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# Reception Selections

For Menu Pricing and additional information, please call 951-755-5449  
Pricing May be Guaranteed Up to Three Months Out If Required & Confirmed in Writing,  
All prices are subject to 7.75% Sales Tax and 20% Service Charge.

\*Revised 01/01/2017



## Reception

Minimum 3 selections

Minimum order of 25 pieces per selection.

## Cold teasers

Lobster medallions fennel chive salad  
Beef carpaccio, brunoise ratatouille vegetables  
Oyster, cucumber water, fennel leaf, avocado puree  
Foie gras torchon, red pepper strawberry gastric, crispy brioche  
Maine lobster salad, wasabi caviar  
Smoked salmon, capers, crisp rice paper  
Open faced tuna niçoise, crostini  
New potatoes, caviar, chive crème fraîche  
Lamb loin, cucumber noodles, dill cream  
Classic steak tartar, brioche crouton  
Tomato confit grill water melon, saba dressing  
Pear, prosciutto, blue cheese roulade, focaccia crostini  
Lemon poached shrimp, Mary Rose sauce  
Yellow beet, caramelized walnut, blue cheese  
Cucumber brunoise, yellow tomato, gazpacho

## Hot teasers

Sesame chicken skewers, apricot honey mustard sauce  
Jumbo lump crab bites, mango aioli  
Smoked bacon, scallop skewer, mustard oil  
American Wagyu beef slider, truffle aioli mini brioche  
Smoked salmon, potato croquettes, remoulade sauce  
Duxelle mushroom, herb, fontina cheese, focaccia squares  
Vegetable spring rolls, tamarind dipping sauce  
Miniature beef Wellington, cabernet demi-glace  
Coconut shrimp, mango wasabi chutney  
Risotto arancini, porcini cream sauce  
Mushroom Florentine, parmesan cheese  
Indonesian beef sate, cucumber riata  
Crispy salt cod dumplings, tomato confit  
Smoked bacon, blue cheese, wrapped date  
Moroccan-spiced lamb chops, rosemary jus

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Reception, continued  
Minimum 3 selections  
Minimum order of 25 pieces per selection.

Sweet teasers

Coconut financier, grilled pineapple  
Bitter sweet chocolate mousse, raspberry jelly, chocolate wafer cup  
Lemon meringue cone  
Mascarpone cheese amaretto cone  
Chocolate raspberry truffle tart  
Chocolate cheese hamburger, pate a choux  
Ricotta cannoli, orange

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## Displayed stations

Pre-dinner reception station pricing is based on a minimum of three stations and served for a maximum of one hour.

Heavy welcome and dinner reception pricing is based on a minimum of five stations and served for maximum of two hours.

Single selections will be subject to additional charge.

Temecula valley country sampler  
Assorted imported, domestic artisanal cheeses  
Variety of local artisanal charcuterie  
Homemade country-style pâté, Dijon and whole grain mustards  
Seasonal accompaniments, focaccia, baguettes

The gourmet flat bread  
Wild mushroom, roasted garlic, rosemary, cambazola cheese  
Northern Italian coppa and prosciutto, roasted tomato, fontina cheese  
Goat cheese, roasted tomatoes, romesco sauce, olive tapenade, basil

Greek mezze  
Roasted garlic hummus, baba ghanoush, tabbouleh, fattoush salad  
Roasted eggplant, grilled artichokes, marinated peppers, olives and feta Lavash, pita chips

Crudités  
Seasonal variety of raw vegetables  
Roasted red hummus dip, herb buttermilk ranch

Raw bar on ice  
Seasonal oysters, clams, jumbo shrimps, crab claws, New Zealand green lip mussels  
(5 pieces per person)  
Lemon wedges, spicy cocktail sauce, remoulade sauce

Build-your-own tacos:  
Beef ranchero, achiotte chicken, pork al pastor  
Tomatoes, sweet onion, cilantro, lettuce, queso fresco, sour cream, jalapeños  
Salsa roja and salsa verde  
Corn tortilla, soft flour tortillas

Artisan cheese display  
Assorted imported, domestic artisanal cheeses, assorted seasonal accompaniments  
Water crackers, crostini, baguettes

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## Displayed stations, continued

### Mediterranean vegetable display

Assorted squash, bell peppers, portobello mushrooms, asparagus, cherry tomato,  
Seasonal vegetables, basil pesto, shredded parmesan cheese

Focaccia and artisan breads

### Spanish paella

Clams, mussels, shrimp, calamari, chorizo, pork, chicken, peas, pimientos and saffron rice

### In-room cooking entertainment

A culinary attendant is required for all in-room cooking entertainment

One for every 50 guests, unless stated otherwise.

Culinary attendant fee: \$125.00 each

### Sliders station

American Wagyu beef, crab cake, quinoa & farro, soft miniature rolls

Chipotle ketchup, herbed mayonnaise

Saffron aioli, wasabi spread, whole grain mustard

Roma tomatoes, Boston lettuce, red onions

### Potato martini bar

Whipped Yukon gold potatoes, Peruvian potato, sweet yams

Bacon bits, sauté shrimp, marinated chicken

Sour cream, Wisconsin cheddar cheese, cotija cheese

Tomatoes, chives, wild mushrooms, scallions, marshmallow

### Little Tokyo

Nigiri and sashimi: yellowtail, ahi tuna, amaebi, unagi, hamachi, salmon

Rolls: California, spicy tuna, dragon, cucumber

(6 pieces per person)

Pickled ginger, soy, wasabi

### Italian table

Portobello mushrooms ravioli, cavatappi pasta

Roasted tomato sauce, classic Alfredo sauce

Smoked salmon, slow cook chicken supreme, shrimp

Plum tomatoes, leek, bell pepper, caramelized onions, wild mushrooms,

Mixed herbs, garlic, extra virgin olive oil, green onion, Parmigiano Reggiano

Garlic bread, focaccia, grissini

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## Carving stations

Chef or attendant required @ \$125 each

Tea smoked free range turkey  
Buttermilk biscuits, orange cranberry relish, giblet gravy  
serves 40

Pesto crusted bone-in prime rib  
Miniature rolls, cabernet reduction, creamy horseradish sauce  
serves 40

Porchetta alla Romana  
Fresh herbs, fennel seed, mascarpone  
serves 30

Honey baked ham  
Charred pineapple relish, mustard, buttermilk biscuit  
serves 40

Pepper, savory rubbed tenderloin of beef  
Creamy horseradish, potato rosemary rolls, merlot demi glaze  
serves 25

Juniper rubbed roasted leg of lamb  
Minted lamb jus, silver dollar rolls  
serves 30

Baked salmon coulibiac  
Dill cream sauce  
serves 25

Roasted steamship round  
Creamy horseradish, whole grain mustard, silver dollar rolls, au jus  
serves 150

Warm baked brie en croûte  
Sliced baguette, strawberry marmalade, dried fruits, candied walnuts  
serves 25

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## Dessert displayed stations

### French éclair display

Mango, Meyer lemon, chocolate hazelnut, vanilla cream, strawberry almond

### Viennese table

Assorted seasonal individual dessert from out pastry shop

Chocolate mousse cups, French macaroon, fruit tart, cake pops, lemon berry mousse

### NY cheesecake display

Mini New York cheesecake, blueberry, cherry, pineapple

Whipped cream assorted sauces

### Crème brûlée

Chocolate, coconut, pistachio, vanilla bean, raspberry

### In-room dessert entertainment

A culinary attendant is required for all in-room cooking entertainment

One for every 50 guests, unless stated otherwise.

Culinary attendant fee: \$125.00 each

### Parisian street vendor crêpes

Fresh fruits, berries, whipped cream, bananas, chocolate, champagne sabayon

### Pavlova meringue

White chocolate-raspberry gelato, mixed berry gelato, whipped cream, sautéed

Peaches, pineapple compote, fresh berries, mango

### Cold stone ice cream

Assorted ice creams, fruit preserves, candies and toppings

### Bananas foster

Meyer rum, butter stewed bananas, vanilla ice cream

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## Dinner Selections

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### Presented Dinner

All presented dinner options are offered with a three-course minimum, choice of beginnings, stars of night and finals, freshly baked assorted rolls and sweet cream butter.

Freshly brewed Royal Cup coffee, regular & decaffeinated, and assorted teas.

### Beginnings

Roasted tomato soup, micro greens, artisan goat cheese

Sweet corn, crab chowder, smoked bacon, light cream

Wild mushroom potage, rosemary focaccia crouton, truffle essence

Creamy lobster bisque, saffron rouille, chive

Baby spinach, watercress, grapefruit, toasted pecans, blue cheese, raspberry vinaigrette

Wild arugula, poached pear salad, pecan, manchego, champagne dressing

California greens, Belgian endive, cherry tomatoes, shaved fennel, red radish, aged balsamic vinaigrette

Carpaccio of red and gold beets, baby mache, caramelized walnut, goat cheese, walnut vinaigrette

Hydro Boston lettuce, endive, shaved onion, tomato, cucumber ribbons, buttermilk dressing

### Beginnings alternatives

California burrata cheese, golden beefsteak tomatoes, roasted red pepper coulis, fleur de sel

Togarashi ahi tuna crudo, wakame salad, wasabi aioli, micro basil, dashi vinaigrette

Wagyu beef tataki, daikon salad, red onions, soy wasabi, garlic chips

Dungeness crabmeat cake, remoulade sauce, chicory lettuce

Bacon jumbo prawns, creamy garlic grits, tomatoes, xeres sherry beurre blanc

Braised short rib, seared scallops, parsnip puree, wild arugula, braising jus

White asparagus ravioli, green asparagus salad, brown butter, Marsala reduction

### Intermezzo - sorbets

(Select one)

Rose champagne

Thyme limoncello

Pear balsamic

Watermelon tomato

Campari

Orange basil

Calvados

Grappa

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### Stars of the night

Select up to three options. Higher-priced option will be charged for all selections.  
Entrée selection must be made prior to dinner function and noted on place cards for the servers.

Pan roasted Alaskan halibut, sugar snap peas, potato leek cakes, chorizo cream sauce

Grilled Pacific salmon, potato-celery root puree, honey glazed baby carrots, champagne reduction

Panko herb-crusted sea bass, Yukon gold garlic potatoes, baby bok choy, roasted yellow corn sauce

Stuffed free range breast of chicken, manchego cheese, spinach, wild mushrooms, red skin mashed potatoes, seasonal vegetables, chicken demi glaze

Grilled bone in Kurobuta pork chop, honey jalapeno sweet potato, Swiss chard, calvados jus

Chard broiled strip steak, gruyere Lyonnaise potato, asparagus spears, herb roma tomato, merlot demi

Oven-roasted rack of lamb, thyme, Dijon mustard crust, potato cake, seasonal mélange of vegetables, natural lamb jus

Seared Black Angus filet mignon, braised Belgian endive, duchess potatoes, asparagus spears, roasted tomato, cabernet demi glaze

### Complementing stars of the night

Grilled breast of chicken, garlic prawns, buttered potato puree, French green beans, lemon basil beurre blanc

Grilled medallion of beef & butter poached lobster tail, robuchon potato, sweet corn, haricot verts, beurre rouge

NY strip steak, jumbo prawns, leek gratin potato, buttered root vegetables, cherry tomato, choron sauce

Braised short rib, seared scallop, rosemary garlic smashed potato, baby vegetables, braising reduction

### Vegetarian stars of the night

Vegetarian entrée pricing same as the selected entrée above

Cheese tortellini, creamy heirloom tomato sauce, pesto drizzle

Wild mushroom risotto, asparagus salad, port reduction

Eggplant parmesan, marinara sauce, mozzarella cheese

Greek vegetables moussaka

Vegetarian tower, portobello, zucchini, squash, roasted pepper, spinach, warm goat cheese fondue

Tempura tofu, sesame enoki, baby bok choy, sweet soy sauce

Saffron vegetable strudel, Mediterranean ratatouille, coriander pesto

Farro cake, portobello mushroom, red pepper coulis

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## Finals

Hazelnut coffee cream, orange mousse, angel food cake

Blueberry cheesecake on lemon peel sable

Classic crème brûlée, chocolate cigar, fresh berries

Cappuccino mascarpone torte, thyme orange reduction

Double chocolate torte, Grand Marnier sauce

Baked custard, raspberry tart, raspberry mousse

White chocolate, orange cream mousse, blackberry compote

### Dessert trio:

Chocolate brownie cake passion fruit, crème caramel tropical fruit tart,  
milk chocolate praline mocha cake, hazelnut sauce

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### Displayed Dinner Selections

All displayed dinners are served with, freshly baked assorted rolls and sweet cream butter.

Freshly brewed Royal Cup coffee, regular & decaffeinated, and assorted teas.

The following displayed dinner buffets have a 40 guest minimum unless noted.

For groups of less than 40, please add \$12.00 per person. Service time for food buffets is 1½ hours.

#### “Roman Feast”

Seafood Cioppino bisque

Grilled asparagus salad, red onion confit, cypress grove chèvre, crispy prosciutto di Parma, Dijon vinaigrette

Local field greens, baby pear tomato, shaved fennel, cucumber ribbons, citrus vinaigrette

Fresh buffalo mozzarella, vine-ripened red tomatoes, sweet basil, extra virgin olive oil, aged balsamic

Roasted sweet corn, bell pepper salad, seasonal beans, grape tomatoes, cilantro pesto vinaigrette

Herb crusted Sonoma lamb chops, baby roasted root vegetable, minted demi glaze

Pan seared corvina, Swiss chard, olive tapenade, citrus beurre blanc

Breaded chicken parmesan, roma tomato sauce, provolone cheese, basil

Wild mushroom ravioli, ricotta, caramelized root vegetables, balsamic drizzle

Quattro formaggi scalloped potatoes

Grill marinated vegetable, capers vinaigrette

Ricotta cannelloni

Tiramisu

Chocolate vanilla charlotte

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“The Golden Empire”

Spicy Thai chicken, lemongrass soup

Grilled squid salad, peanut, lime, soy

Mixed greens, avocado, orange segments, citrus vinaigrette

Green papaya salad, lemon-thyme vinaigrette

Sweet and sour cucumbers salad, toasted sesame seed, fresh dill

Five-spice roasted pork loin, hoisin sauce

Miso sea bass, long beans

Crispy Peking duck, sweet soy sauce

Green vegetables, shiitake mushroom, garlic soy sauce

Coconut fried rice

Vegetarian mapo tofu, peppers, soy sauce, ginger, scallions, garlic

Egg custard tart

Mango pomelo sago

Rice sesame balls

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## “European Travels”

Creamy leek, potato soup

Lobster and asparagus salad, butter lettuce, aged sherry vinaigrette

Chickpea and carrot salad, fig vinaigrette, tarragon

Seafood cocktail display, jumbo shrimp, snow crab claw

Watercress and endive salad, fennel, citrus supremes, blue cheese

Artisanal local cheeses and charcuterie, seasonal accompaniments

Beef medallion, potato timber, cabernet jus

Fennel steamed salmon, grilled lemon, pepper cream sauce

Roasted pork loin, caramelized granny smith apples, calvados cream

Farfalle pasta, spinach, sundried tomato, feta cheese

Glazed baby vegetables

Roasted fingerling, melted pearl onion, chives

Viennese table of assorted mini pastries and tarts

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“Back porch barbeque”

Shrimp and chili bisque

Smoked BBQ chicken salad

Morongo Caesar salad, traditional dressing, herbed sourdough croutons

Coleslaw, cilantro, jalapeño, lime juice dressing

Bay scallop, pancetta pasta salad, black pepper, honey and chipotle

Grilled yellow sweet corn, black bean, green onion, cilantro

Glazed brisket, caramelized red pearl onions, sweet potato purée

Braised pork ribs, hickory barbeque sauce

Spiced jumbo prawns, smoked tasso grits, cheddar cheese

Green bean casserole

Sweet yams, marshmallow

Southern baked beans

Devil's food cake

Banana cream pie

Wild berry cobbler, sweet crème fraîche

Lemon coconut raspberry cake

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"Latin Nights"

Southwestern crab, corn & chili tortilla soup

Tortilla chips, pico de gallo, guacamole

Fresh fruit salad, tequila-lime yogurt dressing

Grilled artichoke, piquillo pepper salad, romaine lettuce, jalapeno honey dressing

Avocado, hearts of palm chop salad, golden corn, pumpkin seeds

Argentinian steak salad, mixed baby greens, fresh mozzarella, cherry tomato, chimichurri dressing

Pescado a la Veracruzana, grilled mahi-mahi, caper, green olive, tomato sauce

Bistec encebollado, grilled strip loin, caramelized pearl onions

Smoked chicken breast, mole poblano, sesame seed, cilantro

Crispy yucca, red-onion mojo

Arepas con queso fresco

Arroz con frijoles Cuban black beans & rice

Margarita mango flan

Arroz con leche, macerated strawberry

Abuelita Chocolate Tres Leches

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## Beverage Selections Hosted Bar Packages per person

	<u>Super Premium</u>	<u>Premium</u>	<u>Beer, Wine &amp; Non-Alcoholic Beverages</u>
First Hour	\$22.00	\$20.00	\$18.00
Second Hour	\$20.00	\$18.00	\$16.00
Third Hour	\$18.00	\$16.00	\$14.00

Pricing for Additional Hours Available Upon Request

Red Bull may be added to any package for an additional \$5.00 per person  
Bar packages may be extended beyond three hours at an additional \$8.00 per person  
based on guaranteed attendance per hour or portion thereof

### A la Carte Bar Selections, per Drink

<b><u>Super Premium Brands</u></b>	<b>\$9.50</b>
Grey Goose, Ketel One Citron, Bombay Sapphire Captain Morgan, Herradura Silver, Crown Royal & Chivas Regal	
<b><u>Premium Brands</u></b>	<b>\$8.50</b>
Absolut, Tanqueray, Bacardi Light, Jose Cuervo Gold, Jack Daniels, Dewars White Label, Wild Turkey, Jim Beam & Christian Brothers	
<b><u>Cordials</u></b>	<b>\$8.00</b>
Bailey's, Kahlua, Grand Marnier & Midori	
<b><u>House Wine: COLUMBIA CREST – TWO VINES</u></b>	<b>\$7.50</b>
<b><u>Domestic Beer</u></b>	<b>\$5.00</b>
Bud & Bud Light	
<b><u>Imported Beer</u></b>	<b>\$5.50</b>
Corona Extra, Heineken	
<b><u>Red Bull</u></b>	<b>\$5.00</b>
Regular and Sugar Free	
<b><u>Soft Drinks</u></b>	<b>\$3.00</b>
Assorted Coke Products	
<b><u>Selection of Chilled Juices</u></b>	<b>\$3.00</b>
<b><u>Non-Alcoholic Beer</u></b>	<b>\$4.00</b>

### **Bartenders**

Morongo provides one bartender per 75 guests at \$150.00 per bartender

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## Wines for Banquet Sales

### Chardonnay

Chateau Ste. Michelle, "Indian Wells" Columbia Valley, Wa	\$39
Manuscript, Russian River Ca.	\$50
Stag's Leap, "Hands of Time" Napa, Ca.	\$57
Cakebread Cellars, Napa, Ca.	\$85

### Sauvignon Blanc

Kim Crawford, Marlborough, New Zealand	\$37
Robert Mondavi, "Oakville" Fume Blanc 2013 CA	\$55
Cakebread Cellars, Napa Ca.	\$60

### Reisling/Moscato

SIP, Orange Moscato California NV	\$43
Chte. St. Michelle, "Eroica", 2013 WA	\$61

### Pinot Grigio

Cielo, 2015 Italy	\$43
Jermann, Italy	\$55

### Sparkling Wine and Champagne

Cielo, Prosecco Italy NV	\$45
Mumm, Brut, Napa CA NV	\$75
Vueve Clicquot, Brut "Yellow Label" Champagne France	\$125

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### Pinot Noir

Angeline, "White Label" Russian River Valley, Ca.	\$43
Stickybeak, Sonoma Coast, Ca.	\$52
Ponzi, "Tavola" Oregon	\$70

### Merlot

Franciscan, 2013 Napa, CA	\$47
Alexander Valley Vineyards, "Estate" Alexander Valley, Ca.	\$51
Prisoner, "Thorn", 2013 Napa Valley, CA	\$73
Neyers, 2011 Conn Valley, Ca.	\$87

### Cabernet Sauvignon

Rodney Strong, Sonoma, Ca.	\$55
Justin, Paso Robles, Ca.	\$65
Raymond, "Reserve" 2012 Napa, CA	\$75
Robert Mondavi, Cabernet Sauvignon 2012 CA	\$85
Silver Oak, Alexander Valley, Ca.	\$105

### Blends

Stags Leap, "Hands of Time" Red Blend Napa, Ca.	\$63
Franciscan, "Magnificent" Meritage Napa, Ca.	\$71
Robert Sinskey, "POV" Red Blend Napa, Ca.	\$87
Rodney Strong, "Symmetry" Meritage 2011 Napa, Ca	\$95

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