All prices are in US Dollars & are valid through Dec. 2020. A taxable 24% service charge & 8.25% sales tax will be applied to all food & beverage prices.

Chef Attendant required where indicated for $150 per attendant. One Chef Attendant required per 100 guests, unless otherwise indicated. Maximum 2 Entrée Options for Plated Service with exception of dietary requests.
CATERING GUIDELINES

Fairmont Austin’s culinary offerings feature locally sourced, organic and sustainable items in order to bring the freshest items to your plate. Our culinary team brings flavors centered on health and creativity with a modern twist while still providing a few familiar classics.

Fairmont Austin will contract all food and beverage. We are responsible for the quality and freshness of the food served to our guests, therefore, no food may be brought into the hotel from another source for consumption in our facilities. Due to current health regulations, food may not be taken off the premises after it has been prepared and served, nor kept for a future event.

Menu arrangements are to be supplied and finalized to the CS or Catering Manager for review at least 30 days prior to each function. Should this deadline not be observed, we may not be able to guarantee menu contents and/or other necessary arrangements.

Though it shall not alter in any way the food and beverage revenue commitment, it is the responsibility of the meeting planner to provide the Conference Services or Catering representative with the total guaranteed meal covers by 12 noon, 72 business hours in advance. In the event a Custom Menu (i.e. not listed within the current Banquet Menu) has been arranged, the guaranteed guest count is due five (5) business days in advance. This will be considered a guarantee for which Fairmont Austin will prepare the appropriate amount of food and beverage for your guests. You will be charged according to the guest guarantee or the actual number served, whichever is greater. It must be understood that we will not assume any responsibility for selling and/or collecting meal tickets.

Special Meal requests must be submitted as part of your function guarantee. These requests would include special meals for vegetarians and guests with dietary restrictions or food allergies. Any special meals ordered less than 72 business hours prior to the event will be charged to the Master Account as additions to the guarantee. Kosher menus require minimum 2 weeks prior notice. Menu items may contain nuts & nut by-products—please advise your Catering Manager of any allergies. Please inquire about sustainable or organic menu alternatives. Consuming raw or undercooked meat, seafood or egg products can increase your risk of food borne illness.

In an effort to provide the highest levels of service and beautiful aesthetics for our culinary presentation, Fairmont Austin will refrain from utilizing labels on buffets and food stations for Banquet events. This will allows the opportunity for our servers to engage and interact with our guests by verbally describing and explaining menu items. Food items that may not be obvious will be labeled accordingly.

Guests with dietary concerns may speak with the Banquet Captain or Chef with any questions or for more information as they go through the buffet. Advance notice of these requests are appreciated.

A minimum of 20 covers must be guaranteed for every food and beverage function unless otherwise noted in the Banquet Menu. One Chef Attendant is required per 150 guests where indicated on the menu. One Bartender is required per 100 guests for any service of alcohol in the event space. Per TABC regulations, all alcohol must be opened and served by the Fairmont Hotel.
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Chef Attendant required where indicated for $150 per attendant. One Chef Attendant required per 100 guests, unless otherwise indicated. Maximum 2 Entrée Options for Plated Service with exception of dietary requests.

**BREAKFAST**

**PLATED BREAKFAST**

**CONTINENTAL** 30
- Mini Croissant & Muffin
- Fresh Fruit Cup
- Mint Syrup
- Berry Parfait
  - Greek Yogurt, House Made Granola

**CLASSIC** 38
- Freshly Baked Croissant
- Spreads
  - Fruit Preserves, European Style Butter
- **Fresh Seasonal Fruit**
  - Honey Lime Greek Yogurt, Cage-Free Scrambled Eggs
- **Potato Hash**
  - Roasted Yukon Gold & Sweet Potatoes
- **Choice of Thick Cut Bacon or Pork Sausage**

**THE AUSTIN** 49
- Freshly Baked Bread
- Roasted Banana Pecan Bread & Whipped Brown Butter
- **Fresh Cantaloupe**
  - Maple, Vanilla Yogurt
- **Austin Scramble**
  - Smoked Brisket, Jalapeños, Caramelized Onions & Cage-Free Eggs
- **Smoked Potato Hash**
  - Roasted Mushrooms & Molé Spice
- **Tomatillo Salsa**

**HEALTHY** 44
- Gluten Free Avocado Toast
- Almond Butter
- **Coconut Milk Chia Pudding**
  - Fresh Berries
- **Breakfast Bowl**
  - Quinoa, Sweet Potato, Kale, Shaved Onions, Poached Egg & Fresh Herbs

**BOXED BREAKFAST**

**CONTINENTAL** 30
- Fruit Muffin
- Fruit Salad
- Bircher Meusli

**GOOD THINGS** 35
- Ham and Cheese Croissant
  - Niman Ham, Gruyere, Caramelized Onions, Dionaise
- Fresh Crisp Apple
  - Individual Chobani Yogurt

**BREAKFAST TACOS** 35
- Scrambled Egg
  - Flour Tortilla, Cheddar, Potatoes, Poblano Rajas, Choice of Bacon or Chorizo
- **Taqueria Style Green Salsa**

**MINDFUL** 33
- Gluten Free Blueberry Muffin
- Coconut Yogurt
  - Baked Apple and Oatmeal Bar

**BYO PLATED BREAKFAST**

- **Fruit Cup** 7
  - Fresh Melon & Strawberry
- **Berry Bowl** 10
- Watermelon 7
  - Mint Syrup
- **Scrambled Eggs** 10
  - Yukon Gold and Sweet Potato Hash 7
  - Caramelized Onions and Fresh Herbs
  - **Crispy Homestyle Breakfast Potato** 7
  - Roasted Sweet Potatoes 8
    - Black Beans and Corn
  - **Rosemary Fingerling Potatoes** 7
  - Applewood Smoked Bacon 7
  - Maple Blackpepper Bacon 7
  - Habanero Bacon 10
  - **Old Style Pork Sausage** 7
  - Chicken Apple Sausage 7
  - Country Ham 8
  - Mini Croissant 8
  - Mini Muffin 7
BREAKS

À LA CARTE

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
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<tbody>
<tr>
<td>Hidden Valley Granola Bars</td>
<td>6</td>
</tr>
<tr>
<td>Kind Bars</td>
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<tr>
<td>Lara Bars</td>
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<tr>
<td>Chobani Yoghurts</td>
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<tr>
<td>Assorted Candy Bars</td>
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<tr>
<td>Trail Mix</td>
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<tr>
<td>Deep River Kettle Chips</td>
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<td>Bags of Pretzels</td>
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<tr>
<td>Cheddar Popcorn</td>
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<tr>
<td>Mixed Nuts</td>
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<tr>
<td>House Made Chocolate Chip Cookies</td>
<td>62/Doz</td>
</tr>
<tr>
<td>House Made Peanut Butter Cookies</td>
<td>62/Doz</td>
</tr>
</tbody>
</table>

Freshly Brewed Caffe Sumba Coffee, Avila Decaffeinated Coffee & Lot 35 Teas 98/Gal
Fairmont Bottled Water 6
Fiji Bottled Water 8
Topo Chico Mineral Water 9
Soft Drinks 6
Chilled Individual Fruit Juices 7
Local Kombucha 9
Assorted Red Bull 9
Coconut Water 9

THEMED

Minimum order of 20. Chef Attendants required.

DONUT WORRY – BE HAPPY! 23
Bottled Chilled Milk
2%, Skim & Chocolate Milk

Doughnuts
Assorted Selection of Local Austin Bottled Heyday Cold-Brew

THE COOKIE MONSTER 24
Cookies
Chocolate Mint, Coconut, Peanut Butter, Chocolate Chip, White Chocolate Cranberry
Bottled Chilled Milk
2%, Skim & Chocolate Milk

PRE-MIXED ZILKER PARK TRAIL MIX 22
Nuts & Seeds
Walnuts, Pecans, Almonds, Cashews, Pistachios & Sunflower Seeds
Dried Fruit
Cranberries, Blueberries, Cherries, Apricots & Apples
Sweet Nibs
Chocolate Chips, White Chocolate Chips, M&M’s & Toasted Coconut

THE LONGHORN 25
Bottled Lemonade
Salted Jumbo Pretzels
Ball Park Mustard
Freshly Made Popcorn
Truffle Popcorn, Buttered Cheddar, Caramel Corn
Gummies & Jelly Bellies
LUNCH

BOXED/PLATED SANDWICH MENU
Soup only available for plated lunch.
Soup & Salad is additional $7/person.

SOUP OR SALAD
Tomato Soup
Clam Chowder
Carrot Soup
Pasta Salad
Cheddar, Olives, Soppressata, Penne & Italian Basil Dressing
Caprese
Cherry Tomatoes, Mozzarella, Basil, Balsamic Dressing
Potato Salad
Celery, Scallion, Mustard Vinaigrette

SANDWICHES 48/PERSON
Muffaletta
Salami, Mortadella, Coppa, Olive & Sundried Tomato Spread on Focaccia
Classic Reuben
Corned Beef, Sauerkraut, Swiss Cheese & Thousand Island Dressing
Smoked Turkey
Caramelized Onions, Swiss Cheese, Dijonnaise on Croissant
Grilled Chicken Club
Bacon, Hot House Tomato, Leaf Lettuce, Avocado Mayo
Grilled Vegetable Wrap
Arugula, Roasted Corn, Black Bean Hummus, Queso Fresco
Grilled Chicken Blt Wedge Salad
Iceberg Lettuce, Hothouse Tomatoes, Crumbled Bleu Cheese, Bacon & Creamy Dijon Dressing
Maple Glazed Salmon Salad
Arugula, Watercress, Radish, Strawberries, Local Goat’s Cheese, Lemon Poppyseed Dressing
Thai Beef Salad
Tomato, Carrots, Cucumbers, Onions, Peppers, Mint, Cilantro, Soy Ginger Vinaigrette

DESSERTS
Fudge Brownie
Blondie
Chunky Chocolate Chip Cookie

PLATED MENU

SOUP OR SALAD
Heirloom Tomato & Mozzarella
Arugula, Basil, Balsamic Reduction & Olive Oil
Classic Caesar Salad
Baby Romaine Hearts, Brioche Crouton, Shaved Grana Padano, Lemon Zest, Creamy Garlic Caesar Dressing
Local Green Salad
Dried Tomatoes, Shaved Onions, Dijon Fins Herbs Vinaigrette
Gazpacho
Tomato, Bell Peppers, Olive Oil
Tomato Bisque
Smokey Cheddar Cheese Twists
Carrot Soup
Carrot Top Pistou
Grilled Chicken Blt Wedge Salad 45
Iceberg Lettuce, Hothouse Tomatoes, Crumbled Bleu Cheese, Bacon & Creamy Dijon Dressing
Maple Glazed Salmon Salad 47
Arugula, Watercress, Radish, Strawberries, Local Goat’s Cheese, Lemon Poppyseed Dressing
Thai Beef Salad 48
Tomato, Carrots, Cucumbers, Onions, Peppers, Mint, Cilantro, Soy Ginger Vinaigrette

ENTRÉES
Pan Roasted Salmon 49
Grilled Cauliflower, Fried Fingerling Potatoes & Saffron-Fennel Sauce Vierge
Herb Roasted Chicken Breast 47
Celeriac Mash, Root Vegetables, Brocolini, Caramel Chicken Jus
Yucatan Spiced Chicken Breast 47
Grilled Sweet Potatoes, Spicy Brussel Sprouts & Pumpkin Seed Molé
Braised Beef Shortrib 49
Creamy Cheddar Blue Corn Grits, Shallot Confit & Roasted Heirloom Carrots
Primavera Risotto 43
Asparagus, Peas, Mushrooms, Sun-Dried Tomatoes & Parmesan

DESSERTS
Fresh Berry Tart
Diplomat Cream, Cinnamon Streusel & Strawberry Preserve
Triple Chocolate
Dark & White Chocolate Mousse, Dark Chocolate Glaze, Marshmallow Whip & Fresh Raspberry
Guava Cheesecake
White Chocolate Whipped Ganache & Strawberry Sauce

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## CANAPÉS
Priced per dozen.

### BEEF
- **Chinese Szchuan Pepper Beef Sesame** 84
  Scallion & Black Vinegar
- **Beef Short Rib Wellington** 92
  Vidalia Onion, Mushrooms & Puff Pastry
- **Beef Empanadas** 85
  Chimichurri

### SEAFOOD
- **Mini Crab Cakes** 92
  Wasabi Aioli
- **Shrimp & Avocado Plantain** 85
  Cilantro, Sour Cream & Tomato
- **Salmon Ceviche** 85
  Corn Sope, Aji Amarillo, Sour Cucumber

### CHICKEN
- **Chicken Satay** 73
  Sweet Soy Glaze, Toasted Nut Seroendeng & Peanut Sauce
- **Lemon Grass Chicken Potsticker** 78
  Yuzu Ponzu

### VEGETABLE
- **Heirloom Tomato Bruschetta** 71
  Olive Oil Crostini, Basil Mascarpone
- **Mushroom Arancini** 73
  Pecorino, Porcini Mushroom & Tomato Conserva
- **Edamame Potstickers** 75
  Chili Soy Sauce
PLATED DINNER
Includes Choice of Soup or Salad.

SOUPS & SALADS
Roasted Mushroom Soup
Truffle Foam
Carrot & Coconut Soup
Maple Crème Fraiche
Roasted Cauliflower & Parsnip Soup
Confit Garlic, Gorgonzola & Neuske’s Bacon Lardon
Village Farms Tomato & Arugula Salad
Fior Di Latte, Basil Pesto, Aged Balsamic, Texas Olive Oil, Sea Salt & Tellicherry Cracked Pepper
Heirloom Beet Salad
Chèvre Mousse, Hazelnut Praline & Blood Orange Dressing
Francis & Thatcher Greens
Heirloom Radish, Chickpea Hummus, Baby Fennel, Herb & Citrus Vinaigrette

ENTRÉES
Whiskey Glazed Chicken Breast 70
Schmaltz Potatoes, Roasted Root Vegetables & Lemon Thyme Chicken Jus
Mesquite Roasted Beef Tenderloin 86
Caramelized Onion & Gruyere Potato Gratin, King Mushrooms & Cabernet Jus
Slow Braised Short Rib 80
Ancho Sweet Potato Pureé, Garlic Broccolini & Molé Negro
Herb Crusted Cod 85
Mascarpone Polenta, Campari Tomato Salsa Cruda
Maple Glazed Salmon 79
Gnocchi, Brussel Sprouts, Salt Roasted Beets & Béarnaise Sauce
Slow Roasted Pork Chop 78
Lentils, Sofrito, Baby Turnip, Chimichurri
Roasted Squash & Vadouvan Quinoa 65
Cumin Squash Pureé, Sunflower Seeds

DESSERTS
Chocolate Praline Crunch
Semi-Sweet Chocolate, Hazelnuts & Vanilla Sauce
Lime Cheesecake
Passion Fruit Caramel, Lemon Cream, Toasted Coconut, Fresh Citrus
Red Berry Opera
Vanilla Cake, Passionfruit, Dried Meringues, Berries
BEVERAGES

CONSUMPTION PRICING
Price based per drink.

DE LUXE LIQUORS  14
Tito’s Handmade Vodka
Finlandia Vodka
Beefeater Gin
Horintos Silver Tequila
Bacardi Superior
Jack Daniel’s Tennessee Whiskey
The Famous Grouse Scotch
Jim Beam Rye

T E X A S LIQUORS  15
Dripping Springs Vodka
Deep Eddy Ruby Red Vodka
Treaty Oak Gin
Dulce Vida Blanco Tequila
Stright Silver Rum
Tx Whiskey
Herman Marshall Rye Whiskey
Swift Single Malt

PREMIUM LIQUORS  16
Grey Goose Vodka
Absolut Elyx Vodka
Tanqueray Gin
Patron Silver Tequila
Mount Gay Rum
Makers Mark Bourbon
Bulliet Rye Whiskey
Johnnie Walker Black Label Whisky

Deluxe Red, White & Sparkling Wine  11
Please reference Wine List

Premium Red, White & Sparkling Wine  13
Please reference Wine List

Assorted Soft Drinks  6

Assorted Juices  7

Premium Bottled Water  8

Texas Red, White & Sparkling Wine  13
Please reference Wine List

Chandon California Brut
3/Person  |  15/Glass  |  75/Bottle

Imported & Craft Beer  9

Domestic & Non-Alcoholic Beer  8

Fairmont Bottled Water  6

PACKAGE PRICING
Price based per person. Each bar package includes beer, house wine, and non-alcoholic beverages.

DE LUXE LIQUORS
Starting at $36 for 2 Hours
Additional $12 Per Hour up to 5 Hours
Beer & Wine Only $30 for 2 Hours
Additional $10 Per Hour up to 5 Hours

T E X A S LIQUORS
Starting at $42 for 2 Hours
Additional $13 Per Hour up to 5 Hours
Beer & Wine Only $36 for 2 Hours
Additional $12 Per Hour up to 5 Hours

PREMIUM LIQUORS
Starting at $45 for 2 Hours
Additional $14 Per Hour up to 5 Hours
Beer & Wine Only $36 for 2 Hours
Additional $12 Per Hour up to 5 Hours

$150 per Bartender, Cashier & Cocktail Server Fees (additional fees after 5hrs). 1 bartender needed for every 100 guests. Maximum 3 options for Tableside Wine. All prices are in US Dollars & are valid through Dec. 2020. A taxable 24% service charge & 8.25% sales tax will be applied to all food & beverage prices.
BEVERAGES

COCKTAILS ON TAP
Price based per keg. Yield amount shown in servings.

TRADITIONAL COCKTAILS
Margarita | Yields 102 | 1,300
Altos Blanco 100% Agave Tequila, Fresh Lime & Organic Agave

Texas Paloma | Yields 115 | 1,450
Dulce Vida Grapefruit Tequila, Fresh Grapefruit Juice, Lime Juice & Soda

Austin Mule | Yields 129 | 1,650
Tito’s Vodka, Fresh Pressed Ginger, Lime & Soda

Whiskey Sour | Yields 128 | 1,650
George Dickel Whisky & Fresh Lemon Elixir

Mojito | Yields 136 | 1,750
Bacardi Superior, Fresh Mint, Fresh Lime Juice & Soda

Old Fashioned | Yields 181 | 2,450
George Dickel Rye, Sugar & Orange Bitters

French 75 | Yields 181 | 2,450
Zephyr Gin, Fresh Lemon & Stellina De Notte Prosecco

SIGNATURE COCKTAILS
That’ll Be The Day | Yields 130 | 1,900
Absolut Elyx Vodka, Lot 35 Strawberry Green Tea, Fresh Lemon, Blackberry & Stellina De Notte Prosecco

Tree Of Wonders | Yields 115 | 1,450
Hornito’s Reposado Tequila, Pomegranate Liqueur, Blood Orange, Soda & Rosemary

Mint 35 | Yields 129 | 1,700
Elijah Craig Bouron, Lot 35 Oregon Mint Tea Infused Syrup, Lemon, Soda

CLASSICS PERFECTED
Material Girl | Yields 102 | 1,800
Botanist Gin, St. Germain Elderflower Liqueur, Apple, Fresh Lemon

Birds & The Bees | Yields 120 | 1,800
Grey Goose Vodka, Honey, Lemon
**BEVERAGES**

Price based per guest for 2 hours. Each additional hour is $11 per guest, unless otherwise noted.

### THEME PACKAGES

#### TITO’S ORIGINAL MULE BAR 37
- Traditional Moscow Mule With Lime & Ginger Beer
- Texas Grapefruit & Rosemary Mule
- Cilantro & Jalapeño Mule

#### LONESTAR WHISKEY SELECTIONS 40
- Balcones “Baby Blue” Corn Whiskey, Waco, TX
- Kooper Family Rye, Dripping Springs, TX
- Garrison Brothers Straight Bourbon, Hye, TX
- One Seasonal Bourbon Based Cocktail
- Water & Fat Ice Cube Service

#### TEXAS SPIKED LEMONADE STAND 37
- Old Fashioned | Tito’s Vodka
- Cherry Limeade | Playa Real Tequila
- Arnold Palmer | Deep Eddy Sweet Tea Vodka
- Seasonal Lemonade Rum Punch
- Assorted Garnishes

#### THE BLOODY MARY BAR 36
- Austin’s Bloody Revolution Bloody Mary Mix (Original, Pickle Zest, or Habanero)
- Locally Sourced Garnishes
- Variety of Pickled Items
- Thick Cut Bacon & Beef Jerky
- Salt & Tajin Rimmed Glasses
- Assorted Hot Sauces
- Choice of Vodka or Tequila

#### LADY BIRD BUBBLY 36
- Moet Imperial Brut & Chandon Etoile Rose
- Sparkling Wine
- Orange, Grapefruit, Cranberry & Seasonal Juices
- Assorted Fresh Berries and Local Fruit
- Seasonal Sparkling Cocktail

### AUSTIN BREW CRAWL 25
- Tastings of: Four Seasonal and Local Beers
- Full Beers Available

### SANGRIA OF THE SEASON 325/Gal
- Choose between Red or White
- Mixture of Fruit and Juices

### CHAMPAGNE TOWER 300
- Choice of Sparkling from Wine List
- Based on Consumption

### SIPMI IMAGE COCKTAILS 18/Each
- Pre-Made Image (Max 2)
- Guarantee in Advance Required
- Sipmi Live Also Available ($600 Additional Fee for Photobooth)
# WINE LIST

## DELUXE PACKAGE

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<thead>
<tr>
<th>Wine Type</th>
<th>Varietals</th>
<th>Price</th>
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<tbody>
<tr>
<td>Sparkling</td>
<td>Sterling Prosecco, California</td>
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<tr>
<td>Chardonnay</td>
<td>Josh Cellars, California, 2017</td>
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<tr>
<td>Cabernet Sauvignon</td>
<td>Excelsior, South Africa, 2018</td>
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## TEXAS PACKAGE

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<tbody>
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<td>Sparkling</td>
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<tr>
<td>Chardonnay</td>
<td>Becker Vineyards, Texas, 2017</td>
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<tr>
<td>Cabernet Sauvignon</td>
<td>Becker Vineyards, Iconoclast Texas, 2017</td>
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## PREMIUM PACKAGE

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<tr>
<td>Sparkling</td>
<td>Chateau St. Michelle Brut, Colombia Valley</td>
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<tr>
<td>Chardonnay</td>
<td>Chateau St. Michelle Mimi, Colombia Valley, 2017</td>
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<tr>
<td>Cabernet Sauvignon</td>
<td>Cypress Vineyards, California, 2017</td>
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## FULL SELECTION

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<tr>
<td>Sparkling</td>
<td>Gruet, Blanc de Noir, New Mexico, (NV)</td>
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<td>La Brezza, Prosecco</td>
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<td>Sparkling Rosé</td>
<td>Maison Albert Bichot, Cremant de Bourgogne Brut Rose, Franc, (NV)</td>
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<td>Moet Imperial, Brut, France, (NV)</td>
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<td>Veuve Clicquot ‘Yellow’, Brut, France, (NV)</td>
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<td>Krug Grande Cuvee, Brut, France, (NV)</td>
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<td>Still Rosé</td>
<td>Miraval, Provence, France, 2016</td>
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<td>Rombauer, Carneros, California, 2015</td>
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<td>Far Niente, Napa Valley, California, 2017</td>
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<td>Sauvignon Blanc</td>
<td>Loveblock, Marlborough, New Zealand, 2016</td>
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<td>Riesling</td>
<td>Trimbach Alsace, France, 2013</td>
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<td>Markham Merlot, Napa Valley, California, 2015</td>
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<td>Perdenales, Texas</td>
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<td>Far Niente, Napa Valley, California, 2014</td>
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