

KEVIN TAYLOR'S
AT THE OPERA HOUSE



Event Guide

Kevin Taylor's at the Opera House is one of six venues within the Kevin Taylor Restaurant Group portfolio and is centrally located in the opulent, Ellie Caulkins Opera House - Denver Performing Arts Complex. We offer unparalleled cuisine served in dramatic event spaces –an elegant dinner in the main restaurant, a grand reception in the Chambers Grant Salon, a picture perfect wedding and elaborate convention gatherings – no matter your occasion, know that your event will be a memorable for all.

For information about Kevin Taylor's at the Opera House & Kevin Taylor Catering, please contact:

Whitney Skylar

303-820-2600

Whitney@KTRG.net

Virtual Tour: www.ktrg.net

PHILOSOPHY

By using only the freshest ingredients to prepare simple and artfully presented cuisine, we have found that not only do things taste best, but can also be easily customized to meet and exceed any group's expectations.

SUPPLEMENTS & ADDITIONS

- Passed hors d'oeuvres and appetizer stations may be added to any menu
- Additional courses available
- Wine Pairings
- Pre-printed menus
- Take-home gifts

MENU STYLE VS. EVENT SIZE

Groups above 50 guests should follow these guidelines when planning

- Buffet and/or Display Stations
- Plated Dining - select three or four courses and plan a menu that is sure to please everyone
- Vegetarian options are available and "duet" entrées are always well received
- For limited menus offering guests a choice of entrées, pre-orders/entrée counts are required and due at least seven (7) business days prior to the event date.
- Custom menus can be created for any event

SPECIAL NOTES

- Seasonal menu items are subject to availability.
- Due to our seasonal menus, pricing is subject to change.
- Please inform us of any known allergies prior to the date of the event so that we can properly accommodate any special dietary needs.

CAPACITIES AND EVENT SPACES

Chambers Grant Salon:	300 Seated 600 Reception
Restaurant Side of the Salon:	120 Seated
Raised Mezzanine (located on the Restaurant Side of the Salon):	40 - 60 Seated
Lounge Side of the Salon:	120 Seated 250 Reception
Main Lobby of the Ellie Caulkins Opera House:	800 – 1000 Reception
Loge Level of the Ellie Caulkins Opera House (3 rd Level Mezzanine):	250 Reception

RENTAL SCHEDULE

DAY EVENTS

*** Until 4 PM ***

	Corporate	Non-Profit
Chambers Grant Salon	\$500	\$375
Chambers Grant Salon (half)	\$250	\$175
The Studio Loft	\$500	\$375

EVENING EVENTS

*** After 4 PM - Sunday to Thursday ***

	Corporate	Non-Profit
Chambers Grant Salon	\$1,000	\$750
Chambers Grant Salon (half)	\$500	\$375
The Studio Loft	\$1000	\$750

EVENING EVENTS

*** After 4:00 pm - Friday & Saturday ***

	Corporate	Non-Profit
Chambers Grant Salon	\$2,000	\$1,500
Chambers Grant Salon (half)	\$750	\$500
The Studio Loft	\$2000	\$1500

Ancillary spaces within the Ellie Caulkins Opera House, such as the Lobby and Loge Levels, are available for rent. Please contact Whitney Skylar at 303-820-2600 or whitney@ktrg.net to inquire about availability and pricing.

RENTAL NOTES

- Required Door Greeter (\$15/hour) with a 4-Hour minimum & additional greeters available (\$15/hour) with a 4-hour minimum per person
- Coat check attendant (\$20/hour)
- 5' Rounds and banquet chairs included in rental
- White 90" x 90" linen included in rental

STEWARDEDING/STRIKE LABOR FEES

- Complimentary Room Set = Existing Restaurant Set
- Stewarding/Strike Labor Fee's: Additional labor/charges may be required for specific room sets
- Optional Room Set: Round Tables of 6, 8 or 10

ADDITIONAL ITEMS AVAILABLE

- Bosendorfer Baby Grand Piano - \$200
- Microphone and Podium - \$200
- WiFi – ask for pricing

PASSED HOR D'OEUVRES

\$42 per dozen

Gorgonzola, Pear, Caramelized Onion Tartlets
Feta and Spinach Spanikopita
Goat Chevré Crostini, Cherry Compote
Risotto Croquettes, Roasted Piquillo Pepper Sauce
Vegetable Spring Roll, Sweet Chili Sauce
Ahi Tuna, Mango “Caviar”, Cucumber, Thai Chili Paste
Blue Crab Salad, Red Endive
Crab Cakes, Sriracha Aioli, Red Onion Marmalade
Iced Jumbo Shrimp, Bloody Mary Cocktail Sauce
Crisp Fried Shrimp, Lemon Aioli
House Cured Atlantic Salmon, Chive Sour Cream
Smoked Salmon “Cheesecake”, Salmon Caviar
Seared Chicken Potsticker, Japanese Ponzu Glaze
Chicken Satay, Spicy Peanut Sauce
Sliced Beef Tenderloin Slider, Tomatoes, Arugula, Horseradish Aioli
Black Angus Steak Tartare, Capers, Savory Cones
Prosciutto & Melon, Balsamico
“Pig in a Blanket”, Slow Roasted Pork Belly, Crisp Brioche
Roasted Lamb Loin en Croute, Harissa Sauce
Duck Rillet, Prosciutto, Cranberry Confit
Foie Gras Terrine, Onion Marmalade, Brioche

Seasonal menu items are subject to availability. Pricing is subject to change.

PLATTERS & DISPLAYS

Seasonal Vegetable Crudité

with Chefs Housemade Dips

\$6 per person

Domestic Cheese Selection

with Chef's Seasonal Accompaniments, Assorted Crackers

\$8 per person

Imported Artisan Cheese Display

with Chef's Seasonal Accompaniments, Assorted Gourmet Crackers

\$10 per person

Dip Trio

Hummus/Roasted Red Pepper/Black Olive Tapenade

with Corn Tortilla Chips, Grilled Pita Bread, Assorted Crackers

\$9 per person

Brie en Croute

Brie Baked in Puff Pastry with Roasted Garlic, Apricot Cognac Jelly, Assorted Crackers

\$100 per Wheel (Approximately 30 people)

Mediterranean Platter

Assorted Meat Selection, Artisan Cheese, Artichoke Hearts, Tapenade, Roasted Red Peppers, Marinated Olives, Hummus Dip, Pita Crisps, Crostini

\$14.50 per person

Fresh "Table-side" Shucked Oysters

with Lemons, Bloody Mary Cocktail Sauce, Chef's Mignonette

\$40.00 per dozen (\$75 oyster attendant fee)

Sliced Roast Tenderloin of Black Angus Beef on Potato Roll

Halved and served with Sliced Heirloom Tomatoes, Pommery Mustard and Horseradish

\$16.00 per person (2 sandwiches per person)

Iced Seafood Display

Jumbo Shrimp, Crab Legs, Oysters on the Half Shell

Served with Bloody Mary Cocktail Sauce, Lemons, Chef's Mignonette

\$25 per person

(Add Lobster Claws for \$7 per person)

Roast Lamb "Lollipops"

Chef's Seasonal Sauce

\$40 per rack (6 pieces per rack)

Roast Beef Striploin Carving Station

Horseradish Aioli, Chef's Seasonal Sauce, Assorted Rolls

\$18.50 per person (\$75 carving fee)

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PLATED DINNER OPTIONS

Kevin Taylor Catering is proud to offer only fresh ingredients and use local purveyors whenever possible. All plated dinners are served with the following: bread and butter, pre-determined number of courses and Illy Caffè Coffee Service. For Seasonal Menu options, please ask your catering manager for our current offerings.

Three Course Menu: \$55 per person
Four Course Menu: \$65 per person
Three Course "Duet" Menu: \$68 per person

APPETIZER

Carpaccio of Black Angus Tenderloin, Capers, Citrus Oil, Cognac Mustard
Ahi Tuna Martini, Wasabi Gelée, Sriracha Aioli, Micro Greens
Black Angus Steak Tartare, Tomato Confit, Parmesan Crisp, Toasted Brioche

SALAD

Charred Romaine, Pimienton Almonds, Goat Chevré, Roasted Tomato Vinaigrette
Roasted Pear Salad, Butter Lettuce, Grape Tomatoes, Gorgonzola Yogurt Dressing
Mixed Baby Field Greens, Tomato Confit, Toasted Pine Nuts, Grilled Lemon Vinaigrette
Hearts of Romaine with Rustic Croutons, Shaved Grana Padano, Champagne Dressing
Roasted Beets Salad, Frisee, Humboldt Fog Goat Cheese, Quinche Vinaigrette

ENTRÉE DUETS

Braised Beef Short Rib and Seared Atlantic Salmon \$68
Mashed Potatoes, Sautéed Mushrooms, Red Wine Reduction

Dry-Aged Colorado Strip Loin* and Seared Striped Bass \$68
Carrot Purée, Baby Vegetable Ragout, Smoked Onion Demi

Charbroiled Black Angus Tenderloin and Seared Diver Scallops \$75
Potato Gratin, Roast Asparagus, Cherry Jus

* Charbroiled Black Angus Tenderloin may be substituted to any Duet Menu for a \$5 supplement

ENTRÉE

Saffron Risotto, Shaved Asparagus, Grana Padano
Seared Atlantic Salmon, Mushroom Fricassee, Asparagus, Scallion Gremolata
Pan Roasted Bass, Carrot Purée, Roasted Root Vegetables, Smoked Tomatoes
Seared Diver Scallops, Creamy Pea Risotto, Shaved Carrots, Truffle Red Wine Demi Glace
Seared "Rare" Hawaiian Ahi Tuna, Sushi Rice Cake, Cucumber Scallion "Salad", Soy Dressing
Dry-Aged Colorado Strip Loin, Potato Mousseline, Asparagus, Cognac Demi
Roasted Pork Loin, Fingerling Potatoes, Glazed Carrots, Peppercorn Sauce
Black Angus Beef Tenderloin * (\$5 supplement/entrée count is required seven days in advance)

DESSERT

Vanilla Bean Crème Brûlée with Dark Chocolate Madeleines
Brioche Bread Pudding with Jack Daniels Anglaise and Vanilla Bean Whipped Cream
Lemon Icebox Pie with Toasted Meringue with Blueberry Compote and Housemade Graham Crackers
Seasonal Homemade Cheesecake, Graham Crust, Jelly

DESSERT DUET

Lemon Mascarpone Cheesecake & Dark Chocolate Mousse, Fresh Berries

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BUFFETS

These are a few buffet options for your review, should you have specific requests, culinary flavors or a unique buffet in mind, we are happy to create something just for your event.

COLORADO \$65 per person

Roasted Red Beet Salad, Frisee, Radishes, Red Wine Dressing
Toasted Farro Salad, Peas, Baby Carrots, Onions
Smoked Onion Soup, Chili Oil
Colorado Striped Bass, Smoked Corn Salsa
Roasted Bison, Red Wine, Pearl Onions
Stout Braised Beef Brisket, Stout Reduction
Roasted Quail, Salsa Verde
Grilled Zucchini, Squash, Corn, Edamame Succotash
Hatch Green Chili and Yukon Potato Hash
Quinoa Pilaf, Toasted Red Peppers, Fresh Herbs
Assorted Mini Desserts
Illy Caffè Coffee Service

ROCKY MOUNTAIN \$58 per person

Romaine Hearts with Parmesan, Tomatoes, croutons, Sweet Onion Vinaigrette
Black Angus Beef Tenderloin, Served Medium Rare
Herb-cruste Chicken Breast
Yukon Gold Potato Mash
Steamed Asparagus with Lemon Butter
Mango-Jicama Slaw with Cilantro, Bell Peppers, Spiced Celery Seed Dressing
Assorted Dinner Rolls with Whipped Butter and Chef's Seasonal Accompaniments
Assorted Mini Desserts
Illy Caffè Coffee Service

TUSCANY \$49 per person

Display of Italian Meat and Cheese with Crackers, Crostini and Red Pepper Tapenade
Caprese Salad, Tomatoes, Fresh Mozzarella, Baby Greens, Herbs, Balsamico
Pasta Carbonara, Crispy Bacon, Garlic, Red Peppers, Sweet Baby Peas
Pasta Fornaio: Baked Pasta with San Marzano Tomato Sauce and Parmesan
Grilled Vegetable Display with Balsamico
Assorted Rolls and Butter
Assorted Mini Desserts
Illy Caffè Coffee Service

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A uniformed Chef is available at any station for an additional \$75 per Chef.**

“BUILD YOUR OWN” STATIONS

PROSCIUTTO SHAVING action STATION

\$22 per person + \$75 for uniformed chef

Imported Italian Prosciutto, Melon Parisiennes, Balsamic Reduction – all delicately assembled

SASHIMI AHI TUNA action STATION

\$25 per person + \$75 for uniformed chef

Sliced Ahi Tuna plated with Wasabi Paste, Pickled Ginger, Miso Ponzu, Daikon Sprouts and Scallions

DECADENT CAVIAR AND BLINI action STATION

Market Price + \$75 for uniformed chef

American Paddlefish Caviar, “Table-Side” Corn Blini, House-Made Crème Friâche and Chives

CAESAR SALAD STATION

\$14 per person

Hearts of Romaine Lettuce, Croutons, Shaved Grana Padano Cheese & White Anchovy Caesar Dressing

FAJITA BAR

\$14 per person

Build your own Fajitas with Marinated Sirloin Beef and Grilled Chicken Breast Strips with Bell Peppers and Caramelized Onions. Served with Soft Flour & Corn Tortillas, Shredded Cheese, Salsa, Sour Cream, Guacamole and Jalapeños.

MASHED POTATO BAR or SEASONAL RISOTTO STATION

\$10 per person

Mashed Yukon Gold and Mashed Sweet Potatoes served with Martini Glasses and the following: Shredded Cheese, Sour Cream, Whipped Butter, Bacon Bits, Diced Chives, Brown Sugar, Whipped Cream, and Cinnamon.

PASTA STATION

\$12 per person

Fresh Fusilli Pasta and Cheese Tortellini served with Parmesan and Fresh Baked Bread & Butter with the following sauce selections: Pesto Sauce/ Roasted Garlic and Basil San Marzano Tomato Sauce/ Creamy Alfredo Sauce

NACHO BAR

\$10 per person

Build your own nacho bar includes:

Seasoned Ground Beef, Refried Beans & Tortilla Chips, Guacamole, Sour Cream, Black Olives, Jalapeños, Diced Green Onions & Fresh Salsa

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DESSERT AND COFFEE STATIONS

PLATINUM \$30 per person

Delicate Assorted Chocolate Truffles
Fresh Berry Tartlets with Cinnamon Whipped Cream
Chocolate & Coconut Macaroons
Vanilla Custard Profiteroles
Mocha Cappuccino Chocolate Mousse Cups
Miniature Carrot Cakes with Cream Cheese Icing
Hot Beverage Station with Tea, Regular and Decaffeinated Illy Caffè Coffee
Served with Sweeteners, Cream, 2% and Skim Milk

BON BON \$25 per person

Gold Leaf Dark and Milk Chocolate Truffles
Pistachio Biscotti
Handmade Sugared Gelée Squares
Assorted Petit Fours: Carrot Cake, Dark Chocolate and Berry
Chocolate Covered Strawberries
Hot Beverage Station with Tea, Regular and Decaffeinated Illy Caffè Coffee
Served with Sweeteners, Cream, 2% and Skim Milk

SWEET SENSATION \$17 per person

Handmade Miniature Assorted Cakes, Truffles and Cookies
Hot Beverage Station with Tea, Regular and Decaffeinated Illy Caffè Coffee
Served with Sweeteners, Cream, 2% and Skim Milk

HAND MADE CHOCOLATES AND PETIT FOURS \$42 per dozen

Take a sweet journey with an assortment of bite-sized chocolates, truffles, petit fours and candies from in-house pastry chef– Selections could include:

Mini Carrot & Walnut Cake Bites
Assorted Fruit Gelée Squares
Valrhona Brownies
Cashew and Dark Chocolate Clusters
Peanut Butter and Chocolate Cups

Chocolate Fudge
Chocolate Cups with Custard & Berries
Profiteroles with Custard
Pistachio, Hazelnut and Chocolate Biscotti
Cappuccino Mousse Cups

ENHANCEMENTS AND OPTIONS

Hand-made Boxed Chocolate Gifts - \$8 each

End the night on a sweet note...Each guest will receive a beautiful oval box of two hand-made chocolate truffles, tied with a ribbon.

Biscotti Take-Away Gifts - \$5 each

Each guest will receive a hand-wrapped bag containing two fresh baked Biscotti from our Pastry Chef

Seasonal menu items are subject to availability. Pricing is subject to change.

HOSTED AND CASH BAR OPTIONS

All beverages are charged based on consumption

Hosted Bar

*All beverages are paid for by the host and **actual consumption** is charged. A 20% service charge and applicable sales tax will be applied.*

Cash Bar

All beverages are paid in cash by the individual guest.

Beer	HOSTED	CASH
Coors Light	5.00	5.50
Fat Tire	5.00	5.50
Mirror Pond	5.00	5.50
Corona	5.00	5.50
Heineken	5.00	5.50
Newcastle	5.00	5.50
Stella Artois	5.00	5.50
Guinness	5.00	5.50
Wine		
Estancia Chardonnay	7.00	7.50
Estancia Cabernet Sauvignon	7.00	7.50
Masi Masianco Pinot Grigio	8.00	8.50
Le Vendimia Tempranillo	8.00	8.50
Diseno Malbec	8.00	8.50
Sonoma Cutrer Chardonnay	10.00	10.50
Steele Pinot Noir	10.00	10.50
Well Liquor		
42 Below Vodka	7.00	7.50
Beefeater Gin	7.00	7.50
Sauza Tequila	7.00	7.50
Jim Beam Bourbon	7.00	7.50
Famous Grouse Scotch	7.00	7.50
Appleton Rum	7.00	7.50
Canadian Club Whisky	7.00	7.50
Remmy Martin VS	7.00	7.50
Call Liquor		
Ketel One Vodka	8.00	8.50
Tanqueray Gin	8.00	8.50
Milagro Tequila Silver	8.00	8.50
Knobb Creek Bourbon	8.00	8.50
Jameson's Irish Whisky	8.00	8.50
Captain Morgan Rum	8.00	8.50
Remmy Martin VS	8.00	8.50
Dewars White Label Scotch	8.00	8.50

Premium Liquor

Grey Goose Vodka	9.00	9.50
Bombay Sapphire	9.00	9.50
Milagro Reposado	9.00	9.50
Crown Royal Whisky	9.00	9.50
Remmy Martin VSOP	9.00	9.50
Macallan 10yr Single Malt	9.00	9.50
Makers Mark Bourbon	9.00	9.50
Mount Gay Rum	9.00	9.50

Liquers

Disaronno Amaretto	7.00	7.50
Baileys	7.00	7.50
Sambucca	7.00	7.50
Grand Marnier	7.00	7.50
Frangelico	7.00	7.50
Jagermeister	7.00	7.50
Rumple Minze	7.00	7.50
Cointreau	7.00	7.50
Southern Comfort	7.00	7.50
Pimms No.1	7.00	7.50
Limoncello	7.00	7.50
Chambord	7.00	7.50
Campari	7.00	7.50

KEVIN TAYLOR CATERING WINE LIST

Champagne

Deutz 'Classic' Brut, Champagne, France N.V.	105.
Moët & Chandon 'White Star', Reims, France N.V.	100.
Louis Bouillot, Cremant Du Bourgogne 'Brut Rose' Champagne, France N.V.	80.
Veuve Clicquot Ponsardin 'Brut', Reims, France N.V.	120.
Perrier Jouet 'English Cuvee' Brut, Champagne, France N.V.	125.
Louis Roederer 'Cristal' Brut, Reims, France 2002	375.
Mumm 'Brut Rose' Champagne, France N.V.	190.
Piper-Heidsieck, Brut, Champagne, France N.V.	55.

Sparkling Wine

Ruffino, Prosecco, Veneto, Italy N.V.	40.
La Marca, Prosecco, Veneto, Italy N.V.	40.
Roederer Estate 'Brut' Anderson Valley, North Coast, CA N.V.	46.
Domaine Carneros 'by Taittinger', Los Carneros, CA 2007	60.

Chardonnay

Clos Du Bois Reserve, Chardonnay, CA 2009	40.
Kim Crawford, Unoaked, Marlborough, New Zealand 2009	35.
Franciscan, Napa Valley, CA 2009	50.
Sonoma-Cutrer 'Russian River', Sonoma County, CA 2009	52.
Louis Jadot, Pouilly-Fuissé, Mâconnais, France 2008	68.
Stags Leap Wine Cellars- Napa Valley, CA 2005	75.
Jordan Vineyard, Russian River Valley, Sonoma County, CA 2009	80.
Cakebread Cellars, Napa Valley, CA 2009	115.
Louis Jadot- Meursault, Burgundy, France 2002	100.
Far Niente, Oakville, CA 2009	135.
Kistler 'Les Noisetiers', Sonoma County, CA 2009	122.
Louis Jadot- Puligny-Montrachet, Burgundy, France 2002/2005	145.

Sauvignon Blanc

Simi Winery, Sonoma County, CA 2009	35.
Kim Crawford, Marlborough, New Zealand 2009	45.
Craggy Range, Martinborough, South Island, New Zealand 2009	48.
Frogs Leap- Napa Valley, CA 2009	50.
Cakebread Cellars, Napa Valley, CA 2010	75.
Joseph Phelps, Napa Valley, CA 2009	70.
Comte La Fonde, Sancerre, Upper Loire, France 2009	80.
Cloudy Bay, Marlborough, New Zealand 2010	85.

Pinot Grigio/Blanc

Masi 'Masianco', Pinot Grigio Friuli-Venezia Giulia, Italy 2010	35.
Borgo Conventi, Pinot Grigio, Collio, Italy 2009	32.
Santa Margherita, Pinot Grigio, Trentino-Alto Adige, Italy 2010	65.
Domaine Schlumberger, Pinot Blanc, Alsace, France 2009	45.

Other White Grapes

Clairborne & Churchill, Gewurztraminer, Central Coast, CA 2005	40.
Feudi San Gregorio, Greco Di Tufo, San Gregorio, Italy 2007	50.
S.A. Prum 'Essence' Riesling, Mosel, Germany 2010	30.
S.A. Prum, Wehlener Sonnenuhr 'Kabinet' Riesling, Mosel, Germany 2007	65.
Robert Mondavi, Fume Blanc, Napa Valley, CA 2008	45.

Merlot

Stags Leap Winery, Napa Valley, CA 2008	85.
Benzinger Family Winery, Sonoma Valley, CA 2006	40.
Frogs Leap, Rutherford, Napa Valley, CA 2007	95.
Cakebread, Napa Valley, CA 2004	120.
Foppiano Vineyards, Russian River Valley, CA 2005	40.

Cabernet Sauvignon

Houge Cellars 'Genisis' Cabernet Sauvignon, Yakima Valley, WA 2007	40.
Benzinger Family Winery, Sonoma County, CA 2007	46.
Franciscan, Napa Valley, CA 2008	65.
Mount Veeder Winery, Napa Valley, CA 2007	79.
Stags Leap Wine Cellars 'Fay' Napa Valley, CA 2002	205.
Jordan Vineyard & Winery, Sonoma County, CA 2005	120.
Silver Oak, Alexander Valley, Sonoma County, CA 2006	150.
Nickel and Nickel, Kelham Vineyard, Napa Valley, CA 2007	145.
Cakebread, Napa Valley, CA 2007	170.
Robert Mondavi Reserve Ridge' Napa Valley, CA 2006	180.
Rodney Strong, Single Vineyard 'Brothers Ridge' Sonoma County, CA 2007	165.
Far Niente, Rutherford, Napa Valley, CA 2007	180.

Pinot Noir

Steele, Pinot Noir, Santa Barbara, CA 2008	55.
ZD, Napa Valley, CA 2009	110.
Domaine Carneros Estate, Los Carneros, CA 2008	80.
Emeritus, Pinot Noir, Hallberg Ranch, CA 2009	74.
Louis Jadot, Gevrey Chambertin, Burgundy, France 2005	100.

Shiraz

E Minor, Shiraz, Barossa Valley, Australia 2009	45.
Mollydooker 'The Boxer' McLaren Vale, Australia 2007	50.
Two Hands 'Angels Share' McLaren Vale, Australia 2009	90.

Zinfandel

Mauritson Wines, Dry Creek Valley, Sonoma County, CA 2009	50.
Nickel and Nickel, Bonfire Vineyard, Napa Valley, CA 2006	90.
Alexander Valley Vineyards 'Sin Zin' Alexander Valley, CA 2006	78.
Ravenswood, Single Vineyard, Russian River Valley, CA 2007	70.

Other Red Grapes

Castello Di Fonterutoli, Chianti Classico Tuscany Italy	80.
Diseno, Malbec, Mendoza, Argentina 2010	35.
Terrasaz 'Afincado' Malbec, Mendoza, Argentina 2007	101.
La Vendimia, Tempranillo, Rioja, Spain 2010	35.
Masi 'Banacosta' Valpolicella, Italy 2009	40.
Travelglini, Gattinara, Italy 2006	70.
Produttori del Barbaresco, Barbaresco, Langhe, Italy 2006	75.
Masi 'Costasera' Amarone Classico, Valpolicella 2006	120.
Costello Banfi, Brunello di Montalcino 2006	135.

Red Blends

Opus One, Napa Valley, CA 2000	285.
Chateau Loudenne, Medoc, France 2006	65.
Rodney Strong 'Symmetry' Sonoma County, CA 2007	125.
Charles Krug "Generations" Reserve Napa Valley, CA 2008	140.

Vintages and pricing are subject to change and availability.