



Margeaux

BRASSERIE

Inspired by Parisian culture, Margeaux Brasserie is a celebration of French cuisine featuring regional, Midwestern ingredients. Margeaux Brasserie offers guests the ambiance of an established brasserie in Paris, encouraging them to celebrate at the distinguished bar with glasses of fine wine, relax in the lounge while savoring cocktails and hors d'œuvres or enjoy a Gold Coast destination brunch in the dining room with friends.

Adjacent from Margeaux Brasserie on the third floor is the 40-seat Saint Germain Private Dining Room, which is used to host both daytime and evening functions. Perfect for business lunches and executive dinners, the space overlooks the Petit Margeaux courtyard and Walton Place. Margeaux-themed menus created by Chef Greg Biggers are offered for breakfast, lunch and dinner. Capacity for a seated meal is 40 guests and 60 for a standing reception. Full restaurant buyouts are available.

CONTACT

(312) 625-1324 @MargeauxChicago
Waldorf Astoria Chicago
11 East Walton Street, 3rd Floor
Chicago, IL

HOURS OF OPERATION

BREAKFAST

Served daily 7:00 a.m. - 10:30 a.m.

LUNCH

Monday – Friday 11:00 p.m. - 2:00 p.m.

DINNER

Sunday – Thursday 5:30 p.m. - 10:00 p.m.

Friday & Saturday 5:30 p.m. - 10:30 p.m.

BRUNCH

Saturday & Sunday 10:00 a.m. - 2:00 p.m.

BAR AND LOUNGE

Sunday – Thursday 11:00 a.m. - 12:00 a.m.

Friday & Saturday 11:00 a.m. - 1:00 a.m.

LEAD STAFF

MANAGING CHEF

Michael Mina

PASTRY CHEF

Ashley Torto

SOMMELIER

Nicole Alonso

GENERAL MANAGER

José Gonzalez

LOGISTICS

CAPACITY

Total - 150

Dining Room - 114

Bar - 18

Lounge - 24

Street parking & valet available

Wheelchair Accessible

Attire: Upscale, Business Casual

PRIVATE EVENTS CONTACT

Margeaux_Events@hilton.com 312-667-6688



Saint Germain

PRIVATE DINING ROOM

Margeaux Brasserie has renovated their 835 sq. ft. private dining room – as well as an additional 400 sq. ft. foyer – as the Saint Germain Room, citing inspiration from one of Paris’ chicest neighborhoods. The Saint-Germain-des-Près area is known for its shopping and historic restaurants, including the first café in Paris and many of the amazing brasseries that helped shape the dining scene. Like the Saint Germain neighborhood, the shopping and dining options along the streets of Chicago’s Gold Coast, where Margeaux Brasserie is nestled into, define a similar lively atmosphere.

Located on the third floor of the Waldorf Astoria Chicago next to Margeaux Brasserie's dining room, the Saint Germain Room can accommodate up to 40 for a seated dinner and up to 60 for a standing reception. The design of the new room is reminiscent of 1920’s Paris complete with signature MINA style. The reimagined space features eclectic artwork, black and gold trim details,

burgundy leather chairs and a beautiful Armagnac cabinet.

A standout feature of the space is a custom portable bar that can be utilized inside the room or outside in the foyer, with multiple bar packages available, including “French Quarter” and “French Caribbean” enhancements. The foyer itself provides a chic pre-function space for cocktail events or can be used as a welcome point for events inside the Saint Germain Room.

Romantic and enchanting, the Saint Germain Room is perfect for hosting special occasions both day and night, from business lunches and executive dinners to rehearsal dinners and wedding receptions. The renovations are accompanied with a new menu of breakfast, brunch, lunch, dinner, and passed reception options from Executive Chef Greg Biggers. Lead Sommelier Ryan Baldwin has curated an extensive, yet diverse wine list to perfectly pair with the refined French cuisine.

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BAR AND LOUNGE

Sunday – Thursday 11:00 a.m. - 12:00 a.m.

Friday & Saturday 11:00 a.m. - 1:00 a.m.

LEAD STAFF

MANAGING CHEF

Michael Mina

PASTRY CHEF

Ashley Torto

SOMMELIER

Nicole Alonso

GENERAL MANAGER

José Gonzalez

LOGISTICS

CAPACITY

Total - 150

Dining Room - 114

Bar - 18

Lounge - 24

Street parking & valet available

Wheelchair Accessible

Attire: Upscale, Business Casual

PRIVATE EVENTS CONTACT

Margeaux_Events@hilton.com 312-667-6688





A Parisian inspired sidewalk cafe located in Gold Coast, Petit Margeaux is a classic patisserie where the surrounding neighborhood and hotel guests can connect, refuel and meet friends, or stop in for a quick espresso and treat after a day of shopping.

The patisserie patio is open seasonally and can be reserved for private receptions of up to 40 guests. The interior café space is open year round and can host events up to 50 guests.

CONTACT

(312) 625-1324 @PetitMargeaux
 Waldorf Astoria Chicago
 11 East Walton Street, 3rd Floor
 Chicago, IL

HOURS OF OPERATION

Sunday – Saturday 7:00 a.m. - 5:00 p.m.

LEAD STAFF

MANAGING CHEF
 Michael Mina

PASTRY CHEF
 Ashley Torto

SOMMELIER
 Nicole Alonso

GENERAL MANAGER
 José Gonzalez

LOGISTICS

CAPACITY
 Total - 60
 Interior - 34

Street parking & valet available
 Wheelchair Accessible

PRIVATE EVENTS CONTACT
 Margeaux_Events@hilton.com 312-667-6688



ASHLEY

Torto

PASTRY CHEF

WALDORF ASTORIA CHICAGO

Ashley Torto serves as the Pastry Chef of the Waldorf Astoria Chicago responsible for all pastry operations throughout the 215-room luxury hotel including the two restaurants, Petit Margeaux and Margeaux Brasserie from James Beard award-winning and Michelin Star Chef Michael Mina, in-room dining, and banquets. With Torto's light-hearted and composed personality coupled with her passion and experience at acclaimed hospitality groups in Chicago, her pastry program will contribute to an extraordinary place with a curated experience for hotel guests.

After serving as the Assistant Pastry Chef at the adjacent Sofitel Water Tower Place hotel, Torto is familiar with satisfying the tastes of the Gold Coast clientele and global travelers alike. Most recently, Torto served as the pastry chef at The Dawson in West Town Chicago, a Billy Lawless restaurant. Torto returns to the Waldorf Astoria Chicago to oversee dishes, which will best complement the culture and feel of the Parisian inspired Margeaux restaurants. As well, Torto will create pastries, confectionaries, and baked goods to balance the menus in banquets and in-room dining. Prior to joining The Dawson in 2015, Torto worked at renowned Chicago restaurants including The Boarding House, The Bristol, MK Restaurant, and the University Club of Chicago.



Graduating from The French Pastry School Chicago in 2011 and Illinois State University in 2006, with a Bachelor of Science Degree in Sociology, Torto was enthused and skilled to serve others in the culinary art of hospitality. A fruit of labor, Torto enjoys hosting friends and family in her Ukrainian Village home and naturally offering up some homemade treats.



MICHAEL

Mina

MANAGING CHEF

MINA GROUP

Michelin-Starred Chef Michael Mina first appeared on the culinary map as executive chef at Aqua Restaurant in San Francisco. Shortly after, Mina's culinary and business vision led to the founding of his company Mina Group, with partner Andre Agassi in 2002.

Under the auspices of Mina Group, he has opened 40+ restaurants. His accolades include James Beard Foundation "Who's Who of Food & Beverage" inductee in 2013, Wine Enthusiast Magazine Restaurateur of the Year 2012, Gayot Restaurateur of the Year 2011, Food Arts Silver Spoon Award winner May 2011, Bon Appétit Chef of the Year 2005, San Francisco Magazine Chef of the Year 2005, as well as the International Food and Beverage Forum's Restaurateur of the Year 2005.



Breakfast A La Carte

STARTERS

GRAPEFRUIT SUPRÊMES
fresh grapefruit, passion fruit yogurt

GREEK YOGURT PARFAIT
seasonal berry compote, honey-roasted granola

SEASONAL FRUIT PLATE
sliced fruit & fresh berries

ENTRÉES

BRIOCHE FRENCH TOAST
tahitian vanilla, blueberry, meyer lemon curd

HEARTH-BAKED QUICHE DU JOUR
chef's daily quiche

SMOKED ATLANTIC SALMON
egg, capers, red onions, everything cream cheese

CROQUE MADAME CRÊPES*
bread crumbs, paris ham, mornay, sunny-side up egg

PARIS HAM BENEDICTS*
poached eggs, sauce béarnaise, sautéed spinach

TRADITIONAL OATMEAL
brown sugar, dried fruits, warm syrup

PRICING

\$39 per person
choice of 2 starters, 3 entrées
drip coffee & juices includes

ENHANCEMENTS

ASSORTED BREAKFAST PASTRIES
\$9 per person

CHEF'S AMUSE BOUCHE
\$3 per person

MARKET FRESH SMOOTHIE *\$28 per crate*
summer berry, coconut-mango, banana & peanut

Dietary restrictions can be accommodated • Menus are subject to change based on seasonal availability

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Breakfast Chef's Table

STARTERS

SEASONAL FRUIT PLATTER
MINI ASSORTED YOGURTS
MINI GRANOLA BOWLS
WARM TRADITIONAL OATMEAL
ASSORTED BREAKFAST PASTRIES
ASSORTED MINI MUFFINS

ENTRÉES

SMOKED SALMON PLATTER
SCRAMBLED EGGS WITH FINE HERBS
SCRAMBLED EGG WHITES
HEARTH-BAKED QUICHE DU JOUR
BRIOCHE FRENCH TOAST
CROQUE MADAME CRÊPES
MINI EGG & CHEESE BREAKFAST
CROISSANTS

SIDES

ROASTED BREAKFAST POTATOES
APPLEWOOD-SMOKED BACON
PORK SAUSAGE
TURKEY BACON
CHICKEN SAUSAGE

PRICING

\$52 per person
choice of 3 starters, 2 entrées, 2 sides
drip coffee & juices included

ENHANCEMENTS

ASSORTED BREAKFAST PASTRIES

\$9 per person

ARTISAN CHEESE PLATTER

\$12 per person

CHEF'S AMUSE BOUCHE

\$3 per person

MARKET FRESH SMOOTHIE *\$28 per crate*
summer berry, coconut-mango, banana & peanut

Brunch A La Carte

STARTERS

GRAPEFRUIT SUPRÊMES
fresh grapefruit, passion fruit yogurt

GREEK YOGURT PARFAIT
seasonal berry compote, honey-roasted granola

SEASONAL FRUIT PLATE
sliced fruit & fresh berries

ENTRÉES

BRIOCHE FRENCH TOAST
tahitian vanilla, blueberry, meyer lemon curd

HEARTH-BAKED QUICHE DU JOUR
chef's daily quiche

SMOKED ATLANTIC SALMON
egg, capers, red onions, everything bagel

CROQUE MADAME CRÊPES*
bread crumbs, paris ham, mornay, sunny-side up egg

PARIS HAM BENEDICTS*
poached eggs, sauce béarnaise, sautéed spinach

TRADITIONAL OATMEAL
brown sugar, dried fruits, warm syrup

DESSERTS

CRÈME BRÛLÉE
madagascar vanilla, seasonal fruit, madeleine

VALRHONA CHOCOLATE GRAND MACARON
fresh raspberry, milk chocolate crémeux

PARISIAN CREAM PUFFS
pâte à choux, citrus mousse, orange marmalade

CROISSANT BREAD PUDDING
orange, bourbon caramel

PRICING

\$55 per person

choice of 2 starters, 3 entrées, 2 desserts

Everlasting Rosé \$21 per person

ENHANCEMENTS

AMUSE BOUCHE *\$3 per person*
chef's selection

PETIT PASTRIES *\$3 per person*
chef's selection

CELEBRATION CAKES *\$12 per person*
1 week notice required, no substitutions for desserts

CHEESE PLATTER *\$12 per person*
chef's selection of 4 cheeses, traditional accompaniments

CHARCUTERIE PLATTER *\$14 per person*
chef's selection of 3 dry-aged meats, house-made mustards, pickles

BREAKFAST PASTRIES *\$9 per person*
chef's selection of petit pastries

MARKET FRESH SMOOTHIE *\$28 per craft*
summer berry, coconut-mango, banana & peanut

Dietary restrictions can be accommodated • Menus are subject to change based on seasonal availability

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Lunch A La Carte

STARTERS

KING CRAB & ENDIVE CAESAR

caper aioli, parmigiano-reggiano, herbed breadcrumbs

BUTTER LETTUCE SALAD

laclare farms chèvre, shaved radish, crème fraîche dressing

FRENCH ONION SOUP

baguette crostini, cave-aged gruyère, chive

HAND-GROUND STEAK TARTARE*

cornichon, anchovy, caper

ROASTED BEET & GOAT CHEESE

wild arugula, hazelnuts, cassis vinaigrette

ENTRÉES

BRAISED SHORTRIB

carrot purée, baby turnip, whisky-date jus

ROASTED CHICKEN BREAST

mushroom bread pudding, haricots verts, sauce vin jaune

EUROPEAN SEABASS

braised artichokes, fennel, fingerling potatoes

MARINATED SKIRT STEAK FRITES*

duck fat fries, lemon aioli, béarnaise

PARIS CLUB

smoked turkey, dijonnaise, applewood-smoked bacon

LOCAL VEGETABLE GARGANELLI PASTA

french curry, lemon, fine herbs

DESSERTS

CRÈME BRÛLÉE

madagascar vanilla, seasonal fruit, madeleine

VALRHONA CHOCOLATE GRAND MACARON

fresh raspberry, milk chocolate crémeux

PARISIAN CREAM PUFFS

pâte à choux, citrus mousse, orange marmalade

PRICING

NOTRE DAME

\$55 per person

choice of 2 starters, 2 entrées, 1 dessert

CHAMPS-ÉLYSÉES

\$68 per person

choice of 2 starters, 3 entrées, 2 desserts

ENHANCEMENTS

AMUSE BOUCHE

chef's selection

\$3 per person

PETIT PASTRIES

chef's selection

\$3 per person

CELEBRATION CAKES

1 week notice required, no substitutions for desserts

\$12 per person

CHEESE PLATTER

chef's selection of 4 cheeses, traditional accompaniments

\$12 per person

CHARCUTERIE PLATTER

chef's selection of 3 dry-aged meats, house-made mustards, pickles

\$14 per person

BREAKFAST PASTRIES

chef's selection of petit pastries

\$9 per person

Dietary restrictions can be accommodated • Menus are subject to change based on seasonal availability

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Lunch Chef's Table

STARTERS

KING CRAB & ENDIVE CAESAR

caper aioli, parmigiano-reggiano, herbed breadcrumbs

BUTTER LETTUCE SALAD

laclare farms chèvre, shaved radish, crème fraîche dressing

FRENCH ONION SOUP

baguette crostini, cave-aged gruyère, chive

POTATO LEEK SOUP

white wine, yukon gold potatoes, melted leeks

ROASTED BEET & GOAT CHEESE

wild arugula, hazelnuts, cassis vinaigrette

ENTRÉES

BEEF WELLINGTON

pomme purée, roasted broccolini, truffle jus

ROASTED CHICKEN BREAST

mushroom bread pudding, haricots verts, sauce vin jaune

SALMON & LENTILS

truffle butter, root vegetables, salsify chips

MARINATED SKIRT STEAK*

herb butter, béarnaise, duck fat fries

PORCINI RAVIOLI

truffle butter, balsamic vinegar, parmesan

SIDES

HARICOT VERT ALMANDINE

GRILLED BROCCOLINI

BRUSSELS SPROUTS

POTATO PURÉE

MINI DESSERTS

FRESH FRUIT TART

CHOCOLATE POTS DE CRÈME

LEMON MERINGUE TARTS

FINANCIER

FRENCH MACARONS

PRICING

\$58 per person

choice of 2 starters, 2 entrées, 2 sides

chef's selection of 3 mini parisian desserts

ENHANCEMENTS

AMUSE BOUCHE

chef's selection

\$3 per person

PETIT PASTRIES

chef's selection

\$3 per person

CELEBRATION CAKES

1 week notice required, no substitutions for desserts

\$12 per person

CHEESE PLATTER

chef's selection of 4 cheeses, traditional accompaniments

\$12 per person

CHARCUTERIE PLATTER

chef's selection of 3 dry-aged meats, house-made mustards, pickles

\$14 per person

BREAKFAST PASTRIES

chef's selection of petit pastries

\$9 per person

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Dinner A La Carte

STARTERS

FRENCH ONION SOUP

baguette crostini, cave-aged gruyère, chive

BUTTER LETTUCE SALAD

laclare farms chèvre, shaved radish, crème fraîche dressing

HAND-GROUND BEEF TARTARE*

cornichon, anchovy, caper

MARGEAUX ESCARGOTS

parsley, garlic butter, puff pastry

ROASTED BEETS & GOAT CHEESE

wild arugula, hazelnuts, cassis vinaigrette

ENTRÉES

EUROPEAN SEABASS

braised artichokes, fennel, fingerling potatoes

ROASTED HALF CHICKEN

mushroom bread pudding, haricots verts, sauce vin jaune

BRAISED BEEF SHORTRIB

pomme purée, broccolini, red wine truffle jus

SALMON & LENTILS

root vegetables, black truffle, salsify chips

RACK OF LAMB*

\$12 per person

spiced chickpea ragout, tomato raisins, green falafel

8 oz FILET MIGNON

\$16 per person

herb butter, béarnaise, duck fat fries

SIDES

MARGEAUX MACARONI

GRILLED BROCCOLINI

BRUSSELS SPROUTS

ROASTED MUSHROOMS

DESSERTS

CRÈME BRÛLÉE

madagascar vanilla, seasonal fruit, madeleine

VALRHONA CHOCOLATE GRAND MACARON

fresh raspberry, milk chocolate crémeux

PARISIAN CREAM PUFFS

pâte à choux, citrus mousse, orange marmalade

HOUSE-MADE ICE CREAM & SORBET

chef's selection of seasonal flavors

PRICING

BOURDEAUX

\$90 per person

choice of 2 starters, 3 entrées, 2 desserts

BURGUNDY

\$105 per person

choice of 2 starters, 3 entrées, 2 sides, 2 desserts

HEMINGWAY

\$125 per person

choice of 2 starters, 3 entrées, 3 sides, 2 desserts

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Enhancements

DINNER

CELEBRATION CAKES

HOUSE-MADE TIERED CAKE

1 week notice required, no substitutions for desserts

\$12 per person

PETIT PASTRIES

CHEF'S SELECTION

sold by the dozen, 24 piece minimum

\$3 per person

AMUSE BOUCHE

CHEF'S SELECTION

sold by the dozen, 24 piece minimum

\$3 per person

CAVIAR SERVICE*

TRADITIONAL ACCOMPANIMENTS

1oz minimum

MP per ounce

LARGE SHELLFISH PLATTER*

6 SHRIMP, 6 OYSTERS, MUSSELS

KING CRAB

serves 3 to 4

\$76 per platter

GRANDE SHELLFISH TOWER*

SHRIMP, OYSTERS, MUSSELS

KING CRAB

serves 4 to 6

\$149 per platter

CHEESE PLATTER

CHEF'S SELECTION OF 4 CHEESES

TRADITIONAL ACCOMPANIMENTS

pre-set for table

\$12 per person

CHARCUTERIE PLATTERS*

CHEF'S SELECTION OF 3 DRY-AGED

MEATS, HOUSE-MADE MUSTARDS &

PICKLES

pre-set for table

\$14 per person

HUDSON VALLEY FOIE GRAS*

ROASTED APPLES, HAZELNUTS,

CALVADOS FLAMBÉ, TOASTED BRIOCHE

whole lobe

\$95 per 16oz

Dietary restrictions can be accommodated • Menus are subject to change based on seasonal availability

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Passed Canapes

RECEPTION

STANDARD

BRAISED BEEF POPOVERS
brioche, red wine jus, horseradish aioli

MINI HAND-GROUND STEAK TARTARE*
cornichon, anchovy, caper

ROASTED BEET & GOAT CHEESE SKEWERS
wild arugula, hazelnuts, cassis vinaigrette

MINI CROQUE MONSIEURS
paris ham, mornay, brioche

MINI JUMBO LUMP CRAB CAKES
caper aioli, fines herbes

CRAB & ENDIVE CAESAR PETALS
parmigiano-reggiano, herbed breadcrumbs, crispy capers

LYONNAISE FLATBREAD
caramelized onion, lardons, fromage blanc

MARGEAUX ESCARGOT
parsley, garlic butter, puff pastry

SMOKED SALMON RILLETTES
everything cream cheese, pickled red onions

PREMIUM

CHILLED PRAWNS
olive oil, espelette pepper, lemon

BROILED KING CRAB LEGS
espelette aioli, chives

CAVIAR DEVILED EGGS*
mustard, brioche

HERB-CRUSTED LAMB CHOPS*
chimichurri

PRICING

STANDARD

\$4 per piece
sold by the dozen, 24 piece minimum

PREMIUM

\$7 per piece
sold by the dozen, 24 piece minimum

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Premium Bar Package

SPIRITS

GREY GOOSE VODKA
BOMBAY SAPHIRE
BACARDI RUM
CASAMIGOS BLANCO TEQUILLA
BULLEIT BOURBON
RITTENHOUSE RYE WHISKEY
JOHNNIE WALKER BLACK SCOTCH

WINES

SOMMELIER'S SELECTION OF
2 WHITE & 2 RED WINES

SPARKLING WINE

SOMMELIER'S SELECTION

BEERS

SELECTION OF DOMESTIC, IMPORTED
& LOCAL CRAFT BEER

NON-ALCHOLIC

FIJI STILL WATER, VOSS SPARKLING WATER
ASSORTED SOFT DRINKS

PRICING

PREMIUM SPIRITS, BEER, WINE

1 hour	<i>\$30 per person</i>
2 hour	<i>\$45 per person</i>
3 hour	<i>\$60 per person</i>

ENHANCEMENTS *\$10 per person*

SPRITZ BAR

st. germain spritz, aperol spritz, seasonal spritz

FRENCH QUARTER

sazerac, vieux carré, ramos gin fizz

PARIS

sidecar, kir, french 75

FRENCH CARIBBEAN

ti' punch, mai tai, daiquiri

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Sommelier Selections

SPARKLING WINE

RENE MURÉ, 'CRÉMANT D'ALSACE'
alsace, france nv *\$54*

CANARD-DUCHÊNE CUVÉE LEONIE BRUT
champagne, france nv *\$76*

PAUL BARA BRUT
champagne, france nv *\$97*

BOLLINGER 'SPECIAL CUVEE'
champagne, france nv *\$177*

WHITE WINE

CLOUD BAY SAUVIGNON BLANC
marlborough, new zealand 2018 *\$62*

DOMAINE J. A. FERRET, POUILLEY-FUISSE
burgundy, france 2016 *\$86*

ROMBAUER CHARDONNAY
napa valley, california 2017 *\$104*

ARKENSTONE SAUVIGNON BLANC
napa valley, california 2015 *\$173*

RED WINE

CHÂTEAU TOUR BAYARD
montagne-saint-émilion, france 2015 *\$63*

BONANNO CABERNET SAUVIGNON
napa valley, california 2016 *\$75*

SANDHI PINOT NOIR
sta. rita hills, california 2014 *\$84*

LOUIS JADOT PINOT NOIR
côte de beaune-villages, france 2016 *\$93*

SILVER OAK CABERNET SAVIGNON
alexander valley, california 2014 *\$166*