



## 2008 Catering Menus

# *Breakfast Buffet Menus*

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20 PERSON MINIMUM FOR ALL BUFFETS

ADD \$100 SURCHARGE FOR BUFFETS SMALLER THAN 20

## **CAVE B CONTINENTAL                      \$13**

Fruits and Berries  
Assorted Breakfast Breads: Croissant, Sticky Buns,  
Assorted Muffins, Breads, Preserves and Butter

## **WANAPUM BUFFET                      \$15**

Fruits and Berries  
Assorted Breakfast Breads: Croissant, Sticky Buns,  
Assorted Muffins, Breads, Preserves and Butter  
Yogurts with House-Made Granola

## **SAGECLIFFE BREAKFAST                \$18**

Fruits and Berries  
Assorted Breakfast Breads: Croissant, Sticky Buns,  
Assorted Muffins, Breads, Preserves and Butter  
Srambled Eggs, topped with Fontina Cheese and Fine Herbs  
Applewood Smoked Bacon & Sausage  
Potatoes O'Bryan

## **BOXED BREAKFAST                      \$12**

Whole Fresh Fruit  
Muffin  
Energy Bar  
Bottled Juice or Bottled Coffee Beverage  
Bottled Water

## **BRUNCH BUFFET                      \$28**

25 person minimum  
Served w/freshly brewed D&M Coffees, Assortment of gourmet and herbal teas, and a selection of fresh juices  
Scrambled Eggs with Salsa, Sour cream, and Cheddar Cheese  
Grilled Sausage, Applewood Smoked Bacon and Country Ham  
Potatoes O'Bryan  
Compote of Seasonal Fruit  
Assorted Muffins, Sticky Buns, and Breakfast Breads, Preserves and Butter  
Assortment of Fruit Yogurt  
Selection of Cold Cereals with Low Fat, Whole, and Soy Milks  
Granola  
Bowl of Seasonal Berries and Dried Fruits

## *Plated Breakfast Menus*

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**CLIFFSIDE** **\$12**

French Toast with Fresh Berries  
Warm Maple Syrup  
Applewood Smoked Bacon

**VINCE'S PICK** **\$16**

Seasonal Fruit and Berries  
Scrambled Ranch Eggs with Salsa and Scallions  
Grilled Sausage Links or Applewood Smoked Bacon  
Potatoes O'Bryan  
Basket of Assorted Muffins, Croissant, and Breakfast Breads

**VINEYARD BREAKFAST** **\$20**

Seasonal Fruit and Berries  
Eggs Benedict  
Basket of Assorted Muffins, Sticky Buns, and Breakfast Breads  
Potatoes O'Bryan

## *Breakfast Buffet Enhancements*

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|   |            |
|---|------------|
| <b>EGGS BENEDICT</b>  | <b>\$7</b> |
| <b>OMELETTE STATION</b>   | <b>\$8</b> |
| Salsa, Mushrooms, Scallions, Cheddar Cheese, Bacon,<br>Ham, and Sour Cream<br>\$50 chef fee |            |
| <b>BREAKFAST BURRITO</b>  | <b>\$6</b> |
| with Black Beans, Queso Ranchero and Pico de Gallo  |            |
| <b>LIBERTY TOAST</b>  | <b>\$5</b> |
| with Maple Syrup  |            |
| <b>SCRAMBLED EGGS</b>   | <b>\$5</b> |
| with Sour Cream, Cheeses and Scallions  |            |
| <b>BACON, HAM OR BREAKFAST SAUSAGE LINKS</b>  | <b>\$5</b> |
| ALL THREE - \$7   |            |

## *Bakery Break Out*

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PRICED PER DOZEN

|   |             |
|---|-------------|
| <b>TEA SCONES</b>   | <b>\$8</b>  |
| <b>CROISSANTS OR PAIN AU CHOCOLAT</b>                                       | <b>\$12</b> |
| <b>BROWNIES</b>   | <b>\$8</b>  |
| <b>FRESH FRUIT BARS</b>   | <b>\$8</b>  |
| <b>SEASONAL MUFFINS</b>   | <b>\$8</b>  |
| <b>ASSORTED JUMBO COOKIES</b>   | <b>\$12</b> |
| Chocolate Chip, Macaroons,<br>White Chocolate Hazelnut<br>Chocolate Crinkle |             |
| <b>BREAKFAST BREADS</b>   | <b>\$8</b>  |
| Applesauce Bread, Zucchini Bread,<br>Cranberry Bread, or Carrot Bread       |             |
| <b>BAGELS WITH CREAM CHEESE</b>   | <b>\$12</b> |

# *Luncheon Buffet Menus*

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20 PERSON MINIMUM FOR ALL BUFFETS

ADD \$100 SURCHARGE FOR BUFFETS SMALLER THAN 20

**SOUP & SALAD** **\$18**

Kitchen Crafted Soup of the Day

Leafy Garden Greens Salad  
with Tomatoes, Cucumbers, and Garlic Croutons  
Creamy Buttermilk Vinaigrette, Blue Cheese,  
Extra Virgin Olive Oil and Condimento Balsamico

Assortment of Breads with Butter

Lemon Bars and Brownies

**SAGECLIFFE INDOORS** **\$20**

Kitchen Crafted Soup of the Day

Spinach and Butter Lettuce Salad  
with Meadow Mushrooms, Sweet Peppers, Bermuda Onions and  
Sweet Pepper Vinaigrette and Estate Apples

Roasted Pork and Breast of Natural Turkey  
Accompanied by Ciabatta Bread, Grain Mustard, Butter, and Mayonnaise  
Sliced Tomatoes, Shaved Onions, Cornichons, and Lettuce

Spice Cake with Cave B Chardonnay Apple Sauce and Chantilly Cream

**A ROAST BEEF AND HAM BUFFET** **\$22**

Kitchen Crafted Soup of the Day

Greek Salad

Pasta Salad

Sliced Rosemary Roast Beef and Honey Mustard Baked Ham

Assortment of Breads with Butter

Apple Crisp

**NORTHWESTERNER** **\$24**

Butter Lettuce and Meadow Mushroom Salad with Herb Vinaigrette

Roasted Pepper and Onion Salad  
with Ripe Olive Tapanade and Balsamic Vinaigrette

Planked Salmon and Roasted Tarragon Chicken

Potato and Leek Hash with Carrot Confit

Assortment of Breads with Butter

Estate Apple Cobbler

## *Luncheon Buffet Menus (continued)*

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**FISH AND SHELLFISH** **\$28**  
**OF THE PACIFIC NORTHWEST**

Butter Lettuce and Grapefruit Salad with Shrimp

Cave B Caesar Salad

Fingerling Potato and New Bean Salad with Caper Vinaigrette

Rock Fish with Clams and Mussels in Saffron and Semillon Bouillon

Scalloped Potatoes

Assortment of Breads with Butter

Lemon Meringue Pie

**BOXED LUNCH** **\$18**

Assorted Sandwiches

Choose one

Ham and Cheese, Chicken Salad,

Roast Beef and Cheddar, Egg Salad, Roast Turkey or Roast Pork

Whole Fruit

Tim's Cascade Chips

Cookie

# Plated Lunch Menus

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ALL SELECTIONS INCLUDE ARTISAN BREAD AND SWEET CREAM BUTTER

## STARTERS – CHOICE OF ONE

Tendrils Market Soup

Sun-Dried Tomato Bisque

Tendril's Caesar Salad

Goat Cheese and Spinach Salad  
with Sun-Dried Strawberries, Jicama, Toasted Pine Nuts,  
Shaved Onions and Strawberry Vinaigrette

Cave B Lemon Chicken Soup

## ENTREES – CHOICE OF ONE

**Plateau Panini** **\$25**

Goat Cheese, Organic Garden Vegetables, Portobello Mushrooms  
and Balsamic Vinaigrette with Aioli on ciabatta bread

**Moroccan Shrimp and Fish Kabob** **\$27**

Lavender and Spiced Honey Grilled Fish and Shellfish with Sweet Peppers and Onions  
on Saffron Rice with Herb Oil

**Flat Iron Steak Sandwich** **\$30**

with Crispy Buttermilk Onions and Woodland Mushrooms on Sourdough Toast served with Seasoned French  
Fries

**Roasted Chicken** **\$28**

with Tarragon, Garlic Mashed Potatoes, Garden Vegetables,  
and Natural Herb Jus

**Columbia Club** **\$24**

Chicken Salad, Maple Cured Bacon, Tomatoes, Avocado and Young Lettuce on Sourdough Bread

**SageCliffe Chopped Salad** **\$26**

Crisp Lettuce with Grilled Chicken Topped with Avocado, Oregon Bleu Cheese, Bacon, Egg, Tomatoes and  
Scallion with Sherry Vinaigrette

## DESSERTS – CHOICE OF ONE

Seasonal Berry Crème Brulee Cinnamon Quill

Late Harvest Apple or Pear Brown Betty

Toasted Almond Streusel and Wild Flower Honey Ice Cream

Warm Chocolate Bread Pudding

Bittersweet Chocolate and Toasted Nuts with Espresso Ice Cream

Chocolate Decadence

Bittersweet Calibaut Chocolate with Chocolate Ganache with Raspberry Coulis

# Afternoon Breaks

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**SPA** **\$14 per guest**

Assorted Yogurt  
Energy Bars  
Whole Fresh Fruit  
Sliced Seasonal Fruit and Berries  
Crisp Market Vegetables  
Low-Fat Dip

**FREDDY'S FONDUE** **\$14 per guest**

Fresh Fruits and Berries  
Cookies  
White and Dark Chocolate Fondue

**THE SPREAD** **\$12 per guest**

Assortment of Hand-Crafted Crackers  
Herbed Farmer's Cheese  
Arizona Honey Cream Cheese  
Heirloom Bean Spread  
Sun-Dried Tomato Tapenade

**SUNDAE SPREE** **\$14 per guest**

Vanilla Bean Ice Cream  
Chocolate Sauce, Caramel Sauce and Fresh Berry Puree, Whipped Cream and Seasonal Berries, Toasted Nuts, M & M's,  
Assorted Finger Cookies

**LA NORTEÑA** **\$14 per guest**

Crisp Corn and Flour Tortillas  
Guacamole & Sour Cream  
Pico de Gallo  
Warm Mexican Cheese and Herb Fondue

**BALL PARK BREAKAWAY** **\$12 per guest**

Popcorn  
Toasted Peanuts  
Soft Pretzels with Grain Mustard  
Caramel Apples

## *Meeting Break A La Carte*

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SERVES 10 GUESTS WHERE APPLICABLE

|   |  |
|---|--|
| <b>TRAIL MIX</b>  | <b>\$20 per bowl</b>                               |
| <b>MIXED NUTS</b><br>or Sonoran Spiced Peanuts                                      | <b>\$30 per pound</b>                              |
| <b>YELLOW, RED AND BLUE TORTILLA CHIPS</b><br>with Salsa and Crema<br>Add Guacamole | <b>\$30 per basket</b><br><br><b>\$30 per bowl</b> |
| <b>WARM ARTICHOKE AND SPINACH DIP</b><br>with Herb Crackers                         | <b>\$30 per platter</b>                            |
| <b>SOFT PRETZELS</b><br>with Mustard Dipping Sauce                                  | <b>\$3.50 each</b>                                 |
| <b>MINIATURE CANDY BARS</b>   | <b>\$25 per pound</b>                              |
| <b>PREMIUM ICE CREAM BARS</b>   | <b>\$6 each</b>                                    |
| <b>ICE CREAM BARS</b>   | <b>\$5 each</b>                                    |
| <b>FROZEN FRUITS BARS</b>   | <b>\$5 each</b>                                    |
| <b>PLAIN AND FLAVORED YOGURTS</b>   | <b>\$4 each</b>                                    |
| <b>GRANOLA</b>  | <b>\$20 per bowl</b>                               |
| <b>WHOLE FRESH FRUIT</b>  | <b>\$2 per piece</b>                               |
| <b>SNACKS:</b><br>Popped Popcorn or<br>Lightly Salted Pretzels                      | <b>\$15 per basket</b>                             |

# *Hors d'oeuvres*

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PRICED PER DOZEN, MINIMUM ONE DOZEN

## HAND-PASSED COLD SELECTIONS

|                                       |      |
|---------------------------------------|------|
| Chilled Smoked Chicken                | \$12 |
| Tiny Filled Vegetables                | \$12 |
| Herbed Goat Cheese                    | \$15 |
| Hot and Spicy Sichuan-Style Bean Curd | \$9  |
| Guangzhou Style Barbecued Pork        | \$8  |
| Cured Salmon Lox on Black Rye         | \$18 |

## HAND-PASSED WARM, HOT OR ROOM TEMPERATURE SELECTIONS

|   |      |
|---|------|
| Satays (beef, chicken or vegetable) served at room temperature    | \$12 |
| Crispy Mushroom, Black Bean and Cheese Chimichangas – served warm | \$12 |
| Grilled Vegetable Quesadillas - served warm                       | \$12 |
| Toasted Filbert and Cheese Cakes with fresh herbs - served warm   | \$16 |
| Juniper Roasted Breast Duck on Flakey Pastry – served warm        | \$24 |
| Piri Piri Prawns with saffron – served at room temperature        | \$36 |

## DISPLAYS, BUFFET PLATTERS AND CARVED ITEMS

MINIMUM 12 PIECES WHERE APPLICABLE

|   |            |        |
|---|------------|--------|
| Platter of Artisan or Northwest Cheeses :                             | per person | \$2.50 |
| Platter of Select Oysters   | per piece  | \$3    |
| Chilled Prawns Cracked Dungeness Crab Legs                            | per piece  | \$3    |
| Cured Salmon Lox with cream cheese and rye bread                      | per person | \$2.50 |
| Smoked Salmon with crackers   | per person | \$2.50 |
| House-Cured and Roasted Natural Turkey                                | per person | \$2    |
| Seasonal fresh Fruits whole Fruits                                    | per piece  | \$2    |
| Sliced Melon with Tropical Fruits                                     | per person | \$3    |
| Leeks and Carrots Vichy with natural vegetable Crudités               | per person | \$3    |
| Tabouleh, Wheatberries or Quinoa on Hearts of Romaine                 | per piece  | \$2    |
| Wood Oven Roasted Beef<br>(carved tableside add \$100 chef fee)       | per ounce  | \$2.25 |
| Baked Wild King Salmon<br>(carved tableside add \$100 chef fee)       | per ounce  | \$3    |
| Roast Leg of Ellensburg Lamb<br>(carved tableside add \$100 chef fee) | per ounce  | \$2.25 |
| Apple Cider Baked Ham<br>(carved tableside add \$100 chef fee)        | per ounce  | \$2.25 |

# Buffet Dinners

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20 PERSON MINIMUM FOR ALL BUFFETS

ADD \$100 SURCHARGE FOR BUFFETS SMALLER THAN 20

ALL BUFFETS INCLUDE ARTISAN BREAD AND SWEET CREAM BUTTER

## **SAGECLIFFE PRIMER**

**\$32**

SageCliffe Salad

Chef's Choice of Seasonal Starch and Vegetable Accompaniment

Entrée Selection – Choose Two

Roasted Chicken

Marinated and Grilled Skirt Steak

Steamed Clams and Mussels in Semillon and Herb Butter

Baked Ziti Pasta with Herbed Tomatoes, Mascarpone and Seasonal Fresh Pesto

Dessert – Select One Item from Dessert Menu

## **A BUFFET OF THE BUTTES**

**\$35**

Orange and Walnut Salad with Butter Lettuce

Apple and Ginger Coleslaw

Chef's Choice of Seasonal Starch and Vegetable Accompaniment

Entrée Selection – Choose Two

Herb Roasted Breast of Natural Chicken

Roasted Leg of Pork with Rosemary

Roasted Leg of Lamb with Lemon and Oregano

Leaf Steamed Citrus and Annatto Rock Fish

Dessert – Select One Item from Dessert Menu

## **A WINDOW ON THE GORGE**

**\$39**

Greek Salad

Caesar Salad

Chef's Choice of Seasonal Starch and Vegetable Accompaniment

Savory Herb and Roasted Garlic Goat Cheese Torta with Sun-Dried Tomato Tapenade and Hand-Crafted Crackers

Entrée Selection – Choose Two

Roasted Loin of Beef

Organic Salmon

Vine-Grilled Butterfly Leg of Lamb with Cabernet and Juniper

House – Cured Loin of Pork in Cider and Blue Sage

## **THE GRAND COULEE**

**\$49**

Avocado and Grapefruit Salad

Butter Lettuce and Celery Root Salad

Chef's Choice of Seasonal Starch and Vegetable Accompaniment

Artisan Cheese Plate

An Ancient Lakes Spread of Tomato Tapanade, Hummus, and Herbed Goat Cheese

## *Buffet Dinners* (CONTINUED)

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Entrée Selection – Choose Three

Garlic and Thyme Roasted Beef

Herb Roasted Breast of Natural Chicken

Roasted Leg of Pork with Rosemary

Roasted Leg of Lamb with Lemon and Oregano

Leaf Steamed Citrus and Annatto Rock Fish

Dessert – Select One Item from Dessert Menu

# Summer BBQ Selections

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WEATHER PERMITTING

20 PERSON MINIMUM FOR ALL BUFFETS

ADD \$100 SURCHARGE FOR BUFFETS SMALLER THAN 20

All BBQ Entrees are served with an assortment of quick breads with fireweed honey butter, grilled sweet potatoes (or potatoes), marinated bell peppers, cut corn – husk grilled, sliced melon, spinach salad with raspberry vinaigrette and two types of seasonal pies.

GRILLED ORGANIC SALMON – GRILLED OVER LEEK LEAVES \$38

HONEY AND MUSTARD GLAZED BUTTERFLY LEG OF PORK \$28

CAVE B KA-BOBS \$34

Chicken, Steak, and Keilbasse Sausage on a Skewer with Cave B Blackstrap Molasses Barbecue Sauce

FOR A COMBINATION OF TWO OF THE ABOVE \$38

SKIRT STEAK OR T-BONE STEAK \$35

SET UP FEE \$150

CHEF ATTENDANT \$100

# Plated Dinner Menus

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INCLUDES ARTISAN BREAD AND SWEET CREAM BUTTER

## CHOICE OF ONE PLATED APPETIZER

may be added to your dinner at listed price per guest

|  |      |
|--|------|
| Foie Gras with pears and flakey herbed pastry in cognac sauce        | \$18 |
| Crab cakes with ginger remoulade and cress                           | \$12 |
| Crab or Lobster Bisque   | \$12 |
| Shrimp or Scallop in semillon with saffron, sweet peppers, and leeks | \$14 |
| Roasted Quail on corn cake with sofrito                              | \$16 |

## STARTERS – SELECT ONE

SageCliffe Salad

New Greens dressed with Citrus Honey Vinaigrette  
and Garnished with Cave B Estate Apples and Toasted Pine Nuts

Tendril's Caesar Salad

Chopped Romaine Hearts tossed with Parmesan Cheese and House made Croutons

Watercress and Jicama Salad

with oranges and sherry vinaigrette

Greek Salad

Fresh Lettuce, Cucumbers, Kalamata Olives, Feta, Tomatoes, Sweet Peppers and Red Onions with Dressing of Fresh Lemon and Oregano

Spinach Salad

Baby Spinach, Shaved Red Onions With Warm Bacon Dressing

## ENTRÉE – SELECT ONE

|   |      |
|---|------|
| Beef Striploin  | \$47 |
| with Woodland Mushrooms and Merlot Sauce              |      |
| Russet Potato Puree, Carrot Confit and Braised Greens |      |

|  |      |
|--|------|
| Corn Crusted Halibut                     | \$43 |
| with Smoked Tomato Fondue, Melted Greens |      |
| and Crisp Potato-Leek Cake               |      |

|   |      |
|---|------|
| Northwest Salmon                                      | \$42 |
| with Fennel and Tomato Buerre Blanc                   |      |
| Wild Rice and Corn Cake, Haricot Vert and New Carrots |      |

|   |      |
|---|------|
| Herb and Garlic Roasted Organic Pork                                  | \$39 |
| with Fresh Sage, Turnip and Apple Hash with Bacon and Beetroot Greens |      |

|   |      |
|---|------|
| Asian Spice Duck Confit                       | \$40 |
| with Plum Sauce on Crispy Noodle Cake,        |      |
| Ginger Orange Glazed Carrots and String Beans |      |

## *Plated Dinner Menus* (CONTINUED)

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|   |      |
|---|------|
| Roasted Leg of Lamb<br>with Fennel and Mint, Lemon Gremolata<br>and Celery Root Puree | \$40 |
| Seasonal Vegetable Ragout<br>with grilled polenta and seasonal herb pesto             | \$36 |

### *Mixed Grill* – SELECT ONE IN PLACE OF ABOVE ENTREES

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|  |      |
|--|------|
| Roasted Beef Loin and Lamb<br>with Mustard and Zinfandel Sauce,<br>Horseradish Mashed Potatoes and New Vegetables        | \$47 |
| Salmon and Beef Striploin<br>with Creamy Barley Risotto Style and Asparagus Bundles<br>with Fresh Lemon and Roast Pepper | \$48 |
| Breast of Chicken and Beef Loin<br>with Potato and Leek Hash, Sweet Peppers and<br>Roast Seasonal Vegetables             | \$44 |
| Pork Loin and Garlic Prawns<br>with Mushroom Risotto and Haricot Vert  | \$44 |
| Roasted Beef and Braised Beef Short Ribs<br>with Custard Potatoes with Gruyere Cheese and Garlic<br>and New Vegetables   | \$39 |

# *Plated and Buffet Desserts*

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DESSERTS WITH “B” DESIGNATION PRESENT BEST AS AN ELEGANT BUFFET FEATURE.

Seasonal Berry Crème Brulée

Cinnamon Quill

Late Harvest Apple Brown Betty (B)

Toasted Walnut Streusel and Wild Flower Honey Ice Cream

Warm Fallen Chocolate Soufflé

Bittersweet Chocolate and Toasted Nuts with Espresso Ice Cream

Caramel Nut Bread Pudding with Chantilly Cream (B)

Chocolate Decadence (B)

Calibaut Chocolate with Chocolate Ganache

with Seasonal Berry Coulis

French Style Fresh Seasonal Fruit Tart (B)

Spanish Style Orange Flan with Puff Pastry Sail Confection (B)

Frozen Cherry Vanilla Bombé

on apple sauce cake with estate cherry and red wine glaze,

white and dark chocolate filigree

## *Non-Alcoholic Beverages*

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|  |                 |
|--|-----------------|
| Freshly Brewed D&M Coffee and Assorted Gourmet & Herbal Teas | \$3 per guest   |
| Mineral Waters, Sodas and Bottled Waters                     | \$2.50 each     |
| Fresh Fruit Juices, Lemonade and/or Iced Tea                 | \$3 each        |
| Sparkling Cider  | \$12 per bottle |
| Fruit Infused Punch  | \$28 per gallon |
| Flavored Waters  | \$3 per bottle  |
| Energy Drinks  | \$6 each        |

## *Spirits, Ales & Liquors*

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\$150 SET-UP FEE

\$75 PER HOUR BARTENDER 2 HOUR MINIMUM

### HOUSE COCKTAILS

Smirnoff Vodka  
Gordon's Gin  
Dewar's Scotch  
Bacardi Rum  
Wild Turkey Whiskey  
Seagram 7 Blended Whiskey  
Jose Cuervo Gold Tequila

Hosted        \$6.00 each  
Cash Bar     \$7.00 each

### PREMIUM COCKTAILS

Absolut Vodka  
Tanqueray Gin  
Dewar's Scotch  
Bacardi Rum  
Maker's Mark Whiskey  
Crown Royal Blended Whiskey  
Sauza Hornitos Tequila

Hosted        \$8.00 each  
Cash Bar     \$9.00 each

### CORDIALS, LIQUEURS, AND AFTER DINNER DRINKS

Kahlua  
Frangelico  
Bailey's Irish Cream  
Sambuca Romana  
Ameretto di Saronno  
Grand Marnier  
Remy Martin V.S.O.P.

Hosted        \$10.00 each  
Cash Bar     \$11.00 each

### BEERS, ALES & LAGERS

Amstel Light  
Bud Light & Budweiser  
Corona  
Heineken  
Pyramid Hefeweizen  
Red Hook ESB and IPA

Hosted        \$3.50 each  
Cash Bar     \$5.00 each

Due to location we are unable to offer  
keg beer. Our apologies.

RED WINES OF THE ANCIENT LAKES REGION

**Cave B Estate Merlot . . . . . \$37/ Bottle**

This big wine epitomizes our opulent Cave B, having been blended with a generous proportion 25% Cabernet Sauvignon. Black fruit flavors of ripe plum, deep red color, and a lovely cedar aroma presents a sultry mouth-feel.

**SageCliffe Merlot . . . . . \$37/ Bottle**

This wine is nicely spiced by the influence of oak, and most notably present is vanilla. A certain creamy nuttiness is also found in this wine, akin to roasted chestnuts.

**Cave B Estate Cabernet Sauvignon. . . . . \$40/ Bottle**

Bold and deep describe this flavorful wine which boasts complex aromas of blackberry, blueberry and black currant. The tannins are beautifully integrated in this classic, old world style red.

**Cave B Estate ‘Reserve’ Cabernet Sauvignon . . . . . \$50/ Bottle**

Origins of the royal grape, Cabernet Franc and Sauvignon Blanc, are reunited in this blend of 86% Cabernet Sauvignon and 14% Cabernet Franc. Quince-like perfume gives way to tobacco with an anise laced vanilla finish. Smoky porcini mushrooms layered with preserved fig, coffee, caramel and Dutch cocoa resonate through the balanced finish.

**SageCliffe Cabernet Sauvignon. . . . . \$43/ Bottle**

This big yet readily approachable red embellishes the ethic that embodies the SageCliffe project. 85% Cabernet Sauvignon and 15% Merlot created the perfect balance. Generously proportioned with vibrant black currant, ripe plum and dried cherry, and overlain by cedar and tobacco.

**SageCliffe 100 Red . . . . . \$37/ Bottle**

Our inaugural release of this complex wine comprised of 60% merlot and 40% cabernet. The blend presents itself with authority and has aromas of toasted nuts and oak, with silken chocolate and ripe cherries. Blackberry jam punctuates the velveteen texture with a lingering almond toffee finish. Try this with our grilled red meats and game dishes.

**Cave B Estate Cuvee du Soleil. . . . . \$60/ Bottle**

A blend of Merlot (40%), Cabernet Sauvignon (40%) and Cabernet Franc (20%) is a black beauty with sweet blackberries, plum jam, citrus and cedar aromas. Spicy black currants and cherries await with milk chocolate and bittersweet chocolate, adding texture to the mid-palate. Good acidity, leather and black tea notes give the blend a lingering extension.

**Cave B Estate Syrah . . . . . \$50/ Bottle**

This Syrah’s aroma is akin to that of tanned leather, yarrow and red raspberry. It leads into a palate full of red raspberry, fresh cranberry, sage, fennel, white pepper and nuances of cedar and toasted oak. The wine pairs exceedingly well with roasted salmon, peppered steak, braised lamb, and fine blue cheese.

**Cave B Estate Sangiovese. . . . . \$37/ Bottle**

Expect to find complex flavors of dried plum and black cherries in this wine, and a seemingly endless finish. This wine pairs well with pasta, red sauce dishes, and fine cheeses.

**Cave B Estate Barbera . . . . . \$37/ Bottle**

This wine has bright berry fruit accompanied by a great natural acidity. It is a very versatile wine, and will complement many dishes, ranging from fowl to veal.

WHITE AND OTHER WINES OF THE ANCIENT LAKES APPELLATION

**SageCliffe 100 White. . . . . \$33/ Bottle**

The inaugural release of our namesake label, this delicate wine smoothly unwinds with notes of tropical fruit. Steel barrel aging retains its subtle nuance of mango, pineapple and guava. Crisp, clean and with bright acidity, this beautifully balanced wine quaffs nicely alone or try it with our light seafood and vegetable dishes.

**Cave B Estate Sauvignon Blanc. . . . . \$34/ Bottle**

Pineapple with subtle oak from toasted new barrels, balanced and splendid with Dungeness crab, cod, and poultry.

**Cave B Estate Semillon. . . . . \$34/ Bottle**

With well balanced oak and acidity, blend wonderful aromas and flavors to make this versatile wine. Try this wine with any shellfish or seafood dish.

**Cave B Estate Chardonnay . . . . . \$34/ Bottle**

The 20% new American Oak places it's stamp on this wine with beautifully integrated flavors of toasted butter-scotch on the long finish. Pairs beautifully with oysters, and chicken.

**Cave B Estate Saignee . . . . . \$31/ Bottle**

This wine dry rosé starts with a huge nose full of fresh strawberry jam, and red licorice. The flavors are that of tropical fruits such as guava, mango, and passion fruit, it is a perfect sipping wine.

**Cave B Estate Gewurztraminer. . . . . \$37/ Bottle**

With a complex palate of Lychee, and hearty flavor of apricot jam this sweet and spicy wine goes well with spicy dishes.

**Cave B Estate Riesling . . . . . \$37/ Bottle**

A 2% residual sugar and a bright crisp acidity brings out fresh fruit flavors of Asian pears, and Nectarines. Try with our pork or spicy dishes.

**Cave B Estate Sémillon Ice Wine. . . . . \$50/ Bottle**

Its ample complexion is dominated by dried apricot and ripe Anjou pear overtones, and the sweet aromas associated with these fruits. There is an abundance of turbinado sugar-based confection sweetness, with a hint of vanillin from being fermented in new wood. The wine will become an after-dinner favorite, as it is perfectly paired with a broad range of desserts including chocolate, apricots, apples or blue cheese.