

Weddings at The Summit 2024



Catering Information

Please review the following catering information to ensure that your experience at Snowbird is memorable and successful.

Menu Selection Your Snowbird Service Coordinator will be happy to assist you with your selections. Please plan to have your final choices made ten weeks in advance of your event.

Food Tasting Policy If you wish to arrange a food tasting, we offer plated dinner tastings with two entrée options. The tasting is complimentary for the couple and \$100 for additional guests. Food tastings require a three week advance notice. Cake tasting is complimentary with a three-week advance notice.

Special Meals Special meals for dietary, health or religious reasons may be arranged with your Snowbird Service Coordinator prior to arrival. The exact number of special substitute meals must be specified with the guaranteed attendance. Many of our menu items can be designed to meet heart-healthy guidelines. In the menus that follow, these notations are used:

Dairy-Free  Gluten-Free  Vegetarian 

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Consult your physician or public health official for further information.

Guarantee In order to make your event successful, the exact number of guests attending each event must be provided by 12 p.m. (noon) five business days (excluding Saturdays and Sundays) prior to the first scheduled event. Guarantees for Wednesday events must be confirmed on the preceding Wednesday. We are prepared to serve up to 5% over the guaranteed attendance for groups of 300 or less. We are prepared to serve up to 5% over the guaranteed attendance for your group if your attendance requires an increase of the guarantee number on site. If the guarantee exceeds 5% anytime within the 72-hour period, a 10% surcharge will be included on the cost of the additional meals.

If a final guarantee is not received, the last number given will be considered the guarantee to represent a minimum billing.

Signed Banquet Event Orders must be received 3 weeks prior to the first event. Food and beverage will not be ordered and staff will not be scheduled without signed Banquet Event Orders.

Reset Charges For any changes made to a function within 24 hours, a minimum of \$250 reset charge will be posted to the group's Master Account.

Late Fee Groups will be charged a late fee of \$250 if food service is delayed more than 30 minutes past the pre-arranged time.

Plated Menu If more than one entrée is selected, we request the client to provide each guest with an entrée selection indicator.

Catered Functions Catered functions served at Snowbird with less than the required minimum attendance will be charged the per person meal price up to the minimum required, or a surcharge of \$250, whichever is less. Minimums are listed throughout this menu.

Buffets Buffet tables are replenished frequently to maintain a quality appearance. Meals are priced by a maximum of 90 minutes of service, not by the amount of food prepared. To ensure food safety, buffet food may not be removed from function locations. Snowbird Policy dictates that under no circumstance will outside food, beverage or alcohol be brought into any of the event venues. A minimum guarantee of 30 persons is required for all buffet functions regardless of the number of persons served.

Outdoor Functions Snowbird will adhere to all weather call policies as outlined in the contract.

Linen All floor-length linens in cream, white and black are complimentary for weddings. Standard color linen napkins are also available. Please select these linens with your Snowbird Service Coordinator four or more weeks in advance of your event.

Displays, Décor and Favors Signs and other displays are not to be mounted or affixed to walls, furnishings or columns. Any décor that will be hung, wrapped or affixed must be pre-approved by your Snowbird Service Coordinator. Any décor set-up that requires a ladder must be executed by either Snowbird or by a licensed and insured décor company. Snowbird décor services are \$55 per hour, per staff member. Favors may be displayed by the wedding party in advance of the event. All favors that are food-related must be wrapped and remain unopened during the event. Snowbird chocolate favors may be opened.

Vendors and Set-Up The wedding party agrees to have any subcontracted companies (e.g. musicians, decorators, florists, production companies, wedding planners, etc.) adhere to all Snowbird policies and regulations. It is understood that the premises will be left in a neat and orderly condition, free of décor, debris or display refuse. The wedding party is liable for any charges associated with damage to the premises.

Please arrange for someone in your wedding party to remove all personal items, décor and wedding gifts at the end of the event. Any items left will be removed at a cost of \$150. Any nonperishable items will be brought to the Group Services Office and must be picked up by Monday morning at 10 a.m. or they will be discarded.

Extra Staffing Charge Additional servers and/or butler-passed service may be requested at \$40 per hour plus service charge. Coat check and restroom attendants may be arranged at a flat rate of \$250 for a five hour period of time.

Vacate Charges Functions at the Summit must be concluded by 10 p.m. in the winter; 11 p.m. in the summer.

Service Charges and Sales Tax Our catering prices do not include the 22% service charge. All food, beverage, linen, special-order items, audio-visual equipment and labor will be subject to applicable service charges and sales tax.

Your Snowbird Service Coordinator Will answer any questions, provide event suggestions and act as your primary contact throughout the planning process.

Assist you in the planning of food, beverage, and set-up needs for your rehearsal dinner, ceremony, reception, and farewell brunch.

Act as a menu consultant for all food and beverage selections.

Create detailed Banquet Event Orders, outlining event specifications.

Create cost estimate of charges.

Recommend hotel contacts to assist you with arrangements for Spa, Beauty Salon, amenities, transportation and guest rooms.

Make arrangements for group discounts or tickets for Summer Activities, Tram Rides, Horseback Riding, Fly Fishing and Mountain Activities.

Recommend preferred vendors and day-of coordinator.

Secure all special-order items as detailed in the Banquet Event Order.

Oversee the set-up of the rehearsal, ceremony, reception, and brunch venues.

Plated Dinner Selections

30-person minimum. Priced per person.

Includes Freshly Brewed Regular/Decaffeinated Coffee, Tea, Iced Tea, or Lemonade.

Please choose 3 Hors d'Oeuvres or Reception Displays. Add \$14 per person for additional selections.

\$150 Choice of Soup or Salad, Hors d'Oeuvres or Reception Displays, Entrée, Cake

\$162 Choice of Soup, Salad, Hors d'Oeuvres or Reception Displays, Entrée, Cake

\$175 Choice of Soup or Salad, Hors d'Oeuvres or Reception Displays, Duet Entrée, Cake

Salads

Wedge of Baby Iceberg ^{GF} ^V

Grape Tomatoes, Maytag Blue Cheese,
Red Wine Vinaigrette

Spinach Salad ^{GF} ^V

Cucumbers, Tomatoes, Kalamata Olives, Feta,
Greek Dressing

Baby Field Greens and Wild Arugula ^V

Grape Tomatoes, Shaved Parmesan,
Red Wine Vinaigrette

Petite Hearts of Romaine Caesar*

Garlic Croûtons, Asiago, Caesar Dressing

Soups

Miso with Tofu ^{DF} ^{GF} ^V

Chicken and Wild Rice* ^{DF} ^{GF}

Carrot-Ginger ^V

Butternut Squash Bisque ^V

Roasted Tomato ^V

Chicken Tortilla* ^{DF} ^{GF}

Entrées

Grilled Filet Mignon Béarnaise* ^{GF}

Cabernet Jus
Potatoes à la Savoyarde
Steamed Asparagus

Grilled Fillet of Salmon* ^{GF}

Dilled Beurre Blanc
Herb-Roasted Potatoes
Zucchini, Carrots

Breast of Chicken Saltimbocca*

Prosciutto, Sage and Caper Sauce
Orecchiette with Broccoli and Asiago

Herb-Roasted Pork Loin*

Pan Juices, Warm Apple Chutney
Butternut Squash
Seasonal Vegetables

Grilled New York Strip Steak* ^{GF}

Mushroom Compote
Whipped Potatoes
Seasonal Vegetables

Grilled Vegetable Kebabs ^{DF} ^{GF} ^V

Lemon Tahini Sauce
Braised Lentil and Pine Nut Pilaf

Duet Entrées

Grilled Filet Mignon Béarnaise* ^{GF}

Cabernet Jus

and

Broiled Lobster Tail*

Drawn Butter, Seasonal Vegetables,
Parsley Red Skin Potatoes

Herb-Roasted Pork Loin*

Pan Juices, Warm Apple Chutney

and

Grilled Salmon Maître d'Hôtel*

Butternut Squash,
Seasonal Vegetables

Breast of Chicken Saltimbocca*

Prosciutto, Sage, Caper Sauce

and

Shrimp Scampi*

Orecchiette with Broccoli and Asiago

Buffet Dinner Selection

30-person minimum. Service is for 1½ hours.
Includes Freshly Brewed Regular/Decaffeinated Coffee, Hot Tea, Iced Tea, or Lemonade.
Choice of 3 Hors d'Oeuvres or Reception Displays.
Choice of Wedding Cake or (2) Buffet Dessert Choices.

The Summit Buffet 170

Soup - Choice of One

- Miso with Tofu **DF GF V**
- Chicken and Wild Rice* **DF GF**
- Shrimp Bisque*
- Carrot-Ginger **V**
- Butternut Squash Bisque **V**
- Roasted Tomato **V**
- Chicken Tortilla* **DF GF**

Salad - Choice of One

- Wedges of Baby Iceberg **GF**
Grape Tomatoes, Maytag Blue Cheese, Red Wine Vinaigrette
- Spinach Salad **GF V**
Hearts of Palm, Feta, Greek Dressing
- Baby Arugula **GF V**
Grape Tomatoes, Pt. Reyes Blue, Red Wine Vinaigrette
- Petite Hearts of Romaine*
Garlic Croûtons, Asiago, Lemon Caesar

Cold Buffet - Choice of One

- Sesame Seared Tuna* **DF GF**
Wasabi - Soy
- Iced Gulf Shrimp* **DF GF**
Traditional Cocktail Sauce
- Hardwood-Smoked Salmon* **GF**
Horseradish Sauce
- Hummus bi Tahini **DF V**
Grilled Pita

Carving Station - Choice of One

- Roast Strip Loin of Beef* **GF**
Béarnaise Sauce
- Oven-Roasted Turkey Breast* **DF**
Cranberry Relish, Pan Gravy
- Roast Pork Loin* **DF**
Natural Jus, Apple Chutney

Entrées - Choice of Two

- Miso-Glazed Salmon* **DF GF**
- Spit-Roasted Chicken* **DF GF**
- Pan-Seared Shrimp* **DF GF**
Fennel Compote, Saffron Jus
- Chinese BBQ Ribs* **DF GF**
- Dijon-Crusted Lamb Chops* **DF**
Savory White Beans
- Poached Scallops* **DF GF**
Tomato-Fennel Purée
- Grilled Chicken Breast* **DF**
Lemon-Herb Jus

Pasta and Vegetables - Choice of Three

- Herb-Roasted Red Skin Potatoes **DF GF V**
- Spaghetti Squash **GF V**
- Petite Green Beans Provençale **GF V**
- Garlic Mashed Potatoes **GF V**
- Orecchiette with Broccoli and Asiago **V**
- Grilled Asparagus **GF V**
- Penne alla Pesto **V**
- Butternut Squash Purée **GF V**
- Steamed Zucchini **GF V**
- Braised Carrots **GF V**
- Saffron Rice **DF V**

Dessert- Choice of Two

- Salted Caramel Chocolate Cake **V**
- Snowbird's Signature Carrot Cake **V**
- Fresh Seasonal Berries **DF GF**
Fresh Lemon Curd
- Classic House-Made NY Cheesecake **V**
Fresh Seasonal Fruit
- Fresh Fruit Tart **V**
- Coconut Caramel Cake **V**
- Italian Cannoli **V**
- White Peach Panna Cotta
- House-Made Tiramisu **V**
- Chocolate Hazelnut Torte
- Assorted Gourmet Cookie Tray **V**

Appetizer Selections

Please choose 3 Hors d'Oeuvres or Reception Displays. Add \$14 per person for additional selections.

†These items may be passed for an additional \$40/server per hour.

Hot Hors d'Oeuvres

†Dungeness Crab Cakes*

Rémoulade

†Stuffed Mushrooms **V**

Spinach and Asiago

†Dijon-Crusted Baby Lamb Chops*

†Sesame Chicken Satay* **DF GF**

Peanut Sauce

†Spinach Spanakopita **V**

Cucumber-Yogurt

Pan-Seared Sea Scallops* **DF GF**

Red Pepper Aioli

Cold Hors d'Oeuvres

†Asian Tuna Tartare* **DF**

Crispy Won Tons

†Hardwood-Smoked Salmon*

Cucumbers and Dill

†Tomato, Mozzarella and Basil **V**

Melba Toast

†Lemony Hummus **V**

Lavosh

Iced Gulf Shrimp* **DF GF**

Traditional Cocktail Sauce

Reception Displays

Alpine Meat and Cheese Board*

Add \$18 per person

Air-Dried Cured Meats and Salamis

Local and Artisan Cheeses with Crackerbread and Dijon Mustard

Hardwood-Smoked Salmon Platter*

Add \$17 per person

Lemon, Capers, Red Onions, Crème Fraîche,

Melba Toast

Hummus Trio **V**

Garlic, Lemon and Red Pepper Hummus
with Grilled Pita, Lavosh, Vegetables

Vegetable Crudité Platter **V**

Broccoli, Cauliflower, Carrots, Celery, Mushrooms, Grape Tomatoes
and Sour Cream Ranch Dip

Local and Artisan Cheese Board **V**

French Bread

Fresh Fruit and Seasonal Berry Platter **GF V**

Orange-Honey Yogurt Dip

À la Carte Reception Displays

Alpine Meat and Cheese Board* 600

Air-Dried Cured Meats and Salamis

Local and Artisan Cheeses with Crackerbread and Dijon Mustard

Vegetable Crudité Platter **V** 275

Broccoli, Cauliflower, Carrots, Celery, Mushrooms,

Grape Tomatoes and Sour Cream Ranch Dip

(Serves 30)

Local and Artisan Cheese Board 420

French Bread

Fresh Fruit and Seasonal Berry Platter **GF V** 340

Orange-Honey Yogurt Dip

Hardwood-Smoked Salmon Platter* 430

Lemon, Capers, Red Onions, Crème Fraîche, Melba Toast

Carving Stations

One order serves 25 guests.

Whole Roast Beef Tenderloin* **Df** 520
Cabernet-Peppercorn Sauce, Brioche Rolls

Oven-Roasted Breast of Turkey* **Df** 330
Cranberry-Orange Relish, Slider Rolls

Buffalo Prime Rib au Jus* 530
Creamed Horseradish, Silver Dollar Buns

Asian-Spiced Pork Loin* **Df** 400
Pan Juices, Slider Rolls

Smoked Kurobuta Ham* **Df** 430
Honey-Mustard, Silver Dollar Buns

Roast Leg of Utah Lamb* **Df** 475
Mint Jus, Slider Rolls

Slow-Roasted Beef Brisket* **Df** 420
Bar-B-Que Sauce, Sesame Rolls

Reception Stations

Priced per person, except for Stone-Fired Artisan Pizza.
25-person minimum for all reception stations.

Salad Station* **V** 15
Petite Hearts of Romaine
Garlic Croûtons
Shaved Parmesan
Lemon Caesar

Kebab Station* **Gf** 28
Chicken Skewers
Veggie Kebabs with Tzatziki
Lemon Tahini Sauce
Lentil Pilaf

Cajun Station* 27
Shrimp Creole
Roasted Garlic Sausage
Dirty Rice

Pasta Station 25
Penne & Orecchiette
Chicken Alfredo*
Marinara and Pesto Sauces
Asiago Cheese

Mac & Cheese Station 25
Bacon*
Cheddar Cheese
Tomato
Scallions
Truffle Oil

Stone-Fired Artisan Pizza 44 per pizza
Pepperoni* – Traditional Red Sauce, Mozzarella
Margherita **V** – Roma Tomatoes, Fresh Mozzarella & Basil
Chicken Alfredo* – Parmesan Cream, Roasted Tomatoes, Mozzarella
Barbecue Chicken* – BBQ Sauce, Bacon, Beehive Applewood Smoked Cheese
Greek **V** – Kalamata Olives, Artichoke Hearts, Feta, Oregano, Basil

Wedding Cake

The Cliff Bakery at Snowbird will design the wedding cake of your dreams.

There is no limit to what we can create in both taste and design!

Choose a Buttercream Wedding Cake, Wedding Cupcakes, or Dinner Dessert.

A cake-cutting fee of \$8 per guest will be charged for all cakes purchased outside of Snowbird.

Available Cake Flavors

Lemon Delight
Utterly Raspberry
Coconut Cream
German Chocolate

Carrot Cake
Chocolate Raspberry
Chocolate Hazelnut
Chocolate Lovers

Buttercream Wedding Cake or Cupcakes Included
with Dinner Pricing.

Fondant Wedding Cake +7/guest
Chocolate or Sugar Work Wedding Cake +9/guest

Dessert Buffet

Service is for 1½ hours. Add \$10/person for 3 hours of service. Price is per person. 25-person minimum.

Includes 1 of the following beverage options: Lemonade, Regular/Decaf Coffee,
Hot Chocolate, Ice Cold Milk, Chocolate Milk or Strawberry Milk.

Assorted Dessert Buffet 34

Choose 4

Fresh Fruit Tartlets
Nutella Tartlets
Lemon Curd Tartlets with Fresh Berries
Coconut Chocolate Tartlets
Mini Honey-Lavender Crème Brûlée
Panna Cotta with Seasonal Fresh Fruit
Strawberry Cream Puffs
Chocolate Cream Éclairs
Assorted Brownies
Gourmet Cookies

Gourmet Cupcakes
Chocolate-Covered Strawberries
Fresh Berries and Cream
Petits Fours Platter
French Colored Macaroons
Hand-Dipped Chocolate Candies
White Chocolate Cups
Chocolate Ganache Cups
Passion Fruit Cups
Coconut Cups

Chocolate Mousse Cups
Seasonal Fresh Fruit Cup
Italian Cannoli
Nut Brittles
Pot de Crème
Raspberry and Chocolate Truffles
Sweet Candy Treats: Rock Candy,
Jelly Beans, Lollipops, Salt Water Taffy,
Malt Balls, Gumballs, Butter Mints,
Salted Caramels and Jordan Almonds

Dessert Stations

Service is for 1½ hours. Price is per person.

S'mores 26

This menu is designed for outdoor or indoor use. A fire pit must be
used in designated outdoor locations for \$250 per fire pit for up to 90
minutes.

Chocolate Squares
Marshmallows
Graham Crackers
Hot Chocolate with Whipped Cream and Chocolate Shavings

Ice Cream Sandwich Station 27

Served with Chocolate and Vanilla Ice Cream.

Choose 3

Sugar Cookies
Chocolate Cookies
Chocolate Chip Cookies
Oatmeal Raisin Cookies

Brunch

All breakfasts include Freshly Brewed Regular/Decaffeinated Coffee, Tea, Milk and Hot Chocolate.
25-person minimum.

\$68

Fresh Orange Juice

Sliced Seasonal Fruit **DF GF V**

Greek Yogurt, Fresh Berries and House-Made Granola **V**

Hardwood-Smoked Salmon*

*Toasted Bagels, Cream Cheese, Tomatoes, Capers
Shaved Onion*

Scrambled Eggs*

Cheddar Cheese, Tomatoes, Scallions, Ham, Salsa

Applewood Bacon and Country Sausage Links* **GF**

French Toast **V**

Maple-Flavored Syrup

Summit Brunch Potatoes **DF GF V**

Cliff Breakfast Pastries, Muffins and Croissants **V**

Butter and Preserves

\$77

Chilled Juices

Sliced Seasonal Fruit

Greek Yogurt, Fresh Berries and House-Made Granola **DF GF**
V

Hardwood-Smoked Salmon*

Bagels, Cream Cheese, Tomatoes, Capers, Shaved Onion

Traditional Eggs Benedict*

Hollandaise Sauce

Vegetarian Eggs Benedict* **V**

Choron Sauce

Applewood Bacon and Country Sausage Links* **GF**

Summit Brunch Potatoes

Cliff Breakfast Pastries, Muffins and Croissants **DF GF V**

Butter and Preserves

Carving Station – Roast Tenderloin of Beef*

Béarnaise Sauce and Brioche Rolls

\$90

Fresh Orange Juice

Sliced Seasonal Fruit **DF GF V**

Greek Yogurt, Fresh Berries and House-Made Granola **DF GF**
V

Hardwood-Smoked Salmon*

Bagels, Cream Cheese, Tomatoes, Capers, Shaved Onion

Traditional Eggs Benedict*

Hollandaise Sauce

Vegetarian Eggs Benedict* **V**

Choron Sauce

Applewood Bacon and Country Sausage Links* **GF**

Summit Brunch Potatoes **DF GF V**

Cliff Breakfast Pastries, Muffins and Croissants **V**

Butter and Preserves

Carving Station – Roast Tenderloin of Beef*

Creamed Horseradish

Children's Menu

Plated Children's meals may be ordered for children under 5 years of age and include hors d'oeuvres and dessert.

Plated meal for children 5 and under	60
Baby Carrots with Ranch Dipping Dressing (served with starter)	
Chicken Fingers*	
Macaroni and Cheese	
Lemonade	

Vendor Meals

*Vendor meals may be ordered for vendors working through dinner.
Plated meals are chef's choice, and vendors will be served after the wedding guests.
If menu is a buffet, vendors will serve themselves.*

\$150 Plated Menu – Vendor Meal	105
\$162 Plated Menu – Vendor Meal	116
\$175 Plated Menu – Vendor Meal	130
The Summit Buffet Menu – Vendor Meal	120

Vendor Boxed Lunches

Vendor boxed lunches may be ordered for vendors working through lunch.

Summit Vendor Boxed Lunch	50
Includes chips, whole fruit, condiments, one Aquafina bottled water, and a second beverage choice of a fountain drink or another Aquafina	

Choice of Sandwich or Salad:

Turkey* & Cheddar on Ciabatta with Lettuce, Tomato & Pickles
Ham* & Swiss on Ciabatta with Lettuce, Tomato & Pickles
Greek Salad with Romaine, Feta, Beets, Artichoke, Tomatoes,
Pepperoncini and House Vinaigrette

Choice of Cookie:

Chocolate Chip, Lemon Cooler, Chocolate Mudslide, Gluten-Free
Gingersnap or White Chocolate Cranberry

Liquor Service Arrangements

If you are considering liquor for a function, please be advised that Snowbird personnel must provide the liquor and service it to your group.
In the interest of our guests' safety, please be advised of the following:

- Our servers and managers are trained to be alert for signs of intoxication and advise our valued guests when switching to non-alcoholic refreshments should become necessary.
- Our servers are certified by an industry training program to make these decisions and are completely supported by management.
- If we must refuse service, please remember it is for your safety and that of our community.
- Functions at the Summit must be concluded by 10 p.m. in the winter; 11 p.m. in the summer.

Hosted Bar

One bartender for every 100 guests is recommended.
Bartender fees required per location per bar.

Bartender	65/hour
2 hour minimum required.	
Each Additional Hour	40/hour
Per bartender, per bar.	
Cocktail Server	40/hour
Per server.	

Beer & Wine

Prices are per each and billed on a consumption basis.
No partial returns will be accepted.
Service fee and tax is charged where applicable.

Domestic Beer	9
Local Microbrews	11
Imported & U.S. Microbrews	11
Non-Alcoholic Beer	8
House Wine by-the-glass	10
Select Wine	Refer to Wine List

Non-Alcoholic Beverages

Prices are per each and billed on a consumption basis.
No partial returns will be accepted.
Service fee and tax is charged where applicable.

Ginger Beer	5.75
Red Bull	8
Assorted Pepsi Soft Drinks	5
Individual Fruit Juices	6
Must be requested in advance.	
Orange Juice	20/qt.
Bloody Mary Mix	70/gal.
Must be requested in advance.	

Liquor

Gratuity is charged where applicable.

Premium Liquors	11
Stolichnaya Vodka, Tanqueray Gin, Jose Cuervo Tradicional Tequila, Johnnie Walker Red Scotch, Crown Royal Canadian Whisky, Captain Morgan Spiced Rum, Jägermeister Liqueur, Maker's Mark Kentucky Bourbon	

Specialty Hosted Bar Options

Gratuity is charged where applicable.
The following bars can only be offered as "Hosted" and cannot be combined with any other liquor selections.

The Snowbird Signature Bar

Grey Goose Vodka	13
Bombay Sapphire Gin	12
Patrón Silver Tequila	17
Johnnie Walker Black Label Scotch Whisky	15
Bulleit Bourbon	12
High West Double Rye	12.25
Kraken Black Spiced Rum	12.25

The Utah Bar

Ogden's Own, Five Wives Vodka	12.25
Dented Brick, Antelope Island Rum	12.25
Sugar House, Rye Whiskey	12.25
Outlaw, Bourbon Whiskey	12.25
High West, Bourbon	12.25
Beehive, Jack Rabbit Gin	12.25
Waterpocket, Temple of the Moon Gin	10.25

Wine List

Champagne & Sparkling Wine

Veuve Clicquot Ponsardin, France	183
Roederer Estate Brut, Anderson Valley	86
Gruet Brut, NV, New Mexico	70
Domaine Chandon, Blanc de Noirs, California	75

Sauvignon Blanc

Kim Crawford, New Zealand.	59
Joel Gott, California	51

Pinot Gris

Masi Masianco, Pinot Gris, Venezie	65
Caposaldo, Veneto	51
Gabbiano, Venezie	49

Chardonnay

Cakebread, Napa Valley	146
DeLoach, Russian River Valley	80
Sonoma-Cutrer, Sonoma Coast	75
J. Lohr, Riverstone, Arroyo Seco, Monterey County	70
Clos du Bois, Sonoma County	64
§ Canyon Road, California.	44

Sweet White

Hogue, Riesling, Washington	49
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Interesting Reds

Rocca delle Macie, Chianti Classico, Tuscany	71
Anko, Malbec, Salta, Argentina	70
Ravenswood, Vintners Blend, Zinfandel, California.	49
Doña Paula, Los Cardos, Malbec, Mendoza	49

Pinot Noir

Louis Jadot, Nuits-Saint-Georges, Burgundy	215
Louis Latour, Marsannay, Burgundy	135
RouteStock, Sonoma County	85
Primarius, Oregon	70
Fleur, Carneros	64
Angeline, California	53

Merlot

Ferrari-Carano, Sonoma County	81
Columbia Crest Grand Estates, Columbia Valley	59
Cline, Sonoma County	54

Cabernet Sauvignon

Silver Oak, Alexander Valley	248
Stag's Leap Wine Cellars, Artemis, Napa Valley	205
Jordan, Alexander Valley	178
Justin, Paso Robles	96
Austin Hope, Paso Robles	80
Hess Select, North Coast	62
§ Canyon Road, California	44

§ Denotes House Wines