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**PRIVATE DINING MENU**

**BREAKFAST**

**Continental**

**Assorted Breakfast Pastry**

Croissant, Muffins, Danish, Assorted Jams, Butter

**Fresh Fruit Salad**

Melon, Berries, Citrus, Ginger

**New York Bagels**

Assorted House Made Cream Cheese

**BEVERAGE**

**Freshly Squeezed Juices**

Orange, Grapefruit

**Freshly Brewed La Colombe Coffee**

**& Le Palais Des Thés Tea**

Assorted Selection

\$57 Per Person for 2 Hours

**Breakfast Enhancements**

**Fruit & Yogurt Parfait**

Seasonal Fruit, House Made Granola

\$8 Per Person

**Smoked Applewood Bacon**

\$6 Per Person

**Country Sausage**

\$6 Per Person

**Chicken Sausage**

\$6 Per Person

**Hot Oatmeal**

\$10 Per Person

**Scrambled Eggs**

\$12 Per Person

**Smoked Salmon**

Capers and red Onion

\$14 Per Person

**Gluten Free Pastries**

\$8 Per Person

**Ham**

\$6 Per Person

**Individual Yogurts**

\$6 Per Person

**Individual Cereals**

\$6 Per Person

**Assorted Smoothies**

Seasonal Berries, Bananas

\$10 Per Person

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**Buffet**

**STARTER**

**Assorted Breakfast Pastry**

Croissant, Muffins, Danish, Assorted Jams, Butter

**Fresh Fruit Salad**

Melon, Berries, Citrus, Ginger

**New York Bagels**

Assorted House Made Cream Cheese

**ENTREE**

*Please Select Two*

**Scrambled Eggs**

Cheddar Cheese, Chives

**Frittata**

Seasonal Vegetables, Sausage, Artisanal Cheese

**Steak & Egg**

Chimichurri Sauce

**Egg White Wrap**

Scrambled Eggs, Avocado, Cheddar Cheese on a Tortilla Wrap

**Corn Tomato Salsa Wrap** (vegan)

Black Beans, Avocado, Chard Tomato Salsa

**Croissant Sandwich**

Scrambled Egg, Smoked Cheddar, Pickled Red Onion

**Pancakes with Fresh Berries**

Whipped Cream and Cinnamon

**French Toast**

Brioche, Seasonal Fruit Compote, Maple Syrup

**Hot Oatmeal**

Dried Fruit, Hazelnut, Brown Sugar

**Smoked Applewood Bacon and Country Sausage**

*Home Fried Potatoes Included*

**BEVERAGE**

**Freshly Squeezed Juices**

Orange, Grapefruit

**Freshly Brewed La Colombe Coffee**

**& Le Palais Des Thés Tea**

Assorted Selection

\$80 Per Person for 2 Hours

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**Seated**

**Assorted Breakfast Pastries Served Family Style**

Croissant, Muffins, Danish, Assorted Jams, Butter

**STARTER**

*Please Select One*

**Fruit & Yogurt Parfait**

Seasonal Fruit, House Made Granola

**Hot Oatmeal**

Dried Fruit, Hazelnut, Brown Sugar

**Fresh Fruit Plate**

Melon, Berries, Citrus, Ginger

**ENTREE**

*Please Select Two*

**Scrambled Eggs with Smoked Applewood Bacon**

Seasonal Greens, Sourdough Toast

**Steak & Egg**

Chimichurri Sauce

**Frittata**

Sausage, Artisanal Cheese, Seasonal Greens

**Soft Poached Eggs**

Manchego Cheese, Prosciutto de Parma

**Egg White Wrap**

Scrambled Eggs, avocado, cheese on a tortilla wrap

**Corn Tomato Salsa Wrap** (vegan)

Black Beans, Avocado, Chard Tomato Salsa

**Croissant Sandwich**

Scrambled Egg, Smoked Cheddar, Pickled Red Onion

**Pancakes with Fresh Berries**

Whipped Cream and Cinnamon

**French Toast**

Brioche, Seasonal Fruit Compote, Maple Syrup

*Home Fried Potatoes Included*

**BEVERAGE**

**Freshly Squeezed Juices**

Orange, Grapefruit

**Freshly Brewed La Colombe Coffee & Le Palais Des Thés Tea**

Assorted Selection

\$90 Per Person

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**TAKE A BREAK**

**Morning or Afternoon Break**

**SMALL BITES**

**Fresh Fruit Salad**

Melon, Berries, Citrus, Ginger

**Fruit & Yogurt Parfait**

Seasonal Fruit, House Made Granola

**Chia Seeds Pudding**

House Made Granola, Bananas, Almond Butter, Pomegranate Seeds

**House Made Breads**

Lemon Poppy, Zucchini, Carrot

**Assorted Granola & Energy Bars**

**Artisanal Cheese Board**

Dried Fruit, Quince, Tomato Jam, Grilled Bread

**Charcuterie**

Chef's Choice

**Crudite**

Raw Vegetables, Assorted Dips

Baba Ghanoush, House Made Hummus, Toasted Pita

**New York Soft Pretzels**

Deli Mustard

**Assorted Chips and Pretzels**

House Made Ranch

**House Made Beignets**

Caramel Sauce

**Chef's Assortment of House Made Cookies and Brownies**

**ALL BITES INCLUDE**

**Freshly Brewed La Colombe Coffee  
& Le Palais Des Thés Tea**

One Selection \$30 Per Person/ Two Selections \$35 Per Person/ Three Selections \$40 Per Person

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10 Person Minimum, Selections Subject to Availability  
Prices exclude gratuity and tax

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**BREAK PACKAGES**

**Make Your Own Nachos**

Chicken, Melted Cheddar Cheese  
Avocado, Salsa, Sour Cream, Black Beans  
\$35 Per Person for 1 Hour

**Afternoon Tea**

Assorted Tea Sandwiches  
Scones  
Iced Tea  
Freshly Brewed La Colombe Coffee  
& Le Palais Des Thés Tea  
\$45 Per Person for 1 Hour

**Going Nuts**

Make your own trail mix  
Dried fruit, assorted nuts, chocolate  
\$35 Per Person for 1 Hour

**Beverage Breaks**

**Coffee Break**

Freshly Brewed La Colombe Coffee  
& Le Palais Des Thés Tea  
Assorted Selection

**Beverage Break**

Assorted Soft Drinks  
Iced tea  
Bottled Flat and Mineral Water

\$20 Per Person for 2 Hours / \$35 Per Person for 4 Hours / \$50 Per Person for 8 Hours

**Charged on Consumption**

Assorted Sodas \$6.00 each  
Bottle Water 500ml \$7.00 each  
Still or Sparkling Water 750ml - \$12.00 each  
Vita Coco Coconut Water - \$6.00 each  
Red Bull \$5.00 each

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**LUNCH**

**Boxed Lunch**

Must be consumed off property

Choice of (2) Sandwiches served with Seasonal Fruit, Cookie, Individual Bag of Chips & Bottled Water  
(sandwich count must be provided ahead of time)

**\$75**

**Sandwich & Salad Buffet**

*Please Make Selections from the Sandwich & Salad Buffet Menu*

Choice of Two Soup & Salads & Three Sandwiches Served with Dessert & Beverages

**\$90**

**Classic Luncheon**

*Please Make Selections from the Classic Luncheon Menu*

*If you would like to add an additional choice of  
Starter or Entrée please add \$20 per Each Selection*

**Menu 1**

Selection of One Starter, One Entrée from Menu 1 Selections, Two Sides & One Dessert

**Seated \$105 / Buffet \$90**

**Menu 2**

Selection of Two Starters, One Entrée from Menu 1 or 2 Selections, Two Sides & Two Desserts

**Seated \$120 / Buffet \$105**

**Menu 3**

Selection of Two Starters, Two Entrées from all Selections, Two Sides & Two Desserts

**Seated \$135 / Buffet \$120**

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**SANDWICH & SALAD BUFFET MENU**

**SOUPS & SALADS**

**Tortilla Soup**

Chicken, Cilantro

**Butternut Squash Soup**

Pepitas, Fried Sage, Pumpkin Oil

**Market Salad**

Local Lettuce, Shaved Seasonal Vegetables, Shallot  
Champagne Vinaigrette

**Caesar Salad**

Romaine, Parmesan, Crouton

**Red & White Endive Salad**

Apple, Orange, Citrus Vinaigrette

**Kale Salad**

Carrot, Radish, Pecorino Cheese, Honey Vinaigrette

**Beet Salad**

Orange, Watercress, Walnuts, Garlic Crème Fraiche

**Cold Pasta Salad**

Roasted Tomato, Dodonis Feta, Balsamic Basil

**Red Quinoa Salad**

Marion Almonds, Fennel, Lemon Dressing, Olive Oil

**SANDWICHES**

**Roasted Vegetable Sandwich**

Zucchini, Eggplant, Creamy Goat Cheese

**Chicken Caesar Wrap**

Parmesan, Romaine

**Tuna Salad Sandwich**

Capers, Red Onion, Parsley, Spicy Mayonnaise

**Caprese Panini**

Tomato, Fresh Mozzarella, Basil

**Turkey Club**

Roasted Turkey, Bacon, Romaine Lettuce, Tomato

**Cuban Sandwich**

Slow Roasted Pork, House Made Pickles, Mustard  
Aioli, Gruyere

**Grilled Cheese**

Bacon, Tomato

**Herbed Grilled Chicken**

Avocado, Cheddar Cheese on Whole Wheat

**Steak Sandwich**

Horseradish, Arugula, Caramelized Onions, Roasted  
Tomato

**Open Faced Melt** (vegan)

Caramelized Onions, Mushrooms, Tellagio Cheese

**DESSERT**

Chef's Assortment of House Made Cookies & Brownies

**BEVERAGE**

Freshly Brewed La Colombe Coffee & Assorted Le Palais Des Thés Tea

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10 Person Minimum, Selections Subject to Availability  
Prices exclude gratuity and tax

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**CLASSIC LUNCHEON MENU**

**STARTER**

**Tortilla Soup**

Chicken, Cilantro

**Butternut Squash Soup**

Pepitas, Fried Sage, Pumpkin Oil

**Market Salad**

Local Lettuce, Shaved Seasonal Vegetables, Shallot Champagne Vinaigrette

**Caesar Salad**

Romaine, Parmesan, Crouton

**Red & White Endive Salad**

Apple, Orange, Citrus Vinaigrette

**Kale Salad**

Carrot, Radish, Pecorino Cheese, Honey Vinaigrette

**Beet Salad**

Orange, Watercress, Walnuts, Garlic Crème Fraiche

**Cold Pasta Salad**

Roasted Tomato, Dodonis Feta, Balsamic Basil

**Red Quinoa Salad**

Marion Almonds, Fennel, Lemon Dressing, Olive Oil

**MENU 1 SELECTIONS**

**Hand Made Cavatelli**

San Marzano Tomato, Basil, Burrata di Bufala

**Roasted Chicken**

Charred Lemon Jus

**Grilled Chicken**

Herb du Provence

**Pan Roasted Scottish Salmon**

Citrus Sauce

**Grilled Pork Tenderloin**

Onion Jus

**MENU 2 ADDITIONAL SELECTIONS**

**Red Snapper**

Saffron Sauce

**Flat Iron Steak**

Chimichurri Sauce

**MENU 3 ADDITIONAL SELECTIONS**

**Mediterranean Branzino**

Pesto Verde Sauce

**Sirloin Steak**

Mushroom Sauce

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10 Person Minimum, Selections Subject to Availability  
Prices exclude gratuity and tax



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— THE —  
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**SIDES**

Grilled Asparagus  
Crispy Brussel Sprouts  
Roasted Baby Sweet Carrots  
Baby Zucchini and Patty Pan Squash  
Roasted Fingerling Potato  
Yukon Gold Potato Puree  
Salt Baked Potato  
Polenta  
Herbed Heirloom Rice

**DESSERT**

**Ricotta Cheesecake**  
Blueberry Compote, Candied Pistachio  
**Milk Chocolate Mousse**  
Devil's Food Cake, Strawberry Sorbet  
**Tahitian Vanilla Crème Brulee**  
Fruit Compote  
**Meyer Lemon Tart**  
Chantilly Cream, Blackberries  
**House Made Cookies & Brownies**  
*(Served Family-Style)*

**BEVERAGE**

Freshly Brewed La Colombe Coffee  
& Assorted Le Palais Des Thés Tea

## RECEPTION

### Canapé Reception

#### SAVORY CANAPÉS

##### **White Bean Crostini**

Olives, Peppers

##### **Baby Mozzarella**

Tomato, Basil

##### **Tuna Tartare**

Cucumber Cup

##### **Poached Shrimp**

Mango Salsa

##### **Buffalo Chicken Bites**

Celery, Blue Cheese

##### **Prosciutto Crostini**

Fig Compote, Mint

##### **Mini Cones**

Goat Cheese, Caponata, Eggplant, Onions, Raisins

##### **Balsamic Glazed Ratatouille**

Endive Spears

##### **Smoked Scottish Salmon**

Pumpernickel Toast, Caper Berry Cream

##### **Steak Tartare**

Hand-cut Filet Mignon, Cornichon, Cherry Pepper, Mustard

##### **Mini Meatballs**

San Marzano Tomato, Parmigiano Reggiano

##### **Duck Crostini**

Quince, Purple Mustard, Pumpernickel

##### **Mini “Ugly” Burgers**

Pickled Jalapeño, Pickled Red Onion, NTL. Sauce

##### **Fish Taco**

Avocado, Cilantro, Queso Fresco

##### **Chicken Skewer**

Ginger Sesame Glaze

#### SWEET CANAPÉS

##### **Lemon Tartlets with Candied Ginger**

##### **Chocolate Caramel Cup with Smoked Sea Salt**

##### **Espresso Brownies with Almond Cream**

##### **Mini Cupcakes with Butter Cream Frosting**

##### **Home Made Oreos**

\$55 Per Person for 1 Hour, Choice of 6

\$65 Per Person for 1 Hour, Choice of 8

\$25 Per Person for each additional hour

10 Person Minimum, Selections Subject to Availability  
Prices exclude gratuity and tax

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**Market Table Reception**

**MARKET TABLES**

All tables are for a 2 Hour service

**Bruschetta Bar**

Tomatoes, Basil, Black Garlic, Pomegranate  
Garbanzo, Feta, Red Onion, Cucumber, Oregano  
Spanish Octopus, San Marzano Tomato, Olive, Pepperoncini  
Short Rib with Cremini Mushroom, Truffle & Fine Herbs  
\$30 Per Person

**Cheese Shop**

Local Artisanal Cheese  
Dried Fruit, Quince, Tomato Jam  
Grilled Bread  
\$30 Per Person

**Butcher's Block**

Smoked & Cured Meats  
Country Pâté, Pickled Vegetables  
Whole Grain Mustard, Grilled Bread  
\$35 Per Person

**Sweet Shop**

House Made Cookies, Mini Cupcakes with Butter Cream Frosting  
Mini Brownies, Chocolate Caramel Cups with Smoked Sea Salt  
Nut Brittle, Coconut Macarons, Seasonal Tartlets  
Freshly Brewed La Colombe Coffee & Le Palais Des Thés Tea  
\$35 Per Person

**Al Dente Market**

Trofie Pasta with Bolagnese and Bloomsdale Sauce, Spinach, Parmigiano Reggiano  
House Made Orecchiette with Forged Mushrooms, Aged Pecorino  
Hand Made Cavatelli, San Marzano Tomato, Basil, Burrata Di Buffala  
\$40 Per Person

**Mediterranean Market**

Grilled Seasonal Vegetables  
Grilled Artichoke, Stuffed Grape Leaves,  
Citrus Olives, Quinoa Salad,  
Baba Ghanoush, House Made Hummus, Toasted Pita  
\$40 Per Person

**Sel de Mer Bar**

Maine Lobster with Lemon Herb Aioli  
Shrimp with House Made Cocktail Sauce  
Oysters & Clams on the Half Shell  
Jonas Crab Claws  
Marinated Squid Salad, Ginger Apple Mignonette  
\$60 Per Person

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**DINNER PACKAGES**

**Three Course**

*If you would like to add an additional choice of  
Starter or Entrée please add \$20 per Each Selection*

**Menu 1**

Selection of One Starter, One Entrée from Menu 1 Selections, Two Sides & One Dessert  
**Seated \$120 / Buffet \$100**

**Menu 2**

Selection of Two Starters, One Entrée from Menu 1 or 2 Selections, Two Sides & Two Desserts  
**Seated \$135 / Buffet \$120**

**Menu 3**

Selection of Two Starters, Two Entrées from all Selections, Two Sides & Two Desserts  
**Seated \$150/ Buffet \$135**

**Four Course**

*Includes two Starter Courses*

*If you would like to add an additional choice of  
Starter or Entrée please add \$20 per Each Selection*

**Luxe**

Selection of Two Starters, Two Entrées from all Selections & Two Desserts  
**\$175**

**Grand**

Personal menu with Executive Chef Consultation  
**Starting at \$250**

Price Per Person for 2 Hours

10 Person Minimum, Selections Subject to Availability  
Prices exclude gratuity and tax

**STARTER**

**Tortilla Soup**

Chicken, Cilantro

**Butternut Squash Soup**

Pepitas, Fried Sage, Pumpkin Oil

**Market Salad**

Local Lettuce, Shaved Seasonal Vegetables, Shallot Champagne Vinaigrette

**Caesar Salad**

Romaine, Parmesan, Crouton

**Red & White Endive Salad**

Apple, Orange, Citrus Vinaigrette

**Kale Salad**

Carrot, Radish, Pecorino Cheese, Honey Vinaigrette

**Beet Salad**

Orange, Watercress, Walnuts, Garlic Crème Fraiche

**Cold Pasta Salad**

Roasted Tomato, Dodonis Feta, Balsamic Basil

**Red Quinoa Salad**

Marion Almonds, Fennel, Lemon Dressing, Olive Oil

**MENU 1 SELECTIONS**

**Hand Made Cavatelli**

San Marzano Tomato, Basil, Burrata di Bufala

**Roasted Chicken**

Charred Lemon Jus

**Pan Roasted Scottish Salmon**

Citrus Sauce

**Grilled Pork Tenderloin**

Onion Jus

**MENU 2 ADDITIONAL SELECTIONS**

**Red Snapper**

Saffron Sauce

**Roasted Duck**

a l'Orange

**MENU 3 ADDITIONAL SELECTIONS**

**Mediterranean Branzino**

Pesto Verde Sauce

**Sirloin Steak**

Mushroom Sauce

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— THE —  
**NATIONAL**  
BAR & DINING ROOMS



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**SIDES**

Grilled Asparagus  
Crispy Brussel Sprouts  
Roasted Baby Sweet Carrots  
Baby Zucchini and Patty Pan Squash  
Roasted Fingerling Potato  
Yukon Gold Potato Puree  
Salt Baked Potato  
Polenta  
Herbed Heirloom Rice

**DESSERT**

**Ricotta Cheesecake**  
Blueberry Compote, Candied Pistachio

**Milk Chocolate Mousse**  
Devil's Food Cake, Strawberry Sorbet

**Tahitian Vanilla Crème Brulee**  
Fruit Compote

**Meyer Lemon Tart**  
Chantilly Cream, Blackberries

**House Made Cookies & Brownies**

**Freshly Brewed La Colombe Coffee & Le Palais Des Thés Tea Included**

**Menu Enhancements**

**CANAPES TO START**

\$20 Per Person  
To start your Seated Dinner with half an hour of  
three selections from our Canapé Reception Package

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**BAR**

**Beer and Wine Bar**

**WINES**

**Franco Amoroso**

*Glera, Prosecco DOC, Veneto, Italy*

**“Chateau St Michelle” Chardonnay**

*Columbia Valley, Washington*

**“Twenty Rows” Cabernet Sauvignon**

*North Coast, CA*

**ASSORTED BOTTLED BEERS & SOFT DRINKS**

\$30 Per Person for 1 Hour

\$15 Per Person for each additional hour

**Standard Bar**

**WINES**

**Franco Amoroso**

*Glera, Prosecco DOC, Veneto, Italy*

**“Chateau St Michelle” Chardonnay**

*Columbia Valley, Washington*

**“Twenty Rows” Cabernet Sauvignon**

*North Coast, CA*

**SPIRITS**

**Stoli Vodka**

*Premium Vodka*

**Dorothy Parker Gin**

*American Gin, Brooklyn*

**Old Forester ‘Classic 86 Proof’ Bourbon Whisky**

*Straight Bourbon Whisky, Louisville, Kentucky*

**Barcadi Superior**

*White rum, Santiago Cuba*

**Jose Cuervo Especial**

*Joven Tequila, Jalisco, Mexico*

**Pig’s Nose**

*Blended Scotch Whisky, Scotland*

**ASSORTED BOTTLED BEERS & SOFT DRINKS**

\$40 Per Person for 1 Hour

\$15 Per Person for each additional hour

10 Person Minimum, Selections Subject to Availability  
Prices exclude gratuity and tax

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**Luxe Bar**

**SPARKLING WINE**

**Louis Roederer ‘Brut Premier NV’**

*Pinot Noir/Chardonnay/ Pinot Meunier, Champagne, France*

**WHITE WINE**

*Please Select One*

**Clos du Val 2014.**

*Chardonnay, Carneros, Napa Valley, CA*

**Bortoluzzi 2015.**

*Pinot Grigio, Venezia Giulia, Italy*

**Echo Bay 2016.**

*Sauvignon Blanc, Marlborough, New Zealand*

**Jordan 2014.**

*Chardonnay, Russian River Valley, Sonoma, CA*

**Conundrum**

*White Blend, Rutherford, California*

**RED WINE**

*Please Select One*

**Ponzi 2015.**

*Pinot Noir, Willamette, Oregon*

**Antinori Villa Chianti Classico Riserva 2012,**

*Chianti, Italy*

**Lincourt**

*Pinot Noir, Santa Barbara, California*

**Duckhorn “Decoy”**

*Cabernet Sauvignon, Napa Valley, California*

**Decero**

*Malbec, Mendoza, Argentina*

**SPIRIT SELECTIONS**

**Absolute Vodka**

*Sweden, Vodka*

**Tanqueray Gin**

*London Dry Gin, London, England*

**Maker’s Mark Bourbon Whisky**

*Straight Bourbon Whisky, Loretto, Kentucky*

**Bacardi Superior Rum**

*Original Premium Rum, Puerto Rico*

**Jameson Whiskey**

*Blended Irish Whiskey, Cork, Ireland*

**Patron Silver Tequila**

*Ultra Premium, Tequila, Mexico*

**Johnny Walker Black Scotch**

*Scotch Scotland*

**Old Overholt Rye**

*Whiskey*

**Pierre Ferrand**

*Ambre Cognac, Grand Champagne, Cognac, France*

**ASSORTED BOTTLED BEER & SOFT DRINKS**

\$45 Per Person for 1 Hour

\$20 Per Person for each additional hour



**A la carte Wine Selections**

**WHITE WINE**

**CLOS DU VAL 2014**

Chardonnay, Carneros, Napa Valley, CA, \$62

**OLIVIER LEFLAIVE BOURGOGNE “LES SÉTILLES” 2014**

France, \$66

**PIERRE SPARR 2015 GRANDE RÉSERVE 2015**

Riesling, Alsace, France, \$58

**KIM CRAWFORD 2016**

Sauvignon Blanc, Marlborough, New Zealand, \$58

**BORTOLUZZI 2015**

Pinot Grigio, Venezia Giulia, Italy, \$62

**CHATEAU D’ESCLANS WHISPERING ANGEL**

2016, Côtes de Provence, FR, \$63

**FRANCO AMOROSCO**

Glera, Prosecco DOC, Veneto, Italy, \$58

**LOUIS ROEDERER “BRUT PREMIER” NV**

Chardonnay, Pinot Noir, Reims, FR, \$92

**RED WINE**

**DECOY 2015**

Cabernet Sauvignon, Sonoma, CA, \$66

**DECERO 2014**

Malbec, Mendoza, Argentina, \$66

**PONZI 2015**

Pinot Noir, Willamette, Oregon, \$70

**ANTINORI VILLA CHIANTI CLASSICO RISERVA 2012**

Chianti, Italy, \$74

**LES TERRASSES CHÂTEAUNEUF-DU-PAPE**

Red Blend, Rhône, France, \$74

**PORT**

**GRAHAM’S 10 YR TAWNY PORT**

Duoro, Portugal, \$56

**SANDEMAN FINE RUBY PORTO**

Portugal, \$48