



Catering and Events Menus



Breakfast - Breakfast Buffets

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
Chilled Fruit Juice Choices Include Orange, Apple, Cranberry, or Grapefruit
Each Breakfast is Based on a 1 Hour and 30 Minute Service

Hot Breakfast Buffets Require a Minimum of 25 Guests.

SONOMA CONTINENTAL

a choice of two chilled fruit juices
a selection of scones, pastries and breakfast breads
butter and preserves
16.00 Per Person

ARTISAN CONTINENTAL

a choice of two chilled fruit juices
fresh seasonal sliced fruit
bagels with cream cheese
freshly baked artisan pastry of the day
butter and preserves
organic steel cut oatmeal with brown sugar,
dried fruits, and nuts
house made granola
greek style yogurt parfait
20.00 Per Person

DELUXE CONTINENTAL

a choice of two chilled fruit juices
sliced seasonal fresh fruit
a selection of scones, pastries and breakfast breads
bagels with cream cheese and peanut butter
butter and preserves
18.00 Per Person

SUNRISE BREAKFAST

a choice of two chilled fruit juices
fresh seasonal sliced fruits
fluffy scrambled eggs
crisp smoked bacon and pork sausage
crispy breakfast potatoes
a selection of scones, pastries and breakfast breads
butter and preserves
23.00 Per Person

HARVEST BREAKFAST

a choice of two chilled fruit juices
fresh seasonal sliced fruit
a selection of scones, pastries and breakfast breads
butter and fruit preserves
organic steel cut oatmeal with brown sugar,
dried fruits, and nuts
choice of french toast or belgian waffles with warm
maple syrup
fluffy scrambled eggs
crispy breakfast potatoes
crisp smoked bacon and pork sausage
25.00 Per Person

ENHANCE YOUR CONTINENTAL OR BREAKFAST BUFFET

breakfast sliders with choice of scrambled egg,
sausage, and cheddar cheese or egg white with
asparagus and swiss cheese
4.50 per person

waffles with seasonal fruit compote and warm maple
syrup
3.25 per person

house cured smoked salmon with cream cheese and
mini bagels
5.00 per person

Breakfast - Plated Breakfast

All Plated Breakfasts Include Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas and Choice of (1) Chilled Fruit Juice (Orange, Apple, Cranberry, or Grapefruit)

COTATI COUNTRY FRESH SCRAMBLED EGGS

basket with a selection of scones, pastries, and breakfast breads
butter and preserves
fluffy scrambled eggs
crispy breakfast potatoes
choice of crisp smoked bacon or pork sausage

17.00 Per Person

BREAKFAST BURRITO

chorizo and eggs with diced onion, green pepper, cheddar cheese wrapped in a jalapeno tortilla
crispy breakfast potatoes

18.50 Per Person

BRIOCHE FRENCH TOAST

french toast served with butter and maple pecan syrup
choice of crisp smoked bacon or pork sausage

17.00 Per Person

QUICHE LORRAINE

basket with a selection of scones, pastries, and breakfast breads
butter and preserves
classic quiche of diced ham, spinach, mushrooms, and gruyere with a creamy egg custard
garnished with fresh fruit

17.50 Per Person

CLASSIC EGGS BENEDICT

poached egg and canadian bacon
on an english muffin drizzled with hollandaise
served with crispy breakfast potatoes
(up to 100 people)

19.00 Per Person

Meetings & Breaks - Break Specialties

Each Break is Based on a 30 Minute Service

HEART HEALTHY BREAK

whole fresh fruit
vegetable crudite with dip
housemade granola
choice of hot or cold cider
assorted teas

13.50 Per Person

WINE COUNTRY PICNIC

assorted cheeses and fruits
sliced baguette and fruited mustards
assorted mineral waters
freshly brewed Starbucks coffee,
decaffeinated coffee, and Tazo teas

15.00 Per Person

LUCY'S LEMONADE STAND

Doubletree cookies
chocolate fudge brownies
lemon bars
ice cold lemonade and iced tea

12.00 Per Person

SEBASTOPOL FARMERS MARKET

seasonal locally grown sliced fruits
with dipping sauce and local honey
popcorn balls
choice of fresh cider or lemonade
assorted mineral waters
freshly brewed Starbucks coffee,
decaffeinated coffee, and Tazo teas

14.00 Per Person

A LA CARTE

MORNING CLASSICS

~classic croissants @ \$45.00 per dozen
~bakery fresh muffins @ \$35.00 per dozen
~glazed cinnamon rolls @ \$40.00 per dozen
~sliced breakfast breads @ \$30.00 per dozen
~bagels with cream cheese @ \$35.00 per dozen
~assorted scones @ \$35.00 per dozen
~whole seasonal fruits @ \$2.00 each
~individual yogurts @ \$3.50 each

AFTERNOON SNACKS

~doubletree cookies @ \$30.00 per dozen
~chocolate fudge brownies @ \$24.00 per dozen
~raspberry bar cookies @ \$24.00 per dozen
~lemon bars @ \$24.00 per dozen
~assorted candy bars & M&M's @ \$24.00 per dozen
~bags of Sun Chips or Kettle Chips @ \$2.50 each
~house flavored mixed nuts (2lb minimum) @ \$25.00
per lb (may include curried cashews, candied walnuts,
and spiced almonds)

BEVERAGES

~freshly brewed Starbucks coffee, decaffeinated coffee
and Tazo teas @ \$4.95 per person per hour
~royal cup coffee and decaffeinated coffee @ \$3.95
per person per hour
~chilled fruit juice @ \$10.00 per liter
(orange, apple, cranberry, or grapefruit)
~iced tea, lemonade or berry punch @ \$3.95 per
person per hour
~assorted soft drinks @ \$3.00 each
~assorted mineral waters @ \$3.50 each

Meetings & Breaks - All Day Meeting Packages

Packages Require a Minimum of 25 Guests
Each Break is Based on a 30 Minute Service

ALL DAY BEVERAGE PACKAGE

MORNING BEVERAGES

a choice of two chilled fruit juices
(orange, apple, cranberry, or grapefruit)
freshly brewed coffee, decaffeinated coffee,
and assorted teas

MID-MORNING BREAK

freshly brewed coffee, decaffeinated coffee,
and assorted teas
assorted soft drinks and mineral waters

AFTERNOON BREAK

freshly brewed coffee, decaffeinated coffee,
and assorted teas
assorted soft drinks and mineral waters

15.00 Per Person - Per Day

ALL DAY MEETING PACKAGE

MORNING CONTINENTAL BREAKFAST

a choice of two chilled fruit juices
(orange, apple, cranberry, or grapefruit)
fresh seasonal sliced fruit
a selection of scones, pastries, and breakfast breads
butter and preserves
freshly brewed coffee, decaffeinated coffee,
and assorted teas

MID-MORNING BREAK

freshly brewed coffee, decaffeinated coffee,
and assorted teas
assorted soft drinks and mineral waters

LUNCH

~Executive Sandwich Lunch~
small plate buffet with assorted half sandwiches to
include: roasted chicken breast on honey wheat demi
with lettuce, tomato and dry jack cheese, thai ginger
beef wrap, and veggie wrap with grilled vegetables,
hummus, and sprouts
assorted small salads
chef's selection dessert
iced tea

AFTERNOON BREAK

Doubletree cookies, brownies, and lemon bars
freshly brewed coffee, decaffeinated coffee,
and assorted teas
assorted soft drinks and mineral waters

52.00 Per Person - Per Day

Luncheon

For a Selection of Two Items, a \$2.00 Per Plate Surcharge Applies.

THREE COURSE PLATED LUNCHES

all lunch selections include starter salad and a dessert. the chef will carefully choose appropriate sides to best compliment the meal from a wide selection of local produce in season.

freshly brewed coffee, decaffeinated coffee, and assorted teas will be offered with dessert.

GREEK CHICKEN

breast of chicken stuffed with spinach and feta cheese, smothered in caramelized fennel and onions served with fresh seasonal vegetables

24.00 Per Person

POACHED SALMON

lightly drizzled with lemon chardonnay sauce served with fresh seasonal vegetables

26.00 Per Person

FLAT IRON STEAK

grilled flat iron steak over a bed of creamy mashed potatoes served with fresh seasonal vegetables

25.00 Per Person

EXPRESS LUNCHES

express lunches are served in under 30 minutes with pre-set beverages and desserts

BACCHUS EXPRESS

bistro filet provencal, pommes frites & aioli, roasted beet salad, watercress, stacked ratatouille macaroon for dessert

served with iced tea

24.00 Per Person

AMERICAN EXPRESS

chicken waldorf salad sandwich on croissant

mesclun greens salad and vegetable chips

mini chocolate mousse cup for dessert

served with iced tea

22.00

DOUBLETREE "TO GO"

~Box Lunch~

choice of: roasted chicken breast on honey wheat demi

with lettuce, tomato and dry jack cheese, thai ginger

beef wrap, and veggie wrap with grilled vegetables,

hummus, and sprouts

all condiments served on the side

sun chips, pasta salad, whole fresh fruit,

Doubletree chocolate chip cookie

chilled soft drink or mineral water

24.00 Per Person

Luncheon - Buffet Lunches

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas or Iced Tea

Lunch Buffets are Based on a 1 Hour Service and Require a Minimum of 25 Guests

SONOMA COUNTY DELI

petite mixed green salad with strawberries, sonoma chevre, and balsamic vinaigrette
cheese tortellini pasta salad tossed with fresh peas, asparagus, spring onions, arugula, and buttermilk dressing
tomato and cucumber salad with basil, fresh mozzarella, and extra virgin olive oil
assorted pre-made sandwiches to include:
black forest ham, grilled tri tip, and roasted turkey breast, served on Full Circle Bakery artisan sandwich rolls with lettuce, tomato, sliced onion, pickles and greek olives
chocolate layer cake and berries sabayon

26.00 Per Person

BACK YARD BARBECUE

romaine hearts with crudite basket of carrots, tomatoes, cucumbers, and red onions with buttermilk dressing
carolina style cole slaw
corn on the cobb
house made macaroni and cheese with gruyere and Sonoma dry jack cheeses
cornbread with honey butter
our signature marinated bbq chicken
st louis style bbq ribs with bourbon chipotle sauce
apple pie and strawberry shortcake

28.00 Per Person

STREET TACO STAND

southwestern salad with crisp romaine lettuce, roasted corn, red bell peppers, tortilla strips, and lime cilantro dressing
soft corn and flour tortillas with seasoned chicken and your choice of pork carnitas or chopped carne asada
diced tomato, diced onion, cilantro, and a trio of salsas
rancho style pinto beans
mango coconut panna cotta and tres leche cake

27.00 Per Person

PASTA BUFFET

caesar salad with romaine lettuce, croutons, and grated parmesan cheese with classic caesar dressing
caprese salad with ripe tomatoes, basil, fresh mozzarella, and extra virgin olive oil
penne pasta primavera
cheese tortellini in creamy pesto
garlic bread
tiramisu and berries sabayon

26.00 Per Person

WINE COUNTRY PICNIC BUFFET

baby spinach salad with applewood smoked bacon, bleu cheese crumble, and red onion with sweet onion vinaigrette
french style potato salad with fines herbes
grilled asparagus with oranges, parmesan, and truffle oil
farmer's market fruits and artisan cheese display
herb roasted chicken
cedar planked salmon with fennel, lemon, and cucumber sauce
assorted rolls and butter
assortment of mini cheesecakes, chocolate cakes, and fruit tarts

30.00 Per Person

Dinner Menus - Beginnings & Endings

Choose a Starter and Dessert to Best Compliment Your Meal Selection

SAVORY BEGINNINGS

included in your dinner price

Baby Spinach

with shaved red onion, hard boiled egg, and bacon
with sherry vinaigrette

Sonoma Mixed Greens

crisp mixed greens with grated carrot, sliced
cucumber, and diced tomato with raspberry vinaigrette

Caesar Salad

romaine lettuce, croutons, and grated parmesan
cheese with classic caesar dressing

UPGRADED STARTER OPTIONS

in addition to your dinner price

Petite Organic Mixed Greens

organic spring mixed greens, granny smith apples,
shaved red onion, crumbled gorgonzola, and candied
pecans with raspberry vinaigrette

2.00

Caprese Salad

seasonally available May - October
ripe tomatoes, basil, fresh mozzarella, and extra virgin
olive oil

4.00

Crab Cakes

house made Dungeness crab cakes served with a
tangy lemon and garlic aioli

5.00

Intermezzo

light sorbet to cleanse and freshen the palate between
courses

3.00

SWEET ENDINGS

included in your dinner price

Carrot Cake

Chocolate Fudge Layer Cake

Lemon Curd Tart

UPGRADED DESSERT OPTIONS

in addition to your dinner price

Tiramisu

sweetened mascarpone cheese layered with espresso
soaked lady fingers and dusted with cocoa powder

4.50

Cheesecake Factory Cheesecake

luscious, creamy cake from your favorite bakery

4.00

Molten Chocolate Cake

served with strawberry compote

4.00

Dinner Menus - Entree Selections

All Entree Selections Include Starter Salad and a Dessert. The Chef will Carefully Choose Appropriate Sides to Best Complement the Meal From a Wide Selection of Local Produce in Season.

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and Tazo Teas Will be Offered with Dessert.

Split Menus Require a Minimum of 20 People and are Subject to a \$2.00 Per Plate Charge.

FLAT IRON STEAK

grilled and served with local sebastopol mushrooms
36.00 Per Person

FILET MIGNON AU POIVRE

filet mignon with whole peppercorns
45.00 Per Person

ROASTED PORK LOIN

stuffed with figs and sage, served with a verjus pan sauce
33.00 Per Person

MESQUITE GRILLED PORK CHOP

center cut pork chop grilled over a mesquite flame with apple onion chutney
35.00 Per Person

HALIBUT FILLET

with grilled fennel and cucumber tzatziki
40.00 Per Person

MEDITERRANEAN BRAISED CHICKEN

french cut chicken breast braised with a sweet and savory blend of olives, dried fruits, white wine, and herbs
34.00 Per Person

NEW YORK STEAK FROMAGE

grilled new york steak topped with gorgonzola cheese, applewood smoked bacon, and roasted garlic
40.00 Per Person

PROSCUITTO CHICKEN

breast of chicken stuffed with fresh mozzarella, proscuitto di parma, and sage
35.00 Per Person

GRILLED SALMON

with herbs de provence and sliced tomatoes
36.00

FILET & PRAWN DUET

tender grilled petite filet mignon with three scampi style prawns
55.00 Per Person

FLAT IRON & CHICKEN DUET

flavorful flat iron steak over polenta with truffle butter paired with roasted chicken atop a portobello mushroom
48.00

SALMON & CHICKEN DUET

salmon roasted with herbs de provence with a boneless chicken breast with local sebastopol mushrooms
53.00 Per Person

Dinner Menus - Buffet Dinners

All Buffets Include Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and Tazo Teas
Each Dinner Buffet is Based on a 1 Hour and 30 Minute Service

Dinner Buffets Require a Minimum of 25 Guests

SONOMA WINE COUNTRY BUFFET

baby spinach salad with sun dried tomatoes, Sonoma chevre, and pine nuts with balsamic vinaigrette
farmers market fruit and artisan cheese display
asparagus and sweet pea cavatappi salad with prosciutto and balsamic vinaigrette
cedar plank salmon with lavender sea salt, cucumber, grilled lemon, and saffron aioli
tenderloin of beef crusted with horseradish and whole grain mustard
slow roasted pork loin stuffed with apple and fennel with a honey walnut glaze
oven roasted heirloom potatoes with artichokes, roasted garlic, and rosemary
grilled asparagus and baby carrots with shaved parmesan
assorted cupcakes and cheesecakes

45.00 Per Person

SONOMA HERITAGE

caesar salad with romaine lettuce, croutons, and grated parmesan cheese with classic caesar dressing
hearty farmers market salad with shaved radishes, carrot ribbons, crisp cucumbers, and teardrop tomatoes with buttermilk dressing and raspberry vinaigrette
grandma's bread and butter pickle potato salad
fennel and apple coleslaw
cheddar and sweet pepper cornbread
choice of baked beans or housemade macaroni and cheese with gruyere and sonoma dry jack cheeses
our signature marinade bbq chicken
assortment of artisan sausages
slow roasted bbq tri tip of beef with chipotle bbq sauce
strawberry shortcake, apple pie, and chocolate fudge layer cake

40.00 Per Person

MEDITERRANEAN MARKETPLACE

focaccia and garlic bread
romaine spears with caesar dressing, shaved grana parmesan, and slivered focaccia toasts
butter lettuce salad with oranges, olives, and fennel with poppy seed dressing
antipasto platter with sweet peppers, garbanzo beans, greek olive mix, mozzarella and tomato salad, local cured meats including salami, prosciutto, and mortadella, and grilled market fresh vegetables with balsamic glaze
preserved lemon couscous with sliced almond
chicken tagine ~ chicken roasted with oregano, lemon, garlic, olives, and dried fruit
carved leg of lamb with caramelized onion fig glaze
rosemary pork loin with apricot mostardo
biscotti, lemon curd tart, and tiramisu

42.00 Per Person

Reception Specialties - Hors d'Oeuvres

Hot and Cold Hors d'Oeuvres to Create Your Own Customized Reception.

All Picing is Per Piece With a Minimum Order of 50 Pieces per Selection

TRADITIONAL HORS D'OEUVRES

Stuffed Mushrooms

mushroom caps with stilton cheese, bread crumbs, and fresh herbs

3.50

Petite Beef Wellington

tender beef and mushroom duxelles wrapped in crispy puff pastry

3.50

Assorted Quiche

savory mini tarts filled with egg custard, cheese, and a variety of fillings

3.00

ASIAN

Thai Chicken Spring Roll

with plum barbeque sauce

3.00

Chicken Tikka

with cucumber and cilantro raita

3.50

COMFORT FOOD

Soup Shots

hot or cold soups served in a shot glass - variety of seasonal flavors available

3.00

Mini Sliders

bite size burgers

3.50

MEDITERRANEAN

Filet Crostini

thinly sliced filet mignon with horseradish cream on crostini

5.50

Bruschetta

chopped fresh tomatoes, garlic, basil, and olive oil on crispy sliced baguette

3.00

Mini Caprese Skewers

with cherry tomatoes, fresh basil, and mozzarella cheese

4.50

FROM THE SEA

Dungeness Crab Cake

mini crab cakes with lemon garlic aioli

4.00

Grilled Prawn Skewers

prawns marinated with garlic and herbs or spicy coriander and grilled on skewers

4.00

Bloody Mary Prawn Shooters

poached prawns served with a shot of spicy cocktail sauce

5.50

Seafood Shooters

bloody mary or dirty martini prawns oyster shooters

5.50

Reception Specialties - Displays

All Displays are Priced Per Person With a Minimum of 25 Guests

DOMESTIC CHEESE DISPLAY

dill havarti, brie, sharp cheddar, and boursin cheese paired with nuts and dried fruit, served with an assortment of sliced breads, and flatbread cracker

5.95 Per Person

DOMESTIC & ARTISAN CHEESE DISPLAY

selection of local and imported goat, cow, and sheep cheeses paired with quince paste and marcona almonds, served with an assortment of sliced breads, crackers, and seasonal berries

7.75 Per Person

FRESH FRUIT DISPLAY

best selection of fresh seasonal sliced fruits

5.25 Per Person

FARMERS MARKET CRUDITE DISPLAY

fresh seasonal vegetables artistically displayed and served with fun, seasonal dips

4.50 Per Person

MARINATED GRILLED VEGETABLE DISPLAY

marinated and grilled zucchini, eggplant, asparagus, onions, and roasted red and yellow bell peppers, served with a seasonal dipping sauce

4.75 Per Person

FONDUE

traditional cheese fondue with gruyere, emmentaler, and white wine served with cubed sourdough bread and crisp vegetables for dipping

3.50 Per Person

ASSORTED DIP DISPLAY

including spinach & artichoke, creamy hummus, ajvar (roasted bell pepper, eggplant, garlic & chili puree) and herbed chevre cheese dips, served with lahvosh, pita chips, sliced baguette, and whole grain flatbread crackers

5.00 Per Person

WINE COUNTRY CHARCUTERIE

assorted meats and cheeses to include salami, proscuitto, sopraseta, and mortadela accompanied with olives, assorted sliced breads, and crackers

8.75 Per Person

WARM BAKED BRIE EN CROUTE

pastry-wrapped brie served warm with toasted almonds, seasonal berries, and an assortment of flat bread crackers and sliced baguettes

150.00 Per Display

Reception Specialties - Carving and Action Stations

Create an Interactive Reception Around One or More Action Stations, or Add as an Enhancement to Your Buffet.
(Portions are Appetizer Size - not Entree Size)

All Carving and Action Stations are Priced Per Person Per Hour With a Minimum of 50 Guests

A Station Attendant is Required on Each Station for \$120.00 per Station
(Station Attendant Pricing Based on a One to Two Hour Service Time.)

WHOLE ROASTED TENDERLOIN OF BEEF

served on petite rolls with red wine demi glaze

14.00 Per Person - Per Hour

ROASTED PRIME RIB OF BEEF

served on petite rolls with au jus and horseradish

12.50 Per Person - Per Hour

CEDAR PLANKED SALMON

served with cucumber dill sauce

12.00 Per Person - Per Hour

PASTA STATION

fettuccini and cheese tortellini sauteed to order with traditional bolognese, carbonara, pesto, and marinara sauces served with grated parmesan cheese, red pepper flakes, and garlic bread

10.00 Per Person - Per Hour

ROASTED TURKEY BREAST

served on petite rolls with turkey gravy and cranberry aioli

8.00 Per Person - Per Hour

HONEY GLAZED HAM

served on petite rolls with assorted mustards

7.00 Per Person - Per Hour

SHRIMP SCAMPI

sauteed to order with chopped tomatoes, garlic, and fresh herbs (approximately 3 shrimp per person)

15.00 Per Person - Per Hour

Beverage Service - Bars

WINE SELECTIONS BY THE GLASS

Canyon Road

Sauvignon Blanc
Chardonnay
Merlot
Cabernet Sauvignon
6.00

DOMESTIC AND IMPORTED BEER SELECTIONS

Domestic Beer Selections

Budweiser
Bud Light
Coors Light
4.00

Imported Beer Selections

Heineken
Corona
5.00

LIQUOR SELECTIONS - CASH BAR PRICING

Cordials

Kahlua - \$8.00
Baileys Irish Creme - \$8.00
Amaretto - \$8.00
Grand Mariner - \$9.00
Midori - \$7.00

LIQUOR SELECTIONS - CASH BAR PRICING

Standard Liquor Selections

Whiskey - Canadian Club
Bourbon - Jim Beam
Gin - Seagrams
Rum - Myers Platinum
Scotch - J & B
Tequila - Sauza Gold
Vodka - Smirnoff
6.00

Call Liquor Selections

Whiskey - Canadian Club
Bourbon - Jim Beam
Gin - Bombay
Rum - Bacardi Superior
Rum - Captain Morgan Spiced Rum
Rum - Malibu Coconut Rum
Scotch - Johnny Walker Red
Tequila - Jose Cuervo
Vodka - Stolichnaya
7.00

Premium Liquor Selections

Whiskey - Canadian Club
Whiskey - Jack Daniels
Bourbon - Makers Mark
Gin - Tanqueray
Gin - Bombay Sapphire
Rum - BACARDI Superior
Scotch - Dewars
Tequila - 1800 Reposado
Vodka - Absolut
Vodka - Grey Goose (\$9.00)
8.00

Beverage Service - Wine List

Sonoma County is home to hundreds of amazing wines. We are proud to carry over 70 of these wines and would be happy to assist you in choosing the perfect wine to compliment your meal service.

SPARKLING

gloria ferrer royal cuvee, carneros 45
iron horse, wedding cuvee, green valley 60
j rose, russian river 48
korbel natural, russian river 33
roederer estate brut, anderson valley 45

SAUVIGNON BLANC

cakebread cellars, napa 48
dry creek vineyards, dry creek 36
ferrari-carano, sonoma county 27
hanna, russian river 34
kunde, magnolia lane, sonoma valley 27
matanzas creek, sonoma county 36
paradise ridge grandview vineyard, russian river 27
simi, sonoma county 25

CHARDONNAY

benziger, carneros 30
buehler, russian river 33
c donatiello winery, russian river 30
chateau st jean, sonoma county 36
clos du bois calcaire, russian river 34
keller la cruz vineyard, sonoma coast 34
kendall jackson grand reserve, santa barbara 36
macrosti, carneros 45
marimar estate, acero, russian river 43
neyers, carneros 55
rodney strong, chalk hill 35
sabella by hanzel, sonoma valley 50
sonoma cutrer, russian river 44

OTHER WHITES

inman family pinot gris, russian river 42
terlato family vineyards, pinot grigio, russian river 37
cline viognier, north coast 28

PINOT NOIR

belle glos, meiom, sonoma coast 45
buena vista, carneros 30
emeritus, russian river 55
enroute, les pommiers, russian river 66
etude, rose of pinot noir, carneros 35
gary farrell, starr ridge vineyard, russian river 55
inman family, russian river 48
james family, stony point vineyard, sonoma coast 52
la crema, sonoma coast 45
macmurray ranch, sonoma coast 36
robert stemmler 44

OTHER REDS

trecini merlot, russian river 35
clos du bois merlot, north coast 30
acorn cabernet franc, russian river 43
cline cellars syrah, petaluma gap 30
jacuzzi, sangiovese, sonoma county 33
foppiano vineyards, petite syrah, russian river 38

CABERNET SAUVIGNON

beringer, knights valley 39
b.r. cohn, north coast 38
clos du bois, marlstone, alexander valley 75
gundlach bundschu, sonoma county 42
louis m martini, alexander valley 47
roth, alexander valley 39
sebastiani, sonoma county 33

ZINFANDEL

alexander valley vineyards, sin zin, alexander valley 46
francis coppola, directors cut, dry creek 38
hook & ladder, russian river 46
murphy-goode, liar's dice, sonoma county 24
pedroncelli, mother clone, dry creek 27
rancho zabaco, dry creek 39
ravenswood, sonoma county 28
sbragia family vineyards, ginos vineyards, dry creek 47
st francis, old vines, sonoma county 27
trecini, rocky ridge vineyard, rockpile 48