



BANQUET WINES

Sparkling Wines

ST. HILAIRE BLANC DE BLANCS, FRANCE | \$32

Crisp and dry with orchard fruit flavors. A little brioche on the nose that is reminiscent of entry level Champagne.

BOUTINOT "DURELLO" SPUMANTE, ITALY | \$36

Citrus and gently floral nose lead to a very fresh and zippy palate with crisp green apple and lightly honeyed characters.

TORRE ORIA CAVA, SPAIN | \$36

Apple and peach aromas are clean and vibrant. Mild flavors of orange and pink grapefruit that finishes light and fresh.

White Wines

AVIVA VINHO VERDE, PORTUGAL | \$38

Floral notes with hints of mint and bay leaf. A very graceful wine that develops a honeyed elegance on the palate with a slight touch of sparkle.

CHATRON LA FLEUR SAUVIGNON BLANC, FRANCE | \$38

A grassy and tropical nose, which will then move to pineapple and nectarine aromas. Soft fruit flavors that has appeasing acidity.

TORRENT BAY SAUVIGNON BLANC, NEW ZEALAND | \$38

Fruity flavors of grapefruit, citrus and lime with a mix of honey. A very drinkable wine!

CA'LUNGHETTA PINOT GRIGIO, ITALY | \$32

Delicately scented and soft on the palate, it offers classic citrus and floral aromas in a balanced elegant style.

HIGH DEF RIESLING, GERMANY | \$36

This delicate semidry Riesling highlights sweet green-apple and honeydew flavors held taut by sunny lemon acidity.

All prices subject to 13.5% combined taxes and 23% service charge.

These items can be prepared raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

White Wines cont.

JEFFERSON HOTEL CHARDONNAY, CALIFORNIA | \$32

We are proud to introduce our house label that delivers on the promise of quality and excellence. Sourced from Napa Valley, this is a Chardonnay one can enjoy by itself or with many dishes.

KIND STRANGER CHARDONNAY, WASHINGTON | \$48

Fresh, fruit forward Chardonnay with a creamy finish. There is structure and citrus notes along with exotic fruit and complexity.

STAG'S LEAP "KARIA" CHARDONNAY, CALIFORNIA | \$80

Graceful and elegant, this is the prime example of one California's "first growths." Extended lees aging releases a wonderful mouthfeel that mixes well with the citrus fruit and vanilla finish.

Red Wines

LES VOLETS PINOT NOIR, FRANCE | \$36

Fresh, clean Pinot-style, soft red berries in a juicy, raspberry crumble and sour cream style. Food friendly with a long finish.

KEN WRIGHT PINOT NOIR, OREGON | \$80

This Willamette Valley Pinot Noir offers ripe rainier cherry, red plum, and blackberry nestled between notes of rose petal, cedar, and turned earth. The wine is vibrant and lively on the palate with a generous finish.

JEFFERSON HOTEL RED BLEND, CALIFORNIA | \$32

We are proud to introduce our house label that delivers on the promise of quality and excellence. This is a California blend of Petite Sirah, Zinfandel, and Barbera that is fruit forward and easy drinking.

GERBERAS GARNACHA, SPAIN | \$32

An intense bouquet of ripe raspberries that has some floral notes. The Garnacha wines from Aragon are characterized by their balance and their crisp fruit flavors and their personality.

GRANGE DE PAYAN GRENACHE/SYRAH, FRANCE | \$35

This classic blend of grenache, syrah, and mourvèdre offers fragrances of plum, mulberry, and spice; medium-bodied and dry with moderate tannins and flavors.

CHASING LIONS CABERNET SAUVIGNON, CALIFORNIA | \$35

Deep red color, nose filled with dark red fruits and gentle spices. In the mouth is round with hints of vanilla and chocolate. Medium body and gentle tannins make this Cabernet Sauvignon a perfect everyday wine.

STAG'S LEAP "ARTEMIS" CABERNET SAUVIGNON, CALIFORNIA | \$150

Opens with intriguing plum, ripe fig and allspice aromas. On the palate, the wine offers flavors of ripe blackberry, chocolate-covered cherry and hints of cedar.

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