

EVENT  
MENU GUIDE



SOFITEL  
HOTELS & RESORTS

WASHINGTON DC LAFAYETTE SQUARE

## Buffet Breakfast

**The Continental \$39** – Minimum of 5 guests - \$150 buffet service fee for groups with less than 15 guaranteed

- Freshly squeezed orange and grapefruit juice
- Mini croissant, pain au chocolat, pain au raisin
- Cultured butter and jams
- Fresh fruit salad
- Individual yogurts
- Lavazza coffee & assorted METZ fine teas

**The Healthy Start \$44** – Minimum of 15 guests

- Freshly squeezed orange and grapefruit juice
- Mini croissant, pain au chocolat, pain au raisin
- Cultured butter & jams
- Healthy smoothies
- Yogurt parfaits
- Steel cut oatmeal, fresh berries
- Lavazza coffee & assorted METZ fine teas

**The American \$48** – Minimum of 15 guests

- Freshly squeezed orange and grapefruit juice
- Mini croissant, pain au chocolat, pain au raisin
- Cultured butter & Jams
- Fresh fruit salad
- Cage free scrambled eggs
- Fried potatoes
- Nueskie's smoked bacon
- Lavazza coffee & assorted METZ fine teas

**The New Yorker \$51** – Minimum of 15 guests

- Freshly squeezed orange and grapefruit juice
- Mini croissant, pain au chocolat, pain au raisin
- Fresh fruit salad
- Assorted bagel bar
- Cultured butter, jams, Nutella, cream cheese
- Smoked salmon
- Lavazza coffee & assorted METZ fine teas

## Brunch Buffet

Minimum of 30 guests

Price is per person - Maximum of two hours

Chef attendant required - \$200 per station, per 50 guests

All displayed stations are guaranteed for the number of guests.

### Brunch Buffet \$58

Eggs your way Station

- Chicken sausage
- Pork sausage
- Applewood smoked bacon
- Lyonnaise Potatoes

Assorted fruit & granola parfaits

Assorted pastries, butter, preserves

Build your own oatmeal

- Pecans
- Maple syrup
- Brown sugar
- Berry compote
- Cultured butter

Seasonal fruit display

Smoked salmon display

- Assorted Mini bagels
- Cream cheese
- Smoked trout Caviar
- Traditional Garnishes

Carafe Juices

- Orange
- Apple
- Cranberry
- Grapefruit

Lavazza coffee & assorted METZ fine teas

### Add-on Action Stations

#### Eggs Benedict Station - \$20

- Canadian bacon
- Spinach
- Applewood smoked bacon
- Smoked salmon
- Wild mushroom
- Surf & Turf: grilled NY strip steak, fresh Maine lobster - add \$15

#### Omelet Station - \$18

- Peppers
- Onions
- Asparagus
- Wild mushrooms
- Chorizo
- Ham
- Gruyere
- Cheddar
- Whole egg
- Egg white

#### Crepe Station - \$15

- Caramel bananas
- Wild berry compote
- Nutella
- Whipped cream
- Virginia ham
- Caramelized onion
- Gruyere

Gluten free and Vegan menu options available upon request.

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(GF) = Gluten Free

(V) = Vegetarian

## BREAKS

*Minimum of 5 guests*

### TOUR DE FRANCE \$30

- Assortment of French cheeses (V)
- Country Pâté
- Grapes, nuts, dried apricot, honey comb
- Baguette, assorted crackers

### LE GOUTER TEA TIME \$25

- Blueberry and lemon curd scones, fruit marmalades
- Assortment of tea sandwiches including:
  - smoked salmon
  - cucumber
  - egg salad
- Selection of macaron and fruit tarts

### FARMER'S MARKET \$25 (GF/V)

- Seasonal crudités, fresh herb yogurt dipping sauce
- Whole strawberries, sliced pineapple, melon, apples
- Chocolate and caramel dipping sauce

### AN AFTERNOON IN PARIS - \$27 (V)

- Assortment of French macarons
- Assorted fruit tarts
- Madeleines
- Assorted French chocolate bonbons

### MEDITERRANEAN \$38

- Selection of cheeses
- Selection of cured meats
- Marinated olives, baby artichokes, dried fruits
- Hummus, warm pita bread, sliced vegetables
- Artisanal bread basket

### ALL AMERICAN \$34

- Beef sliders, lettuce, tomato and cheddar cheese
- Mac & Cheese with Swiss, cheddar, and Parmesan cheese
- Soft pretzels
- Individual bags of chips
- Ketchup and mustard

### COOKIE TIME \$23 (V)

- Classic American Cookies
- Dark chocolate fudge brownies

### SNACK TIME \$23 (V)

- M&M's, Snickers, Oreos, Kit Kats
- Mini bags of assorted chips and pretzels

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## BREAK ENHANCEMENTS

### BEVERAGE ENHANCEMENTS

- Continuous coffee service: Lavazza coffee & assorted METZ fine teas – \$15 Half day
- Continuous coffee service: Lavazza coffee & assorted METZ fine teas, Coke, Diet Coke, Sprite, Evian – \$23 Half day
- Lavazza coffee, decaffeinated coffee and assorted METZ fine teas– \$110 per gallon
- Assorted soft drinks – \$7 each
- Assorted bottled juices – \$9 each
- Small Evian, Perrier – \$7 each
- Espresso machine - regular & decaffeinated pods – \$10/pod and \$150 day rental
- Red Bull, Sugar Free Red Bull – \$10 each
- Bottled smoothies – \$10 each
- Freshly squeezed orange and grapefruit juice – \$25 per pitcher
- Fresh fruit water – \$24 per pitcher

### À LA CARTE

- Seasonal whole fruit – \$6 each
- Assorted organic yogurts – \$7 each
- Granola bars – \$6 each
- Yogurt berry parfaits – \$9 each
- Individual bags of trail mix – \$8 each
- Assorted energy bars – \$7 each
- Assorted candy bars – \$6 each
- Assortment of mini viennoiseries – \$50 per dozen
- Assorted cookies – \$50 per dozen
- Assorted brownies – \$50 per dozen
- Assorted mini French pastries – \$62 per dozen
- Assortment of French macarons – \$58 per dozen
- Assorted French chocolate bonbons – \$48 per dozen
- Fresh seasonal sliced fruit and berries – \$15 per person

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## LUNCH Buffet

*\$150 buffet service fee for groups with less than 15 guaranteed*

### **Boxed Lunch \$50**

*Choice of salad, choice one sandwich or wrap, whole fruit, cookie, bottled water*

### **Lunch Sandwich Buffet \$60**

*Minimum of 10 guests*

*Soup of the day, choice of two salads and choice of three sandwiches or wraps*

*Gluten free sandwich option available*

*Additional sandwiches or wraps \$5 per item, per person*

### **Soup of the day**

- Monday- Classic Chicken Noodle (GF)
- Tuesday- French Onion, Gruyere crostini
- Wednesday- Roasted Tomato & fennel bisque (V + GF)
- Thursday- Cream of wild mushroom (V + GF)
- Friday- Potato leek (V + GF)
- Weekend- Minestrone (V + GF)

### **Salads (deconstructed upon request)**

- Baby gem, cherry tomatoes, Spanish onion, olives, apple cider vinaigrette (Vegan + GF)
- Baby kale, pine nuts, dried currants, lemon vinaigrette (Vegan + GF)
- Heirloom tomatoes, buffalo mozzarella, basil, balsamic (V + GF)
- Israeli Couscous, feta, artichoke heart, roasted red peppers, roasted shallot vinaigrette (V)
- Baby romaine, shaved parmesan, herbed croutons, creamy Caesar dressing (V)
- Baby mixed greens, cucumber, red onion, carrot, cherry tomato, white balsamic vinaigrette (Vegan + GF)
- Pickled beets, pistachios, orange, goat cheese, extra virgin olive oil (V)
- Baby arugula, roasted tomato, pickled onion, blue cheese crumble, sherry-honey vinaigrette (V + GF)

### **Wraps**

- Buffalo chicken, roasted tomato, arugula, blue cheese
- Grilled chicken Caesar, romaine, shaved parmesan, crouton, Caesar dressing
- Classic BLT, bacon, butter lettuce, tomato, mayonnaise
- Oven roasted turkey, roasted tomato, sharp cheddar, cranberry
- Chicken Club, nueski bacon, butter lettuce, tomato, avocado, mayonnaise
- Roasted vegetables, hummus, fresh mozzarella, basil (V)
- Roast beef, horseradish cream, arugula, crispy onions

### **Sandwiches**

- Grilled NY strip, spinach, caramelized onion, mustard aioli, French baguette
- Turkey, salami, country ham, roasted red peppers, baby romaine, Swiss cheese, oil & vinegar
- Pastrami Ruben, coleslaw, gruyere, Thousand Island dressing, marble rye
- Grilled Chicken BLT, spicy avocado, sundried tomato ciabatta
- Marinated Portabella, arugula, piquillo pepper, basil pesto, sundried tomato ciabatta (V)
- Smoked country ham, gruyere, Dijonnaise, french baguette
- Avocado, roasted tomato, red onion, hummus, sundried tomato ciabatta (V)

### **Dessert**

- Chef selection of assorted French Pastries
- Sliced fresh fruit and berries

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## Lunch Buffet

All buffet options include:  
Freshly baked artisan bread & rolls  
Freshly brewed Lavazza coffee, METZ fine teas

### ***The Capitol \$65 – Minimum of 15 guests***

#### ***Soup of the day***

- Monday- Classic chicken noodle (GF)
- Tuesday- French onion, Gruyere crostini
- Wednesday- Roasted tomato and fennel bisque (V + GF)
- Thursday- Cream of wild mushroom (V + GF)
- Friday- Potato leek (V + GF)
- Weekend- Minestrone (V + GF)

#### ***Salads***

- Baby kale, pine nuts, dried currants, lemon vinaigrette (Vegan + GF)
- Pickled beets, pistachios, orange, goat cheese, extra virgin olive oil (V)

#### ***Entrees***

- Atlantic salmon, Black forbidden rice, mustard jus
- Chicken Piccata, garlic smashed potatoes
- Ratatouille (V)

#### ***Dessert***

- Chefs selection of French pastries

### ***The White House \$70 – Minimum of 15 guests***

#### ***Soup of the day***

- Monday- Classic Chicken Noodle (GF)
- Tuesday- French Onion, Gruyere crostini
- Wednesday- Roasted tomato and fennel bisque (V + GF)
- Thursday- Cream of wild mushroom (V + GF)
- Friday- Potato leek (V + GF)
- Weekend- Minestrone (V + GF)

#### ***Salads***

- Israeli couscous, feta, artichoke heart, roasted red peppers, roasted shallot vinaigrette (V)
- Baby mixed greens, cucumber, red onion, carrot, cherry tomato, white balsamic vinaigrette Vegan + GF)

#### ***Entrees***

- Poached Cod, Artichoke Barigoule (GF)
- Pan Seared free range chicken, root vegetable medley (GF)
- Herb roasted potatoes (GF)

#### ***Dessert***

- Chefs selection of French pastries

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**The Lincoln \$65** – Minimum of 15 guests

**Soup of the day**

- Monday- Classic chicken noodle (GF)
- Tuesday- French onion, Gruyere crostini
- Wednesday- Roasted tomato and fennel bisque (V + GF)
- Thursday- Cream of wild mushroom (V + GF)
- Friday- Potato leek (V + GF)
- Weekend- Minestrone (V + GF)

**Salads**

- Baby arugula, roasted tomato, pickled onion, blue cheese crumble, sherry-honey vinaigrette (V)
- Baby gem, cherry tomatoes, Spanish onion, olives, apple cider vinaigrette (Vegan + GF)

**Entrees**

- Atlantic Halibut, Broccolini & lemon beurre blanc (GF)
- Grilled NY Strip, Cipollini Onions wild mushrooms (GF)
- Potato Pave

**Dessert**

- Chefs selection of French pastries

**The Monument \$75** – Minimum of 15 guests

**Soup of the day**

- Monday- Classic Chicken Noodle (GF)
- Tuesday- French Onion, Gruyere crostini
- Wednesday- Roasted Tomato & fennel bisque (V + GF)
- Thursday- Cream of wild mushroom (V + GF)
- Friday- Potato leek (V + GF)
- Weekend- Minestrone (V + GF)

**Salads**

- Baby romaine, shaved parmesan, herbed croutons, creamy Caesar dressing (V)
- Heirloom tomatoes, buffalo mozzarella, basil, balsamic (V)

**Entrees**

- Maryland crab cakes, creamed corn succotash
- Steak au poivre, Haricots Verts, green peppercorn sauce (GF)
- Sweet potato gratin (V)

**Dessert**

- Chefs selection of French pastries

Gluten free and Vegan menu options available upon request.  
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## Semi Private Lunch

Plated Lunch served in Opaline Bar & Brasserie, standard dining of 10-40 guests

Includes soft drinks, Lavazza coffee and METZ fine teas

Select one choice per category.

### ***\$65 per person***

#### APPETIZER

- French Onion Soup, gruyere croutons
- Tuna tartare, saffron crème fraîche, sesame
- Butternut squash Ravioli, pickled cranberry, candied pine nuts (V)

#### SALAD

- Tuna Niçoise (GF)
- Classic Caesar
- Baby kale, pine nuts, dried currants, lemon vinaigrette (Vegan + GF)

#### ENTRÉE

- Grilled Salmon, forbidden rice, asparagus (GF)
- Steak Frites, maître d'butter
- Ratatouille (V)

#### DESSERT

- Apple tarte tatin
- Tarte au citron
- Crème brûlée

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## RECEPTIONS

### RECEPTION PACKAGE \$60

Priced per person - Maximum of two hours. *Minimum of 15 guests.*

- *Choice of 5 Passed Canapés*
- Cheese Display with assortment of imported and domestic cheeses

## PASSED CANAPÉS

Priced per piece, minimum 12 per

### HOT PASSED CANAPÉS

Chicken Satay, orange ginger sauce \$7  
Brie in filo, apricot & almonds \$8 (V)  
Coconut shrimp, mango chutney \$9  
Bacon wrapped scallops \$9 (GF)  
Rueben spring roll, 1000 island \$8  
Mini Maryland crab cakes, mustard aioli \$9  
Spinach and artichoke stuffed mushrooms \$8 (V)  
Zucchini Fritters, buttermilk ranch \$7 (V)  
Falafel, herbed yogurt \$7 (V)  
Smoked salmon and leek mini quiche \$7

### COLD PASSED CANAPÉS

Lobster Crostini, mango and crème fraiche \$9  
Deviled Eggs \$7 (V, GF)  
Prosciutto wrapped asparagus \$8 (GF)  
Tuna tartare on scallion pancake \$8 (GF)  
Mini BLT \$7  
Snow crab claws, 3 mustard sauce- \$9 (GF)  
California roll, ponzu sauce \$9  
Foie Gras mousse, blueberry compote \$9  
Boursin stuffed cherry tomato \$7 (V, GF)  
Pastrami Smoked salmon crostini \$8

### DESSERT PASSED CANAPÉS

Mini Lemon tart \$7 (V)  
Mini éclair \$7 (V)  
French macarons \$7 (GF)  
Assorted fruit tarts \$7 (V)  
Seasonal fruit plate \$7 (GF, Vegan)  
Crème brulee bites \$7 (V)  
Tiramisu \$7 (V)  
Hazelnut Custard \$7 (V)

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## RECEPTION DISPLAY ENHANCEMENTS

Maximum of two hours. Minimum of 15 guests.

### FRUITS OF THE SEA \$45

- 2 Jumbo crab claws, 3 poached shrimp, 2 local oysters on the half shell (GF)
- Coconut curry PEI mussels (GF)
- Smoked salmon, traditional garnish (GF)
- Add fresh lobster – \$15 per person (GF)

### CURED MEATS \$23

- Saucisson sec, country pâté, prosciutto, coppa and garlic saucisson
- Balsamic Cipollini onions, cornichons, grain mustard, marinated olives

### BEET HUMMUS CRUDITÉ \$18 (Vegan)

- Assorted Vegetables
- Fresh Pita Bread

## RECEPTION STATION ENHANCEMENTS

Maximum of two hours. *Minimum of 35 guests. Chef attendant required (1 per 50 guests) - \$200 per attendant.*

### RISOTTO CHEF STATION \$40

- Arborio rice, Mascarpone and Parmesan, prepared to order with your choice of:
  - Shrimp, prosciutto and grilled chicken
  - Wild mushrooms, baby tomatoes, artichokes, asparagus, arugula, olives and pesto (V)
  - Chicken and vegetarian broths available
  - Add fresh lobster – \$15 per person (GF)

### PASTA CHEF STATION \$35

- Penne and linguini prepared to order with your choice of sauce
  - Artichoke cream and marinara sauce
- Toppings:
  - Shrimp, ground beef, grilled Amish chicken breast, prosciutto
  - Wild mushrooms, baby tomatoes, artichokes, asparagus, arugula, olives, parmesan (V)
  - Add fresh lobster – \$15 per person (GF)

### ASIAN CHEF STATION \$50

- Display of hand rolled sushi (maki) – 4 per person
- California rolls, shrimp tempura rolls, spicy tuna rolls, battered soft-shell crab, Smoked salmon, cream cheese
- Assorted Dim Sum and Shumai served in bamboo steamers - 3 per person
- Noodle stir fry station
- Choice of minced chicken or pork, carrots, green onions, soy sprouts.
- Wasabi, garlic, pickled ginger, soy dipping sauce

### CARVING STATION AND SIDES \$55

- Choice of
  - Roasted Black Angus prime rib, cognac
  - Atlantic Halibut, Jura wine reduction
- Roasted asparagus spears
- Garlic mashed potatoes
- Wild Mushrooms

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## PLATED DINNER

*Minimum 20 guests. Please select one from each course.*

*Price of the main course includes your choice of appetizer and dessert.*

*Prices are per guests unless otherwise specified*

### APPETIZERS

- Mushroom and Madeira soup, truffle oil (V + GF)
- Lobster Bisque (GF)
- Roasted beets, arugula, orange segments and toasted Pistachios (Vegan + GF)
- Lyonnaise salad, Frisée, lardons, croutons, poached egg
- Wild mushroom ravioli, sage and Parmesan cream (V)
- Maryland style crab cake, spicy Old Bay aioli

### ENTRÉES

- Colorado rack of lamb, roasted Provençale vegetables, baby potato confit, thyme jus \$102 (GF)
- Beef tenderloin, Garlic mashed potatoes, roasted asparagus, and truffle jus \$115 (GF)
- Pan-seared Amish chicken breast, sautéed mushrooms, pan-fried gnocchi \$86
- Pan seared salmon, forbidden rice, Bok Choy, Yuzu reduction \$92 (GF)
- Bone in pork chop, roasted Brussels sprouts, soy honey sauce \$98
- Wild mushroom risotto, mascarpone, aged Parmesan, truffle jus \$82 (V)
- Seared scallops, cauliflower two ways, Spanish chorizo vinaigrette \$96
- Braised short rib, Bordelaise sauce \$95

### DESSERTS

- Hazelnut Custard
- Lemon Meringue Pie
- Tiramisu
- French king cake (contains almonds)
- Chocolate raspberry bomb

## DINNER BUFFET

*Minimum of 25 guests*

**\$85**

### SOUP AND SALAD (select two)

- Baby gem, cherry tomatoes, Spanish onion, olives, apple cider vinaigrette (Vegan + GF)
- Baby kale, pine nuts, dried currants, lemon vinaigrette (Vegan + GF)
- Minestrone (Vegan + GF)
- Cream of wild mushroom (V)

### ENTRÉES (select two)

- Beef tenderloin, Garlic mashed potatoes, roasted asparagus, truffle jus (GF)
- Pan seared salmon, forbidden rice, Bok Choy, Yuzu reduction (GF)
- Wild mushroom risotto, mascarpone, aged Parmesan, truffle jus (V)

### DESSERTS (select two)

- Mango charlotte
- NY cheesecake in DC
- Assorted fruit tarts
- Assorted éclairs

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## VINTAGE, BREWS AND BUBBLES

*A bartender fee of \$200 will apply for every 50 guests. Up to 3 hours. \$50 per each additional hour*

### BEER AND WINE OPEN BAR

One hour - \$25 per person

Each additional hour - \$15 per person

- Domestic and imported beers
- Selection of Premium French and California wines
- Assorted sodas, juices, still and sparkling water

### PREMIUM OPEN BAR

One hour - \$30 per person

Each additional hour - \$21 per person

- Finlandia vodka
- Beefeater gin
- Sauza Hornitos Silver tequila
- Bacardi rum
- Jack Daniel's Whiskey
- Jim Beam Rye
- The Famous Grouse
- Noilly Prat Vermouth
- Domestic and imported beers
- Selection of Premium French and California wines
- Assorted sodas, juices, still and sparkling water

### ULTRA PREMIUM OPEN BAR

One hour - \$38 per person

Each additional hour - \$30 per person

- Titos vodka
- Plymouth gin
- Casamigos Reposado Tequila
- Bacardi 8 year aged rum
- Chivas Regal scotch
- Makers Mark bourbon
- Templeton Rye Whiskey
- Noilly Prat Vermouth
- Moët & Chandon Champagne
- Domestic and imported beers
- Selection of Premium French and California wines
- Assorted sodas, juices, still and sparkling water

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## VINTAGE, BREWS AND BUBBLES

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### HOSTED CONSUMPTION BAR

Priced per drink

- Premium cocktails - \$15
- Moët & Chandon Imperial Brut Champagne - \$25
- House wine - \$60 per bottle
- Domestic and imported beers - \$12
- Mineral water - \$7
- Assorted sodas - \$7
- Fruit juice - \$7
- Cordials - \$15-\$32

### BOTTOMLESS BRUNCH BAR

Choice of 1 - \$25 | 2 - \$30 | 3 - \$35 per hour. Maximum of three hours.

- Mimosa Station with choice of three fresh fruit juices:
  - Peach purée, Mango purée, Guava nectar, Pineapple purée, Watermelon purée, Blackberry juice, Strawberry purée, Pomegranate juice
- Rosé Sangria
- Make your own Bloody Mary Station

### SPECIALTY CAFÉ BAR

One hour - \$20 per person

Each additional hour - \$15 per person

- Made to order whipped cream, shaved chocolate, hazelnut, French vanilla, seasonal syrups

Choose three:

- Bailey's Irish Cream
- Cointreau, Grand Marnier
- Kahlua
- Southern Comfort
- Disaronno Amaretto

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## WINE LIST

### SPARKLING WINE

LUCIEN ALBRECHT, CRÉMANT D'ALSACE, BRUT ALSACE	\$70
LUCIEN ALBRECHT, CRÉMANT D'ALSACE ROSÉ, ALSACE	\$70
LA MARCA, PROSECCO	\$60

### CHAMPAGNE

VEUVE CLICQUOT, YELLOW LABEL	\$135
MOËT & CHANDON IMPÉRIAL BRUT	\$110
MOËT & CHANDON ROSÉ	\$175

### WHITE WINE

TRINITY OAK CHARDONNAY, ST. HELENA, CALIFORNIA A TREE WILL BE PLANTED FOR EVERY BOTTLE SOLD	\$60
FOLIE A DEUX CHARDONNAY, SONOMA	\$65
DOMAINE DE FUSSIACUS CHARDONNAY, SAINT-VERAN	\$70
CAPOSALDO PINOT GRIGIO, VENETO	\$60
LAUVERJAT "MOULIN DES VRILLERES" SAUVIGNON BLANC, SANCERRE	\$85
CHARLES & CHARLES RIESLING, COLOMBIA VALLEY	\$60

### ROSÉ WINE

CHATEAU BERNE INSPIRATION, CÔTES DE PROVENCE ROSÉ	\$65
LAUVERJAT "MOULIN DES VRILLÈRES" PINOT NOIR ROSE SANCERRE	\$70

### RED WINE

TRINITY OAK CABERNET SAUVIGNON, ST HELENA, CALIFORNIA A TREE WILL BE PLANTED FOR EVERY BOTTLE SOLD	\$60
LAURENT MARTRAY, GAMAY, BROUILLY	\$85
GRENACHE/SYRAH, CHAMPS-PENTUS FAUGERES	\$75
FAIRFAX PINOT NOIR, SONOMA	\$65
LAUVERJAT "MOULIN DES VRILLERES", SANCERRE	\$70
CEDRE HERITAGE MALBEC, CAHORS	\$68
LAS PERDICES CAB SAUV RESERVA	\$75

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