

# *Breakfast*

6:00 a.m. - 11:00 a.m.

## CONTINENTAL BREAKFAST

Freshly Squeezed Orange Juice or Grapefruit Juice  
Bowl of Seasonal Fresh Fruit and Berries  
Basket of Fresh Baked Croissants, Danishes, Muffins  
Large Pot of Coffee, Regular or Decaffeinated or a  
Selection of Tea: Organic Green, Earl Grey or English Breakfast

*29 Per Person*

PLEASE TOUCH IN-ROOM DINING

## BEVERAGES

### FRUIT JUICES

Freshly Squeezed Orange, Grapefruit, Cranberry, Apple,  
Pineapple, Tomato

8

### MILK

Skim, Low Fat or Whole

6

### RESORT-MADE HOT CHOCOLATE

Whipped Cream upon request

Pot 8

### ORGANIC COFFEE AND DECAFFEINATED

The Pelican Hill® certified organic special blend is a select medium roast with a sweet flavor and softer style. They are 100% Arabica beans from award-winning small coffee estates in Central America.

Pot 11

ESPRESSO

8

DOUBLE ESPRESSO

10

CAFÉ LATTE

8

CAPPUCCINO

8

A DELIVERY CHARGE OF \$5 PLUS 20% SERVICE FEE WILL BE INCLUDED ON ALL ORDERS



# *Breakfast*

6:00 a.m. - 11:00 a.m.

## TEAS AND INFUSIONS

9

### ORGANIC GREEN TEA

These pure, unadulterated leaves are from China, Taiwan and Japan. They are mild, subtle and refreshing; with a low caffeine content.

### ORGANIC OOLONG TEA

This tea is excellent, following a robust dinner. This single estate tea, from China and Taiwan, has a distinct fresh taste with only a fraction of the caffeine of coffee.

### ORGANIC ENGLISH BREAKFAST

Bright Keemun notes, artfully blended with the light liquoring leaves of a sweet Ceylon, our blend yields a refined and well balanced connoisseur grade breakfast cup.

### LAVENDER EARL GREY COLLECTION

Our Earl Grey collection is strong, yet refined with a hint of Bergamot, introducing an Italian herb to Indian leaves creating a unique collection.

### ORGANIC PEPPERMINT

Stimulating and refreshing, a pot of peppermint doubles as an aromatherapy session. An invigorating herbal infusion, fresh and rich in mint oils, with an amazing minty and uplifting aroma. The perfect calming tea.

### ORGANIC CHAMOMILE FLOWERS

The single herbal infusion of tranquil and calming flowers from Egypt, is soft and musty with a smooth palette. This infusion contains no caffeine.



# *Breakfast*

6:00 a.m. - 11:00 a.m.

## A LA CARTE BREAKFAST

### COLD CEREALS

*Raisin Bran, Rice Krispies, Honey Nut Cheerios,  
Cocoa Krispies, Fruit Loops, Corn Flakes, Special K,  
Frosted Mini-Wheats, Kashi Heart to Heart*

13

Add Berries 8 or Bananas 5

*House Roasted Low-Fat Granola  
Yogurt, Honey, Berries*

16

*Swiss Bircher Muesli*

Oats, Fresh Apple, Raisins, Berries, Nuts, Honey

19

### HOT CEREALS

*Steel Cut Irish Oatmeal*

Raisins, Cinnamon, Brown Sugar, Fresh Cream

17

*Banana and Berries Oatmeal*

19

*Chilled Grapefruit*

12

*Chilled Assorted Seasonal Berries*

Brown Sugar, Crème Fraîche

18

*Sliced Pineapple, Melon, Papaya or Mixed*

19



# *Breakfast*

6:00 a.m. - 11:00 a.m.

## SPECIALTIES

### PECAN FRENCH TOAST

Caramelized Banana, Coconut Butter

21

### HOUSE SMOKED SALMON

Toasted Bagel, Cream Cheese, Red Onion, Tomato, Capers

23

### BELGIAN WAFFLE

Apple Raisin Confit

21

### BUTTERMILK PANCAKES

21

*Add Blueberries or Lemon Ricotta* 4

### COUNTRY CORNED BEEF HASH

Two Poached Eggs, Whole Grain Mustard Béarnaise,  
Grilled Onions, Bell Peppers

*Choice of Toast*

27

## ACCOMPANIMENTS

### ENGLISH MUFFINS OR TOASTED BREADS

Organic Butter, Fine Assorted Fruit Preserves

6

### BASKET OF FRESH BAKED PASTRIES

Croissant, Danish and Muffin Assortment

12

### FRESH BAGELS WITH HOUSE MADE SPREADS

*Choice of Cream Cheese:*

Traditional, Chive, Onion, Smoked Salmon,  
Basil, Sun Dried Tomato

14

BREAKFAST POTATOES 6

SPICY ITALIAN SAUSAGE 8

CHICKEN APPLE SAUSAGE 8

SMOKED APPLEWOOD BACON 8

BLACK FOREST HAM 8



# *Breakfast*

6:00 a.m. - 11:00 a.m.

## ORGANIC FRESH EGGS

### BREAKFAST BURRITO

Scrambled Eggs, Bacon, Breakfast Potatoes, Pepper Jack Cheese,  
Avocado, Salsa, Flour Tortilla

24

### SCRAMBLED EGGS

Served with Breakfast Potatoes and choice of Bacon or Sausage

*Choice of Toast*

25

### ITALIAN FRITTATA

Italian Style Omelet, Diced Tomato, Baby Spinach, Potatoes,  
Wild Mushrooms, Laura Chenel Goat Cheese

*Choice of Toast*

27

### EGG OMELET

*Choice of up to three items:*

Black Forest Ham, Chicken Apple Sausage, Roasted Peppers,  
Caramelized Onions, Wild Mushrooms, Baby Spinach,  
California White Cheddar,  
Gruyère, Jack Cheese, Breakfast Potatoes

*Choice of Toast*

28

### CLASSIC EGGS BENEDICT OR SMOKED SALMON BENEDICT

Canadian Bacon, Toasted English Muffin,  
Hollandaise Sauce

29

### CRAB CAKE FLORENTINE

Poached Egg, Tomato, Spinach, Hollandaise Sauce

29

### STEAK & EGGS

Grilled 6 oz. New York Steak, Eggs Cooked Your Way,  
Breakfast Potatoes

32





# *All Day*

11:00 a.m. - 10:30 p.m.

## STARTERS

TRUFFLED MACARONI AND CHEESE GRATIN

16

CRAB AND ARTICHOKE DIP

18

CHIPS, SALSA AND GUACAMOLE

16

AHI POKE

Marinated Maui Onion, Edamame, Wakame Seaweed, Furikake,  
Brown Rice

18

DUNGENESS CRAB CAKE

Roasted Tomato Sauce, Fennel Salad

24

CHICKEN DRUMETTES (9 PIECES)

Celery, Honey Sriracha

22

PELICAN FRUIT PLATE

Cottage Cheese or Honey Yogurt

21

## SOUPS

SPICY TORTILLA SOUP

Chicken, Cotija Cheese, Avocado, Tortilla

14

FRENCH ONION SOUP

Crouton, Swiss Cheese

15



# *All Day*

11:00 a.m. - 10:30 p.m.

## SANDWICHES

SERVED WITH CHOICE OF

RESORT MADE POTATO CHIPS, FRIES, OR ASIAN COLE SLAW

*Add Avocado 3 / Bacon 3*

### CLASSIC BLT

Bacon, Lettuce, Tomato, Garlic Aioli,  
7 Grain Bread

21

### HOUSE-MADE OVEN ROASTED TURKEY

Pear Chutney, Lettuce, Tomato, Sourdough Bread

24

### STEAK SANDWICH

Spinach, Caramelized Onion, Swiss Cheese, Roasted Tomato,  
Ciabatta Bread

28

### QUINOA SALAD WRAP

Baby Kale, Cucumber, Red Onion, Avocado, Blueberry,  
Citrus Dressing

22





# *All Day*

11:00 a.m. - 10:30 p.m.

## SALADS

### CAESAR SALAD

Baby Romaine, Croutons, Parmesan

16

### PRIME NEW YORK STEAK SALAD

Mixed Green Arugula, Cherry Tomato, Candied Pecans

25

### GRILLED CHICKEN TOSTADA BOWL

Shredded Lettuce, Pinto Beans, Roasted Corn, Tomatoes, Avocado,  
Cotija Cheese

27

### THE COBB

Chopped Chicken, Applewood Smoked Bacon, Tomato, Hass Avocado,  
Egg, Bleu Cheese Dressing

26

### PELICAN STYLE CAPRESE SALAD

Bocconcini Mozzarella, Cherry Heirloom Tomato, Balsamic  
Reduction, Micro Basil

24

### PRAWN COCKTAIL (1/2 DOZ.)

Cocktail Sauce and Lemon

26



# *All Day*

11:00 a.m. - 10:30 p.m.

## ENTRÉES

7 OZ. PRIME SIRLOIN BEEF HAMBURGER  
Brioche Bun, Choice of Aged Cheddar, Swiss, American Cheese

26

7 OZ. FRESH GROUND CHICKEN BURGER  
Brioche Bun, Choice of Aged Cheddar, Swiss, American Cheese

24

TOFU TERIYAKI  
Stirfried Zucchini, Bell Pepper,  
Mushroom, Sake Soy Sauce, Brown Rice

33

JIDORI CHICKEN BREAST  
Roasted Potatoes, Seasonal Vegetables, Au Jus

33

LOCH DUART SALMON  
Zucchini, Squash, Red Onion, Cherry Heirloom Tomato, Roasted  
Tomato Sauce

35

CHILEAN SEA BASS  
Seasonal Vegetables, Capers, Tomato, Olive alla Toscana

43

12 OZ. BRAISED SHORT RIBS  
Potato Mousseline, Market Vegetables, Crispy Leeks, Jus Au Natural

41

12 OZ. PRIME BONE-IN RIBEYE  
Seasonal Vegetables, Potato Mousseline, Bordelaise

49



# *All Day*

11:00 a.m. - 10:30 p.m.

## PASTA

*GF Pasta Available*

SPAGHETTI PASTA WITH CHOICE OF:

PESTO

22

ALFREDO, ZUCCHINI, YELLOW SQUASH, CARROT, BROCCOLINI,

PARMESAN CHEESE

24

MARINARA, CHERRY TOMATO, BASIL, TOMATO SAUCE,

PARMIGIANO REGGIANO

22

BOLOGNESE SAUCE, PARMIGIANO REGGIANO

26

## PIZZA

*Add Chicken 8 / Shrimp 12*

MARGHERITA PIZZA

Fresh Mozzarella di Burrata, Cherry Heirloom Tomato, Fresh Basil

22

PEPPERONI PIZZA

Fresh Tomato Sauce, Mozzarella Cheese

24

QUATTRO CHEESE PIZZA

Mozzarella, Fontina, Parmesan Cheese, White Cheddar

22

VEGETARIAN PIZZA

Red Bellpepper, Mushroom, Grilled Onion, Baby Arugula,  
Oregano

19





# *Desserts*

11:00 a.m. - 10:30 p.m.

NEW YORK CHEESECAKE  
Almond Biscotti Crust, Seasonal Berries

14

VANILLA BEAN CRÈME BRÛLÉE  
Fresh Raspberries, Pistachio Macaroons

14

FLOURLESS CHOCOLATE CAKE  
Sour Cream Ganache Frosting

14

WARM APPLE CRANBERRY CRUMBLE  
Tahitian Vanilla Ice Cream

14

RESORT-MADE GELATO AND SORBET

14

SEASONAL FRUIT AND BERRIES  
Brown Sugar, Crème Fraîche

14





# *All Day*

11:00 a.m. - 10:30 p.m.

## PLATTERS FOR TWO

WARM HOUSE-MADE POTATO CHIPS  
Bleu Cheese, Applewood Smoked Bacon

19

MEZZE PLATER  
Hummus, Baba Ganoush, Olive Mix

26

ARTISAN CHEESES  
Bleu, Sheep, Goat and Cow Cheeses,  
Assorted Jams, Nuts, Fruit, Breads

27

SALAMI BOARD  
Charcuterie, Olives, Cornichons,  
Nuts, Fruit, Breads

28

JUMBO SHRIMP COCKTAIL 1 DOZ  
Cocktail Sauce, Lemon

49







# *Late Night Dining*

10:30 p.m. - 6:00 a.m.

## ENTRÉES

7 OZ. PRIME SIRLOIN BEEF HAMBURGER

Brioche Bun, Choice of Aged Cheddar, Swiss, American Cheese

26

7 OZ. FRESH GROUND CHICKEN BURGER

Brioche Bun, Choice of Aged Cheddar, Swiss, American Cheese

24

CLASSIC BLT

*Served with House-made Potato Chips or Fries*

Bacon, Lettuce, Tomato, Garlic Aioli,

7 Grain Bread

21

SPAGHETTI MARINARA

Cherry Tomato, Basil, Roasted Tomato Sauce

22

LOCH DUART SALMON

Zucchini, Squash, Red Onion, Cherry Heirloom Tomato, Roasted  
Tomato Sauce

35

12 OZ. PRIME BONE-IN RIBEYE

Seasonal Vegetables, Potato Mousseline, Bordelaise

49





# *Late Night Dining*

10:30 p.m. - 6:00 a.m.

## DESSERTS

NEW YORK CHEESECAKE  
Almond Biscotti Crust, Seasonal Berries

14

VANILLA BEAN CRÈME BRÛLÉE  
Fresh Raspberries, Pistachio Macaroons

14

FLOURLESS CHOCOLATE CAKE  
Sour Cream Ganache Frosting

14





## *Beverages*

### **ORGANIC COFFEE AND DECAFFEINATED**

The Pelican Hill certified organic special blend is a select medium roast with a sweet flavor and softer style. They are 100% Arabica beans from award-winning, small coffee estates in Central America.

Pot 11

ESPRESSO

8

CAFÉ LATTE

8

CAPPUCCINO

8

### **TEAS AND INFUSIONS**

Please refer to the Breakfast section of this menu for descriptions of our teas and infusions.

*Organic Green Tea, Organic Oolong Tea, Organic English Breakfast, Lavender Earl Grey Collection, Organic Peppermint Organic Chamomile Flowers*

9

### **RESORT-MADE HOT CHOCOLATE**

Whipped Cream upon request

Pot 8

*Soy and Almond Milk available upon request*



# *Beverages*

## COLD REFRESHMENTS

### FRUIT JUICES

*Freshly Squeezed Orange, Grapefruit, Cranberry, Apple,  
Pineapple, Tomato*

6

### MILK

*Skim, Low Fat or Whole*

5

### ASSORTED SOFT DRINKS

6

### ICED TEA

6

### LEMONADE

6

### WATER

*Panna Still Spring Water*

*500ml 6 Liter 10*

*Pellegrino Sparkling Water*

*500ml 8 Liter 13*

### BEER

*Domestic Beer*

8

*Non-Alcoholic Beer*

8

*Imported Beer*

9



# *Enticing Seasonal Cocktails*

## HEMINGWAY MARGARITA

*Cazadores Reposado, Fresh Grapefruit, Lime Juices, Maraschino, Sugar,  
Grapefruit Oil*

18

## MAI TAI NO. 1

*Myers Dark and Bacardi Superior Rums, Fresh Lime Juice, Cointreau,  
Orgeat, Pineapple Leaf, Freshly Grated Nutmeg*

17

## GUAVA TREE

*Ketel One, Fresh Apple Juice, Guava Puree, Pomegranate Syrup,  
Spicy Ginger Beer*

16

## FRENCH MARTINI

*Belvedere, Fresh Pineapple Juice, Chambord*

15

## LE CABARET

*Courvoisier V.S.O.P, Fresh Lemon Juice, Peach Liqueur,  
Honey Water, Angostura Bitters, Vanilla Sugar*

17

## VESPER FIZZ

*Tanqueray Gin, Chopin Vodka, Lillet Blanc, Fresh Lemon Juice, Sugar,  
Orange Bitters, Soda Water*

16

## TORONTO MANHATTAN

*Sazerac Rye, Carpano Antica Formula, Noilly Prat Extra Dry, Averna  
Amaro*

18



## *Sparkling Selection*

### TWINKLE

*Ketel One Vodka, St. Germain Elderflower Liqueur,  
Chandon Brut Champagne*

20

### ROSEMARY POIRE BELLINI

*Pear Puree, Fresh Rosemary, Chandon Brut Champagne*

18

### APEROLSPRITZ

*Villa Sandi Prosecco, Aperol, Soda Water, Orange Twist*

16

## *Alcohol Free Libations*

### BERRY SPICE

*Strawberry Puree, Fresh Lemon And Lime Juices, Sugar, Basil,  
Ginger Ale*

10

### AFTERNOON COOL

*Chamomile Tea, Peach Puree, Fresh Grapefruit Juice,  
Honey Water*

10





# *Young Adult Menu*

## **BREAKFAST**

*6:00 a.m. – 11:00 a.m.*

FRENCH TOAST STICKS  
Maple Syrup

9

BABY WAFFLES  
Strawberries or Bananas

9

MICKEY PANCAKES  
Maple Syrup, Berries

9

EGGS IN A HOLE

9

SCRAMBLED EGG SANDWICH

9

MINI BREAKFAST BURRITO

9

CHICKEN APPLE SAUSAGE OR BACON

7

SEASONAL FRUIT, NATURAL YOGURT

9

CEREAL  
with Milk

*Raisin Bran, Rice Krispies, Honey Nut Cheerios,  
Cocoa Krispies, Fruit Loops, Corn Flakes, Special K,  
Frosted Mini-Wheats, Kashi Heart to Heart*

8

## **BEVERAGES**

FRESH SQUEEZED OJ

APPLE JUICE

CRANBERRY JUICE

MOO COW MILK

SHIRLEY TEMPLE

LEMONY-LEMONADE

*6 each*



# *Young Adult Menu*

## ALL DAY OPTIONS

*11:00 a.m. – 10:30 p.m.*

SWEET BABY CARROTS  
Raw or Steamed

5

CHOPPED SEASONAL FRESH FRUIT

6

VEGGIE STICKS AND DIP

5

PB&J SANDWICH  
Chips

10

HOT DOG  
Fries

10

FOUR CHEESE QUESADILLA

8

BEST MAC N' CHEESE

8

CHICKEN STRIPS  
Fries

11

BURGER  
Fries

12

MARINARA PASTA  
with Tiny Meatballs

12

ROASTED SALMON  
Spinach

13

CHEESE PIZZA

12

FISH N' CHIPS

12



# *Young Adult Menu*

## DESSERTS

*11:00 a.m. – 10:30 p.m.*

RESORT-MADE GELATO

RESORT-MADE ICE CREAM SUNDAE

CHOCOLATE CHIP COOKIE

CHOCOLATE BROWNIE

*7 each*

ADD À LA MODE

6





# *Wine List*

By the Glass

## CHAMPAGNE / SPARKLING WINE

<i>Pelican Hill, Prosecco, Brut, Treviso</i>	15
<i>Chandon, Brut Rose, California</i>	17
<i>Heidsieck-Monopole, Blue Top Brut, Champagne</i>	20
<i>Schramsberg Brut, Blanc de Blanc, Napa Valley</i>	24
<i>Veuve Clicquot "Yellow Label", Reims NV, France</i>	28

## WHITE WINES

<i>Tolloy, Pinot Grigio, Alto Adige</i>	13
<i>Breezette, Rose, Cotes de Provence</i>	14
<i>Albert Bichot, Chardonnay, Chablis</i>	15
<i>Cloudy Bay, Sauvignon Blanc, Marlborough</i>	19
<i>Rombauer, Chardonnay, Carneros</i>	24
<i>La Scolca, Black Label, Gavi di Gavi, Piedmont</i>	27
<i>Cakebread Cellars, Chardonnay, Napa Valley</i>	29

## RED WINES

<i>Pelican Hill, Sangiovese, Tuscany</i>	14
<i>Louis Jadot, Pinot Noir, Burgandy</i>	14
<i>Daou, Cabernet Sauvignon, Paso Robles</i>	15
<i>Rombauer, Zinfandel, Napa Valley</i>	19
<i>ZD, Pinot Noir, Carneros</i>	25
<i>Banfi, Cum Laude Super Tuscan, Tuscany</i>	27
<i>Sangiovese, Cabernet Sauvignon, Syrah</i>	
<i>Stag's Leap, Artemis, Cabernet Sauvignon, Napa Valley</i>	31

# *Wine List*

*By the Half Bottle*

## CHAMPAGNE / SPARKLING WINE

<i>Schramsberg Brut, Blanc de Blanc, Napa Valley</i>	62
<i>Moet et Chandon, Epernay</i>	69
<i>Veuve Clicquot, "Yellow Label" Brut, Reims</i>	75

## CHARDONNAY

<i>Summerland, 'Bien Nacio Vineyard, Sta. Maria Valley</i>	26
<i>Saintsbury, Carneros</i>	32
<i>Frank Family, Carneros, Napa Valley</i>	42
<i>Grgich Hills, Napa Valley</i>	53
<i>Cakebread Cellars, Napa Valley</i>	62

## PINOT GRIGIO/SAUVIGNON BLANC

<i>Santa Margarita, Pinot Grigio, Alto Adige</i>	34
<i>Duckhorn, Napa Valley</i>	36

## PINOT NOIR

<i>Frank Family, Pinot Noir, Carneros</i>	43
<i>Duckhorn, 'Goldeneye', Anderson Valley</i>	66

## MERLOT

<i>Shafer, Napa Valley</i>	62
<i>Duckhorn, Napa Valley</i>	65

## CABERNET SAUVIGNON / BLEND

<i>Frank Family, Cabernet Sauvignon, Napa Valley</i>	59
--	----

## ITALIAN REDS

<i>Chianti Classico, Rocca delle Macie, Tuscany, Italy</i>	24
<i>Amarone della Valpolicella, Luigi Righetti</i>	
<i>'Capitel de Roari', Veneto, Italy</i>	42



# *Wine List*

## *Bottles*

### CHAMPAGNE

<i>Veuve Clicquot, "Yellow Label", Reims NV, France</i>	126
<i>Moet et Chandon Imperial, Epernay, NV</i>	128
<i>Perrier-Jouet Fleur de Champagne, France</i>	375
<i>Dom Perignon, Epernay, France</i>	405

### SPARKLING WINE

<i>Prosecco, Pelican Hill Private Label, Treviso</i>	52
<i>Domaine Carneros, Carneros, Brut</i>	82
<i>J Vineyards, Sonoma County, Brut NV</i>	88
<i>Schramsberg, Blanc de Blanc, Napa Valley</i>	98
<i>Gosset, 'Excellence', Brut, Ay NV</i>	109
<i>J. Schram, Schramsberg, Napa Valley</i>	212

### CHARDONNAY

<i>Ferrari - Carano, Alexander Valley</i>	55
<i>Girard, Russian River Valley</i>	59
<i>Jordan, Sonoma County</i>	96
<i>Cakebread Cellars, Napa Valley</i>	112
<i>Château Montelena, Napa Valley</i>	119
<i>Kistler "Les Noisetiers" Sonoma Coast</i>	143
<i>Far Niente, Napa Valley</i>	157

### PINOT GRIGIO

<i>Cline Cellars, Pinot Gris</i>	44
<i>Tolloy, Alto Adige, Italy</i>	40

### OTHER CALIFORNIA WHITE WINES

<i>Ferrari-Carano, Fume Blanc, Sonoma County</i>	40
<i>Claiborne &amp; Churchill, Riesling, Central Coast</i>	42
<i>Consilience, Viognier, Santa Barbara</i>	48
<i>Duckhorn, Sauvignon Blanc, Napa Valley</i>	72
<i>Cakebread Cellars, Sauvignon Blanc, Napa Valley</i>	92

# *Wine List*

## *Bottles*

### CABERNET SAUVIGNON

<i>Ferrari-Carano, Alexander Valley</i>	79
<i>ZD, Napa Valley</i>	114
<i>Heitz, Napa Valley</i>	118
<i>Château Montelena, Napa Valley</i>	125
<i>Stags Leap Wine Cellars “Artemis”, Napa Valley</i>	128
<i>Frank Family, Napa Valley</i>	132
<i>Jordan, Sonoma County</i>	149
<i>Silver Oak, Alexander Valley</i>	160
<i>Joseph Phelps, Napa Valley</i>	175
<i>Cakebread Cellars, Napa Valley</i>	188

### PINOT NOIR

<i>Acacia, Carneros</i>	67
<i>ZD, Carneros</i>	94
<i>La Crema, Russian River</i>	83
<i>Frank Family, Napa Valley</i>	84
<i>Patz &amp; Hall, Sonoma, Coast</i>	109

### MERLOT

<i>Ferrari-Carano, Sonoma County</i>	67
<i>Parcel 41, Napa Valley</i>	84
<i>Twomey, Napa Valley</i>	109

### SYRAH / ZINFANDEL

<i>Melville “Verna’s”, Syrah, Santa Rita Hills</i>	63
<i>Rombauer, Zinfandel, Napa Valley</i>	72
<i>Frank Family, Zinfandel, Napa Valley</i>	81





