
WEDDING MENU

TPC SAWGRASS
HOME OF THE PLAYERS



REVISED JUNE 2021

WELCOME

Welcome to TPC Sawgrass, where your wedding will not only be a special day, but a joyous, once-in-a-lifetime event filled with cherished memories. Our professional staff take a hands-on approach and will be here to assist you in every step of the way. From our incredible chef and your food selection, to the room set up and each of those small last minute details, our dedicated staff will ensure your event is perfect and unique. Our extraordinary clubhouse is the perfect setting for your wedding and your photographer will have endless breathtaking views to capture your memories made on your day. Our team looks forward to working with you in planning your entire wedding experience!

Derek A. Sprague
General Manager



WEDDING CEREMONIES

Ceremony fees do not apply to food and beverage commitment.

TPC CEREMONY PACKAGES

Ceremony rehearsal day prior
Professional ceremony coordinator
Natural wood folding chairs
Portable sound system with up to two microphones
Lawn usage fee included
Fruited water station

\$3,000

Inclement weather back-ups are available.

Professional Ceremony Coordinator

Choice of one of the following:

First Coast Weddings & Events

904-739-8003

firstcoastweddings.com

Flaire Weddings

904-352-1832

flaireweddings.com

McCurry Events

904-616-4245

mccurryevents.com

Exemptions must be approved by Catering Sales Manager prior to signing contract.



Ceremony, cocktail hour and lawn usage are subject to 25% service charge and 6.5% sales tax.



ALL WEDDING PACKAGES INCLUDE THE FOLLOWING:

Complimentary valet

Mahogany chiavari chairs

Catering Sales Manager who will help plan and implement the reception

Wedding Getting Ready Rooms with personal attendant

All chef and bartender fees included

Wooden dance floor & risers

House centerpieces & votive candles

Wedding cake

CLASSIC CAKES | 904-246-6408

Elaborate design may require an additional charge.

Size of wedding cake based on final guest count.



CLASSIC PACKAGE

\$210 *per guest*

TO INCLUDE:

Four-hour standard brand bar

(4) Butlered hors d'oeuvres

Butler and tableside wine service

Plated salad and (1) single entrée selection

Custom-designed wedding cake

Champagne toast



All food and beverage is subject to a 25% service charge and 6.5% sales tax.

STATELY PACKAGE

\$240 *per guest*

TO INCLUDE:

- Five-hour deluxe brand bar
- (4) Butlered hors d'oeuvres
- Butler and tableside wine service
- Plated saled and up to (3) single entrées or (1) duet option
- Custom-designed wedding cake
- Champagne toast
- (2) Late-night snacks or dessert station
- Sparkler departure



All food and beverage is subject to a 25% service charge and 6.5% sales tax.

OPULENCE PACKAGE

\$280 *per guest*

TO INCLUDE:

Food and beverage for getting ready rooms (*up to \$300 value)

Five-hour premium brand bar

Custom specialty drink

(6) Butlered hors d'oeuvres

Plated salad and up to (3) single entrées or (1) duet option with choice of lobster included

Custom-designed wedding cake

Champagne toast

Veuve Clicquot Champagne toast for wedding couple

(2) Late-night snacks or dessert station

Upgraded floor length linen

Upgraded white dance floor

Sparkler departure



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PLATED OPTIONS

APPETIZERS

*Additional charge
Please select one*

Yellow Tail Crudo

Red curried watermelon, black radish and candied lime

\$19

Sweet Potato Gnocchi

Sous vide egg, oyster mushrooms, pancetta broth, brown butter

\$17

Jumbo Mayport Shrimp

Whipped parsnips, stone fruit compote, cayenne maple gastrique

\$21

Jumbo Lump Crab Tian

Heirloom tomato tartar, avocado, fennel salad, saffron hollandaise

\$21

INTERMEZZO

SALADS

Please select one

Light and refreshing serving of sorbet to cleanse the palate

\$6

Gathering of Baby Field Greens

Crisp fried brie, cranberry compote, ginger-pear dressing

Bibb Salad

Red-wine poached pear, goat cheese truffles,
walnut dressing

Baby Green Bundle

Berries, feta, pepitas, herb-lemon vinaigrette

Caprese Salad

Heirloom cherry tomato and mozzarella, baby arugula,
EVOO, balsamic reduction, basil, focaccia crostini

Whipped Burrata

Grilled peach, watercress, spiced hazelnuts

ENTRÉES

Pan-Roasted Grouper

Piquillo pepper purée

Miso Butter Sous Vide Filet

Trumpet mushrooms

Porcini-Dusted Roasted Chicken Breast

Mushroom consommé

Peach Tea-Brined Pork Loin

Bourbon au poivre

Jumbo Shrimp

Piperade sauce, paprika-tobacco onions

Grilled Cobia

Tropical fruit salsa

Braised Beef Short Rib

Cipollini onions and mushroom jus

Grilled Chicken Breast

Sun-dried tomato and gouda cheese crust

Fennel Encrusted Faroe

Island salmon, heirloom tomato shallot relish

Herb-Roasted Cauliflower Steak

Beluga lentil pilaf, caramelized pearl onions,
red pepper mojo

Spinach, Morels & Ricotta Filled Cannelloni

Roasted tomato cream

Lobster Tail (market price)

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CLASSIC II PACKAGE

\$210 *per guest*

TO INCLUDE:

Four-hour standard brand bar

(4) Butlered hors d'oeuvres

Butler and tableside wine service

Custom-designed wedding cake

Champagne toast

ANTIPASTO

Assorted Italian Meats & Cheeses

Prosciutto, pepperoni, salami, provolone cheese, fontina cheese, buffalo mozzarella cheese

Accoutrements: pepperoncini, Italian black & green olives, roasted peppers, marinated mushrooms, artichoke hearts, sun-dried tomatoes, Italian herbs, olive oil, crackers and focaccia

SALAD

Apple & Blue Cheese Salad

Candied walnuts, dried cherries, endive, port wine dressing

Quinoa Salad

Toasted pumpkin seeds, roasted butternut squash, balsamic reduction, baby kale, artisan greens with Tillamook cheddar

Oven-Dried Tomatoes

Texas tarragon croutons, sugarcane vinaigrette

Selection of bread & butter

**FEATURED
ENTRÉES**

Please select two.

*To include
traditional
accompaniments.
Additional entrée
\$12.00 per guest.*

Braised Short Ribs

Wild mushroom bordelaise

Soy Marinated Salmon

White miso butter sauce

Free Range Herb and Garlic Roasted Chicken

Au jus

Rosemary and Garlic Crusted NY Strip Loin

Café au lait and horseradish sauce

Roasted Florida Grouper

Tropical fruit relish

Chef's selection of seasonal starch and vegetables

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STATELY II PACKAGE

\$240 *per guest*

TO INCLUDE:

Five-hour deluxe brand bar
(4) Butlered hors d'oeuvres
Butler and tableside wine service

Custom-designed wedding cake
Champagne toast
(2) Late-night snacks or dessert station
Sparkler departure

**PASTA &
RISOTTO
STATION**

Mushroom Agnolotti

Spinach, roasted grape tomatoes, garlic herb sauce

Conchiglie and Chicken

Asparagus, mushrooms, vodka tomato cream sauce

Braised Short Ribs

Smoked gouda risotto

Shrimp & Crab

Parmesan, heirloom tomato, parmesan cheese risotto

SALAD

Catalan Caesar Salad

Boquerones, toasted garlic chips, shaved manchego

Seasonal Mixed Greens Salad

Mixed greens, shaved vegetables, sherry vinaigrette

Heirloom Cherry Tomato Salad

Ciliegine, prosciutto, crisp focaccia

Selection of bread & butter

**FEATURED
ENTRÉES**

*Please select two.
Additional entrée
\$12.00 per guest.*

Chef-Carved Coffee Rubbed Tenderloin

Pink peppercorn demi, confit shallots and tomato relish

Pan-Seared Chicken Breast

Charred cipollini onions, pan jus

Aleppo Pepper Spiced & Seared Gulf Red Fish

Creole tomato and cilantro sauce

Chef-Carved Prime Rib

Truffle salt seasoned, au jus and horseradish sauce

Chef's selection of seasonal starch and vegetables



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Upgraded white dance floor

Sparkler departure

SALAD

Traditional Caesar Salad

Parmigiano-reggiano station

Artisan Field Greens

Assorted berries, sun-dried cranberries, queso fresco, slivered almonds, raspberry vinaigrette

Heirloom Tomato, Fresh Mozzarella

Pickled onions, cucumbers, basil oil, balsamic drizzle

Selection of bread & butter

**MEZZE
STATION**

**Roasted Red Pepper Hummus, Baba Ganoush,
Freekeh Tabbouleh Salad**

Garlic Parmesan Pita Chips, Crostini, Grilled Focaccia

Accoutrements: assorted imported olives, dolmas, feta cheese, assorted dried fruits, ras el hanout spiced mixed nuts

**SEAFOOD
DISPLAY**

**Chilled jumbo Mayport shrimp (4),
Alaskan cocktail crab claws (2)**

Cocktail sauce, horseradish & lemon wedges

**CHEF
CARVED
FEATURE**

Please select one

**FEATURED
ENTRÉES**

Please select two

*Includes seasonal
starch and vegetables*

Dill & Preserved Lemon-Crusted Salmon

Tzatziki sauce

Pastrami Spice-Rubbed Beef Tenderloin

Horseradish cream, mushroom demi

Sweet Soy Glazed Pork Loin

Apple mostarda

Roasted Chicken Breast

Corn and chipotle purée

Seared Grouper

Tropical fruit salsa

Cheese Ravioli

Peas, mushrooms, pesto cream sauce

Roasted Mahi-Mahi

Pineapple chutney

Grilled Flat Iron Steak

Chimichurri sauce

Baked Crab And Shrimp Crepes

Ricotta cheese and spinach

All food and beverage is subject to a 25% service charge and 6.5% sales tax.

WEDDING DAY BRUNCH BUFFET

Brunch 10:00 am to 1:30 pm

\$115 *per guest*

TO INCLUDE:

(2) Butlered hors d'oeuvres | Wedding cake | Champagne toast

BRUNCH BAR PACKAGE - 3 hours

MIMOSAS

Stocked with Florida fresh juices and berries.

WINE

House selections of red & white to compliment your meal.

SALADS - *please select one*

- Mixed Field Greens

Poached pears, candied pecans, crumbled blue cheese, champagne vinaigrette

- Iceberg Wedge

Tomatoes, feta, pickled onions, bacon, chopped eggs, jalapeño ranch

- Traditional Caesar

ENTRÉES - *please select two*

- Aleppo-Pepper Crusted Salmon

Apple mostarda

- Herb-Crusted, Roasted Hanging Tender

Chermoula sauce

- Blackened Pork Loin

Pancetta & apricot jus

BREAKFAST DISHES

- Smoked bacon, country sausage

- Herb-roasted fingerling potatoes

- Cheese blintz, blueberry compote

- Southwest Egg Skillets

Chorizo, pepper-jack cheese, tomatoes, scallions, crispy potatoes, jalapeños

JACKSONVILLE CRAFT BEERS

Latest seasonal brews from Jacksonville's vibrant craft brewing scene.

BLOODY MARYS

Fresh ingredient bar to include: ground black pepper, celery salt, hot sauces, tomato juice, Worcestershire sauce, lemons, limes, celery, olives, bacon and aromatic herbs.

NON-ALCOHOLIC

Coca-Cola products, San Benedetto still & sparkling water, Florida orange, grapefruit & cranberry juices

WAFFLE STATION

Accompaniments: candied pecans, whipped cream, berries, chocolate chips, buttermilk chicken bites, butter rounds, sweet syrup, spicy syrup, variety of hot sauces

OMELET STATION

(Egg White and Egg Beaters® available)

Includes: smoked ham, cheddar cheese, baby spinach, button mushrooms, onions, vine ripe tomatoes, bell peppers, smoked bacon

ACCOMPANIMENTS

- Chilled Mayport Shrimp (2), Oysters In Half Shell (2), and Crab Claw (1)

Accompanied by traditional cocktail sauce, mignonette, lemon wedges

- Grilled Marinated Mushrooms, Asparagus, Grape Tomatoes

- Fresh Fruit Display, Assorted Berries

- Breakfast Pastries, Breads & Muffins

SWEET CELEBRATIONS

- Cake & Champagne Toast

All food and beverage is subject to a 25% service charge and 6.5% sales tax.

HORS D'OEUVRES

VEGETABLE

Fried Brie and Raspberry
Hazelnut dust

Vegetable Spring Rolls
Ginger-sesame sauce

Ratatouille Stuffed Mushroom Caps*

Crisp Fried Avocado
Chipotle crema

Antipasti Skewers
Baby mozzarella, artichokes, olives
and sun-dried tomatoes

Tomato and Cucumber
Pumpernickel bread

Goat Cheese
Grapes and pistachio lollipops*

Roasted Beetroot
Goat cheese and candied pecan tart

Vegetable Ratatouille
Manchego cheese on
sourdough toast

Lightly Peppered Brie
Toasted brioche, berry compote

Tomato Fresca
Boursin cheese crostini

SEAFOOD

Lobster Fritters
Cajun rémoulade

Coconut Shrimp
Sweet & sour pineapple sauce

Crab Cake
Fennel and pepper jelly

Jumbo Lump Crab and Corn Fritters
Charred jalapeño crema

Shrimp & Grit Cakes*

Homemade Salmon Gravlax
Tequila and dill, lime crème fraîche

Sesame-Seared Tuna
Mango-jicama, slaw and crisp wonton

Salmon And Dill Roulade
Brown Bread

Mayport Shrimp Cocktail*

MEAT

Beef Empanadas
Yogurt sauce

**Mini Fried Chicken
and Waffles**
Maple glaze

**Rosemary Garlic-Rubbed
Lamb Chops**
Honey mustard sauce*

Beef Wellington
Horseradish cream

Chicken Quesadillas
Smoked tomato salsa

Pecan-Crusted Chicken
Spicy peach chutney

Crisp Brisket “Mac n Cheese”
Harissa dip

**Indian Spiced Lamb
Meatballs**
Yogurt sauce

Fried Green Tomato BLT

Fried Pork Pot Stickers
Sweet chili dipping sauce

Chicken Saté
Thai peanut dipping sauce

Sesame Scallion Meatballs
Teriyaki sauce

Twice-Baked Fingerlings
Bacon and chives*

Spiced Duck Breast
Crisp wonton,
pineapple chutney

Thai Beef Tenderloin Rolls*

Spiced Deviled Eggs
Crisp prosciutto*

**Prosciutto-Wrapped
Champagne and Mint
Compressed Honeydew***

HORS D' OEUVRES & DRINK PAIRINGS - Available upon request for an additional \$1.75 per guest

** Gluten Free*

All food and beverage is subject to a 25% service charge and 6.5% sales tax.

BEVERAGE STATIONS

Minimum of 75 guests

JACKSONVILLE CRAFT BEER EXPLORATION (PER PERSON FOR TWO HOURS)

\$10

Tour the “Bold New City of the South” through its emerging and award winning local craft beer scene. This package will highlight the diversity of the city’s brewing scene and leave you wanting to take some of Jacksonville’s finest brews home with you.

Various offerings from:

Intuition Ale Works, Bold City Brewing, and Green Room Brewing will be made available on a seasonal rotation.

THE WHISKEY TRAIL WITH AMERICA’S SPIRIT (PER PERSON FOR TWO HOURS)

\$12

Discover the Pre-Prohibition spirit on which this great country was built, “whiskey”, as we taste through the various styles and producers from coast to coast. This package will feature NY first licensed distillery, ‘Hudson Valley’, look at the thoroughbreds from the state of Kentucky and Bourbon Country.

SPARKLING WINE AND CHAMPAGNE (PER PERSON FOR TWO HOURS)

\$18

Elegance, luxury and prosperity all wrapped up into a single flute of sparkling wine. Discover why for centuries, sparkling wine and Champagne have conjured up ideas of grandeur and sophistication. Offerings include: Prosecco, Champagne, and Rosé.

INFUSED WATER STATION (PER 100 GUESTS)

\$75

Refreshing waters infused with fruits and herbs that compliments any outside reception or cocktail hour.

Choose three:

Strawberry, lime, cucumber

Rosemary and grapefruit

Pomegranate and lime

Citrus and cilantro

Strawberry, lemon, basil

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SWEET ENDINGS

ARTWORK OF SWEET ENDINGS

Please select four

Chocolate Bonbons

French Macarons

Chocolate Sacher Verrines

Mr. & Mrs. Cake Pops

Vanilla Bean and Lemon Panna Cotta

Banana Crème Brûlée

Dulce de Leche Cheesecake

Coconut Panna Cotta with
Tropical Fruit

Key Lime Curd with Graham Crumble
and Glazed Blueberries

Seasonal Fresh Fruit Tart

Chocolate Ganache &
Hazelnut Cake Bar

Chocolate Cheesecake

\$18

ACTION STATIONS

Please select one

SKILLET COOKIE & ICE CREAM

Warm cookies served in a skillet with ice cream, chocolate syrup, caramel sauce

Selection of cookies: white chocolate chip macadamia nut, chocolate chip, oatmeal raisin

\$12

FRESH FRUIT DISPLAY

Selection of seasonal whole and sliced fruits & berries

\$14

BANANAS FOSTER

Sautéed bananas, butter, brown sugar, Florida orange juice and dark rum

Served with cream and pumpkin bread crouton

\$19

MINI DOUGHNUT STATION

Please select four

S'mores

Coffee Cake

Peanut Butter

Chocolate

Maple Bacon

Fruity Pebbles

Sea Salt & Caramel

Mint Chocolate Chip

Cookies n' Cream

Sambal & Maple

Boston Crème

Coconut

Blueberry

Frosted

Dusted

\$21

All food and beverage is subject to a 25% service charge and 6.5% sales tax.

AFTER PARTY CELEBRATIONS

SOFT PRETZELS

With mustard and warm
cheese dipping sauce

\$48 PER DOZEN

PARMESAN AND HERB FRENCH FRY CUPS

Truffle ketchup

\$48 PER DOZEN

MINI GRILLED CHEESE

\$48 PER DOZEN

CHICKEN & WAFFLE BITES

Maple syrup

\$48 PER DOZEN

BEEF SLIDERS

Cheddar cheese and onion jam

\$60 PER DOZEN

FLATBREAD STATION

Please select two

\$16

Fig & caramelized onions,
arugula & goat cheese

Smoked brisket, spicy BBQ sauce,
cheddar cheese, pickles

Tomato & mozzarella, fresh basil

Classic cheese pizza

Classic pepperoni pizza

POPCORN MACHINE

Old fashioned, freshly made
buttered popcorn

\$175

COTTON CANDY MACHINE

\$175

KIDS MEALS

*Children 12 and under. All meals served with fresh fruit cup and macaroni & cheese.
\$25 per guest – Please select one.*

Angus Beef Sliders

Chicken Tenders

Cheese Pizza

Grilled Cheese Sandwich

VENDOR MEALS

\$38 per guest

HOT MEAL

Chef's choice of hot meal

BEVERAGE STATION

DASANI water and assorted sodas and coffee

All food and beverage is subject to a 25% service charge and 6.5% sales tax.

HORS D'OEUVRES STATIONS

MARKET FRESH VEGETABLE CRUDITÉS

Baby carrots, red peppers, cucumber, celery, cauliflower, broccoli, grape tomatoes

Accoutrements: ranch dressing, Russian dressing, blue cheese dressing, yogurt dip

\$10

MEZZE STATION

Roasted red pepper hummus, baba ganoush, freekeh tabbouleh salad
Garlic parmesan pita chips, crostini, grilled focaccia

Accoutrements: assorted imported olives, dolmas, feta cheese, assorted dried fruits, ras el hanout spiced mixed nuts

\$14

ARTISANAL CHEESE AND FRUIT BOARD

Cheese, fruit chutney, honeycomb, fresh fruits, crostini, lavosh

\$18

ANTIPASTO

Assorted Italian meats and cheeses
Prosciutto, pepperoni, salami, provolone cheese, fontina cheese, buffalo mozzarella cheese

Accoutrements: pepperoncini, Italian black & green olives, roasted peppers, marinated mushrooms, artichoke hearts, sun-dried tomatoes, Italian herbs, olive oil, crackers, focaccia

\$18

SUSHI & SASHIMI

Spicy tuna, crab & avocado roll, shrimp roll & vegetable roll
Daikon, carrot, wasabi & soy sauce

\$28

POKÉ STATION

Choice of tuna, snapper or bay scallops

Coconut milk, soy, fish sauce, lime juice, cane sugar, sweet chile, cilantro

Puffed wild rice, crispy quinoa, spiced chickpea, toasted coconut, diced avocado, pickled red onion

\$28

RAW BAR

Fresh shucked oysters, stone crab claws and jumbo Mayport shrimp

Bloody Mary cocktail, cognac-dijon cream, calvados apple mignonette, lemon wedges

King crab claws and lobster tails available for an additional charge.

\$39



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BAR PACKAGES

House Wines: Featuring a selection of sparkling and still wines from our award-winning wine list

Domestic Bottled Beers: Budweiser, Bud Light, Michelob ULTRA, Miller Lite, Sam Adams, Yuengling Lager, O'Douls

Imported Bottled Beer: Heineken, Heineken Light, Stella Artois, Corona, Corona Light, Amstel Light

Seasonal Local Micro Beers: Intuition Ale Works, Veterans United

Non-Alcoholic: Coca-Cola products, Acqua Panna, San Benedetto, Starbucks coffee, Tealeaves teas

	STANDARD CLASSIC	DELUXE STATELY	PREMIUM OPULENCE
Vodka	Tito's	Tito's	Tito's
Gin	Pinnacle	Bombay Sapphire	Hendrick's
Rum	Cruzan	Bacardi Superior	Bacardi 8
Spiced Rum	Bacardi Oakheart	Captain Morgan	Captain Morgan
Whiskey	Seagrams 7	Jack Daniel's	Crown Royal & Maker's Mark
Scotch	Cutty Sark	Dewar's	Johnnie Walker Black
Bourbon	Four Roses	Jim Beam	Knob Creek
Tequila	Sauza	Jose Cuervo Gold	Patrón
Beer	1 Domestic, 1 Import	2 Domestic, 1 Import, 1 Local Brew	3 Domestic, 2 Import, 1 Local Brew



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BANQUET WINE LIST

*Please select up to two white wines and two red wines.
All packages are inclusive of Piccini Prosecco.*

STANDARD CLASSIC

Firestone

Riesling, Central Coast, California

Guenoc

Sauvignon Blanc, Lake County, California

Guenoc

Cabernet, Lake County, California

Guenoc

Merlot, California

Michael Pozzan, 'Annabella'

Chardonnay, Napa Valley, California

Steele, Shooting Star

Pinot Noir, Lake County, California

Wente, 'Morning Fog'

Chardonnay, Livermore Valley, California

Wente, 'Southern Hills'

Cabernet Sauvignon, Livermore Valley,
California



DELUXE STATELY

Meiomi

Chardonnay, Coastal California

Meiomi

Pinot Noir, Coastal California

Meiomi

Rosé, Coastal California

Rickshaw

Chardonnay, California

Rickshaw

Cabernet, California

Rickshaw

Pinot Noir, California

Rickshaw

Sauvignon Blanc, California

Sebastiani

Chardonnay, Carneros, California

Sebastiani

Sauvignon Blanc, Russian River Valley, California

Sebastiani

Cabernet, California

Sebastiani

Pinot Noir, Sonoma Coast, California

Sebastiani

Red Zinfandel, Sonoma County, California

Sebastiani

Merlot, Alexander County, California

PREMIUM OPULENCE

Chalk Hill

Sauvignon Blanc, Sonoma Coast, California

Banshee

Chardonnay, Sonoma Coast, California

Banshee

Sauvignon Blanc, Sonoma Coast, California

Banshee

Cabernet, Napa Valley, California

Banshee

Pinot Noir, Sonoma Coast, California

Michael Pozzan, 'Annabella'

Cabernet Sauvignon,
Napa Valley, California

Rodney Strong, "Charlotte's Home"

Sauvignon Blanc, Sonoma, California

Rodney Strong, 'Estate'

Pinot Noir, Russian River Valley, California

Steele, 'Cuvee'

Chardonnay, California

Writer's Block

Syrah, Lake County, California

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