

## **MONTAGE COFFEE & TEA**

Available Twenty-Four Hours • To place an order touch "In-Room Dining"

Freshly Roasted Coffees by Fonté Coffee Roaster in Seattle, Washington

### FRENCH PRESS COFFEE

Coarsely ground Indonesian coffee 4 cup \$12 — 8 cup \$16

### BREWED COFFEE

One liter \$14

## **ESPRESSO-BASED DRINKS**

Available in decaf and regular

Single Shot \$6 — Double Shot \$8

### CAPPUCCINO

### CAFÉ LATTE

### ESPRESSO MACCHIATO

### CAFÉ MOCHA

## **REVOLUTION FULL-LEAF TEAS SERVED IN INFUSER BAGS**

All teas are \$10

### BLACK TEA

Lavender, Earl Grey, English Breakfast, Bombay Chai, Citrus Spice

### HERBAL TEA

Golden Flowers Chamomile, Southern Mint, Honey-Bush Caramel

### GREEN TEA

Tropical Green Tea

### WHITE TEA

White Tangerine

*California State Sales Tax, an 18% gratuity and a \$3 delivery charge will be applied to all In-Room Dining orders.*

## **BREAKFAST**

Available 6:00am. until 11:00 am. • To place an order touch “In-Room Dining”

## **BEVERAGES**

|  |        |
|--|--------|
| HEALTH SMOOTHIES: STRAWBERRY, BANANA, MANGO              | \$9.00 |
| HOT CHOCOLATE WITH WHIPPED CREAM                         | \$6.00 |
| WHOLE, 2%, OR SKIM MILK                                  | \$6.00 |
| ORANGE OR GRAPEFRUIT JUICE                               | \$7.00 |
| PINEAPPLE, APPLE, CRANBERRY, TOMATO, V-8 OR CARROT JUICE | \$6.75 |

## **STARTERS**

|  |         |
|--|---------|
| CHILLED RUBY RED GRAPEFRUIT                      | \$9.00  |
| ASSORTED COLD CEREALS                            | \$9.00  |
| SEASONAL FRUIT AND BERRIES                       | \$18.00 |
| IRISH ORGANIC OATMEAL                            | \$18.00 |
| HOUSE-MADE GRANOLA WITH BERRIES                  | \$17.00 |
| SMOKED SALMON WITH BAGEL AND CREAM CHEESE        | \$22.00 |
| CREAM OF WHEAT                                   | \$12.00 |
| YOGURT AND BERRY PARFAIT WITH HOUSE-MADE GRANOLA | \$17.00 |
| NATURAL, FRUIT, LOW-FAT, OR NON-FAT YOGURT       | \$7.50  |

## **ON THE SIDE**

|   |         |
|---|---------|
| APPLEWOOD-SMOKED BACON  | \$7.00  |
| PORK SAUSAGE LINKS  | \$7.00  |
| HASH BROWN POTATOES   | \$6.00  |
| TURKEY BACON  | \$7.00  |
| TURKEY SAUSAGE  | \$7.00  |
| BAKED MUFFIN<br>Seasonal Selections   | \$7.00  |
| BAGEL, ENGLISH MUFFIN OR TOAST  | \$6.00  |
| BASKET OF PASTRIES (Choice of 3)<br>Butter Croissant, Chocolate Croissant, Almond Croissant, Fruit Danish,<br>Cheese Danish, Sugared Brioche, Cinnamon Roll | \$14.00 |

## EGGS & MORE

|   |                    |
|---|--------------------|
| TWO EGGS YOUR WAY<br>Pork sausage or applewood-smoked bacon with hash browns,<br>toast and preserves. Egg-beaters available upon request.               | \$20.00            |
| TRADITIONAL EGGS BENEDICT<br>Ham and asparagus  | \$22.00            |
| BRIOCHE FRENCH TOAST<br>Whipped cream and seasonal fruit  | \$19.00            |
| BUTTERMILK PANCAKES<br>Add: bananas, blueberries, or chocolate chips  | \$17.00<br>\$ 2.00 |
| MALTED WAFFLES<br>Whipped cream and seasonal berries  | \$20.00            |
| THREE EGG OMELET<br>Choice of: ham, bacon, tomatoes, onions, bell peppers, jalapeños,<br>Cheddar cheese, Swiss cheese, Gouda cheese, guacamole or salsa | \$21.00            |
| BREAKFAST B.L.T. CROISSANT<br>Fried egg, smoked bacon, and avocado  | \$20.00            |

## **CHILDREN'S MENU**

Breakfast available from 6:00am. until 11:00 am. • To place an order touch  
“In-Room Dining”

|                                      |        |
|--------------------------------------|--------|
| FRENCH TOAST WITH MAPLE SYRUP        | \$9.00 |
| COLD CEREAL OR OATMEAL               | \$9.00 |
| With Fruit                           | \$2.00 |
| ONE EGG AND BACON WITH HASH BROWNS   | \$9.25 |
| KID-SIZED PANCAKES WITH SAUSAGE LINK | \$9.00 |

## **LUNCH AND DINNER**

Available from 10:30 a.m. until 10:00 p.m.

|   |         |
|---|---------|
| KID'S BURGER                                | \$12.00 |
| ALL BEEF HOT DOG                            | \$12.00 |
| PB&J SANDWICH                               | \$10.25 |
| CHICKEN FINGERS                             | \$10.50 |
| FISH STICKS                                 | \$9.00  |
| SPAGHETTI WITH MEATBALLS AND MARINARA SAUCE | \$12.00 |
| GRILLED AMERICAN CHEESE SANDWICH            | \$10.75 |
| GRILLED CHICKEN BREAST WITH BROCCOLI        | \$10.00 |
| MACARONI AND CHEESE                         | \$11.50 |

All children's meals are served with a choice of soda, milk, apple juice or fruit punch.

Lunch and dinner offer choice of sides: potato chips, fruit salad, mashed potatoes, vegetables or fruit yogurt, and beverage.

Dessert: cookies, brownies or ice cream

## **IN-ROOM LUNCH**

Lunch available 11:00 am. to 5:00 p.m. • To place an order touch “In-Room Dining”

### **STARTERS**

WHOLE WHEAT PENNE \$22.00  
Cured lemon and oyster mushrooms

LOCAL PRAWN & HEIRLOOM TOMATO \$24.00  
Herbed bread and wild arugula, sweet onion vinaigrette

ARTISAN CHEESES \$35.00  
Blue, sheep, goat, and cow cheese; assorted jams, honey and fruit

### **CLASSICS AND SANDWICHES**

FISH AND CHIPS \$28.00  
Tempura-battered Pacific halibut, basil aioli and malt vinegar

SHAVED SIRLOIN SANDWICH \$27.00  
Caramelized onion and marinated tomatoes, country bread

HOUSE-MADE PULLED PORK SANDWICH \$21.00  
Charred pineapple and pickled cucumbers

HERB MARINATED CHICKEN SANDWICH \$22.00  
Aged provolone and heirloom tomato, ciabatta

GRILLED B.L.T. \$21.00  
Fried egg, iceberg lettuce and slab bacon, heirloom tomato  
*All sandwiches are served with a choice of potato salad, tossed green salad or French fries.*

### **FLATBREAD PIZZA**

SHITAKE AND WILD ARUGULA \$20.00  
Marinated olives and herb oil

WHITE CHEESE \$20.00  
Mozzarella, Laura Chenel goat, Parmigiano-Reggiano, Smoked Gouda,  
and roasted garlic

MEATBALL AND MOZZARELLA \$21.00  
Puréed tomatoes and basil pesto

## **IN-ROOM DINNER**

Dinner available 5:00 p.m. to 10:00 p.m. • To place an order touch “In-Room Dining”

### **SALADS**

HEIRLOOM TOMATOES AND GARDEN HERBS \$18.00  
Citrus and avocado, sour cream sherbet

MIXED FIELD GREENS \$14.00  
White balsamic vinaigrette and heirloom tomatoes

SALAD OF ICEBERG LEAVES AND SLAB BACON \$18.00  
Shaved olives, baby onions and muddled blue cheese, buttermilk

### **SOUPS**

ORGANIC CORN SOUP \$19.00  
Manuka honey

### **FIRST COURSES**

RICOTTA AGNOLOTTI \$23.00  
Braised lobster and citrus butter

HALF-DOZEN OYSTERS \$20.00  
Del Sol, Carlsbad, California

FILET MIGNON CHILI \$21.00  
House-made cornbread

TIGER PRAWN COCKTAIL \$18.00  
Horseradish and pepper ketchup

GRILLED ARTICHOKE \$18.00  
Melted butter and parmesan aioli

### **ROLLS**

SPICY KOMPACHI YELLOWTAIL  
Kim chi, tobiko sauce

CRUNCHY SHRIMP  
Tempura-battered white tiger shrimp

AGED SOY-MARINATED VEGETABLE  
Edamame puree, nori oil

SAMPLE ANY THREE \$22.00  
EACH \$15.00

## **FLATBREADS**

|   |         |
|---|---------|
| WILD MUSHROOM & GOLDEN RAISIN<br>Roasted garlic and goat cheese   | \$20.00 |
| TRUFFLE & THREE CHEESE<br>Istara, organic parmesan and mozzarella | \$20.00 |
| HEIRLOOM TOMATO<br>Fresh mozzarella and basil pesto               | \$22.00 |

## **SANDWICHES**

|   |         |
|---|---------|
| GRILLED CHEESE STEAK ON PRETZEL ROLL<br>Roasted peppers and sweet onions with melted cheese | \$20.00 |
| SMOKED CHICKEN ON PRETZEL ROLL<br>Danish fontina, house-made mustard                        | \$17.00 |
| PRIME NATURAL BEEF HAMBURGER ON SESAME SEED BUN<br>Aged cheddar, Thousand Island dressing   | \$20.00 |
| GRILLED CORNED BEEF ON RYE<br>Sauerkraut and Swiss cheese, sweet mustard                    | \$17.00 |

*All sandwiches are served with a choice of French fries or mixed green salad.*

## **FISH ENTRÉES**

PAN-SEARED KONA KOMPACHI \$38.00  
DUCK CONFIT WITH ROASTED GARLIC BUTTER

RED SNAPPER \$38.00  
Confit citrus and roasted peppers, Tahitian vanilla

ROASTED OCEAN TROUT \$38.00  
Wild mushroom and Potato gnocchi

## **MEAT ENTRÉES**

SPIT-ROASTED SHELTON RANCH ORGANIC CHICKEN \$35.00  
Sauerkraut and chicken sausage, mustard sauce

28-DAY DRY-AGED COFFEE CRUSTED NEW YORK STRIP \$42.00  
Fourme d'Ambert cheese and wild arugula, bourbon-caramel butter

GRILLED FILET MIGNON OF NATURAL BEEF \$45.00  
Crispy fingerlings and wild mushrooms, red wine sauce

## IN-ROOM LUNCH AND DINNER DESSERTS

|  |         |
|--|---------|
| CLASSIC APPLE PIE<br>Caramel sauce, oatmeal streusel, brown butter ice cream           | \$15.00 |
| DULCE DE LECHE CHEESECAKE<br>Alfajores cookie, caramelized pineapples, vanilla syrup   | \$15.00 |
| SKY HIGH LEMON PASSION TART<br>Fresh raspberries, bergamot chocolate sauce, lemon zest | \$15.00 |
| ORANGE GREEN TEA CRÈME BRULÉE<br>Seasonal Berries                                      | \$15.00 |
| GERMAN CHOCOLATE CAKE<br>Coconut jam, chocolate pecan salad, praline nut ice cream     | \$15.00 |
| BROWNIES, BLONDIES AND COOKIES WITH MILK   | \$12.00 |

## ALL-DAY DINING

### SALADS

|   |         |
|---|---------|
| MIXED FIELD GREENS  | \$14.00 |
| White balsamic vinaigrette and heirloom tomatoes                  |         |
| CAESAR SALAD  | \$16.00 |
| Parmigiano-Reggiano cheese, garlic-toasted croutons and anchovies |         |
| With Grilled Chicken  | \$20.00 |
| With Poached Prawns   | \$22.00 |

### SOUPS

|                   |         |
|-------------------|---------|
| ORGANIC CORN SOUP | \$17.00 |
| Manuka honey      |         |

### STARTERS

|   |         |
|---|---------|
| HEIRLOOM TOMATO SALAD   | \$18.00 |
| Wild arugula, mustard vinaigrette   |         |
| GULF PRAWN COCKTAIL   | \$16.00 |
| Horseradish and peppered ketchup  |         |
| THREE-EGG OMELET  | \$18.00 |
| Choice of: ham, bacon, tomatoes, onions, bell peppers, jalapeños, cheddar cheese, Swiss cheese, Gouda cheese, guacamole and salsa |         |

## SANDWICHES

PRIME, NATURAL BEEF HAMBURGER \$20.00  
Aged cheddar & all the accompaniments

MARINATED CHICKEN SANDWICH \$22.00  
Baby greens and aged provolone, ciabatta

*All sandwiches are served with a choice of French fries or mixed green salad.*

HAND-TOSSED FLAT BREAD \$20.00  
Three ingredients  
Extra toppings \$1.00 each  
Shrimp, artichoke hearts, sausage, sliced tomato, black olives,  
mushrooms, pineapple, ham, and pepperoni

## ALL-DAY DESSERTS:

VANILLA CRÈME BRULÉE \$15.00

GERMAN CHOCOLATE CAKE \$15.00  
Coconut jam, chocolate pecan salad, praline nut ice cream

CLASSIC APPLE PIE \$15.00  
Caramel sauce, oatmeal streusel, brown butter ice cream

*At Montage Laguna Beach, the culinary arts are a prized masterpiece. In that spirit, we offer a tastefully designed selection of organic spa cuisine. Chef Brian Black has created a menu that offers a variety of exciting tastes and textures using the freshest regional organic ingredients, excluding any animal-derived components or processed foods.*

|  |          |
|--|----------|
| ORGANIC HUMMUS FLATBREAD<br>Roasted garlic cloves, cilantro pesto                  | \$ 20.00 |
| HEIRLOOM BEAN TOFU CHILI<br>Cumin toasted pita                                     | \$ 19.00 |
| AGED SOY-MARINATED VEGETABLE ROLL<br>Edamame Purée, Nori oil                       | \$ 15.00 |
| GRILLED LOCAL STONE FRUIT POLENTA<br>Frisée Salad, Aged Balsamic                   | \$ 18.00 |
| CURRIED HEIRLOOM RATATOUILLE<br>Israeli Couscous Salad, Green Curry                | \$ 30.00 |
| SALAD OF BABY ARUGULA<br>Confit Vidalia Onions, Hearts of Palm, Citrus Vinaigrette | \$ 19.00 |
| MEDITERRANEAN CRUDITÉS<br>Swiss Chard-Wrapped Tabouli, Local Heirloom Vegetables   | \$ 23.00 |
| ROASTED PORTABELLA MUSHROOM CARPACCIO<br>Quinoa Salad, Goma Wakame Vinaigrette     | \$ 25.00 |

## IN-ROOM DINING WINE LIST

### CHAMPAGNE AND SPARKLING WINES

|        |  |      |       |
|--------|--|------|-------|
| 10-068 | CHARLES HEIDSIECK, "BLANC DE MILLENAIRES"<br>CHAMPAGNE, FRANCE | 1995 | \$214 |
| 12-016 | DOMAINE CARNEROS, CARNEROS, CALIFORNIA                         | 2002 | \$60  |
| 10-400 | G.H. MUMM, JOYESS, DEMI-SEC, CHAMPAGNE, FRANCE                 | NV   | \$88  |
| 11-075 | LOUIS ROEDERER, CRISTAL, CHAMPAGNE, FRANCE                     | 1997 | \$605 |
| 10-051 | MOËT & CHANDON, CUVEE DOM PÉRIGNON, ROSÉ<br>CHAMPAGNE, FRANCE  | 1993 | \$784 |
| 12-009 | MUMM CUVÉE NAPA, MONTAGE BRUT, NAPA, CALIFORNIA                | NV   | \$40  |
| 10-048 | NICOLAS FEUILATTE, PREMIER CRU ROSÉ<br>CHAMPAGNE, FRANCE       | NV   | \$102 |
| 12-025 | S. ANDERSON, BLANC DE NOIRS, NAPA, CALIFORNIA                  | 1999 | \$53  |
| 10-030 | TATTINGER, MILLÉSEMÉ, CHAMPAGNE, FRANCE                        | 2000 | \$163 |
| 10-000 | VUEVE CLICQUOT PONSARDIN, YELLOW LABEL,<br>CHAMPAGNE, FRANCE   | NV   | \$78  |

## IN-ROOM DINING WINE LIST

### CHARDONNAY

|        |  |      |       |
|--------|--|------|-------|
| 15-090 | ADELSHEIM, WILLAMETTE VALLEY, OREGON                         | 2002 | \$69  |
| 27-027 | ALBERT PIC, GRENOUILLES, CHABLIS, FRANCE                     | 2004 | \$135 |
| 15-017 | ARCADIAN, SLEEPY HOLLOW VINEYARD, SANTA LUCIA,<br>CALIFORNIA | 2002 | \$75  |
| 15-000 | CAKEBREAD, NAPA VALLEY, CALIFORNIA                           | 2006 | \$85  |
| 22-008 | CATENA, MENDOZA, ARGENTINA                                   | 2004 | \$36  |
| 27-000 | DELARCHE, CORTON CHARLEMAGNE, BURGUNDY, FRANCE               | 2005 | \$201 |
| 32-024 | DOMAINE DU MOUSCAILLO, LIMOUX, FRANCE                        | 2004 | \$42  |
| 25-033 | ELIO GRASSO, EDUCATO, PEIDMONT, ITALY                        | 2004 | \$47  |
| 15-026 | FAR NIENTE, NAPA VALLEY, CALIFORNIA                          | 2006 | \$115 |
| 22-049 | FROGMORE CREEK, TASMANIA                                     | 2005 | \$35  |
| 22-010 | LEEWIN ESTATE, ARTIST SERIES, MARGARET RIVER,<br>AUSTRALIA   | 2005 | \$42  |

## IN-ROOM DINING WINE LIST

### CHARDONNAY (CONTINUED)

|        |   |      |       |
|--------|---|------|-------|
| 15-011 | LITTORAI, MAYS CANYON, RUSSIAN RIVER, CALIFORNIA                        | 2005 | \$139 |
| 15-010 | MOUNT EDEN, SANTA CRUZ MTS, CALIFORNIA                                  | 2001 | \$64  |
| 15-119 | PETER MICHAEL, BELLE-COTE, SONOMA COUNTY,<br>CALIFORNIA                 | 2006 | \$144 |
| 27-081 | PHILIPPE COLIN, LES CHAUMÉES, CHASSAGNE-MONTRACHET,<br>BURGUNDY, FRANCE | 2005 | \$165 |
| 15-055 | PLUMJACK, RESERVE, NAPA VALLEY, CALIFORNIA                              | 2006 | \$99  |
| 15-073 | RAMEY, RITCHIE VINEYARD, RUSSIAN RIVER,<br>CALIFORNIA                   | 2005 | \$143 |
| 15-012 | ROMBAUER, CARNEROS, CALIFORNIA  | 2006 | \$60  |
| 15-059 | SHAFFER, RED SHOULDER RANCH, NAPA VALLEY, CALIFORNIA                    | 2005 | \$99  |
| 15-036 | SONOMA-CUTRER, RUSSIAN RIVER, CALIFORNIA                                | 2006 | \$45  |
| 15-075 | TALLEY, ARROYO GRANDE VALLEY, CALIFORNIA                                | 2006 | \$56  |

## IN-ROOM DINING WINE LIST

### SAUVIGNON BLANC

|        |  |      |       |
|--------|--|------|-------|
| 17-012 | DAVID ARTHUR, NAPA VALLEY, CALIFORNIA          | 2005 | \$48  |
| 17-016 | DUCKHORN VINEYARDS, NAPA VALLEY,<br>CALIFORNIA | 2006 | \$54  |
| 30-009 | LADOUCETTE, BARON D'L, POUILLY FUME            | 2003 | \$196 |
| 22-027 | SPY VALLEY, MARLOBOROUGH, NEW ZEALAND          | 2007 | \$38  |

### RIESLING

|        |  |      |      |
|--------|--|------|------|
| 20-025 | CHATEAU STE. MICHELLE/DR. LOOSEN, EROICA,<br>COLUMBIA VALLEY, WASHINGTON | 2006 | \$55 |
| 37-005 | DOMAINE SEINBACH, RESERVE PERSONELLE,<br>ALSACE, FRANCE                  | 2002 | \$87 |
| 22-025 | GROSSET, POLISH HILL, CLARE VALLEY,<br>AUSTRALIA                         | 2007 | \$92 |
| 40-013 | REICHSGRAF VON KESSELSTATT, SPATLESE,<br>SCHARZHOFBERGER, MOSEL, GERMANY | 2004 | \$61 |

## IN-ROOM DINING WINE LIST

### OTHER WHITE WINES/BLENDS

|        |   |      |       |
|--------|---|------|-------|
| 20-005 | ANNE AMIE PINOT GRIS, OREGON  | 2006 | \$37  |
| 20-028 | CONSILIENCE GRENACHE BLANC, SANTA BARBARA,<br>CALIFORNIA            | 2005 | \$41  |
| 30-029 | DOMAINE DELETANG MONLOUIS SEC, LOIRE VALLEY,<br>FRANCE              | 2002 | \$36  |
| 37-040 | DOMAINE ZIND-HUMBRECHT GEWURZTRAMINER,<br>HEIMBOURG, ALSACE, FRANCE | 2003 | \$127 |
| 25-001 | DON ALEGARIO ALBARIÑO, RAIS BAIXAS, SPAIN                           | 2006 | \$48  |
| 32-010 | GUIGAL CONDRIEU, RHÔNE VALLEY, FRANCE                               | 2004 | \$228 |
| 20-026 | KONGSGAARD, VIORIOUS, NAPA VALLEY,<br>CALIFORNIA                    | 2006 | \$176 |
| 25-006 | SANTA MARGHERITA PINOT GRIGIO, VAL ADIGE,<br>ITALY                  | 2007 | \$57  |
| 35-000 | SMITH-HAUT-LAFITE BORDEAUX BLANC, GRAVES,<br>FRANCE                 | 2003 | \$165 |
| 20-014 | TABLAS CREEK ESPRIT DE BEAUCASTEL BLANC,<br>PASO ROBLES, CALIFORNIA | 2005 | \$74  |

## IN-ROOM DINING WINE LIST

### PINOT NOIR

|        |   |      |       |
|--------|---|------|-------|
| 50-082 | CALERA, MILLS, NAPA VALLEY, CALIFORNIA                      | 2004 | \$96  |
| 57-019 | DOMAINE HENRI GOUGES, NUITS-ST.GEORGES,<br>BURGUNDY, FRANCE | 2002 | \$109 |
| 57-010 | HENRI PERROT-MINOT, CHARMES-CHAMBERTIN,<br>BURGUNDY, FRANCE | 2001 | \$237 |
| 57-041 | JOSEPH FAIVLEY BOURGOGNE ROUGE, BURGUNDY,<br>FRANCE         | 2004 | \$41  |
| 50-040 | LUCIA VINEYARDS, SANTA LUCIA, CALIFORNIA                    | 2006 | \$86  |
| 57-074 | MAISON LEROY BOURGOGNE ROUGE, BURGUNDY,<br>FRANCE           | 1998 | \$58  |
| 50-034 | MIGRATION, ANDERSON VALLEY, CALIFORNIA                      | 2005 | \$74  |
| 50-121 | SONOMA CUTREER, RUSSIAN RIVER VALLEY,<br>CALIFORNIA         | 2004 | \$72  |
| 50-053 | SOTER, YAMHILL COUNTY, OREGON                               | 2003 | \$135 |
| 50-024 | TORII MOR, WILLAMETTE VALLEY, OREGON                        | 2006 | \$74  |

## IN-ROOM DINING WINE LIST

### CABERNET SAUVIGNON, MERLOT AND BORDEAUX-STYLE BLENDS

|        |   |      |       |
|--------|---|------|-------|
| 45-048 | ABACUS, EIGHTH BOTTLING, NAPA VALLEY, CALIFORNIA            | NV   | \$800 |
| 55-050 | BRANE-CANTENAC, MARGAUX, BORDEAUX, FRANCE                   | 2003 | \$131 |
| 55-098 | CHATEAU HAUT BRION, GRAVES, BORDEAUX, FRANCE                | 1999 | \$413 |
| 55-113 | CHATEAU LAFITE ROTHSCHILD, PAULLAC, BORDEAUX, FRANCE        | 2001 | \$547 |
| 55-024 | CHATEAU LATOUR, PAULLAC, BORDEAUX, FRANCE                   | 1998 | \$520 |
| 55-060 | CHATEAU LEOVILLE-LAS-CASES, ST. JULIEN, BORDEAUX, FRANCE    | 1978 | \$424 |
| 55-073 | CHATEAU MARGAUX, MARGAUX, BORDEAUX, FRANCE                  | 2002 | \$669 |
| 55-020 | CHATEAU MOUTON-ROTHSCHILD, PAULLAC, BORDEAUX, FRANCE        | 1999 | \$800 |
| 55-009 | CHATEAU RESPIDE-MEDEVILLE, GRAVES, BORDEAUX, FRANCE         | 2003 | \$64  |
| 45-008 | DELILLE CHALEUR ESTATE, YAKIMA VALLEY, WASHINGTON           | 2005 | \$173 |
| 45-216 | DUCKHORN ESTATE CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA | 2003 | \$192 |
| 47-006 | DUCKHORN MERLOT, NAPA VALLEY, CALIFORNIA                    | 2004 | \$107 |

## IN-ROOM DINING WINE LIST

### CABERNET SAUVIGNON, MERLOT AND BORDEAUX-STYLE BLENDS (CONTINUED)

|        |  |      |       |
|--------|--|------|-------|
| 45-038 | FAR NIENTE CABERNET SAUVIGNON, CAVE COLLECTION,<br>NAPA VALLEY, CALIFORNIA | 1993 | \$374 |
| 45-162 | JORDAN CABERNET SAUVIGNON, SONOMA COUNTY,<br>CALIFORNIA                    | 2004 | \$114 |
| 45-268 | KLUGE, NEW WORLD RED, ABEMALRE COUNTY,<br>VIRGINIA                         | 2002 | \$96  |
| 55-017 | LAFON-ROCHET, ST. ESTEPHE, BORDEAUX, FRANCE                                | 2004 | \$73  |
| 55-012 | L'EVANGILE, POMEROL, BORDEAUX, FRANCE                                      | 2001 | \$507 |
| 45-025 | NEWTON CLARET, NAPA VALLEY, CALIFORNIA                                     | 2005 | \$42  |
| 45-091 | OPUS ONE, NAPA VALLEY, CALIFORNIA  | 1992 | \$720 |
| 45-198 | OPUS ONE, NAPA VALLEY, CALIFORNIA  | 2002 | \$344 |
| 47-004 | PARADIGM MERLOT, NAPA VALLEY, CALIFORNIA                                   | 2003 | \$95  |
| 45-252 | RUBICON ESTATE, RUBICON, NAPA VALLEY, CALIFORNIA                           | 2003 | \$272 |
| 45-004 | SILVER OAK CABERNET SAUVIGNON, NAPA VALLEY,<br>CALIFORNIA                  | 2003 | \$214 |
| 45-011 | STAG'S LEAP WINE CELLARS, ARTEMIS, NAPA VALLEY,<br>CALIFORNIA              | 2005 | \$103 |

## IN-ROOM DINING WINE LIST

### FEATURED RED WINES

|        |  |      |       |
|--------|--|------|-------|
| 72-011 | BODEGA NUMANTHIA, TERMES, TORO, SPAIN                                | 2004 | \$128 |
| 70-010 | BRANCAIA CHIANTI CLASSICO, TUSCANY, ITALY                            | 2003 | \$68  |
| 70-051 | CAMERANO BAROLO, PIEDMONT, ITALY                                     | 2001 | \$108 |
| 67-006 | CATENA MALBEC, MENDOZA, ARGENTINA                                    | 2005 | \$43  |
| 52-005 | CHATEAU MONTELENA ZINFANDEL, NAPA VALLEY,<br>CALIFORNIA              | 2004 | \$60  |
| 62-001 | CHATEAU RAYAS CHATEAUNEUF-DU-PAPE, RHONE VALLEY,<br>FRANCE           | 2004 | \$320 |
| 60-018 | DOMAINE TEMPIER "LA TOURTINE" BANDOL, FRANCE                         | 2002 | \$107 |
| 72-061 | FRA FULCO, PRIORAT, SPAIN  | 2001 | \$128 |
| 65-027 | HENSCHKE MOUNT EDELSTON SHIRAZ, EDEN VALLEY<br>AUSTRALIA             | 2000 | \$166 |
| 52-028 | KAMEN SYRAH, SONOMA VALLEY, CALIFORNIA                               | 2004 | \$150 |
| 65-016 | NURIOOPTA "SCHOLAR" SHIRAZ, BAROSSA VALLEY,<br>AUSTRALIA             | 2001 | \$55  |
| 52-066 | OJAI THOMPSON VINEYARD GRENACHE, SANTA BARBARA COUNTY,<br>CALIFORNIA | 2004 | \$96  |
| 52-001 | PAZZO, SANGIOVESE BLEND, NAPA VALLEY, CALIFORNIA                     | 2004 | \$64  |
| 52-037 | RED CAR "SHAKE RATTLE AND ROLL" SYRAH, CALIFORNIA                    | 2005 | \$119 |
| 52-057 | TURLEY OLD VINES ZINFANDEL, DRY CREEK, CALIFORNIA                    | 2005 | \$55  |

## IN-ROOM DINING WINE LIST – KOSHER WINES

### SPARKLING

|        |  |    |       |
|--------|--|----|-------|
| 10-038 | LAURENT-PERRIER BRUT ROSE, CHAMPAGNE, FRANCE | NV | \$109 |
| 10-089 | NICOLAS FEUILLATTE BRUT, CHAMPAGNE FRANCE    | NV | \$116 |

### WHITE

|        |   |      |      |
|--------|---|------|------|
| 15-104 | BARON HERZOG SPECIAL RESERVE CHARDONNAY, NAPA VALLEY,<br>CALIFORNIA | 2005 | \$64 |
| 30-010 | GOLAN MOSCATO (SWEET), GOLAN HEIGHTS, ISRAEL                        | 2005 | \$24 |
| 20-036 | HAGAFEN WHITE RIESLING, NAPA VALLEY, CALIFORNIA                     | 2007 | \$57 |

### RED

|        |  |      |      |
|--------|--|------|------|
| 45-227 | BARON HERZOG SPECIAL RESERVE CABERNET SAUVIGNON,<br>ALEXANDER VALLEY, CALIFORNIA | 2000 | \$78 |
| 47-041 | HERZOG MERLOT, NAPA VALLEY, CALIFORNIA   | 2004 | \$72 |