

THE FORGE RESTAURANT | WINEBAR BY SHAREEF MALNIK

PRIVATE DINING WINE LIST

CHAMPAGNE

12129	<i>Pommery, Brut Royal</i>		132.00
12135	<i>Veuve Clicquot Yellow Label, Brut</i>	NV	115.00
12007	<i>Dom Perignon Vintage (Magnum)</i>	2004	1295.00
12019	<i>Louis Roederer Cristal,</i>	2007	565.00
12203	<i>Moet Chandon, Nectar Imperial</i>	NV	145.00
12301	<i>Moet Chandon, Imperial</i>	NV	120.00
12137	<i>Veuve Clicquot Yellow Label, Brut (Magnum)</i>	NV	285.00
12021	<i>Louis Roederer Cristal, (Magnum)</i>	2005	1488.00
12407	<i>Laurent Perrier Brut Rosé</i>	NV	174.00

SPARKLING WINE

12613	<i>Roederer Estate, Anderson Valley</i>		54.00
12609	<i>"J" by Jordan, Sonoma County</i>	NV	94.00

WHITE WINE

CHARDONNAY, CALIFORNIA

1165	<i>Sterling Vineyards, Napa Valley</i>	2012	53.00
1159	<i>Simi Vineyard, Sonoma</i>	2013	49.00
1109	<i>Chateau Ste. Michelle, Canoe Ridge, Washington State</i>	2013	63.00
1147	<i>Robert Mondavi, Napa Valley</i>	2013	53.00
1135	<i>Jordan, Russian River</i>	2013	88.00
1123	<i>Ferrari-Carano, Alexander Valley</i>	2014	66.00
1125	<i>Franciscan Oakville Estate, "Cuvée Sauvage", Napa Valley</i>	2013	90.00
1107	<i>Chateau St. Jean, Robert Young Vineyard, Sonoma</i>	2013	72.00
1129	<i>Grgich Hills, Napa Valley</i>	2011	102.00
1121	<i>Far Niente, Napa Valley</i>	2014	159.00

INTERESTING...

9003	<i>Cuvée Alexandre, Casa Lapostolle, Chile</i>	2012	60.00
1303	<i>Conundrum by Caymus, California</i>	2014	60.00

SAUVIGNON / FUMÉ BLANC

1215	<i>Simi Vineyard, Sauvignon Blanc, Sonoma</i>	2015	46.00
1205	<i>Ferrari-Carano, Fumé Blanc, Sonoma</i>	2014	49.00
1203	<i>Duckhorn, Sauvignon Blanc, Napa Valley</i>	2014	69.00
1207	<i>Grgich Hills, Fumé Blanc, Napa Valley</i>	2013	78.00
9021	<i>Cloudy Bay, Sauvignon Blanc, New Zealand</i>	2015	61.00
1209	<i>Provenance, Sauvignon Blanc, Rutherford, Napa Valley</i>	2014	59.00

WHITE WINES OF EUROPE

3609	<i>Sancerre, Pascal Jolivet, Loire Valley</i>		72.00
5035	<i>Livio Felluga, Pinot Grigio, Collio, Italy</i>		87.00
3139	<i>Pouilly Fuisse, Louis Latour</i>		78.00
3131	<i>Meursault, Louis Latour</i>	2013	153.00
3115	<i>Chassagne Montrachet, Louis Latour</i>	2013	174.00
3143	<i>Puligny Montrachet, Louis LaTour</i>	2013	159.00
10127	<i>Riesling: S.A. Prum, Wehlener Sonnenuhr Kabinett, Mosel</i>	2011	60.00

Vintages and prices are subject to change without notice. In the event that a particular wine is suddenly and unexpectedly unavailable, a wine similar in style and at the same price will be provided.

This wine list is current as of October 12, 2016

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PRIVATE DINING WINE LIST

RED WINE

PINOT NOIR

1904	<i>Fog Dog by Joseph Phelps</i>	2012	66.00
1958	<i>Flowers, Sonoma</i>	2014	122.00

MERLOT

9102	<i>Cuvee Alexandre, Casa Lapostolle, Chile</i>		57.00
1838	<i>Sterling Vineyards, Napa Valley</i>	2011	60.00
1836	<i>Stags Leap Winery, Napa Valley</i>	2013	81.00

CABERNET SAUVIGNON

9204	<i>Navarro Correas, Argentina</i>		35.00
1660	<i>Rodney Strong, Sonoma</i>		53.00
1668	<i>Simi, Alexander Valley</i>	2013	66.00
1606	<i>Beringer Knight's Valley</i>	2013	72.00
1680	<i>Sterling Vineyards, Napa Valley</i>	2013	72.00
1658	<i>Robert Mondavi, Napa Valley</i>	2013	69.00
1670	<i>Provenance, Rutherford, Napa Valley</i>	2013	105.00
1640	<i>Jordan, Alexander Valley</i>	2011	155.00
1674	<i>Stags Leap, Napa Valley</i>	2013	111.00
1662	<i>Rodney Strong, Reserve, Sonoma</i>	2012	116.00
1632	<i>Grgich Hills, Napa Valley</i>	2012	145.00

INTERESTING

2110	<i>Syrah, Qupe, Santa Barbara</i>		46.00
9212	<i>Malbec Reserve, Terrazas</i>		56.00
9308	<i>Shiraz Reserve, Jacob's Creek, Australia</i>		39.00
2008	<i>Zinfandel, Grgich Hills, Napa Valley</i>	2011	95.00

RED WINES OF EUROPE

6016	<i>Marques De Riscal Reserve, Rioja, Spain</i>		56.00
5344	<i>Chianti Classico Riserva, Rocca Della Macie, Italy</i>		60.00
5114	<i>Barbaresco, Produttori del Barbaresco, Italy</i>	2011	92.00
4104	<i>Chateaufneuf du Pape, les Bartavelles, Jean Luc Colombo</i>	2013	112.00
5346	<i>Chianti Classico, Riserva Ducale, Gold Label, Ruffino, Italy</i>	2010	110.00
5140	<i>Barolo, Pio Cesare</i>	2011	161.00
3136	<i>Nuits-Saint-Georges, Domaine Faiveley</i>	2012	180.00
3346	<i>Chateau Prieure Lichine</i>	2008	165.00
5412	<i>Sangiovese: "Tignanello", Antinori</i>	2013	235.00

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THE FORGE RESTAURANT | WINE BAR

HORS D'OEUVRES *Packages*

Complimentary PASSED HORS D'OEUVRES for 15 Guests or More for Menu One and Menu Two
One piece of each per guest

Deviled Eggs *with Smoked Bacon*
Chicken Skewers *with Sweet & Sour Sauce*
Seared Filet Mignon *on Crostini with 3 Mustard Sauce*
Garden Vegetables Cucumber Cup
Salmon Tartare Spoons
No Substitutions

Passed COLD HORS D'OEUVRES – By the Piece

Yellow Fin Tuna Tartare *With Sake Miso Dressing And Scallion Cakes \$6*
Alaskan King Crab Sushi Roll *With A Ponzu Dipping Sauce \$6.50*
Smoked Salmon *On Black Bread And Dill Crème Fraiche \$5*
Chilled Heirloom Tomato Gazpacho \$4
Vegetable Crudités *On Endive Leaves \$4*
Parmesan Crisps *With Herbed Goat Cheese \$4*
Deviled Eggs *With Smoked Bacon \$4*
Cucumber Cups *With Lemon Mascarpone And Smoked Trout Caviar \$5*
Prosciutto Wrapped Green Asparagus \$5
Maple Candied Bacon \$6

Passed HOT HORS D'OEUVRES – By the Piece

Baked Brie *With Currents And Almonds On Brioche \$4*
Mini Crab Cakes *With Three Mustard Sauce \$6*
Duck Confit Crepes *With Orange Reduction \$5*
Crispy White Truffle Risotto Balls \$5
Chicken Satay *With Sweet And Sour Glaze \$5*
Mini Beef Sliders *With Tomato And Special Sauce \$5*
Shrimp Tempura *With Spicy Japanese Aioli \$7*
Crispy Pork Pot Stickers *With Scallion Dipping Sauce \$5*
Focaccia Pizza *With Tomato And Mozzarella Cheese \$4*
Mini Short Rib Tacos *With Tropical Salsa And Horseradish Sour Cream \$5*
All hors d'oeuvres priced by the piece

COCKTAIL RECEPTION DISPLAYS

Fresh Crudite Display *W/ Assorted Dipping Sauces \$8.00 Per Person*
Assorted Domestic And Imported Cheeses *With Bread And Crackers \$16.50 Per Person*
Chilled Jumbo Shrimp Cocktail *With Tomato-Horseradish Sauce And Lemon \$14 Per Piece*
Assorted Cured Meats Olives, Roasted Peppers, Country Mustard, Baguette \$18 Per Person

Does Not Include Tax Or Gratuity/ A Vast Array Of Stations Can Be Custom Composed And Priced

PRICES STATED ARE PER PIECE AND DO NOT INCLUDE TAX OR GRATUITY. IN SOME CASES MINIMUM HORS D'OEUVRES MAY BE REQUIRED

THE FORGE RESTAURANT | WINE BAR

Bar Options

Hosted Open Bar – Premium Brand

Bar Set Up Fee On Terrace Will Be Waived When Using An Open Bar *

First Hour @\$27.50++ Per Person;

Second Hour @\$16.50++ Per Person

Additional Hours @\$11.00++ Per Person

Premium Name Brands:

Rum- Bacardi, Bacardi Limon; Vodka – Absolut; Tequila – Cuervo;

Scotch – Johnnie Walker Red; Gin – Tanqueray;

House Red & White Wine

Soda & Juice

Bar Service Only

Bar Set Up Fee On Terrace Waived (Minimum 1 Hour/30 Guests) –Premium Bar

Second Bar set-up \$150

Hosted Open Bar – Super Premium Brand*

First Hour @\$49.50++ Per Person

Second Hour @\$33.00++ Per Person

Additional Hours @\$16.50++ Per Person

Super Premium Name Brands

Vodka – Grey Goose, Belvedere; Tequila – Patron Silver;

Scotch – Johnnie Walker Black; Gin – Bombay Sapphire

House Red & White Wine

Soda & Juice

Bar Service Only

Bar Set Up Fee On Terrace Waived (Minimum 1 Hour/30 Guests) Super-Premium Bar

Second Bar Set-up \$150

Beer and House Wine Package

First Hour @\$20.00++ Per Person

Second Hour @\$12.00++ Per Person

Additional Hours @\$8.00++ Per Person

Tablesides Service not available for Beer and Wine Package

\$150 Bar Set Up Charge

House Red and White Wine is \$38.50++ Per Bottle

Wine House Brands May Vary Upon Availability and Name Brands Change Every Month

Open Bar Set Up On Terrace | Additional Bars May Be Set Up For an Additional \$150++ Per Bar

Beverages Are Served At Bars Only | Beverages Are Not Butler Passed, with Exception of Wines Purchased By The Bottle

Super Premium Brands Do Not Include Johnnie Walker Blue Or Cognacs In Price

We Do Not Offer Beverages On Consumption For East Room & Terrace Or For Groups Over 25 Guests

THE FORGE RESTAURANT | WINE BAR

Limited Time, Special offer for Early Bookings:

*Complimentary Passed Hors D'oeuvres for Group Dining of 15 guaranteed guests or greater
Applies To Private Dining Contracted Bookings Only.*

Group Menu One -

First Course - Client To Select First Course

“The Forge” Chopped Salad

Garden Vegetables, Aged Blue Cheese, Balsamic Dressing

The Wedge

Smoked Bacon, Oven Roasted Tomatoes, Black Olives, Cashel Blue Cheese

Beef Tartare

Classic Garnishes, Egg Yolk, Honey Mustard, Brioche Toast

Second Course - Client To Select Second Course

Mayan Shrimp

Yellow Corn, Leeks, Piquillo Pepper, White Wine Garlic Broth

Wild Mushroom Risotto

Parmesan Cheese, Chives, White Truffle Butter

Entrée - Guest Please Choose One

Three Cheese Ravioli

Pearl Onions, Parmesan Cheese, Spicy Tomato Sauce

Canadian Salmon

Creamed Spinach, Golden Raisins, Sunflower Seeds, Country Mustard Sauce

Center Cut Creekstone Farms Filet Mignon

Potato Puree, Green Asparagus, Grand Marnier Green Peppercorn Sauce

Dry Aged Prime NY Strip “Super Steak”

Roasted Potatoes, Wild Mushrooms, Cognac Sauce

Dessert - Guest Please Choose One

Lemon Meringue Tart

Toasted Marshmallow Vanilla Streusel, Raspberry Sorbet

Molten Chocolate Lava Cake

Mango Coulis, Cocoa Nib Soil, Vanilla Ice Cream

Coffee/ Tea

\$124* Per Person

**Price Does Not Include Service Charge Or Tax*

Menu May Be Subject To Seasonal Changes Without Notice. Special Promotion Subject To End Without Notice.

Applies Only To Contracted And Deposited Events.

All Terms Of Contract Must Be Met. Contracts, Deposit Forms, Banquet Orders (BEO) Must Be Signed.

Eligible Guests And Minimum Guest Count Applies To Guests 21 And Over Only.

Promotion Applies To Full Price Group Menu 1 And Group Menu 2 Only. Not valid with other promotions.

THE FORGE RESTAURANT | WINE BAR

Limited Time, Special offer *for* Early Bookings:

*Complimentary Passed Hors D'oeuvres for Group Dining of 15 guaranteed guests or greater
Applies To Private Dining Contracted Bookings Only.*

Group Menu Two -

Complimentary Hors D'oeuvres list attached.

First Course

Client Please Choose One

“The Forge” Chopped Salad

Garden Vegetables, Aged Blue Cheese, Balsamic Dressing

Wild Mushroom Risotto

Parmesan Cheese, Chives, White Truffle Butter

Mayan Shrimp

Yellow Corn, Leeks, Piquillo Pepper, White Wine Garlic Broth

Entrée

Guest Please Choose One

Three Cheese Ravioli

Pearl Onions, Parmesan Cheese, Spicy Tomato Sauce

Canadian Salmon

Creamed Spinach, Golden Raisins, Sunflower Seeds, Country Mustard Sauce

Pan Roasted Chicken Breast

Potato Rosti, Braised Leeks, Red Wine Mushroom Jus

Center Cut Creekstone Farms Filet Mignon

Potato Puree, Green Asparagus, Grand Marnier Green Peppercorn Sauce

Dessert

Client Please Choose One

Lemon Meringue Tart

Toasted Marshmallow, Vanilla Streusel, Raspberry Sorbet

Molten Chocolate Lava Cake

Mango Coulis, Cocoa Nib Soil, Vanilla Ice Cream

Coffee/Tea

\$84 Per Person

Price Does Not Include Service Charge Or Tax

Menu May Be Subject To Seasonal Changes Without Notice

Special Promotion Subject To End Without Notice.

Applies Only To Contracted And Deposited Events.

All Terms Of Contract Must Be Met. Contracts, Deposit Forms, Banquet Orders (BEO) Must Be Signed.

Eligible Guests And Minimum Guest Count Applies To Guests 21 And Over Only.

Promotion Applies To Full Price Group Menu 1 And Group Menu 2 Only.

Not valid with other promotions.

THE FORGE RESTAURANT | WINE BAR

Group Menu Three –

First Course - Client Please Choose One

“The Forge” Chopped Salad
Garden Vegetables, Aged Blue Cheese, Balsamic Dressing

French Onion Soup
Beef Carpaccio, Raclette Cheese, Bone Marrow Crouton

Entrée - Guest Please Choose One

Three Cheese Ravioli
Pearl Onions, Parmesan Cheese, Spicy Tomato Sauce

Canadian Salmon
Creamed Spinach, Golden Raisins, Sunflower Seeds, Country Mustard Sauce

Pan Roasted Chicken Breast
Potato Rosti, Braised Leeks, Red Wine Mushroom Jus

Dessert - Client Please Choose One

Lemon Meringue Tart
Toasted Marshmallow Vanilla Streusel, Raspberry Sorbet

Molten Chocolate Lava Cake
Mango Coulis, Cocoa Nib Soil, Vanilla Ice Cream

Coffee/Tea

\$64 Per Person

*Price Does Not Include Service Charge And Tax
Menu May Be Subject To Seasonal Changes without Notice*