

PARK PLACE EVENT CENTRE

RECEPTION AND DINNER SELECTIONS

RECEPTION PRESENTATIONS

Reception Presentations Hot Displays

Brie Cheese with Apricot En Croûte \$85 each, 2 for \$150

One wheel of warmed Brie en croûte with an apricot glaze served with gourmet crackers.

Brie Cheese with Raspberry En Croûte \$85 each, 2 for \$150

One wheel of warmed baked Brie with raspberry en croûte served with gourmet crackers.

Fiesta Bar \$135

Cream cheese stuffed jalapeño poppers, mini chicken tacos and tri-color tortilla chips served with fresh tomato salsa.

Meatball Sampler \$150

A combination of Swedish, barbecue and marinara meatball display.

Wing Sampler \$175

A combination of grilled barbecue, teriyaki sesame and spicy hot wings, served with choice of ranch or bleu cheese dipping sauce.

Oriental Bar \$175

Chicken satay and beef satay with peanut sauce and vegetable spring rolls served with red chili sauce.

Reception Presentations Cold Displays

Each Serves Approximately 25 Guests

Garden Fresh Vegetable Display \$75

A display of garden fresh vegetables served with our homemade ranch dip.

Mini Croissant Sandwich Display \$75

A display of 25 assorted mini croissant sandwiches including turkey with Swiss cheese, and ham with cheddar cheese, served with mayonnaise and mustard.

Fresh Fruit Display Market Price

A display of seasonal fresh fruit.

Fresh Berry Display Market Price

A display of assorted fresh berries served with brown sugar sour cream dip.

International & Domestic Cheese Display \$125

A display of international and local cheeses garnished with grapes served with gourmet crackers.

Nigiri Sushi and Norimake Roll Display \$125

A display of assorted sushi to include: shrimp, tuna and salmon accompanied by a display of California, smoked salmon and cucumber rolls served with sweet soy, wasabi and ginger.

Meat and Cheese Display \$160

A display of sliced summer sausage, pepperoni, salami, Swiss, cheddar and jalapeño Jack cheeses, garnished with olives and pickles, served with gourmet crackers.

Italian Meats Display \$160

A display of thinly sliced Genoa salami, pepperoni, prosciutto ham and Cappicola, garnished with pepperoncini and cherry peppers. Served with gourmet crackers.

Smoked Salmon Display \$175

A display of smoked salmon accompanied by capers, chopped eggs, chopped red onions, diced vine ripened tomatoes and cream cheese, served with Chef's assorted breads.

Antipasto Display \$175

A display of smoked salmon, salami, Cappicola, prosciutto, vine ripened tomatoes, fresh mozzarella cheese and assorted olives, served with Chef's assorted breads.

Iced Jumbo Shrimp Display \$225

A display of 75 jumbo shrimp, peeled and chilled, served with tangy cocktail sauce and lemon wedges.

Iced Jumbo Shrimp and Crab Claw Display \$295

A display of 50 jumbo shrimp, peeled and chilled and 25 snow crab claws, served with citrus aioli, tangy cocktail sauce and lemon wedges.

Signature Seafood Display \$475

An elaborate display of fresh cold water lobster tails, king crab legs, lump crab meat, jumbo shrimp and seared ahi tuna, served with citrus aioli, tangy cocktail sauce and lemon wedges.

Cold Hors D'oeuvres

Minimum order of three (3) dozen per selection.

Fiesta Pinwheels	\$12 per dozen
Ham and Cream Cheese on Cucumber ..	\$12 per dozen
Steak Roulades on Crostini	\$15 per dozen
Prosciutto and Melon	\$15 per dozen
Smoked Turkey and Asparagus Wraps.....	\$15 per dozen
Stuffed Artichokes	
with Herbed Cream Cheese.....	\$15 per dozen
Cherry Tomatoes with Herbed Cream Cheese...	\$18 per dozen
Tomato Buffalo Mozzarella Bruschetta	\$18 per dozen
Crab Meat Salad on Crouton	
with Fresh Dill	\$18 per dozen
Pepper Tenderloin on Crostini	\$18 per dozen
Smoked Salmon Crêpes.....	\$24 per dozen
Oriental Beef on Crisp Wonton	
with Wasabi Aioli	\$30 per dozen
Smoked Salmon on Cucumber.....	\$30 per dozen
Jumbo Shrimp with Tangy Cocktail Sauce	\$36 per dozen

Hot Hors D'oeuvres

Minimum order of three (3) dozen per selection.

Fried Cheese Ravioli	\$12 per dozen
Fried Meat Ravioli.....	\$12 per dozen
Mini Chicken Tacos with Fresh Tomato Salsa	\$15 per dozen
Cream Cheese Stuffed Jalapeño Poppers	
with raspberry preserves	\$18 per dozen
Chicken Satay with Peanut Sauce	\$18 per dozen
Vegetable Spring Rolls with Red Chili Sauce.....	\$18 per dozen
Crab Cakes with Sriracha Aioli.....	\$18 per dozen
Mushroom Caps Stuffed with Sausage.....	\$21 per dozen
Beef Satay with Sweet Chili Sauce	\$24 per dozen
Chicken Strips with Honey Mustard Dip	\$24 per dozen
Water Chestnuts Wrapped in Bacon.....	\$24 per dozen
Spinach and Feta Spanakopita.....	\$27 per dozen
Coconut Shrimp with Coconut Pineapple Sauce	
.....	\$27 per dozen
Mushroom Caps Florentine.....	\$30 per dozen
Oysters Rockefeller	\$36 per dozen
Mini Beef Wellington.....	\$48 per dozen

DINNER SELECTIONS

Dinner Starters

All dinner entrées include your choice of salad from the list below. Soup may be substituted for salad for an additional \$1.00 per person

SOUP

Corn Chowder
Cream of Three Onion
New England Clam Chowder
Beef and Barley
Chicken Noodle

SALAD

Classic American Salad

Iceberg lettuce with vine ripened tomatoes, cucumbers and carrot swirls served with ranch dressing

Strawberry Spinach Salad

Fresh spinach, sliced strawberries, almond slivers, and brie cheese with raspberry vinaigrette.

Hearts of Romaine Salad

Hearts of romaine with crumbled bleu cheese, bacon, red onion, cucumber and diced tomatoes, topped with zesty parmesan peppercorn dressing.

Sun Valley Salad

Blend of mixed greens, dried cranberries, sliced almonds and Mandarin oranges served with raspberry vinaigrette.

Mediterranean Salad

Mixed greens with tomato basil feta compote, and oregano vinaigrette.

Brie Salad

Mixed greens with brie cheese and vine-ripened tomatoes, served with raspberry vinaigrette.

Traditional Caesar Salad

Romaine lettuce with parmesan cheese and croutons, served with Caesar dressing.

Dressing Choices: Thousand Island, French, Bleu Cheese, Ranch, Italian, Raspberry Vinaigrette, Balsamic Vinaigrette, Basil Vinaigrette, Parmesan Peppercorn.

All salads will be dressed unless otherwise requested. Cost to put dressings in individual ramekins on table is \$0.25 per person. To put dressings in dishes for the table to share, the cost is \$1.00 per dressing choice per table.

DINNER SELECTIONS

Dinner Entrées

All entrées include baskets of fresh gourmet rolls and served with butter stars, your choice of one dinner salad and the appropriate accompaniments to complement your entrée selection. Freshly brewed coffee and decaffeinated coffee, hot herbal teas, iced tea and ice water also included.

Chicken Piccata \$17.99

Sautéed breast of chicken with lemon butter caper sauce.

Sautéed Chicken Chardonnay \$18.99

Sautéed breast of chicken with artichokes and sun-dried tomatoes with chardonnay cream sauce.

Chicken Marsala \$19.99

Marinated chicken breast sautéed with mushrooms and diced tomatoes in a marsala wine reduction.

Onion Crusted Pork Medallions \$19.99

Pork medallions marinated in buttermilk, topped with sweet fried onions with lemon butter and chive sauce.

Chicken Oscar \$20.99

Sautéed breast of chicken topped with asparagus and crab béarnaise sauce.

North Atlantic Salmon \$21.99

Flash baked salmon fillet with dill beurre blanc.

Iowa Grilled Pork Chop \$21.99

8-ounce grilled Iowa pork chop seasoned and topped with apple thyme glaze.

Cornish Game Hen \$22.99

Cornish game hen stuffed with apples and wild rice, with apple cider sauce flavored with thyme.

Chicken Wellington \$23.99

Boneless breast of chicken stuffed with wild mushroom duxelle, wrapped in a puff pastry, and baked golden brown. Topped with veloute sauce.

Pan-Seared Walleye Pike \$23.99

Mild white fish seared to seal in flavors and served with brown butter.

Traditional Prime Rib \$23.99

Traditionally roasted prime rib of beef with au jus.

Balsamic Marinated New York Strip Steak \$24.99

New York strip steak, marinated in balsamic vinegar, grilled medium rare with caramelized sweet onions.

Orange Maple Glazed Beef Tenderloin \$24.99

Petite tenderloin slow roasted medium rare, hand carved with orange maple glaze.

New York Strip Steak \$24.99

10-ounce New York strip steak grilled medium rare with bourbon and wild mushroom demi-glace sauce.

Beef Tenderloin Medallions \$26.99

Grilled medium rare medallions of center cut tenderloin with green peppercorn demi-glace.

Grilled Filet Mignon \$29.99

Center cut filet mignon grilled medium rare with port wine and butter demi-glace sauce.

Hickory Smoked Bacon Wrapped Pork Loin \$26.99

Seared and slow-roasted with honey Dijon glaze and sweet cinnamon apple au jus.

Lobster Stuffed Tenderloin \$45.99

Tenderloin stuffed with cold-water lobster tails and roasted medium rare. Hand carved and sautéed with wild mushrooms and truffle oil topped with a bourbon demi-glace.

Dinner Combinations

4-oz. New York Strip Steak and 4-oz. Grilled Chicken \$22.99

New York strip steak grilled medium-rare served with rich bordelaise sauce, along side our marinated grilled chicken breast with sweet chili sauce

Grilled Chicken and Jumbo Shrimp \$23.99

Grilled breast of chicken with lemon white wine butter sauce and jumbo shrimp with garlic chive beurre blanc.

Filet Mignon and Grilled Chicken \$31.99

Grilled filet mignon with mushroom sauce and a grilled breast of chicken with sun dried tomato sauce.

Filet Mignon and Salmon Duet \$33.99

Grilled filet mignon with roasted shallot sauce and a grilled fillet of salmon with dill beurre blanc.

Filet Mignon and Gulf Shrimp \$34.99

Grilled filet mignon with roasted shallot sauce crowned with three jumbo shrimp with lobster sauce.

Filet Mignon and Maryland Crab Cake \$37.99

Grilled filet mignon with rich roasted shallot sauce accompanied by a Maryland crab cake with smoked sriracha aioli.

DINNER SELECTIONS

Dinner Buffets

*All dinner buffets include baskets of fresh gourmet rolls with butter,
a double tier display of international and domestic cheeses garnished with grapes, served with gourmet crackers
and garden fresh vegetables with our homemade ranch dip;*

Pastry Chef's dessert selection;

Freshly brewed coffee and decaffeinated coffee, hot herbal teas, iced tea and ice water.

Buffets limited to two (2) hours of service. Minimum 25 people.

Italian Buffet \$24.99

Traditional Caesar salad with crisp romaine lettuce, herbed croutons, parmesan cheese and our classic Caesar dressing

Homemade parmesan garlic bread

Pasta salad

Fresh fruit salad

Baked Ziti with Italian sausage, ground beef and onion in Bolognese sauce

Vegetable lasagna with assorted vegetables, spinach, ricotta and mozzarella cheeses in
pasta sheets baked in an Alfredo sauce

Meat lasagna with Italian sausage, ground beef, ricotta and mozzarella cheeses
in pasta sheets baked in a rich tomato sauce

Prairie Lakes Buffet \$27.99

Chopped salad with mixed greens, vine ripened tomatoes, cucumbers,
croutons and cheddar cheese served with choice of two dressings.

Fresh fruit salad

Sautéed garden fresh vegetables

Potatoes au gratin

Chicken piccata

Walleye pike with sage brown butter

Sautéed pork medallions with amaretto Dijon mustard cream sauce

Park Place Signature Buffet \$28.99

Chopped salad with mixed greens, vine ripened tomatoes, cucumbers,
croutons and cheddar cheese served with choice of two dressings.

Fresh fruit salad

Green beans à la Provençal

Garlic mashed red skin potatoes

Onion crusted pork medallions

Grilled breast of chicken with bay shrimp and artichoke sauce

Roasted New York strip loin with green peppercorn sauce

The Select Buffet \$34.99

Chopped salad with mixed greens, vine ripened tomatoes, cucumbers,
croutons and cheddar cheese served with choice of two dressings.

Traditional Caesar salad with crisp romaine lettuce, herbed croutons, parmesan cheese and our classic Caesar dressing

Mozzarella Caprese salad with olive oil and balsamic vinegar

Fresh seasonal vegetable medley

Garlic mashed red skin potatoes

Sautéed breast of chicken in sherry sauce

Tri-color cheese tortellini with julienne vegetables, parmesan cheese, olive oil and garlic

Chef station with horseradish encrusted chateaubriand with wild mushroom demi-glace

RECEPTION PRESENTATIONS

Add a chef attended station to your buffet selection!

Carving and Performance Stations

*Serves 100 guests unless otherwise noted. Chef attendance included in price.
Additional chef may be available on request for \$200 per chef per 4 hour period*

Brown Sugar and Honey Glazed Ham \$300

Ham glazed with honey and brown sugar,
served with mayonnaise, mustard.

Boneless Roast Pork Loin \$325

Boneless roast pork loin spiced by hand prior to cooking with our own blend of herb seasonings.
Served with apple cinnamon aioli sauce.

Roasted Turkey Breast \$400

Slow roasted breast of turkey
served with mayonnaise, cranberry relish.

Steamship Round of Beef \$750

Steamship round of beef, spiced by hand prior to cooking with our own blend of herb seasonings.
Served with mayonnaise, mustard, and horseradish sauce.
(one steamship round serves approximately 150 guests)

Prime Rib \$800

Hand carved, slow-roasted prime rib. Served with mayonnaise, mustard, au jus, and horseradish sauce.

Châteaubriand \$975

Châteaubriand roasted to medium rare,
served with mayonnaise, horseradish sauce.

HOSTED BAR BEVERAGE MENU

All prices are per drink. Add .50 a drink for cash bar.

VODKA

Smirnoff.....	\$3.50
UV Blue Raspberry.....	\$3.50
UV Red Cherry.....	\$3.50
Absolut (all kinds)	\$4.50
Belvedere	\$5.50
Finlandia.....	\$5.50
Grey Goose (all kinds)	\$6.50
Ketel One	\$5.50
Stolichnaya	\$5.50
Three Olives	\$5.50

RUM

Bacardi Light.....	\$3.50
Bacardi Limon.....	\$4.50
Bacardi O.....	\$4.50
Bacardi Razz	\$4.50
Captain Morgan	\$4.50
Bacardi 151	\$5.50
Captain Private Stock.....	\$5.50
Malibu.....	\$4.50
Myers Dark	\$4.50

TEQUILA

Jose Cuervo Gold	\$4.50
Cuervo Silver 1800	\$6.50
Patron	\$7.50
Cabo Wabo	\$7.50

BOURBON

Jim Beam	\$3.50
Wild Turkey	\$4.50

WHISKEY

Black Velvet	\$3.50
Canadian Club	\$3.50
Jack Daniel's	\$4.50
Seagram's 7.....	\$3.50
Southern Comfort.....	\$4.50
Yukon Jack	\$4.50
Crown Royal	\$5.50
Jameson	\$5.50
Maker's Mark.....	\$5.50

SCOTCH

J & B.....	\$5.50
Johnny Walker Red	\$5.50
Chivas Regal	\$6.50
Dewar's.....	\$5.50
Glenlivet	\$7.50
Johnny Walker Black.....	\$7.50
Johnny Walker Blue	\$22.50

GIN

Beefeater.....	\$4.50
Bombay Sapphire.....	\$5.50
Tanqueray.....	\$5.50
Quintessential	\$5.50
Tanqueray 10.....	\$6.50

COGNAC

B & B.....	\$5.50
Courvoisier	\$6.50
Hennessey.....	\$6.50
Hennessey VSOP.....	\$8.50
Remy Martin Louis XIII.....	\$95.00

BRANDY

Christian Brother's.....	\$3.50
E & J.....	\$3.50
E & J VSOP	\$4.50

LIQUEURS

Amaretto.....	\$3.50
Apple Pucker.....	\$3.50
Blue Curacao.....	\$3.50
Blueberry Pucker	\$3.50
Butterscotch	\$3.50
Cherry Pucker	\$3.50
Crème de Almond	\$3.50
Crème de Banana	\$3.50
Crème de Cacao.....	\$3.50
Crème de Menthe.....	\$3.50
Dr. McGillicuddy's.....	\$3.50
McGillicuddy's Vanilla	\$3.50
Goldschlager	\$3.50
Grape Pucker	\$3.50
Hot Damn.....	\$3.50
Ice 101	\$3.50
Maui - Blue	\$3.50
Maui - Red	\$3.50
Peach Schnapps	\$3.50
Peppermint Schnapps	\$3.50
Raspberry Schnapps.....	\$3.50
Sloe Gin	\$3.50
Strawberry Schnapps.....	\$3.50
Triple Sec.....	\$3.50
Watermelon Pucker	\$3.50
Baileys Irish Cream	\$5.50
Campari	\$4.50
Frangelico.....	\$6.50
Galliano	\$6.50
Hpnotiq	\$5.50
Jagermeister.....	\$5.50
Kahlua.....	\$5.50
Midori	\$4.50
Rumpleminze	\$5.50
Sambuca - Black	\$5.50
Sambuca - White	\$5.50
Tequila Rose	\$4.50
Chambord	\$6.50
Disaronno	\$5.50
Drambuie.....	\$6.50
Godiva White.....	\$6.50
Grand Marnier	\$7.50

DRAUGHT BEER Domestic Specialty

Quarter Barrel (8 gal)	\$100	\$150
Half Barrel (16 gal)	\$200	\$300

WINE LIST

Additional Wine Selections Are Available Upon Request

SPARKLING WINES

Listed from mild, sweet to heavy, dry

Moscato d'Asti, Umberto Fiore, Piedmont, Italy, 2005.....	26
Moscato d'Asti, Luccio, Piedmont, Italy, 2004	24
Moscato d'Asti, Beni di Batsiolo, "Bosc d'la Rei," Piedmont, Italy, 2005	24
Sparkling, Domaine Ste. Michelle, "Frizzante," Columbia Valley, Washington, 2005.....	27
Brut, Korb, California, 375ml, NV	18
Brut, Korb, California, NV.....	29
Brut, J Vineyards & Winery, "J," Russian River Valley, CA, 2001	64
Champagne, Brut, Veuve Clicquot, "Yellow Label," Champagne, France, NV	98
Champagne, Brut, Taittinger, "La Francaise," Champagne, France, NV	85
Champagne, Brut, Dom Perignon, Champagne, France, 1998.....	230

SWEET WHITE/BLUSH WINES

Listed from sweetest to least sweet

Moscato, Montevina Terra d'Oro, Amador County, CA 2005.....	32
White Zinfandel, Montevina, Amador County, CA 2004.....	16
Muscat, Alice White, "Lexia," South Eastern Australia, 2005.....	18
Riesling, Chateau Ste. Michelle, Columbia Valley, Washington, 2005.....	22
White Zinfandel, De Loach, California, 2003	22
White Riesling, Kiona, Columbia Valley, Washington, 2005	20
Vouvray, Demi-Sec, J. Moreau & Fils, Loire, France, 2004	35
Riesling, Schmitt Sohne, "Relax," Germany, 2005	22
White, Conundrum, California, 2004.....	44
Gewurztraminer, Hugel, Alsace, France, 2003	44

UNIQUE WHITE WINES

Listed from light to heavy

Pinot Grigio, Montevina, Amador County, California, 2005.....	24
Pinot Grigio, Fontana Candida, delle Venezie, Italy, 2004.....	20
Pinot Grigio, Tommasi, "Le Rosse," delle Venezie, Italy, 2004.....	30
Pinot Grigio, Voga, delle Venezie, Italy, 2005.....	30
Pinot Grigio, Santa Margherita, Alto Adige, Italy, 2005	49
Sauvignon Blanc, Trinchero, "Family Selection," Monterey Santa Barbara Counties, CA, 2005	22
Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand, 2005.....	38
Sauvignon Blanc, Nobilo, Marlborough, New Zealand, 2005.....	28
Sauvignon Blanc, Silverado Vineyards, Napa Valley, CA, 2003	34
Sauvignon Blanc, Chalk Hill, Chalk Hill, CA, 2002.....	58
Sancerre, Pascal Jolivet, Loire, France, 2004.....	44
Fumé Blanc, Ferrari-Carano, Sonoma County, CA, 2005	36
Fumé Blanc, Robert Mondavi Winery, Napa Valley, CA, 2005	40
Veneto, Maculan, "Pino & Toi," Italy, 2004	30
Pouilly-Fuissé, Louis Jadot, Burgundy, France, 2005	48

CHARDONNAY

Chardonnay, Reynolds, South Australia, 2005	18
Chardonnay, Penfold's Rawson's Retreat, SE Australia	20
Chardonnay, Toad Hollow, "Francine's Selection," Mendocino County, CA, 2005	27
Chardonnay, Hess, Monterey, CA, 2005	25
Chardonnay, Kendall-Jackson, "Vintner's Reserve," California, 2005	31
Chardonnay, Simi, Sonoma County, CA, 2005	36
Chardonnay, Trinchero, "Family Selection," Santa Barbara Counties, CA, 2005	26
Chardonnay, J. Lohr, "Riverstone," Monterey County, CA, 2005.....	29
Chardonnay, Silverado Vineyards, Napa Valley, CA, 2004.....	46
Chardonnay, Argyle, Willamette Valley, Oregon, 2004.....	40
Chardonnay, Sterling, Napa County, CA, 2005.....	40
Chardonnay, Cambria, "Katherine's Vineyard," Santa Maria Valley, CA, 2004.....	40
Chardonnay, Sonoma Cutrer, "Russian River Ranches," Sonoma Coast, CA, 2004	37
Chardonnay, Cakebread Cellars, Napa Valley, CA, 2005	74
Chardonnay, Far Niente, Napa Valley, CA, 2004.....	98
Chardonnay, Jordan, Russian River Valley, CA, 2003.....	59
Chardonnay, Chalk Hill, "Estate Vineyard Selection," Chalk Hill, Sonoma County, CA, 2002..	79

PINOT NOIR

Listed from light to heavy

Pinot Noir, Le Grand Noir, Vin de Pays d'Oc, Languedoc, France, 2005	25
Pinot Noir, Mirassou, California, 2005	23
Pinot Noir, Robert Mondavi Private Selection, Central Coast, CA, 2005	28
Bourgogne, Louis Jadot, "Pinot Noir," Burgundy, France, 2003.....	36
Pinot Noir, Sterling, Napa Valley, CA, 2004.....	40
Pinot Noir, La Crema, Sonoma Coast, CA, 2005.....	42
Pinot Noir, Frei Brothers, "Reserve," Russian River Valley, CA, 2005	46
Pinot Noir, Domaine Drouhin, Willamette Valley, Oregon, 2003.....	76
Pinot Noir, Argyle, Willamette Valley, Oregon, 2005.....	42
Pinot Noir, J Vineyards & Winery, Russian River Valley, CA, 2004.....	62
Pinot Noir, Hartford, Sonoma Coast, CA, 2004	56
Pinot Noir, Sanford, Santa Rita Hills, CA, 2005	59
Pinot Noir, Robert Mondavi Winery, Carneros, CA, 2005.....	46

MERLOT

Listed from light to heavy

Merlot, Reynolds, New South Wales, Australia, 2002	18
Merlot, Penfold's Rawson's Retreat, SE Australia	20
Merlot, Blackstone, California, 2004	22
Merlot, Bogle, California, 2004.....	24
Merlot, Blackstone, Napa Valley, CA, 2003.....	38
Merlot, Simi, Sonoma County, CA, 2003	47
Merlot, Murphy-Goode, Alexander Valley, CA, 2002.....	42
Merlot, Matanzas Creek, Sonoma County, CA, 2003	55
Merlot, Clos du Val, Napa Valley, CA, 2002.....	51
Merlot, Whitehall Lane, Napa Valley, CA, 2002	56
Merlot, Frog's Leap, Napa Valley, CA, 2002	67

UNIQUE REDS

Listed from light to heavy

Beaujolais Villages, Louis Jadot, Beaujolais, France, 2005	23
Chianti, Piccini, Tuscany, Italy, 2004.....	20
Chianti, Da Vinci, Tuscany, Italy, 2004.....	27
Barbera, Montevina, Amador County, CA, 2004.....	24
Veronese, Ripasso, Masi, "Campofiorin," Veneto, Italy, 2003.....	34
Shiraz, Reynolds, New South Wales, Australia, 2004	18
Shiraz, Rosemount Estate, "Diamond Label," South Eastern Australia, 2004	21
Shiraz, Barossa Valley Estate, "E&E Black Pepper," Barossa Valley, South Australia, 2004	158
Syrah, Shooting Star, Lake County, CA, 2004.....	28
Syrah, Cline, Sonoma County, CA, 2001	34
Rhone Blend, Bonny Doon, "Le Cigare Volant," California, 2002	67
Chateaufort-du-Pape, Paul Jaboulet Aîné, "Les Cedres," Rhone, France, 2000..	77
Zinfandel, Ravenswood, "Vintners Blend," California, 2004.....	25
Zinfandel, Bogle, "Old Vine," California, 2004.....	25
Zinfandel, Montevina, Amador County, CA, 2003.....	30
Zinfandel, Kenwood, Sonoma County, CA, 2002.....	33
Zinfandel, 7 Deadly Zins, Lodi, CA, 2005.....	35
Zinfandel, Bonny Doon, "Cardinal Zin," California, 2003.....	46
Zinfandel, Frog's Leap, Napa Valley, CA, 2004	50
Zinfandel Blend, Ridge, "Lytton Springs," Dry Creek Valley, CA, 2002	63
Zinfandel Blend, Ridge, "Geyserville," Sonoma County, CA, 2002.....	63
Zinfandel Blend, Duckhorn, "Paraduxx," Napa Valley, CA, 2003.....	82
Cabernet Franc, Conn Creek, "Limited Release," Napa Valley, California, 1999.....	55
Red Blend, Bogle, "Phantom," California, 2003	34
Red, Beringer, "Alluvium," Knights Valley, CA, 2002.....	59
Sangiovese Blend, Ferrari-Carano, "Siena," Sonoma County, CA, 2003.....	52
Cabernet Blend, Cinnabar, "Mercury Rising," California, 2004	38
Cabernet Blend, Quintessa, Rutherford, CA, 2003	195
Cabernet Blend, Opus One, Napa Valley, CA, 2003	235

CABERNET SAUVIGNON

Listed from light to heavy

Cabernet Sauvignon, Penfold's Rawson's Retreat, SE Australia	20
Cabernet Sauvignon, Trinchero, "Family Selection," Lake County, CA, 2004.....	26
Cabernet Sauvignon, Louis M. Martini, Napa Valley, CA, 2003	33
Cabernet Sauvignon, Kendall-Jackson, "Vintner's Reserve," California, 2003.....	34
Cabernet Sauvignon, Simi, Alexander Valley, CA, 2003	47
Cabernet Sauvignon, Sequoia Grove, Napa Valley, CA, 2003.....	66
Cabernet Sauvignon, Frog's Leap, Napa Valley, CA, 2004	76
Cabernet Sauvignon, Jordan, Sonoma County, CA, 2001	87
Cabernet Sauvignon, Provenance Vineyards, Oakville, CA, 2002.....	73
Cabernet Sauvignon, Joseph Phelps, Napa Valley, CA, 2003.....	90
Cabernet Sauvignon, Stags' Leap Winery, Napa Valley, CA, 2003	89
Cabernet Sauvignon, Chimney Rock Winery, "Reserve," Stags' Leap District, CA, 2004	98
Cabernet Sauvignon, Chalk Hill, Chalk Hill, CA, 2003.....	118
Cabernet Sauvignon, Silver Oak, Alexander Valley, CA, 2003	114
Cabernet Sauvignon, Silver Oak, Napa Valley, CA, 2000.....	158
Cabernet Sauvignon, Far Niente, Oakville, CA, 2003	190
Cabernet Sauvignon, Robert Mondavi Winery, "Reserve," Napa Valley, CA, 2003	190
Cabernet Sauvignon, Caymus, Napa Valley, CA, 2004.....	130
Cabernet Sauvignon, Caymus, "Special Selection," Napa Valley, CA, 2003.....	205

PORT AND DESSERT WINES

Vidal, Ice Wine, Inniskillin, Niagara Peninsula, Ontario, Canada, 375ml, 2004	85
Tawny Port, Hardys, "Whiskers Blake," South Australia, NV.....	30
Zinfandel, Port, Montevina, Amador County, CA, 2000.....	32