



FOUR SEASONS

Resort Vail

2014 FESTIVE MENUS

DINNER STATION

Salads

Roasted Carrots, Winter Greens, Plumped Raisins,
Guajillo and Roasted Onion Vinaigrette

Charred Chicken, And Roasted Pepper, Fusilli Pasta Salad
Tarragon Grain Mustard Vinaigrette

Basket of Market Crudités, Spiced Pita Bread
Butternut Squash-Pumpkin Seed Hummus, Garlic Hummus

Local And Imported Artisan Cheese, Quince, Crusty Bread And Crackers

Hot

Cider Brined Roasted Turkey Breast, Sage Apricot Stuffing
Orange Cranberry Relish, Giblet Gravy

Honey Smoked Ham, Onion Mustard And Apple Chutney

Chipotle Mac And Cheese

Buttery Whipped Potatoes

Sautéed Green Beans, With Garlic And Thyme Butter

Desserts

Mini Yule Logs

Gingerbread Crème Brulee

Eggnog Cheesecake

Toffee Bread Pudding

\$55 per person

All Dinners Include Freshly Baked Rolls

Tableside Served Lavazza Coffee and "T" Tea Leaves



COURSE DINNER

OPTION I

Butternut Squash Soup, Maple Cream, Spiced Croutons



Pecan and Garlic Crusted Airline Chicken Breast, Celery Root Potato Puree

Roasted Carrots with Thyme Butter, Spiced Cranberry Chicken Jus



Apple Cobbler, Vanilla Bean Ice Cream

\$42 Per Person

OPTION II

Pre Selected Salad or Soup

Wintergreens, Sliced Pear, Candied Walnuts, Gorgonzola Crouton

Spiced Pear Vinaigrette

or

Tuscan White Bean, Kale and Bacon Soup, Pesto Crouton



Second Course

Butternut Squash Ravioli

Guajillo Apple Butter Sauce, Toasted Pumpkin Seeds



Choice of Entrée Tableside

Porcini Mushroom And Herb Crusted Chicken Breast, Smashed Garlic Potatoes

Roasted Brussel Sprouts, Grain Mustard and Herb Chicken Jus

and

Roasted Striped Bass, Creamy Parmesan and Garlic Polenta

Haricot Vert, Oven Dried Tomatoes, Blood Orange and Chive Butter



Pre Selected Dessert, or Alternating Option

Gingerbread Crème Brulee, Peppermint Snap, Berry Compote

or

Eggnog Cheesecake, Rum Glaze, Blood Orange Sorbet

\$52 Per Person

All Dinners Include Freshly Baked Rolls

Tableside Served Lavazza Coffee and "T" Tea Leaves



COURSE DINNER

OPTION III

Flame Restaurant Inspired Menu

Pre Selected Salad

Wedge Salad Creamy Blue Cheese Dressing Applewood Smoked Bacon, Chives

Or

Arugula Salad, Orange, Grapefruit, Spiced Almonds, Avocado

◆

Soup Course

Roast Corn, Fennel Clam Chowder, Dungeness Crab

Spiced Parmesan Straw

◆

Choice Of Entrée Tableside

Honey Roasted Salmon, Parsnip Puree, Sautéed Haricot Vert, Shallots

Pomegranate Reduction, Buerre Blanc

Or

Red Mountain Rubbed 8oz NY Striploin

Scallion Potato Puree, Green Beans, Bourbon Glazed Cippolini Onion

Red Wine Jus

◆

Pre Selected Dessert, or Alternating Option

Bouche De Noel, Raspberry Sorbet, Passion Fruit Coulis

Or

Gingerbread Crème Brulee, Peppermint Snap, Berry Compote

Or

Eggnog Cheesecake, Rum Glaze, Blood Orange Sorbet

\$62 Per Person

All Dinners Include Freshly Baked Rolls

Tableside Served Lavazza Coffee and "T" Tea Leaves



FESTIVE BAR ENHANCEMENTS

Full bar options and our wine list may be found on pages 16- 17

ELF CRAFTED COCKTAILS

\$16 each on consumption

HAPPY & SAPPY

Bulleit Bourbon, Maple Syrup, Orange and Lemon Juices
Bitters & Soda, Served Over Ice
Bruleed Lemon Tuille Garnish

PERFECT PEAR OF SLIPPERS

Chilled Enza Prosecco, Fresh Pear Nectar
Dried Cranberries & Rosemary Sprig Garnish

GRAND-MA'S PUNCH

Grand Marnier Liqueur, Absolut Vodka, Cranberry and Pomegranate Juices
Fresh Lemon, Soda, Orange Wheel Garnish

NOT SO SILENT NIGHT

Myer's Dark Rum, Ginger Beer, Lime, over Ice
Candied Ginger Skewer

BUBBLES AND BOBBLES

Veuve Clicquot Yellow Label Champagne Bar
Custom blending liqueurs, juices, and garnishes
\$125 per bottle

Unlimited Mixing Opportunities

TOASTING ON AN OPEN FIRE

Lavazza Coffee , Rich Hot Chocolate, Spiced Apple Cider, Eggnog
Whipped Cream, Chocolate Shavings, Cinnamon Sticks

Bailey Irish Cream

Frangelico

Kahlua

DiSaronno Amaretto

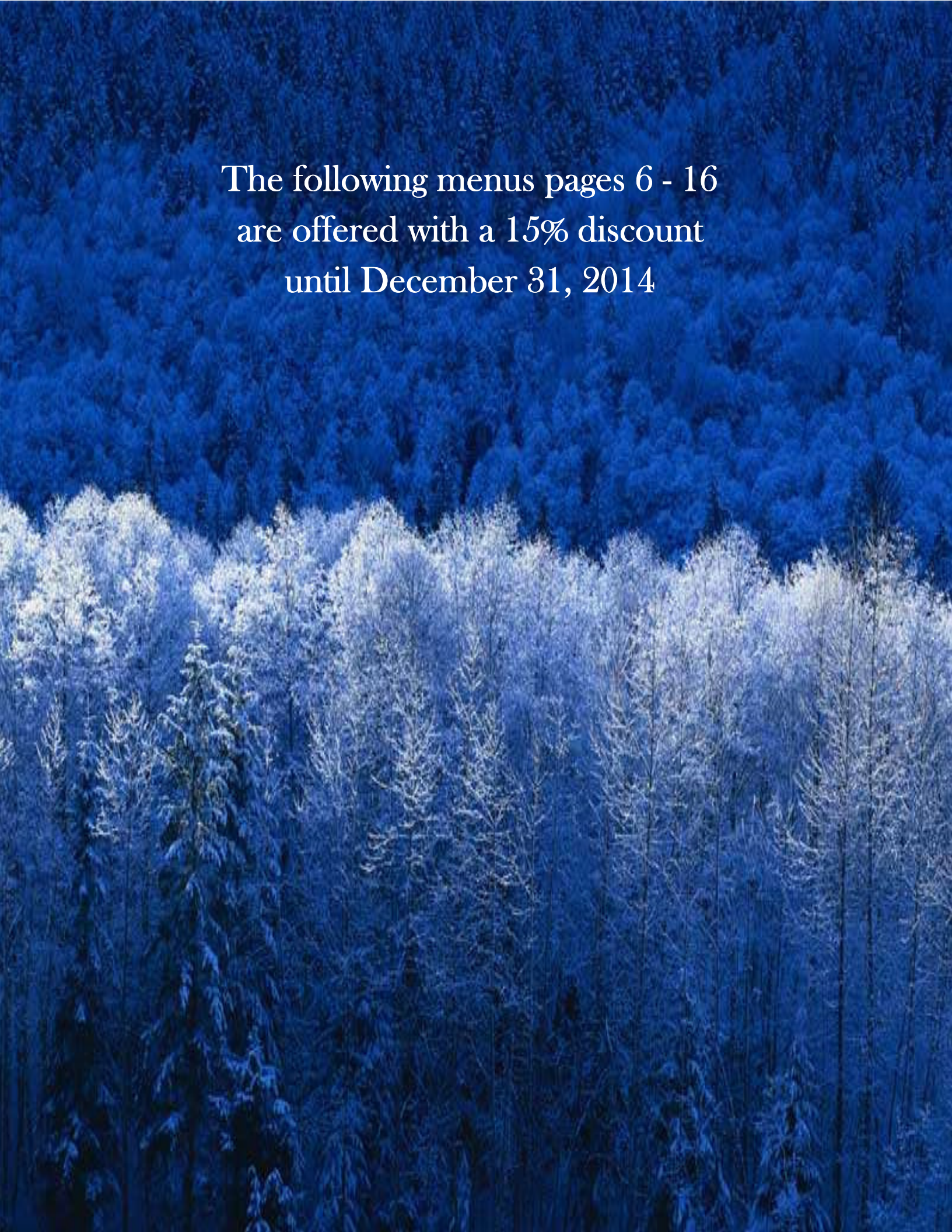
Courvoisier

Grand Marnier

Captain Morgan Spiced Rum

\$24 Per Person/hour





The following menus pages 6 - 16
are offered with a 15% discount
until December 31, 2014

WE ARE PLEASED TO OFFER THE FOLLOWING MENU ITEMS ARE OFFERED AT 15% OFF UNTIL DECEMBER 31, 2104.

PASSED HORS D'OEUVRES

\$7 each

Minimum 25 pieces per selection

COOL

Caprese Skewer, Basil Marinated Boconccini, Cherry Tomato
Triple Cream Brie in Phyllo, Honey Raspberry Jam, Walnut Dust
Soft Vegetarian Spring Roll, Sweet and Spicy Dipping Sauce
Smoked Salmon Pillow on Brioche, Pink Peppercorn Glaze
Grilled & Chilled Prawn, Jalapeño Cilantro Aioli
Tuna Tartare Tacos, Cucumber Ginger Relish
Seared Beef Carpaccio, Arugula Slaw, Parmesan Crisp
Serrano Ham, Wrapped Manchego, Fig Compote
Dungeness Crab Salad with Compressed Watermelon
Crispy Beet Chip, Buratta Mousse

WARM

Porcini Arancine, Parmesan Fondue
Asiago & Phyllo Wrapped Asparagus
Truffled Comté Fritters
Black Bean & Grilled Corn Quesadilla, Roasted Tomato and Ancho Salsa
Mac & Cheese Bites, Maple Bacon, White Cheddar Fondue
Crispy Panang Shrimp Spring Rolls, Thai Curry Dip
New England Crab Cake, Citrus Mayonnaise
Prosciutto and Sage Shrimp, Gruyère Fondue
Malaysian Chicken Satay, Peanut Sauce
Chili Infused Kalbi Beef Taco, Pickled Red Chile and Napa Slaw
Skewered Lamb Meatball, Minted Lamb Jus
Porchetta Empanadas, Honey Guajillo Dipping Sauce



“One cannot think well, love well, sleep well, if one has not dined well.”
Virginia Woolf

RECEPTION *continued*

DISPLAYED ENHANCEMENTS

Items priced per †, minimum 25 guests

Domestic & Imported Cheese Board \$18

Local Breads, Cracker Assortment

House Cured & Artisan Charcuterie \$18

Gourmet Mustards, Seasonal Chutney, Local Bread & Lavosh

Colorado Crudite \$14

Locally Sourced Organic Colorado Vegetables, Cocks of House Made Dips

Sliced Seasonal Fruit \$12

Fresh Tortilla Chips with \$15

Salsa Fresca & Guacamole

Antipasto Display \$22

Selection of Italian Cheeses & Assorted Salumi

Marinated Olives and Pickles, Grilled Italian Vegetables with Pesto

Balsamic Onions, Roasted Red Peppers, Assorted Breads

Alpine Dips \$16

Swiss Cheese Fondue

Crazy Mountain Ale Spinach Dip

Crudité & Assorted Crusty Breads for Dipping

Prosciutto & Melon \$16

Thinly Sliced House Cured Prosciutto

Grilled Asparagus, Ricotta Salata, Sliced Melon, Parmesan Ciabatta Toast

Chilled House Smoked Scottish Salmon \$18

Capers, Shaved Bermuda Red Onion, Pumpnickel Crackers

Lemon and Lime Wedges

Iced Seafood \$26 *Based on 4 pieces per guest*

Jumbo Shrimp & Snow Crab Claws

Vodka Cocktail Sauce, Grand Marnier Aioli, Lemon Wedges

Enhance with Maine Lobster Medallions, add \$6 †

Sushi & Sashimi \$30 *Based on 4 pieces per guest*

California, Spicy Tuna, & Cucumber Avocado Rolls

Salmon & Yellowtail Sashimi

Pickled Ginger, Wasabi, Soy Sauce

From the Garden \$16 *Displayed in mini Chinese to-go boxes*

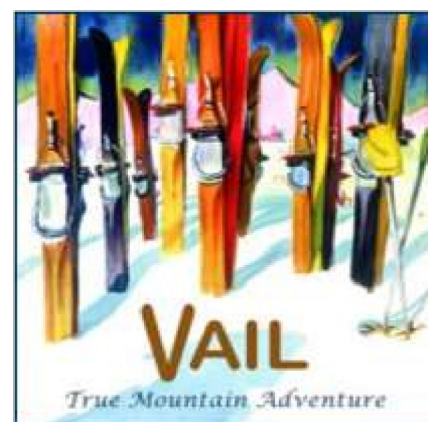
Select Two

Singaporean Noodles ~ Spring Vegetables, Char Sui Pork, Peanut Dressing

Asian Slaw ~ Napa Cabbage, Bean Sprouts, Carrots, Ginger Sesame Dressing, Wontons

Chopped Caesar ~ Red Romaine, Ciabatta Croutons, Caesar Dressing

Cobb ~ Grilled Chicken, Tomatoes, White Cheddar, Avocado, Pancetta Dressing



RECEPTION *continued*

DISPLAYED ENHANCEMENTS

Items priced per † for up to 2 hours

Minimum 25 guests, add \$8 per person additional fee for fewer than 25 guests.

Mashed Potato Bar \$18

Mashed Yukon Gold Potatoes, Bacon, Cheddar Cheese, Chives with Sour Cream
Ricotta Whipped Potatoes, Roasted Wild Mushrooms, Red Wine Sauce
Buttermilk Mashed Potatoes, Buttermilk Fried Chicken, Sweet Corn Succotash

Artisan Flat Breads \$20

Select Two

Margherita ~ Tomatoes, Torn Basil, Fresh Mozzarella, Extra Virgin Olive Oil

White ~ Creamy Garlic, Four Cheeses and Herbs

Sicilian ~ Italian Salami, Kalamata Olives and Aged Pecorino

Thai Chicken ~ Julienne Chicken and Vegetables, Spicy Coconut Peanut Sauce

Accompaniments

Shaved Parmigiano-Reggiano and Basil Chiffonade, Chile Oil

Parmesan Cheese & Crushed Red Peppers

A Twist on Macaroni & Cheese \$20

Select Two

Aged Wisconsin Cheddar & Slow Roasted Barbequed Short Ribs

Monterey Jack & Beef Tenderloin Tip Chili

Asiago & Free Range Chicken, Broccoli, Woodland Mushrooms, Crème Fraiche

Feta, Grilled Asparagus, Basil, Tomatoes, Onions, Artichokes & Cream

CARVING STATIONS

Items priced per guaranteed † for up to 2 hours, minimum 25 guests

One Chef Attendant Required per every 50 guests at \$150 each, up to (2) stations

Approximately 3 oz reception portions per person

Bone-In Glazed Ham \$18

Apple Cider Brined Breast of Tom Turkey \$20

Chile Glazed Loin of Ahi Tuna \$24

Farm Raised Whole Salmon \$22

Colorado Grass Fed Beef Tenderloin \$28

Roasted Rack of Colorado Lamb \$30

All Carving Stations Include:

Flame Restaurants Signature Sauces


Freshly Baked Rolls w Whipped Butter





RECEPTION *continued*


DESSERT BAR

Create a custom petite dessert display

Items priced per guaranteed  for up to 1 hour, minimum 25 guests

Selection of Four \$25 

Selection of Six \$36 

Selection of Eight \$45 

Fruit Tarts

Milk Shakes*

Chocolate & White Chocolate "Moose" Lollipops

Cream Puffs*

Raspberry Mousse Cakes

Chocolate Dipped Cake Pops

Pecan Diamonds

Whoopie Pies*

Chocolate Peanut Butter Bars

Panna Cotta*

Chocolate Glazed Doughnuts

Assorted Chocolate Truffles

Assorted Macaroons*

Tiramisu Espresso Cups

Banana Panna Cotta and Chocolate Mousse

Cheesecake Bites*

Crème Brulee Spoons*

Chocolate Decadence Cakes

*Have a favorite flavor? We are happy to accommodate! Not Sure? Your Catering Manager will be able to make flavor suggestions based on our favorites!



“Strange to see how a good *DINNER* and feasting reconciles everybody” Samuel Pepys

DINNER STATION \$105 †

*Pricing noted per † for up to 2 hours
Minimum 30 guests. Add \$10 † for fewer than 30 guests*

All Buffet Dinners Include:

Seasonal Roasted Vegetables
Pastry Chef’s Assorted Petite Desserts Display
Freshly Baked Breads, Whipped Butter
Lavazza Coffee, and Assorted “T” Tea Leaves

Please select the following to create your desired buffet menu:

- 1 Soup Selection
- 3 Salad Selections
- 3 Entrée Selections

Enhancements:

- Additional Soup \$4
- Additional Salad \$6
- Additional Entrée \$8

SOUPS

Sweet Corn Chowder, *Pancetta, Corn Kernels, Chive Oil*
San Marzano Tomato Bisque, *Fried Basil, Parmesan Crisps*
Wild Mushroom Bisque, *Thyme Crème Fraiche*
Comfort Chicken Noodle
Vegetarian Tortilla, *Avocado, Shredded Jack, Tortilla Strips, Lime Sausage & White Bean*

SALADS

Mixed Field Greens, Crumbled Haystack Goat Cheese
Toasted Pine Nuts, Tarragon Lime Dressing

Roasted Wild Mushrooms
Crumbled Chorizo, Red and Yellow Peppers
Watercress Emulsion

Romaine Wedges
Herbed Croutons, Shaved Parmesan Cheese
Pink Peppercorn Cesar Dressing

Golden Beets . Goat Cheese, Arugula, Candied Pecans, Red Onions
Raspberry Vinaigrette

Panzanella
Herbed French Bread, Tomatoes, Buffalo Mozzarella
Olive Oil, Red Wine Vinegar

Orzo Pasta
Peas, Artichokes, Sun-Dried Tomatoes, Rosemary Aioli

Baby Spinach Salad
Crispy Pancetta, Gorgonzola Cheese, Herbed Croutons
Sherry Vinaigrette



DINNER *station continued*

ENTREES

Italian Vegetables & Three Cheese Lasagna
Basil Pesto Drizzle

Parmesan Crusted Eggplant
Shaved Truffles, Baby Artichokes, Roasted Fennel
Port Wine Reduction

Burgundy Braised Chicken
Whipped Potatoes, Root Vegetables
Burgundy Demi-Glace

Glazed Pork Loin
Wild Rice and Sun-Dried Berry Pilaf
Orange Jus

Seared Colorado Bass
Tarragon-Chive Pappardelle
Shallot Butter

Garlic Roasted Prawns
Citrus Herb Couscous, Wilted Greens
White Wine Reduction

Boston Cod
Leek and Red Bliss Potato Ragout, Sweet Corn
Lemon Beurre Blanc

Beef Filet Medallions
Root Vegetable Hash, Broccolini
Mushroom Brandy Cream

Peppercorn Flank Steak
Herb Orzo Pasta, Oven Roasted Tomatoes
Mushroom-Barolo Reduction

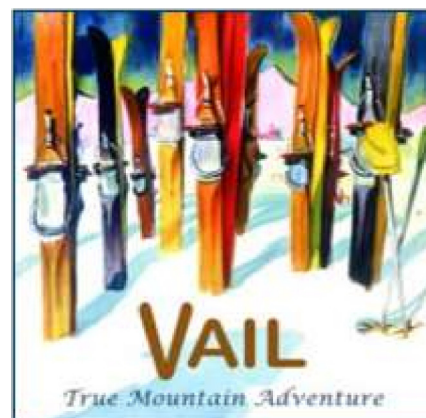
All Buffet Dinners Include:

Seasonal Roasted Vegetables
Pastry Chef's Assorted Petite Desserts Display
Freshly Baked Breads, Whipped Butter
Lavazza Coffee, and Assorted "T" Tea Leaves

CHEF'S CUSTOM **FLAME INSPIRED** BUFFET \$140 †

Allow Executive Chef Kevin Erving create a special offering, inspired by our menu in Flame, the resort's signature steakhouse.

Chef Attendant Fee required, (1) per every 75 guests



PLATED COURSE DINNER

Creating Your Menu

Please select one item from each course to create your desired group menu.

You may offer two entrees for your guests to select in advance of your event, menu pricing is based on higher priced entrée selection. *A Chef's selection vegetarian entrée is always available on request*

For this option we ask you provide place cards indicating each guest's final entrée selection, and entrée counts are to be confirmed five days prior to the date of your event.

Option for "Tableside" Menu Selection

Available for select courses only, on menus offering a minimum of 4 courses.

Choice of Two Salads \$8 † add'l

Choice of Two Entrees \$20 † add'l
Chef's selection vegetarian entrée is always available as a third option.

Choice of Two Desserts \$10 † add'l

Soups \$12

Sweet Corn, *Lump Crab, Avocado, Corn Kernels, Chive Oil*
San Marzano Tomato Bisque, *Fried Basil, Crispy Parmesan Tuille*
Minted English Pea, *Rock Shrimp, Herbed Pea Fritter*
Lobster Bisque, *Caramelized Fennel. Add \$2*

Salads \$16

Baby Arugula & Sliced Asian Pear
Cambozola Cheese, Fig and Champagne Vinaigrette

Red and Yellow Tomato
Burrata Cheese, Micro Watercress
Balsamic Syrup

Young Spinach Leaves
White Cheddar, Mustard Seed Crisps
Ice Wine Dressing

Heirloom Beet Salad
Roasted Market Beets, Pickled Asian Pears, House Made Fresh Goat Cheese, Hazelnut Brittle,
Blood Orange Reduction

California-Inspired Baby Gem Lettuce
Heirloom Tomatoes, Cucumbers, Watermelon
Radishes, Roasted Red Peppers, Avocado Vinaigrette



DINNER *continued*

Cold Appetizers \$18

Ahi Tuna Poke

Sushi Grade Ahi Tuna, Sesame Oil

Tamara Soy Sauce, Sweet Onion

Seasoned Seaweed Salad, Togarashi

Bison Carpaccio

Baby Greens, Balsamic Crème, Polenta Crisp

Garlic Aioli

Hot Appetizers \$18

Butternut Squash Tortellini

Sage Brown Butter

Jumbo Lump Crab Cake

Sweet Corn Ragout, Crispy Smoked Bacon, Oven Dried Tomato, Corn Coulis

Duck Confit in Phyllo

Roasted Porcini and Wild Mushroom Salad

Micro Arugula and Raspberry Vinaigrette

Poultry \$50

Herb Roasted Breast & Leg of Free Range Chicken

Grilled Bell Pepper Cous Cous, Swiss Chard

Thyme Jus

Burgundy Braised Chicken

Roasted Root Vegetables, Pearl Onions

Butter Whipped Yukon Gold Potatoes

Pasture \$64

Tomato Garlic Braised Short Ribs

Buffalo Mozzarella Polenta, Wild Mushroom Ragout

Sliced Peppercorn Crusted Flank Steak

Roasted Asparagus & Portobello Sautee

Orzo Pasta with Rosemary-Garlic Boursin

Red Wine Demi

Roasted Beef Tenderloin

Whipped Potato Puree, Grilled Asparagus

Oven Roasted Tomato, Red Wine Reduction

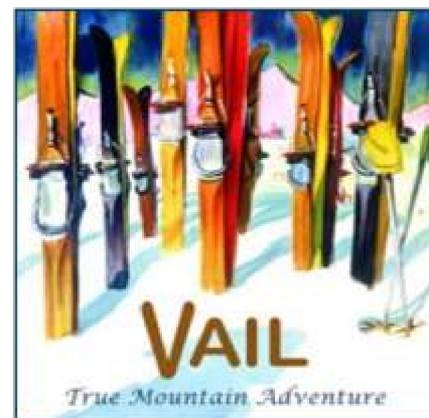
Grilled Beef Tenderloin

Potato Gratin, Haricot Vert, Miso Butter

Rosemary & Sage Seared Colorado Lamb Chops

Minted Wild Rice Pilaf, Lamb Jus

All dinners include freshly baked rolls, coffee & hot tea service



DINNER *continued*

Seafood \$58

Prosciutto Wrapped Filet of Boston Cod \$50
Sweet Corn & Red Bliss Potato Ragu
Creamy Lobster Sauce

Bourbon Glazed Salmon
Pommes Lyonnaise, Broccoli Rabe, Crisp Parsley

Cast Iron Roasted Sea Bass
Celery Root Mashed Potatoes
Charred Tomato, Citrus Beurre Blanc

Duo Plates \$78

Filet Mignon & Butter Poached Maine Lobster
Savoyarde Potatoes, Herbed Heirloom Carrots
Black Truffle Sauce

Colorado Couple, Bison & Trout
Soft Polenta, Broccolini
Black Pepper Relish

Sweets \$16

Black Forest Cake, Bourbon Cherries
Chocolate Mousse

Colorado Chevre Cheesecake
Champagne Poached Seasonal Fruit

Chocolate Espresso Cake
Cocoa Nibs, Crème Fraiche

Seasonal Crème Brulée, Fresh Berries

Salted Caramel Mousse, Chocolate Ganache
Fresh Berries

Mixes Berry Shortcake

All dinners include freshly baked rolls, coffee & hot tea service



BANQUET BAR

PACKAGE	First Hour	Additional Hour
Deluxe	\$24	\$11
Premium	\$22	\$10
Select	\$20	\$9
Cordials, <i>add</i>	\$8	\$4

Package includes your preferred liquor tier selection, domestic & imported beers, Four Seasons wine selection, sparkling wine, soft drinks, and juice mixers. Cordials are noted at additional cost.

ON CONSUMPTION	Hosted	Cash
Deluxe	\$13	\$16
Premium	\$12	\$15
Select	\$11	\$14
Cordials	\$15	\$16
Imported/Micro Brews	\$8	\$9
Domestic Beer	\$7	\$8
House White & Red Wine	\$10	\$12
Sparkling Wine	\$10	\$14
Soft Drinks	\$6.5	\$7
Bottle Water	\$6.5	\$7

Select

Smirnoff Vodka
 Dewar's Scotch
 Jim Beam Bourbon
 Seagram's 7 Whiskey
 Bacardi Silver Rum
 Beefeater Gin
 Cuervo Silver Tequila
 Enza Prosecco
 Stone Barn Chardonnay
 Santa Luz Cabernet

Premium

Absolut Vodka
 Chivas Regal Scotch
 Makers Mark Bourbon
 Crown Royal Whiskey
 Bacardi Silver Rum
 Captain Morgan Rum
 Tanqueray Gin
 Sauza Hornitos Tequila
 Enza Prosecco
 Stone Barn Chardonnay
 Santa Luz Cabernet

Deluxe

Grey Goose Vodka
 Glenlivet 12yr Scotch
 Bulleit Bourbon
 Crown Royal Whiskey
 Appleton Rum
 Captain Morgan Rum
 Bombay Sapphire Gin
 Patron Silver Tequila
 Enza Prosecco
 Stone Barn Chardonnay
 Santa Luz Cabernet

Bartender Fee of \$100 applies per bar. One bartender per 75 guests.

Cash Bars require a separate cashier at \$100 per bar

Specialty or Theme Drinks will be priced on consumption only.



“WINE... Offers a greater range for enjoyment and appreciation than possibly any other purely sensory thing which may be purchased.” Ernest Hemingway

Champagne & Sparkling

Enza Prosecco, Veneto, Italy	\$40
Mumm Napa "Brut Prestige", California	\$65
Louis Roederer "Brut Premier"	\$85
Schramsburg "Blanc de Blancs", California	\$87
Nicolas Feuillate Brut Rosé	\$99
Laurent Perrier Brut	\$111
Veuve Clicquot "Brut Yellow Label"	\$150
Moët et Chandon "Cuvée Dom Pérignon"	\$385

Pinot Grigio

Pighin, Friuli	\$59
Scarpetta, Friuli, Italy	\$61

Sauvignon Blanc & Semillion

Wither Hills, Marlborough, New Zealand	\$40
Hogue Cellars, Yakima Valley, Washington	\$40
Duckhorn, Napa Valley, California	\$69

Chardonnay

Stone Barn, California	\$40
Hogue Cellars, Yakima Valley, Washington	\$40
Handcraft, California	\$49
Iconoclast, Russian River Valley, Sonoma, CA	\$51
Louis Latour, Pouilly-Fuissé, France	\$59
Beringer "Private Reserve", Napa Valley, CA	\$75
Jordan, Sonoma, California	\$80
Grigch Hills Estate, Napa Valley, California	\$85
Far Niente, Napa Valley, California	\$125

Pinot Noir

Flor de Campo, Santa Barbera, California	\$59
Schug, Sonoma, California	\$75
Witness Tree Estate, Willamette Valley, Oregon	\$71
Emeritus "Hallberg Ranch", Russian River Valley, CA	\$79
Flowers, Sonoma, California	\$113

Merlot

Hogue Cellars, Yakima Valley, Washington	\$40
Santa Ema, Chile	\$45
Candor, Central Coast, California	\$55
Stag's Leap Wine Cellars, Napa Valley, California	\$77
Duckhorn, Napa Valley, California	\$125

Cabernet Sauvignon & Blends

Hogue Cellars, Yakima Valley, Washington	\$40
Santa Luz, Colchagua Valley, Chile	\$40
Iconoclast, Stag's Leap District, Napa Valley, CA	\$51
Katherine Goldschmidt, Alexander Valley, California	\$51
Hahn, Central Coast, California	\$54
Sbragia, Dry Creek Valley, Sonoma, California	\$77
Terra Valentine, Spring Mountain, California	\$91
Jordan, Sonoma, California	\$136
Caymus, Napa Valley, California	\$186
Far Niente, Napa Valley, California	\$225

Malbec & Syrah

Terrazas Malbec "Reserva", Mendoza, Argentina	\$57
Alexander Valley Vineyards Syrah, Sonoma, CA	\$49
Penfolds Shiraz "St. Henri", South Australia	\$151

