

ROOM AMENITY MENU

CHEESE PLATTER FOR TWO

Local artisan cheeses served with seasonal fruit & crackers. 30

CHEESECAKES

Cheesecakes served with seasonal garnish. Small 18/ Large 32

FRUIT BOWL

Fresh handcut fruit & berries. 24



BRUT, POL CLEMENT

France. 750ml. 48

PROSECCO, ZONIN

Italy. 750 ml. 52

BRUT, ROEDERER ESTATE

California. 750ml. 80

CHAMPAGNE, LAURENT PERRIER

France. 750ml. 130



RED

Pinot Noir, Root 1, Chile | 44

Cabernet, Chasing Lions, North Coast | 56

Zinfandel, Tortois Creek, California | 48

Malbec, Domaine Bousquet, Argentina | 56

Merlot, Grayson Cellars, California | 48

WHITE+ROSE

Pinot Grigio, Zenato, Italy | 48

Chardonnay, Grayson, California | 44

Riesling, Clean Slate, Mosel, Germany | 48

Sauvignon Blanc, Twin Islands, New Zealand | 48

Rose', Relax, Mosel, Germany | 44

Moscato, Stella, Italy | 48

NON ALCOHOLIC <0.5 ABV

Real wine, fully fermented and carefully de-alcoholized for a true wine experience – minus the buzz.

Giesen, Sauvignon Blanc, New Zealand | 40

Saint Viviana, Cabernet Sauvignon, California | 48

Wölffer Estate Spring in a Bottle, Sparkling Rose, Germany | 12 375ml btl

