$1.50 .....
North Star Merlot, WA.....	\$4.50 .....	\$9.00 .....
Joseph Carr Cabernet Sauvignon, CA .....	\$1.00 .....	\$2.00 .....
Mount Veeder Caberent Sauvignon, CA .....	\$4.50 .....	\$9.00 .....
Chateau Fayan Puisseguinn Bordeaux, France .....	\$1.25 .....	\$2.50 .....
Klinker Brick Zinfandel, CA.....	\$1.00 .....	\$2.00 .....
Frog's Leap Zinfandel, CA.....	\$2.75 .....	\$5.50 .....

