

FORMENTO'S

PRIVATE EVENTS

PRIVATE EVENT SPACES 2

ABOUT 4

MENUS 5

BEVERAGES 14



FOR INQUIRIES,
CONTACT:

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PRIVATE EVENT SPACES

BALLROOM

SQ. FT.	1,598
ROUNDS	140
CONFERENCE	100
CRESCENT ROUNDS	75
THEATER	250
COCKTAIL RECEPTION	140



SICILY

SQ. FT.	475
ROUNDS	-
CONFERENCE	40
CRESCENT ROUNDS	-
THEATER	50
COCKTAIL RECEPTION	60



BOARDROOM

SQ. FT.	293
ROUNDS	-
CONFERENCE	20
CRESCENT ROUNDS	-
THEATER	30
COCKTAIL RECEPTION	25

NONNA'S

SQ. FT.	120
ROUNDS	-
CONFERENCE	-
CRESCENT ROUNDS	-
THEATER	-
COCKTAIL RECEPTION	-



PATIO

SQ. FT.	-
ROUNDS	-
CONFERENCE	50
CRESCENT ROUNDS	-
THEATER	50
COCKTAIL RECEPTION	85



ABOUT FORMENTO'S PRIVATE EVENTS

LOCATION

925 W. Randolph Street, Chicago, IL 60607

We are located in the heart of the Fulton Market District within Chicago's bustling West Loop on the corner of Randolph and Sangamon Streets. We are a quick walk from the Morgan Street Green and Pink line El-stop and a 10 minute drive from The Loop.

PARKING

Valet parking is \$15, cash only, for individuals. You may also choose to host your guests valet and charge it to your master bill. The valet company is a 3rd party company not directly affiliated with Formento's. If your event is outside of our normal operating hours, valet prices may differ.

ACCESSIBILITY

Our main floor dining room and bar is wheelchair accessible with ADA compliant restrooms on the same level. The private dining rooms on our second floor are accessible via stairs and elevator. There is also a private entrance on Randolph Street.

DECOR

The Ballroom features lofty ceilings with expansive windows that overlook Randolph Street. This large private dining room features its own bar with distressed brick accent walls and chandeliers. The Boardroom also boasts a similar charming décor on a smaller scale. Sicily has an old-school Italian feel, with dim lighting and chandeliers, banquet seating and photos fill the brick walls.

Formento's provides complimentary white linens and candle votives for all private events. Guests are welcome to bring decorations and may bring them to the restaurant the day before your event and may leave them to be retrieved the day after your event.

AUDIO / VISUAL

The Ballroom and Boardroom are equipped with built-in sound systems that can play either our house music or your personal music, accessible through almost any iPod, iPad, laptop, or iPhone. These rooms have LCD televisions that have a DVD player and computer hook up that are perfect for presentations.

TENTATIVE EVENT HOLD POLICY

We are more than happy to place a specific date and/or room on hold for 3 business days maximum. If the contract and deposit are not returned by the 3rd business day the room will be released.

MINIMUMS

The food and beverage minimum varies by room, season, and day of the week. All minimums are exclusive of 11.75% tax and service fees. A deposit is required to secure the room, which is 20% and deducted from the final bill. *percent may differ based on event

MENUS

Formento's creates custom menu cards at no additional charge. You may also add your own personalized message.

CAKE PLATING FEE

Should you wish to bring in your own cake from another establishment, the cake cutting/plating fee is \$125 per cake.

DIETARY REQUESTS

In the spirit of hospitality, be assured that we will go to great lengths to accommodate dietary needs. We take food allergies extremely seriously, and welcome vegetarian, gluten free and vegan diners. We allow kosher and halal meals, prepared off-site upon request.

PAYMENT

Acceptable forms of payment include cash, credit card and check (check is only acceptable for deposits). All checks must be made out to B Restaurant, L.L.C. Checks made out to "Formento's" cannot be processed and cannot be accepted. Final payments for events are to be made by credit card at the conclusion of the event.

LOST & FOUND

If you believe you have left an item at Formento's, please call to let us know. Clothing and bags are kept in the coat room. Credit cards, jewelry and other valuables are stored in a safe.

BRUNCH

Max (140) guests

Brunch is available on Friday - Sunday from 10am to 2pm

Entree quantities to be provided 72-hrs ahead of time; select from (4) options

Day-of selections guest chooses from (2) options

Plated Brunch:

\$35/person - (2 starters, 1 entree, 1 side)

\$45/person - (3 starters, 1 entree, 2 sides)

\$10/child under age 10

Brunch Buffet:

\$45/person - (2 starters, 2 entrees, 2 sides)

\$55/person - (3 starters, 3 entrees, 2 sides)

\$15/child under age 10

Family-Style Brunch:

\$35/person - (2 starters, 2 entrees, 1 side)

\$45/person - (3 starters, 2 entrees, 2 sides)

Starters:

- Gem Salad - Avocado, Red Onion, Pecorino, Roasted Tomato, Oregano Vinaigrette
- Kale Salad - Shaved Brussels Sprouts, Egg, Golden Raisins, Pecorino, Toasted Almonds, Citrus Vinaigrette
- Yogurt Parfait - Seasonal Fruit, Honey, Granola
- Ricotta - Pistachio Dukkah, Seasonal Fruit, Hot Honey, Maldon Salt, Sourdough
- Nonna's Meatballs - Parmesan, Marinara
- Choice of Fresh-Baked Pastry - Choice of: Biscotti, Cinnamon Rolls, Muffin (assortment +\$7/person)

Entrees:

- Antipasti Frittata - Mortadella, Capicola, Provolone, Red Pepper, Cured Tomato
- Veggie Frittata - Baby Spinach, Mozzarella, Roasted Mushrooms
- Avocado Toast - Poached Egg, Pickled Red Chilies, Lump Crab (+\$4/person)
- Smoked Salmon Bagels - Dill, Red Onion, Beefsteak Tomato
- Lemon Ricotta Pancakes - Seasonal Compote, Maple Syrup
- Crepes - Choice of Seasonal Sweet or Savory
- Breakfast Hash - Choice of Veggie or Pancetta (+\$4/person)
- Baked Lasagna - Choice of Veggie or Meat (+\$4/person)

Sides:

- Bacon
- Fruit
- Sausage links
- Crispy Potatoes - Creamy Parmesan, Herbs
- Toast & Jam - Choice of: Sourdough, Whole Grain, White Bread; Served with Mascarpone & Seasonal Fruit Preserves

LUNCH

Max (140) guests

Lunch is available daily from 11am to 2pm

Entree quantities to be provided 72-hrs ahead of time; guest selects from (4) options

Day-of selections guest chooses from (2) options

Buffets incur an automatic \$50 gratuity

Plated Lunch:

\$35/person - (1 starter, 1 entree, 1 side)

\$45/person - (2 starters, 1 entree, 2 sides)

\$10/child under age 10

Lunch Buffet:

\$45/person - (1 starter, 2 entrees, 1 side)

\$55/person - (2 starters, 2 entrees, 2 sides)

\$15/child under age 10

Family-Style Lunch:

\$35/person - (2 starters, 2 entrees, 1 side)

\$45/person - (3 starters, 2 entrees, 2 sides)

Starters:

- Gem Salad - Avocado, Red Onion, Pecorino, Roasted Tomato, Oregano Vinaigrette
- Kale Salad - Shaved Brussels Sprouts, Egg, Golden Raisins, Pecorino, Toasted Almonds, Citrus Vinaigrette
- Formento's Caesar Salad - Red Gem Lettuce, Romaine Hearts, Parmesan (+\$3pp)
- Ricotta - Pistachio Dukkah, Seasonal Fruit, Hot Honey, Maldon Salt, Sourdough
- Nonna's Meatballs - Parmesan, Marinara
- Crispy Cauliflower - Chilies, Pepperoni, Lemon
- Fritto Misto - Tempura Fried Calamari, Olives Peppadew Peppers, Fennel & Pepperoncini Aioli (+\$4/person)

Entrees:

- Canestri - Pomodoro Sauce or Pork Neck Gravy
- Orecchiette - Cacio e Pepe
- Chicken Parmesan - Marinara, Mozzarella
- Eggplant Parmesan - Marinara, Mozzarella
- Chicken - Spaetzle, Chicken Jus, Crunchy Salad
- Salmon - Grilled Beets, Almond Yogurt, Fennel, Arugula

Sides:

- Cauliflower alla Robuchon
- Crispy Potatoes - Creamy Parmesan, Herbs
- Wood Grilled Broccolini - Garlic, Lemon Butter
- Nonna's Pasta Salad
- Roasted Seasonal Vegetable

NONNA'S LUNCH

Max (40) guests

Lunch is available daily from 11am to 2pm

Entree quantities to be provided 72-hrs ahead of time

Buffets incur an automatic \$50 gratuity

Brown Bag Lunch:

\$25/person - Pick your sandwich or pizza slice, chips, and cookie or rice krispie

Lunch Buffet:

\$30/person - Assortment of (3) lunch items, salad, and chips

Cold Sandwiches:

- Pacino
- Turkey
- Portabella

Hot Sandwiches:

- Nonna's Meatball Sub
- Chicken Parmesan Sub
- Eggplant Parmesan Sub

Classic Sicilian Pizzas:

- Pepperoni
- Cheese

Desserts:

- Chocolate Cake - 8-in Round (\$75), Cake Squares (\$120, 65 squares)
- Cookie Platter, \$3/person
- Tiramisu To-Go, \$5/person
- Rice Krispie, \$3/person (2x2 square)
- Takeaways - Chocolate Truffles (\$5/person), Cookies (\$3/person), Biscotti (\$5/person), Rice Krispies (\$3/person)

INDIVIDUALLY PLATED DINNER

All courses will be individually plated - sides will be served to guests by staff / If guests are to select their entrees the night of the event, select (2) entree options / If host is to provide guest entree selections 48hrs in advance, select (4) entree options

Max (40) guests

\$70/person - 3 courses (1 starter or salad, 1 entree + 2 sides, 1 dessert); Add bread service \$4/person

\$80/person - 4 courses (1 starter or salad, 1 pasta, 1 entree + 2 sides, desserts); Add bread service \$4/person

\$90/person - 5 courses (1 salad, 1 starter, 1 pasta, 1 entree + 2 sides, 2 desserts); bread service included

Salads:

- Caesar - Red Gem Lettuce, Romaine Hearts, Parmesan
- Baby Gem Salad - Radicchio, Avocado, Red onion, Pecorino, Oregano Vinaigrette
- Kale Salad - Shaved Brussels Sprouts, Golden Raisins, Pecorino, Egg, Almonds, Citrus Vinaigrette

Starters:

- Whipped Ricotta Toast - Seasonal Fruit, Pistachio Dukkah, Hot Honey, Maldon Salt, Sourdough
- Nonna's Meatballs - Parmesan, Marinara
- Prosciutto Toast - Pickled Mustard Seed, Grana Butter, Sourdough
- Crispy Cauliflower - Chilies, Pepperoni, Lemon

Pastas:

- Canestri - Pomodoro Sauce or Pork Neck Gravy
- Orecchiette - Cacio e Pepe
- Tortelloni - Summer Truffle Ricotta, Baby Zucchini, Fava Beans, Peas, Carrot Top Pesto, Burro Fonduta (+\$6/person)

Entrees:

- Chicken - Spaetzle, Chicken Jus, Crunchy Salad
- Salmon - Grilled Beets, Almond Yogurt, Fennel, Arugula
- Eggplant Parmesan - Marinara, Mozzarella
- Chicken Parmesan - Marinara, Mozzarella
- Veggie Lasagna
- Butcher's Steak - 7oz, Bordelaise Sauce (+\$9/person)
- Bone-in Filet - 10oz, Bordelaise Sauce (+\$10/person)
- Bone-in Ribeye - 21oz, Dry-Aged, Bordelaise Sauce (+\$19/person)
- Whole Grilled Branzino - Pea Tips, Chilis (+\$6/person)

Sides:

- Cauliflower alla Robuchon
- Crispy Potatoes - Creamy Parmesan, Chilies
- Grilled Broccolini - Lemon, Garlic Butter
- Giant White Beans
- Seasonal Roasted Vegetable

Desserts:

- Chocolate Cake - Dark Chocolate Mousse, Hazelnut
- Tiramisu - Oat Streusel, Chocolate
- Seasonal Fruit Tart
- Eclair - Seasonal Cream
- Gelato or Sorbet - Chef's Selection

BUFFET DINNER

*Buffets incur an automatic \$50 gratuity
Max (200) guests*

\$75/person - (2 starters, 2 entrees, 2 sides, 1 dessert)
\$85/person - (3 starters, 3 entrees, 2 sides, 2 desserts)
\$20/child under age 10

Starters:

- Gem Salad - Avocado, Red Onion, Pecorino, Roasted Tomato, Oregano Vinaigrette
- Kale Salad - Shaved Brussels Sprouts, Egg, Golden Raisins, Pecorino, Toasted Almonds, Citrus Vinaigrette
- Formento's Caesar - Red Gem Lettuce, Romaine Hearts, Parmesan (+\$3/person)
- Ricotta - Pistachio Dukkah, Seasonal Fruit, Hot Honey, Maldon Salt, Sourdough
- Prosciutto Toast - Pickled Mustard Seed, Grana Butter, Sourdough
- Nonna's Meatballs - Parmesan, Marinara
- Crispy Cauliflower - Chilies, Pepperoni, Lemon

Entrees:

- Eggplant Parmesan - Marinara, Mozzarella
- Chicken Parmesan - Marinara, Mozzarella
- Canestri - Pomodoro Sauce or Pork Neck Gravy
- Chicken - Spaetzle, Chicken Jus, Crunchy Salad
- Salmon - Grilled Beets, Almond Yogurt, Fennel, Arugula
- Canestri - Roasted Mushrooms, Broccoli, Parm-Butter Sauce (add chicken +\$3/person)
- Baked Lasagna - Choice of veggie or meat (+\$4/person)
- Butcher's Steak - Bordelaise Sauce (+\$9/person)

Sides:

- Crispy Potatoes - Creamy Parmesan, Herbs
- Wood Grilled Broccolini - Lemon, Garlic Butter
- Giant White Beans
- Cauliflower alla Robuchon
- Seasonal Roasted Vegetable

Mini Desserts:

- Chocolate Cake - Dark Chocolate Mousse, Hazelnut
- Eclair - Seasonal Cream
- Seasonal Fruit Tart
- Crema Bruciata

FAMILY STYLE DINNER

*Starters, entrees and sides to be family-style and shared at each table. Desserts to be individually-plated for guests.
Max (140) guests*

\$65/person - 2 starters, 2 entrees, 2 sides, 1 dessert; add bread service \$4/person
\$75/person - 3 starters, 3 entrees, 2 sides, 2 desserts; add bread service \$4/person
\$85/person - 3 starters, 3 entrees, 3 sides, 3 desserts; bread service included

Starters:

- Gem Salad - Avocado, Red Onion, Pecorino, Roasted Tomato, Oregano Vinaigrette
- Kale Salad - Shaved Brussels Sprouts, Egg, Golden Raisins, Pecorino, Toasted Almonds, Citrus Vinaigrette
- Formento's Caesar - Red Gem Lettuce, Romaine Hearts, Parmesan (+\$3/person)
- Whipped Ricotta Toast - Seasonal Fruit, Pistachio Dukkah, Hot Honey, Maldon Salt, Sourdough
- Prosciutto Toast - Pickled Mustard Seed, Grana Butter, Sourdough
- Nonna's Meatballs - Parmesan, Marinara
- Crispy Cauliflower - Chilies, Pepperoni, Lemon

Entrees:

- Canestri - Roasted Mushrooms, Broccoli, Parmesan Butter Sauce
- Canestri - Pork Neck Gravy or Pomodoro
- Chicken Parmesan - Marinara, Mozzarella
- Eggplant Parmesan - Marinara, Mozzarella
- Chicken - Spaetzle, Crunchy Salad, Chicken Jus
- Salmon - Grilled Beets, Almond Yogurt, Fennel, Arugula
- Whole Grilled Branzino - Pea Tips, Chilis (+\$6/person)
- Butcher's Steak - 7oz, Bordelaise Sauce (+\$9/person)
- Bone-in Ribeye - 21oz, Dry-Aged, Bordelaise Sauce (\$19/person)

Sides:

- Crispy Potatoes - Creamy Parmesan, Herbs
- Wood Grilled Broccolini - Lemon, Garlic Butter
- Giant White Beans
- Cauliflower alla Robuchon
- Seasonal Roasted Vegetable

Desserts:

- Formento's Chocolate Cake - Dark Chocolate Mousse, Hazelnut
- Eclair - Seasonal Cream
- Tiramisu - Oat Streusel, Chocolate
- Seasonal Fruit Tart
- Crema Bruciata - Seasonal Fruit Compote, Toasted White Chocolate (+\$2/person)
- Gelato or Sorbet - Chef's Selection

PASSED APPETIZERS

*All passed appetizers must be individually wrapped or "plated" on small disposable plates.
All options are \$5 per piece. Minimum order of (20) pieces; to be ordered in increments of (10) pieces.*

Whipped Ricotta Crostini - Pistachio Dukkah, Hot Honey

Avocado Toast- Pickled Red Chili, Sourdough, Radish

Beef Filet Crostini - Seared Beef Tenderloin, Onion Jam, Horseradish Aioli

Tomato Bruschetta - Basil, Balsamic

Prosciutto Wrapped Asparagus

Arancini- Seasonal Filling and Aioli

Mushroom and Goat Cheese Bruschetta- Whipped Goat Cheese, Marsala Glazed Mushrooms, Herbs

Tomato/Mozzarella/Peperoni Spiedini

Fig and Speck- Fig Stuffed with Whipped Ricotta, Wrapped in Speck

Shrimp Cocktail

King Crab Bites- Brown Butter Aioli, Hot-Sauce

Oyster on Half Shell- Mignonette

Stuffed Mushroom- Veggie/Vegan or Meat-Stuffed

Meatball Wellington Bite- Mozzarella, Nonna's Meatball, Pomodoro

Focaccia and Chickpea Spread- Grilled Focaccia, Chickpea Spread, Pesto Aioli, Herbs

Crudite- Served in Shooter Cup with Herb Parmesan Dressing, Seasonal Veg

Italian Sausage Croquette- Broccoli Rabe, Chili Flake, Giardiniera Aioli

Crispy Polenta with Eggplant Caponata

Olive Tapenade- Crostini, Goat Cheese

ATTENDED STATIONS

All stationary items must be attended by a team member who will serve your guests.

Minimum group size of (20) people for stationary items.

Stations incur an automatic \$50 gratuity per station.

(2)hr time limit

Garlic Knots & Marinara, \$4/person

Nonna's Meatballs, \$5/person

Nonna's Hot Sliders, \$7/slider, Minimum Order of (12) Choice of: Chicken Parmesan, Eggplant Parmesan, Meatball Sub

Nonna's Cold Sliders, \$7/slider, Minimum Order of (12) Choice of: Turkey, Pacino, Portabella

Cheese & Charcuterie - Chef's Selection of Cheese & Cured Meats, Assorted Spreads, Pickles, and Accoutrements, \$16/person

Canestri - Pomodoro, \$16/person

Canestri - Roasted Mushrooms, Broccoli, Parm-Butter Sauce, and Chicken (Crispy or Grilled), \$20/person

Seafood Tower - Assortment of Oysters, Jumbo Shrimp, Scallop Crudo, Crab Legs, Chilled Octopus Salad, \$28/person

Carving Station - Choice of Porchetta, Lamb, Whole Chicken, or Prime Rib, \$34/person

Chocolate Cake - 8-in Round Cake (\$75) or Cake Squares (\$120, 65 squares)

Dessert Station - Chef's Selection of 3 Minis

LATE NIGHT BITES

*All late night bites must be individually wrapped or "plated" on small disposable plates.
All options are \$5 per piece. Minimum order of (20) pieces; to be ordered in increments of (10) pieces.*

Sicilian Pizza Bites

Popcorn - Flavors: Truffle, Pizza, Calabrian Chili

Sliders

Takeaways - Chocolate Truffles (\$5/person), Cookies (\$3/person), Biscotti (\$5/person), Rice Krispies (\$3/person)

BEVERAGE PACKAGES

Coffee, tea, soda, & water are included in all packages. Subject to change based on availability.

BRUNCH BAR PACKAGE

1 hour - \$18pp
2 hour - \$26pp
3 hour - \$37pp

Red House Wine
• Cabernet Sauvignon
• Pinot Noir

White House Wine
• Pinot Grigio
• Chardonnay

House Rosé
House Sparkling

Beer
• Peroni
• Miller Lite
• Craft Rotating IPA

Cocktails
• Mimosa
• Bellini
• Bloody Mary
• Moscow Mule

PACKAGE #1

WINE & BEER

1 hour - \$22pp
2 hour - \$33pp
3 hour - \$44pp

Red House Wine
• Cabernet Sauvignon
• Pinot Noir

White House Wine
• Pinot Grigio
• Chardonnay

House Rosé
House Sparkling

Beer
• Peroni
• Miller Lite
• Craft Rotating IPA

PACKAGE #2

STANDARD BAR

1 hour - \$26pp
2 hour - \$38pp
3 hour - \$50pp

Red House Wine
• Cabernet Sauvignon
• Pinot Noir

White House Wine
• Pinot Grigio
• Chardonnay

House Sparkling

Beer
• Peroni
• Miller Lite
• Craft Rotating IPA

House Cocktails
• Margarita
• Martini
• Moscow Mule
• Old Fashioned
• Manhattan

Liquor
• Ketel One Vodka
• Finns Gin
• Corazon Blanco Tequila
• Flor de Cana White Rum
• Very Old Barton Bourbon
• Knob Creek Rye
• Dewar's White Label
• Amaretto Disaronno
• Cointreau
• Campari
• Creyente Mezcal

PACKAGE #3

PREMIUM BAR

1 hour - \$30pp
2 hour - \$42pp
3 hour - \$55pp

Red House Wine
• Cabernet Sauvignon
• Pinot Noir

White House Wine
• Pinot Grigio
• Chardonnay

House Sparkling

Beer
• Peroni
• Miller Lite
• Craft Rotating IPA

House Cocktails
• Margarita
• Martini
• Moscow Mule
• Old Fashioned
• Manhattan

Liquor
• Ketel One Vodka
• Finns Gin
• Corazon Blanco Tequila
• Flor de Cana White Rum
• Very Old Barton Bourbon
• Knob Creek Rye
• Dewar's White Label
• Johnnie Walker Black
• Glenlivet 12
• Creyente Mezcal
• Glenmorangie 10
• Knob Creek
• Buffalo Trace
• Jack Daniels
• Rittenhouse Rye
• Malibu
• Captain Morgan
• Fords Gin
• Bombay Sapphire
• Cimarron Reposado
• Sambuca
• Kablua
• Bailey's
• Amaretto Disaronno
• Cointreau
• Campari

WINE LIST

CABERNET SAUVIGNON

HEDGES ESTATE \$79
Blackberry preserves, morello cherry, toasted cinnamon

ORNELLAIA, 'LE VOLTE,' TUSCANY \$99
Fresh black currant, cassis, mint

**RIDGE, ESTATE CABERNET
SANTA CRUZ MOUNTAINS, CALIFORNIA** \$110
Baked blueberry, toasted baking spice, roasted coffee

**DUCKHORN VINEYARDS,
NAPA VALLEY, CALIFORNIA** \$130
Fresh fig, macerated huckleberry, cardamom

PINOT NOIR

CANTINA TRAMIN, ALTO ADIGE, ITALY \$55
Sweet raspberries, bing cherry, orange zest

**COPAIN, 'LES VOISINS'
ANDERSON VALLEY, CALIFORNIA** \$75
Red currants, star anise, sweet vanilla

CRISTOM, 'MT. JEFFERSON CUVÉE' \$85
Blueberries, black cherry, sweet cinnamon

BUBBLES

SCARPETTA, PROSECCO, FRIULI, ITALY \$54
Granny smith apple, tart pears, fresh lemon

CONTRATTO, PAS DOSÉ, PIEDMONTE, ITALY \$85
Apricot, honey and sweet almond

**CHARLES HEIDSIECK, BRUT RESERVE
MONTAGNE DE REIMS, CHAMPAGNE** \$110
Golden delicious apple, pineapple, fresh croissant

NON-ALCOHOLIC BEVERAGE PACKAGE { \$9PP PER HOUR }

COFFEE Freshly Brewed La Colombe
JUICE Orange, Cranberry
TEA Assorted Flavors
WATER Still or Sparkling
SODA Coke, Diet Coke, Sprite Ginger Ale

SAUVIGNON BLANC

PIGHIN, FRIULI, ITALY \$48
Granny smith apple, green currants, white grapefruit

VENICA & VENICA, RONCO DEL CERO, FRIULI \$65
Fresh mango, sweet basil, tart apricot

**ANDRÉ ET EDMOND FIGEAT
'LES CHAUMIENNES,' POUILLY FUMÉ, FRANCE** \$75
Fresh williams pears, sweet lemon, tart peach

CHARDONNAY

LIOCO, SONOMA COUNTY, CALIFORNIA \$69
Lime peel, bosc pear, lemongrass

**ARNOT ROBERTS,
WATSON RANCH, NAPA VALLEY, CALIFORNIA** \$85
Apricot, chamomile, dried pear

**VINI FRANCHETTI, PASSOPISCIARO
'PASSOBIANCO,' MT. ETNA, SICILY** \$100
Golden delicious apple, honey, roasted marzipan

PINOT GRIGIO

ABBAZIA DI NOVACELLA, ALTO ADIGE, ITALY \$65
Meyer lemon, pink lady apple, jasmine

CANTINA TERLAN, ALTO ADIGE, ITALY \$80
Honeydew melon, pink grapefruit, fresh nectarine

RESERVE WINES

[AVAILABLE UPON REQUEST]

Desired wine selections need to be provided no later than two weeks prior to event date. All wines are sold at market price.

**CAYMUS, CABERNET SAUVIGNON
NAPA VALLEY, CALIFORNIA**

**SILVER OAK, CABERNET SAUVIGNON
ALEXANDER VALLEY, CALIFORNIA**

**CAKEBREAD, CABERNET SAUVIGNON
NAPA VALLEY, CALIFORNIA**

**DOMAINE SERENE, 'YAMHILL CUVÉE'
WILLAMETTE VALLEY, OREGON**

FLOWERS, CHARDONNAY