

# Juno & the Peacock

# PRIVATE DINING GUIDE

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# OUR STORY

Juno & the Peacock draws its name and inspiration from Aesop's fable, a timeless tale of beauty, pride, and the value of substance over show. Here, we embrace that philosophy through New American coastal cuisine that honors the purity of its ingredients. Each dish is simply prepared to let the natural flavors shine, crafted from responsibly sourced seafood, farm-fresh produce, and sustainable provisions.

Set along charming Beach Drive in sunny St. Petersburg, Florida, near the heartbeat of downtown, Juno & the Peacock offers a dining experience where the elegance of the coast meets the warmth of genuine hospitality. Whether you join us for a leisurely afternoon or a refined evening by the water, you'll taste the story of the sea, the land, and the care behind every plate.













# PRIVATE DINING

Juno & The Peacock offers an elevated private event experience, perfect for any occasion, whether it be an engagement party, baby shower, special birthday, wedding reception or corporate event. Our dedication to detail ensures a seamless journey from menu creation to impeccable service.

With award-winning hospitality, every event becomes an extraordinary dining experience, leaving a memorable impression for our guests.





# CHAMPAGNE ROOM

An intimate and refined private dining space for up to 12 guests. Tastefully appointed with a wine wall and glass doors for added privacy, the Champagne Room is ideal for birthdays, anniversaries, and executive dinners. A/V capabilities available for an additional charge.





# BAYSIDE DINING ROOM

Accommodating up to 30 guests, the Bayside Room offers stunning views of our patio with signature umbrellas, Straub Park, and Tampa Bay. Equipped with A/V and Bluetooth connectivity to a Samsung Frame TV, this versatile space is perfect for bridal or baby showers, family celebrations, rehearsal dinners, and formal business gatherings.





# MAIN DINING ROOM

Non-Private Seating:

Host up to 16 guests at a single table in our main dining room, sharing the lively ambiance with fellow diners.

Main Dining Room Buyout:

For larger groups of up to 50 guests, a partial main dining room buyout is available. Please inquire for pricing and seating arrangements.





# THE TERRACE

Enjoy a semi-private outdoor experience for up to 20 guests.
The Terrace is fully covered, offering comfort while overlooking our vibrant patio, Straub Park, and the bay—an ideal backdrop for relaxed gatherings and celebrations.



# FULL RESTAURANT BUYOUT

Enjoy exclusive access to Juno & the Peacock with a full restaurant buyout for up to 150 guests. Experience the restaurant entirely as your own, with access to our beautifully designed dining spaces, bar, and patio, creating a seamless setting for weddings, corporate events, and milestone celebrations.

Seated: 150









# Brunch Shared Plates or Appetizers

*Recommended for sharing among 3–4 guests*

East Coast Oysters* (GF) | 24 for half dozen/48 for full dozen
Mignonette, Cocktail, Lemon

Shrimp Cocktail (GF) | 18
Cocktail, Sauce Louie, Lemon

Seafood Tower* (GF) | 65
East Coast Oysters, Shrimp Cocktail, Hamachi Crudo, Tuna Tartare
Add Chilled Lobster Tail +MP

Caviar Service | 155
Platinum Osetra, Traditional Accompaniments

Hamachi Crudo* | 18
Cucumber, Radish, Tomato Dashi

Ahi Tuna Tartare* | 18
Avocado Crema, Radish & Carrot, Short Grain Rice

Crispy Brussels (V)(GF) | 16
Blackberry Gastrique, Pickled Red Onions, Crispy Shallots, Sunflower Seeds

Oysters Rockefeller | 28
Pernod Creamed Spinach, Parmigiano-Reggiano, Panko

Maryland Crab Cake | 26
Dijonaise Foam, Chervil

Pork Belly (GF) | 17
Pickled Red Onion & Carrot, Honey, Chipotle

Monica's Cornbread (VG) | 12
Hot Honey Butter, Jalapeño , Fontina

Lobster Tail Escargot | 48
Pernod Creamed Spinach, Parmigiano-Reggiano, Panko

Chicken and Caviar Bites | 28
Platinum Osetra, Chimichurri Aioli

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs Can Increase Your Chance of Foodborne Illness*

# Pre-Set Brunch Offerings - Brunch is offered Saturdays and Sundays 10am-3pm

*All beverage based on consumption. Juno Mimosa Service also available for brunch.*

## BRUNCH MENU "A"

*$55 Per Person*

*FIRST COURSE - Host to choose one prior to the event. All guests enjoy this first course.*

Creole Caesar
Romaine, Peppadews, Blackened Caesar Dressing, Cornbread Crumble, Parmigiano-Reggiano

California Crunch (GF)(VG)
Crunch Lettuce and Romaine, Roasted Corn, Avocado Crema, Cilantro, Queso Fresco, Citrus Vinaigrette

*SECOND COURSE - Host to choose three prior to the event. Guests will select their preferred choice at time of event.*

Brunch Burger
White American, Thick Cut Bacon, Heirloom Tomato, Romaine,
Sunny Side Egg, Bacon Aioli, Brioche Bun, Fingerlings

Truffle Smash Burger
Beef Patties, White American, Mushrooms, Truffle Aioli, Shoestring Potato, Brioche Bun, Fingerlings

Bacon, Egg & Gouda
Arugula, Scrambled Egg, Smoked Paprika Aioli, Ciabatta, Crushed Fingerlings

Classic Breakfast Platter
Two Eggs, Sausage or Bacon, Toasted Ciabatta, Crushed Fingerlings

French Toast
Battered La Segunda Cuban Bread, Seasonal Fruit, Chantilly

Classic Benedict
English Muffin, Smoked Ham, Poached Eggs, Hollandaise, Fingerlings

# BRUNCH MENU "B"

*$70 Per Person*

*FIRST COURSE - Host to choose one prior to the event. All guests enjoy this first course.*

Creole Caesar
Romaine, Peppadews, Blackened Caesar Dressing, Cornbread Crumble, Parmigiano-Reggiano

California Crunch (GF)(VG)
Crunch Lettuce and Romaine, Roasted Corn, Avocado Crema, Cilantro, Queso Fresco, Citrus Vinaigrette

Strawberry & Spinach
Macadamia Nuts, Herbed Feta, Blueberry Balsamic Vinaigrette, Pickled Red Onions

*SECOND COURSE - Host to choose three prior to the event. Guests will select their preferred choice at time of event.*

Brunch Burger
White American, Thick Cut Bacon, Heirloom Tomato, Romaine,
Sunny Side Egg, Bacon Aioli, Brioche Bun, Fingerlings

Truffle Smash Burger
Beef Patties, White American, Mushrooms, Truffle Aioli, Shoestring Potato, Brioche Bun, Fingerlings

Bacon, Egg & Gouda
Arugula, Scrambled Egg, Smoked Paprika Aioli, Ciabatta, Crushed Fingerlings

Classic Breakfast Platter
Two Eggs, Sausage or Bacon, Toasted Ciabatta, Crushed Fingerlings

French Toast
Battered La Segunda Cuban Bread, Seasonal Fruit, Chantilly

Crispy Chicken Sandwich
Buttermilk-Marinated Thigh, Alabama White BBQ, House-Made Pickles, Coleslaw, French Fries

Classic Benedict
English Muffin, Smoked Ham, Poached Eggs, Hollandaise, Fingerlings

Benedict Oscar
English Muffin, Crab Cake, Poached Eggs, Hollandaise, Fingerlings

Sausage Gravy & Biscuits
House Made Sausage, Sage Gravy, Angel Biscuits, Scrambled Eggs, Fingerlings

Maine Lobster Roll + $20/person
Brown Butter Aioli, Chives, Old Bay, Challah Roll, French Fries

# Lunch Shared Plates or Appetizers

*Recommended for sharing among 3–4 guests*

East Coast Oysters* (GF) | 24 for half dozen/48 for full dozen
Mignonette, Cocktail, Lemon

Shrimp Cocktail (GF) | 18
Cocktail, Sauce Louie, Lemon

Seafood Tower* (GF) | 65
East Coast Oysters, Shrimp Cocktail, Hamachi Crudo, Tuna Tartare
Add Chilled Lobster Tail +MP

Caviar Service | 155
Platinum Osetra, Traditional Accompaniments

Hamachi Crudo* | 18
Cucumber, Radish, Tomato Dashi

Ahi Tuna Tartare* | 18
Avocado Crema, Radish & Carrot, Short Grain Rice

Fritto Misto | 18
Calamari, Rock Shrimp, Pepperoncini, Cashew-Pepper Puree

Crispy Brussels (V)(GF) | 16
Blackberry Gastrique, Pickled Red Onions, Crispy Shallots, Sunflower Seeds

Oysters Rockefeller | 28
Pernod Creamed Spinach, Parmigiano-Reggiano, Panko

Maryland Crab Cake | 26
Dijonaise Foam, Chervil

Pork Belly (GF) | 17
Pickled Red Onion & Carrot, Honey, Chipotle

Wagyu Beef Carpaccio* | 18
Cured Yolk, Truffle-Parmesan Aioli, Micro Arugula, Lemon

Monica's Cornbread (VG) | 12
Hot Honey Butter, Jalapeño , Fontina

Lobster Tail Escargot | 48
Pernod Creamed Spinach, Parmigiano-Reggiano, Panko

Chicken and Caviar Bites | 28
Platinum Osetra, Chimichurri Aioli

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs Can Increase Your Chance of Foodborne Illness*

# Pre-Set Lunch Offerings
# Lunch is offered Monday through Friday 11am-3pm

## LUNCH MENU "A"

*$55 Per Person*

*FIRST COURSE - Host to choose one prior to the event. All guests enjoy this first course.*

Creole Caesar
Romaine, Peppadews, Blackened Caesar Dressing, Cornbread Crumble, Parmigiano-Reggiano

California Crunch (GF)(VG)
Crunch Lettuce and Romaine, Roasted Corn, Avocado Crema, Cilantro, Queso Fresco, Citrus Vinaigrette

*SECOND COURSE - Host to choose three prior to the event. Guests will select their preferred choice at time of event.*

Truffle Smash Burger
Beef Patties, White American, Mushrooms, Truffle Aioli, Shoestring Potato, Brioche Bun, Fingerlings

Classic Smash Burger
White American, Lettuce, Tomato, Bacon Aioli, Brioche Bun, French Fries

Turkey BLT
Roasted Turkey, La Segunda Bread, Applewood Bacon, Chimichurri Aioli

Crispy Rock Shrimp Tacos
Paprika Aioli, Watermelon Radish , Cabbage, Cucumber,
Citrus Vinaigrette, Cilantro

Margherita Flatbread (VG, GF)
Heirloom Tomatoes, Fresh Mozzarella, Micro Basil, Parmigiano-Reggiano

Beekeeper Flatbread (GF)
Marinara, Hot Honey, Calabrese Salami, Pickled Fresnos

Mushroom Truffle Flatbread (VG)
Gouda Mornay, King Oyster Mushrooms, Truffle Oil, Parmigiano-Reggiano

*DESSERT COURSE*

*TRIO Dessert Of:*
Flourless Chocolate Bar
Vanilla Anglaise, Seasonal Berries, Chantilly

Vanilla Berry Cake
Strawberry Mousse, Anglaise, Fresh Berries, Chantilly

Seasonal Profiterole
Seasonal Mousse, Salted Fudge

# LUNCH MENU "B"

*$70 Per Person*

*FIRST COURSE - Host to choose one prior to the event. All guests enjoy this first course.*

Creole Caesar
Romaine, Peppadews, Blackened Caesar Dressing, Cornbread Crumble, Parmigiano-Reggiano

California Crunch (GF)(VG)
Crunch Lettuce and Romaine, Roasted Corn, Avocado Crema, Cilantro, Queso Fresco, Citrus Vinaigrette

Strawberry & Spinach
Macadamia Nuts, Herbed Feta, Blueberry Balsamic Vinaigrette,
Pickled Red Onions

*SECOND COURSE - Host to choose three prior to the event. Guests will select their preferred choice at time of event.*

Truffle Smash Burger
Beef Patties, White American, Mushrooms, Truffle Aioli, Shoestring Potato, Brioche Bun, Fingerlings

Classic Smash Burger
White American, Lettuce, Tomato, Bacon Aioli, Brioche Bun, French Fries

Crispy Rock Shrimp OR Grouper Tacos
Paprika Aioli, Watermelon Radish , Cabbage, Cucumber,
Citrus Vinaigrette, Cilantro

Blackened Grouper Sandwich
Romaine, Tomato, Sauce Louie, Brioche Bun, French Fries

Crispy Chicken Sandwich
Buttermilk-Marinated Thigh, Alabama White BBQ, House-Made Pickles, Coleslaw, French Fries

Faroe Island Salmon
Citrus Yogurt, Dill, Arugula, Fennel, Candied Walnuts

Seafood Scampi
Lobster, Lump Crab, Shrimp, Spinach, Bucatini, Focaccia Crumble

8oz Black Angus Denver Steak | 6oz Filet + $20/person
Garlic Baby Carrots, Potato Gratin, Red Wine Demi-Glace, Micro Arugula

Maine Lobster Roll + $20/person
Brown Butter Aioli, Chives, Old Bay, Challah Roll, French Fries

All steaks will be prepared medium rare to medium

*DESSERT COURSE - Host to choose prior to event*

*TRIO Dessert - Choice of 3:*
Flourless Chocolate Bar
Vanilla Anglaise, Seasonal Berries, Chantilly

Vanilla Berry Cake
Strawberry Mousse, Anglaise, Fresh Berries, Chantilly

Seasonal Profiterole
Seasonal Mousse, Salted Fudge

Spiced Honey Cake
Whipped Creme Fraiche, Poached Pears, Red Wine Gel

Keylime Tart
Graham Cracker Crust, Black Lime Meringue, Blood Orange Gel

# Dinner Shared Plates or Appetizers

*Recommended for sharing among 3–4 guests*

East Coast Oysters* (GF) | 24 for half dozen/48 for full dozen
Mignonette, Cocktail, Lemon

Shrimp Cocktail (GF) | 18
Cocktail, Sauce Louie, Lemon

Seafood Tower* (GF) | 65
East Coast Oysters, Shrimp Cocktail, Hamachi Crudo, Tuna Tartare
Add Chilled Lobster Tail +MP

Caviar Service | 155
Platinum Osetra, Traditional Accompaniments

Hamachi Crudo* | 18
Cucumber, Radish, Tomato Dashi

Ahi Tuna Tartare* | 18
Avocado Crema, Radish & Carrot, Short Grain Rice

Fritto Misto | 18
Calamari, Rock Shrimp, Pepperoncini, Cashew-Pepper Puree

Crispy Brussels (V)(GF) | 16
Blackberry Gastrique, Pickled Red Onions, Crispy Shallots, Sunflower Seeds

Oysters Rockefeller | 28
Pernod Creamed Spinach, Parmigiano-Reggiano, Panko

Maryland Crab Cake | 26
Dijonaise Foam, Chervil

Pork Belly (GF) | 17
Pickled Red Onion & Carrot, Honey, Chipotle

Wagyu Beef Carpaccio* | 18
Cured Yolk, Truffle-Parmesan Aioli, Micro Arugula, Lemon

Monica's Cornbread (VG) | 12
Hot Honey Butter, Jalapeño , Fontina

Milk Bread | 12
Honey Glaze, Fresh Herbs, Roasted Garlic Butter

Lobster Tail Escargot | 48
Pernod Creamed Spinach, Parmigiano-Reggiano, Panko

Chicken and Caviar Bites | 28
Platinum Osetra, Chimichurri Aioli

Sushi (8 Pieces Per Roll)
Tina's Roll | Spicy Tuna, Soy Macha Aioli, Pickled Fresno, Crispy Quinoa| 19
Beach Drive Roll | Hamachi, Miso Dashi Glaze, Cucumber Daikon,
Tempura Flakes | 22
Philly Roll | Salmon, Chive Cream Cheese, Asparagus, Dill Aioli,
Everything Seasoning | 19
Pluma Roll | Wagyu Tartare, Watermelon Radish, Roasted Poblano,
Chimichurri Aioli | 23
Juno Roll | Seared Grouper, Lump Crab, Asparagus, Bearnaise | 25

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish,
or Eggs Can Increase Your Chance of Foodborne Illness*

# Pre-Set Dinner Offerings Dinner
# Dinner Offered Daily 3:30pm-10pm

## *Dinner Bronze Package - $95pp++*

*FIRST COURSE - Host to choose one prior to the event. All guests enjoy this first course.*

Creole Caesar
Romaine, Peppadews, Blackened Caesar Dressing, Cornbread Crumble, Parmigiano-Reggiano

California Crunch (GF)(VG)
Crunch Lettuce and Romaine, Roasted Corn, Avocado Crema, Cilantro, Queso Fresco, Citrus Vinaigrette

*SECOND COURSE - Host to choose three prior to the event. Guests will select their preferred choice at time of event.*

Mushroom Campanelle (VG)
Black Garlic Cream, King Oyster Mushrooms, Kale, Parmigiano-Reggiano, Parsnip Crisps

Citrus Herb Chicken (GF)
Cauliflower Puree, Romanesco, Summer Squash, Chimichurri

Faroe Island Salmon
Citrus Yogurt, Dill, Arugula, Fennel, Candied Walnuts

Seafood Scampi
Lobster, Lump Crab, Shrimp, Spinach, Bucatini, Focaccia Crumble

6oz Petite Filet
Garlic Baby Carrots, Potato Gratin, Red Wine Demi-Glace, Micro Arugula

*All steaks will be served medium rare to medium*

## *DESSERT COURSE*

*TRIO Dessert:*
Flourless Chocolate Bar
Vanilla Anglaise, Seasonal Berries, Chantilly

Vanilla Berry Cake
Strawberry Mousse, Anglaise, Fresh Berries, Chantilly

Seasonal Profiterole
Seasonal Mousse, Salted Fudge

ALL Pre-set Dinner menus have the availability of: Enhancements / Additions
The host chooses options prior to dinner and guests may add these items
to their dinner selections.

Seared Scallops + $12 per scallop
Lump Crab + $20 per serving
Shrimp + $6 per serving (3 pieces)
Truffle Butter + $7 per serving
Lobster Tail- MP/pp

# *Dinner Silver Package - $115pp++*

*FIRST COURSE - Host to choose one prior to the event. All guests enjoy this first course.*

Creole Caesar
Romaine, Peppadews, Blackened Caesar Dressing, Cornbread Crumble, Parmigiano-Reggiano

California Crunch (GF)(VG)
Crunch Lettuce and Romaine, Roasted Corn, Avocado Crema, Cilantro, Queso Fresco, Citrus Vinaigrette

Strawberry & Spinach
Macadamia Nuts, Herbed Feta, Blueberry Balsamic Vinaigrette,
Pickled Red Onions

*SECOND COURSE - Host to choose three prior to the event. Guests will select their preferred choice at time of event.*

Mushroom Campanelle (VG)
Black Garlic Cream, King Oyster Mushrooms, Kale, Parmigiano-Reggiano, Parsnip Crisps

Citrus Herb Chicken (GF)
Cauliflower Puree, Romanesco, Summer Squash, Chimichurri

Seared Scallops
Pea Puree, Roasted Corn, Sugar Snap Peas, Pearl Onions, Baby Sweet Peppers

Seafood Scampi
Lobster, Lump Crab, Shrimp, Spinach, Bucatini, Focaccia Crumble

Chilean Sea Bass (GF)
Corn Cream, Pepper Relish, Almond Salad

Faroe Island Salmon
Citrus Yogurt, Dill, Arugula, Fennel, Candied Walnuts

10-oz Bone-In Filet (GF)
Garlic Whipped Potatoes, Citrus Broccolini, Red Wine, Demi-Glace

*All steaks will be prepared medium or medium rare*

*DESSERT COURSE -Host to choose prior to the event:*

*TRIO Dessert - Choice of 3:*
Flourless Chocolate Bar
Vanilla Anglaise, Seasonal Berries, Chantilly

Vanilla Berry Cake
Strawberry Mousse, Anglaise, Fresh Berries, Chantilly

Seasonal Profiterole
Seasonal Mousse, Salted Fudge

Spiced Honey Cake
Whipped Creme Fraiche, Poached Pears, Red Wine Gel

ALL Pre-set Dinner menus have the availability of: Enhancements / Additions
The host chooses options prior to dinner and guests may add these items to their dinner selections.

Seared Scallops + $12 per scallop
Lump Crab + $20 per serving
Shrimp + $6 per serving (3 pieces)
Truffle Butter + $7 per serving
Lobster Tail- MP/pp

# *Dinner Gold Package - $125pp++*

*FIRST COURSE - Host to choose one prior to the event. All guests enjoy this first course.*

Creole Caesar
Romaine, Peppadews, Blackened Caesar Dressing, Cornbread Crumble, Parmigiano-Reggiano

California Crunch (GF)(VG)
Crunch Lettuce and Romaine, Roasted Corn, Avocado Crema, Cilantro, Queso Fresco, Citrus Vinaigrette

Strawberry & Spinach
Macadamia Nuts, Herbed Feta, Blueberry Balsamic Vinaigrette,
Pickled Red Onions

*SECOND COURSE - Host to choose three prior to the event. Guests will select their preferred choice at time of event.*

Mushroom Campanelle (VG)
Black Garlic Cream, King Oyster Mushrooms, Kale, Parmigiano-Reggiano, Parsnip Crisps

Citrus Herb Chicken (GF)
Cauliflower Puree, Romanesco, Summer Squash, Chimichurri

Seared Scallops
Pea Puree, Roasted Corn, Sugar Snap Peas, Pearl Onions, Baby Sweet Peppers

Seafood Scampi
Lobster, Lump Crab, Shrimp, Spinach, Bucatini, Focaccia Crumble

Chilean Sea Bass (GF)
Corn Cream, Pepper Relish, Almond Salad

Crab Crusted Grouper
Roasted Asparagus, Béarnaise, Espelette

Florida's Finest
Locally Caught, Seasonal Preparation

6oz Petite Filet (GF)
Garlic Baby Carrots, Potato Gratin, Red Wine Demi-Glace

10-oz Bone-In Filet (GF)
Garlic Whipped Potatoes, Citrus Broccolini, Red Wine, Demi-Glace

16oz Dean & Peeler Boneless Ribeye (GF)
Roasted Asparagus, Charred Peppers, Chimichurri

Dean & Peerler House Dry Aged Ribeyes available upon request for an addition fee per person.

*All steaks will be prepared medium or medium rare*

*DESSERT COURSE - Host to choose prior to the event:*

*TRIO Dessert - Choice of 3:*
Flourless Chocolate Bar
Vanilla Anglaise, Seasonal Berries, Chantilly

Vanilla Berry Cake
Strawberry Mousse, Anglaise, Fresh Berries, Chantilly

Seasonal Profiterole
Seasonal Mousse, Salted Fudge

Spiced Honey Cake
Whipped Creme Fraiche, Poached Pears, Red Wine Gel

Keylime Tart
Graham Cracker Crust, Black Lime Meringue, Blood Orange Gel

# Private Dining Wine Guide

Please select a wine tier to offer your guests. Having a pre-selected wine tier helps our team provide seamless service while keeping you within your desired budget. (Priced Per Bottle)

## The Cellar Selection - $55

*Enjoy a sparkling wine, and a choice of 2 white, & 2 reds*

Sparkling | GRUET Brut New Mexico, USA
Sparkling | SCHARFENBERGER Brut Mendocino, California
White | Sauvignon Blanc NAUTILLUS Marlborough, New Zealand
White | Pinot Grigio MASSICAN Sonoma, California
White | Chardonnay PARINGA ESTATE Mornington Peninsula, Australia
Red | Pinot Noir TYLER VINEYARDS Santa Rita Hills, California
Red | Shiraz TEUSNER "Riebke" Barossa Valley, Australia
Red | Cabernet Sauvignon BABYLONSTORN Franschhoek, South Africa

## *The Sommelier Selection - $80*

*Enjoy a sparkling wine, and a choice of 2 whites & 2 reds*

*Sparkling | DOMAINE CARNEROS Brut Napa, California*
*White | Sauvignon Blanc SPOTTSWOODE Napa Valley, California*
*White | Chardonnay ZD WINERY Napa Valley, California*
*White | Sancerre CHATEAU AUCHERE Loire Valley, France*
*Red | Pinot Noir KEN WRIGHT Eola-Amity Hills, Oregon*
*Red | Cabernet Blend HEDGES ESTATE Red Mountain, Washington*
*Red | Cabernet Franc EL ENEMIGO "Catena Zapata Family" Mendoza, Argentina*

## The Grand Reserve Selection – $120

*Enjoy a sparkling wine, and a choice of 2 whites & 2 reds*

Sparkling | TAITTINGER Brut Champagne, France
White | Sauvignon Blanc/SEMILLON EHLERS "Sylviane Estate" St. Helena
White | Chardonnay CHAPPELLET Calesa Vineyard, Petaluma Gap
White | Chardonnay DOMAINE SERENE "Evenstad Reserve"
Red | Pinot Noir RHYS Santa Cruz Mountains
Red | Pinot Noir DOMAINE SERENE "Yamhill Cuvee"
Red | Cabernet Sauvignon FAUST BY QUINTESSA
Red | Malbec CATENA ALTA
Red | Bolgheri Rosso TENUTA DI BISERNO "Il Pino di Biserno"

## The Collectors Selection – $175

*Our finest tier of wines, thoughtfully selected by our sommelier to offer exceptional qualityand unforgettable pours.*