PRIVATE DINING

Toro Latin Restaurant & Rum Bar
17020 N Hayden Rd, Scottsdale, AZ 85255  |  (480) 585-2694  |  scottsdaleprincess.com/toro  |  rfp-scp@fairmontscottsdale.com
PRIVATE DINING

OVERVIEW

Across Latin America, food is more than a meal. It’s an event. It’s a celebration that’s shared, savored and enjoyed with the finest spirits. No one knows this better than "The Father of Modern Mexican cuisine," acclaimed Chef Richard Sandoval.

Feel the upbeat energy as soon as you walk into Toro Latin Restaurant & Rum Bar. Inhale the savory aroma of pollo a la brasa on the grill as the bartenders shake up tiki rum cocktails, so tasty you’ll want two. Take a culinary adventure through one of the top cuisines in the world, Pan-Latin, known for its unique flavor profiles and South American and Chinese-Peruvian influences with plates made for sharing. Be wowed by the fresh colors of the 'suviche' bar, Toro’s signature combination of Asian sushi and Latin ceviche. Try wok dishes rooted in Chinese Peruvian culture and char-grilled Brazilian churrasco. Enjoy tasters of different rums, the largest selection in the Valley of the Sun. Enjoy meals on the outdoor patio, featuring striking views of the 18th hole of TPC Scottsdale’s Stadium Course as well as the McDowell Mountains.
PRIVATE DINING ROOMS & EXCLUSIVES

EXCLUSIVE TORO RESTAURANT & PATIO RECEPTION
Set up inside Toro restaurant and the semi-private Toro/TPC patios.

TORO INDOOR EXCLUSIVE
The space in the restaurant completely closed off for a private event experience.

WEDDINGS
Seating for up to 500 located on the lawn overlooking the 18th green and fairway of the TPC Scottsdale Stadium Course.

TORO / STADIUM COURSE PATIO RECEPTION EXCLUSIVE
Available for up to 300 with set up on all levels of Toro restaurant and the TPC patios.

RESTAURANT RECEPTION EXCLUSIVE
Available for up to 300 with set up inside Toro restaurant.

TORO PATIOS
Seating for 80 with spectacular views of the TPC Scottsdale Stadium Course — home of the Waste Management Phoenix Open. Reception or dining areas available for any meal period. Equipped with misters and heaters for dining year-round. Patio awning provides additional shade.

TPC SCOTTSDALE LOWER PATIO
Seating for 80 with spectacular views of the TPC Scottsdale Stadium Course. Reception or dining areas available.

HAPPY HOUR PATIO
Reception space for 60 with spectacular views of the TPC Scottsdale Stadium Course. Reception or dining areas available with full bar.

EL CAZADOR ALCOVE
This semi-private dining room offers partial views of 18th green and fairway. El Cazador Alcove comfortably seats 40 people and offers an attached private patio for receptions up to 40 people.

EL CAZADOR PRIVATE PATIO RECEPTION
Seating area for 10, attached to the El Cazador Room. Private reception patio offering spectacular views of the McDowell Mountains.

FAMILIA VERANDA
This is a Semi Private outside dining space with Seating for up to 20 with views of the TPC Stadium Course.

THUNDERBIRD ROOM AT TPC SCOTTSDALE
This private event space, with views of the TPC Scottsdale Stadium Course.

THUNDERBIRD ROOM PRIVATE PATIO RECEPTION AREA
Outside Seating for 80 and reception for up to 150 outside, with views of the TPC Scottsdale Stadium Course.

Dining spaces subject to availability; Food and beverage minimums apply based on desired private dining space, availability, guest count and date(s).
CIGAR ROLLER
We arrive early to set up a display table with antiques and cigar artifacts. We bring traditional rolling tools, bunches of raw tobacco, stories and knowledge on the history of cigars, how the cigar is constructed, etc. This is a hugely popular experience and favorite of event planners.
$950 per roller, based on 4 hours. Individual cigar prices not included.

LATIN GUITARIST
Enhance your dining experience with the sounds of a Solo or Duo of Spanish Guitars during your dinner or reception.
Solo: 1 hour – $650 | 2 hours – $950 | 3 hours – $1300
Duo: 1 hour – $1150 | 2 hours – $1350 | 3 hours – $1500

SALSA OR FLAMENCO DANCE DUO INSTRUCTION OR SHOW
Show starts with two traditional dancers then dancers pull members from crowd and teach them traditional dance steps. Group ends event with dance.
$1050 for 45-minute instructional experience & for 15-minute show.
Music is not included. Inquire about sound system options.

DISC JOCKEY
$1350 (based on three-hours).
$1,850 (based on four-hours).

FIREWORKS
Toro is in a unique location which allows our guests to enjoy firework shows. Fireworks are set off from the TPC Scottsdale Golf Course and can be designed to offer a great show at any outdoor location.
Contact for pricing information. Minimum of two weeks needed to coordinate permits and local resident awareness.
Entertainment provided by the A&E Department. For more information, please call (480) 585-2643.
WELCOME RUM COCKTAIL
Guests are greeted with Toro signature Rum Punch and escorted to the event space. This is the perfect way to welcome your guests and introduce them to Rum. Our daily Rum Punch is a blend of tropical fruit juices and rum selected by our craft bartenders and garnished with a small fruit skewer.

Cocktails are $13/person.

RUM & WHISKEY FLIGHTS
Learn where rum is made, what the process is, how it’s regulated and the proper etiquette for drinking rum.

select one of the following flights for your guest:

The Tasting Room | $35/Person
Atlantico Platino, Bacardi Reserva Ocho (8 Year), Goslings Old

Lux Prima | $50/Person
Ron Zacapa (XO), Plantation 20th Anniversary, Dos Maderas (Selección)

Tora, Tora, Tora Japanese Whiskeys | $60/Person
Iwai Mars Tradition, Ohishi Sherry Cask (8 Year), Ichiro’s Malt & Grain

RUM RECEPTION
A hosted rum tasting station at your reception where guests are offered a small .5 ounce tasting. Guests will be led through a regional rum journey while making stops at selected rums based on their tasting feedback and descriptions of likes and dislikes.

Rum Tastings are billed on consumption and range in price from $8 to $25 per .5 ounce tasting pour. Minimum of 20 guests required. Available in El Clazadore Alcove and the Familia Veranda.

Prices do not include gratuity, state tax (8.05%) and taxable service charge. Items subject to change seasonally.
PRIVATE DINING BREAKFAST

CONTINENTAL $25/person

COFFEE
freshly-brewed - regular - decaffeinated upon request

FRESHLY-SQUEEZED JUICES
orange - grapefruit - cranberry juice

FRESH FRUIT SALAD
seasonal fruit

MINIATURE CROISSANTS, MUFFINS & PASTRIES
assorted fruit preserves - butter

HEALTH & WELLNESS TEAS
+ fruit & yogurt parfaits | $7/person

BREAKFAST MEETING $30/person

COFFEE
freshly-brewed - regular - decaffeinated upon request

FRESHLY-SQUEEZED JUICES
orange - grapefruit - cranberry juice

BAGELS
assorted cream cheeses

FRESH FRUIT DISPLAY

INDIVIDUAL YOGURT DISPLAY

BREAKFAST SANDWICHES
Choice of two:
- bolillo bread - fried egg - honey-cured ham - arugula - manchego chipotle mayo
- fried egg - cheddar - english muffin
- scrambled egg - argentinian sausage - fried potatoes
- smoked guacamole - onions - poblano peppers - flour tortilla

TORO BRUNCH EXPERIENCE $38/person

COFFEE
freshly-brewed - regular - decaffeinated upon request

CHURRO FRENCH TOAST
cinnamon brioche - cotija - whipped chantilly cream - strawberries

TORO BENEDICT
toasted english muffin - black beans - carnitas - poached egg pico de gallo - salsa verde - hollandaise

WEDGE SALAD
baby iceberg - bacon - tomato - egg - queso fresco - pasilla dressing

CUBANO
carnitas - cured ham - swiss cheese - chinese mustard

VEGETARIAN FRIED RICE
seasonal asian vegetables - ginger - garlic - soy - egg
available vegan and gluten free

YOGURT PARFAIT

BRUNCH ENHANCEMENTS

INDIVIDUAL CANNED SHIFT COLD BREW COFFEE $8/person

INDIVIDUAL BOTTLED KOMBUCHA TEAS $12/person

MIMOSA BAR $16/person
An assortment of traditional and creative garnishes and juices to build your own perfect brunch glass of bubbly

BLOODY MARY BAR $22/person
An assortment of traditional and creative garnishes and juices to build your own perfect brunch Bloody Mary

Prices do not include gratuity, state tax (8.05%) and taxable service charge. Items subject to change seasonally.
PRIVATE DINING  TWO-COURSE LUNCH

Add assorted fresh baked cookies $4 per person.

FIRST COURSE
Choice of two:

**CAESAR SALAD**
romaine - heirloom cherry tomatoes - noble bread croutons
heart of palm - parmesan - garlic dressing

**WEDGE SALAD**
baby iceberg - bacon - tomato - egg - queso fresco - pasilla dressing

**TORO CHOPPED SALAD**
chayote - edamame - queso fresco - bacon - roasted corn
crispy tortilla - sherry vinaigrette

**HEIRLOOM TOMATO & BURRATA SALAD**
tomato - watermelon - hearts of palm - mixed cress - shaved fennel
tomato dressing - balsamic reduction

**SHRIMP COCKTAIL AQUACHILE**
poached shrimp - árbol chile - radish - avocado - cilantro oil

**GRILLED AVOCADO**
corn pico de gallo - cashew aioli

**SPANISH HAM CROQUETTES**
emmenthal cheese - chinese mustard - salsa criolla

SECOND COURSE
Choice of three:

**AHÍ TUNA TATAMI SALAD MIXED GREENS**
avocado - carrot - cucumber - edamame - scallion - radish - mango
toasted sesame - lemon wasabi dressing

**CUBANO SANDWICH**
soft bread roll - pork carnitas - cured ham - swiss cheese
habanero mustard - crispy fries

**TORO BURGER**
ground beef blend - oaxaca cheese - lettuce - tomato - red onion
pickles - chipotle aioli

**SALMON**
miso marinade - bok choy - shiitake mushroom - bacon
achiote ponzu

**CUSCO CHICKEN**
achiote marinated - criolla salsa - mashed potatoes - broccolini

Prices do not include gratuity, state tax (8.05%) and taxable service charge. Items subject to change seasonally.
PRIVATE DINING ARTISAN BOXED LUNCHES

$36/person.
Choice of three selections. Quantities of each are due a week prior to event.
Add individual bottled water $4/person

Includes hand crafted artisan sandwich, chips, chocolate chip cookie, bread and butter pickles and condiments.

TURKEY
roasted red pepper spread - provolone - lettuce - tomato - herb ciabatta

ROAST BEEF
horseradish mayo - red wine onion - swiss - lettuce - tomato - onion roll

NUESKE'S HAM
creole mustard - cheddar - cucumber - lettuce - tomato - sourdough bread

STACKED BLT
applewood-smoked bacon - heirloom tomato - bibb lettuce - black pepper mayo - fresh baked croissant

GRILLED VEGGIE WRAP
red pepper hummus - mushrooms - onion - radish sprouts - zucchini - spinach tortilla

ITALIAN DELI WRAP
sopressata - prosciutto - turkey - roma tomato - pesto - provolone - tomato-basil tortilla

Prices do not include gratuity, state tax (8.05%) and taxable service charge. Items subject to change seasonally.
PRIVATE DINING  SHOTGUN LUNCH BUFFET

$44/person.
Add individual bags of chips $3. Add assorted fresh baked cookies $4.

SANDWICHES
Choice of two sandwiches:

TURKEY CLUB
sourdough toast - smoked chile mayo - roasted turkey breast
applewood smoked bacon - iceberg - tomato - avocado

CUBANO SANDWICH
carnitas - cured ham - swiss cheese - chinese mustard

TORO DOG
all beef hot dog - black beans - bacon - chipotle mayo - mustard
pico de gallo - escabeche

TRIPLETA
rye - pastrami - cured ham - roasted turkey breast - bacon - swiss
pickled cucumber - aji amarillo slaw

TORO SLIDERS
Choice of:

· ALL BEEF SLIDERS
  hawaiian sweet roll - bacon jam - chipotle aioli - arugula

· CHICKEN KATSU SLIDERS
  hawaiian sweet rolls - japanese cucumber - gochujang aioli
  pickled onions

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**STATIONS**

**STREET TACOS $28/person.**
(Based on maximum of 90 minutes. +$10/person every 30 mins add’l.)

Choice of three:

**SHRIMP**
chayote slaw - poblano aioli - pico de gallo

**CARNE ASADA**
chile-marinated top sirloin - chile de árbol - peanut sauce guacamole - queso fresco

**CARNITAS**
slow-braised pork shoulder - caramelized pineapple salsa aji verde - pickled onion

**MUSHROOM**
sautéed mushroom - house slaw - pickled onion - cotija

**SALAD $16/person.**
(Based on maximum of 90 minutes. +$10/person every 30 mins add’l.)

Choice of two:

**CAESAR SALAD**
romaine - heirloom cherry tomatoes - noble bread croutons heart of palm - parmesan - garlic dressing

**WEDGE SALAD**
baby iceberg - bacon - tomato - egg - queso fresco - pasilla dressing

**TORO CHOPPED SALAD**
chayote - edamame - queso fresco - bacon - roasted corn crispy tortilla - sherry vinaigrette

**HEIRLOOM TOMATO & BURRATA SALAD**
tomato - watermelon - hearts of palm - mixed cress - shaved fennel tomato dressing - balsamic reduction

**SUSHI $32/person.**
(Based on maximum of 90 minutes. +$10/person every 30 mins add’l.)

Choice of three rolls:

**SALMON ROLL | CALIFORNIA ROLL**

**AVOCADO ROLL | ANGRY TUNA ROLL**

**SUSHI ENHANCEMENTS**
Additional $7/person per roll:

**SURF ‘N TURF ROLL | RAINBOW ROLL**

**HAVANA ROLL | CRUNCHY SHRIMP ROLL**

Nigiri additional $12/person per roll

**PASSED**
Selection of three at $18/person. (Every 30 mins)
Selection of five at $27/person. (Every 30 mins)

**STATIONARY**
Selection of three at $23/person. (Every 30 mins)
Selection of five at $32/person. (Every 30 mins)

**SPANISH HAM CROQUETTES**
emmenthal cheese - chinese mustard - salsa criolla

**TUNA TARTAR**
sriracha spiked tuna - tamari - scallion

**CUSCO CHICKEN SKEWERS**
achiote marinated chicken - sesame seed

**GRILLED AVOCADO CROSTINIS**
artisanal noble bread - whipped burrata - esquites baby arugula - chimichurri

**SHRIMP TOSTADA**
house slaw - salsa roja - crema

**BBQ CHICKEN FLATBREAD**
house bbq sauce - red onion - achiote chicken - manchego cheese

**SWEET CORN EMPANADA**
aji mirasol - avocado purée - manchego cheese - chimichurri

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DINNER @ THE MATADOR


STARTER

PAN DE BONO
Gluten free colombian cheese bread

FIRST COURSE
Choice of two:

CAESAR SALAD
romaine - heirloom cherry tomatoes - noble bread croutons
heart of palm parmesan - garlic dressing

WEDGE SALAD
baby iceberg - bacon - tomato - egg - queso fresco - pasilla dressing

HEIRLOOM TOMATO & BURRATA SALAD
tomato - watermelon - hearts of palm - mixed cress - shaved fennel
tomato dressing - balsamic reduction

MAINS
Choice of three:

MEXICAN ROCK FISH
miso marinade - bok choy - shiitake mushroom
bacon morita chili jam - achiote ponzu

CUSCO CHICKEN
achiote marinated - criolla salsa - mashed potatoes - broccolini

PICHANA STEAK
argentenian chimichurri - house bbq sauce - chimichurri potatoes
shishitos

VEGETARIAN FRIED RICE
seasonal asian vegetables - ginger - garlic - soy - egg
available vegan and gluten free

DESSERTS
Choice of one:

MATCHA COOKIES & CREAM
white chocolate mousse - matcha cremeux - chocolate shortbread

RICOTTA FRITTERS WITH RASPBERRY SAUCE

RUM BABA WITH CHANTILLY CREAM
warm rum soaked cake - vanilla whipped cream - fresh berries

SEASONAL SORBETS & LOCALY MADE ICE CREAMS

DESSERT ENHANCEMENT
LA BOMBA EXPERIENCE $8/person.
chocolate half sphere - seasonal sorbet
dulce de leche ice cream - pistachio ice cream
berries - crumble - vanilla and candy pistachios

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**DINNER**

**THE TAURUS**


**STARTER**

**PAN DE BONO**
gluten free colombian cheese bread

**FIRST COURSE**
Choice of two:

**WEDGE SALAD**
baby iceberg - bacon - tomato - egg - queso fresco - pasilla dressing

**HEIRLOOM TOMATO & BURRATA SALAD**
tomato - watermelon - hearts of palm - mixed cress - shaved fennel - tomato dressing - balsamic reduction

**SPANISH HAM CROQUETTES**
emmenthal cheese - chinese mustard - salsa criolla

**MAINS**
Choice of three:

**SALMON**
miso marinade - bok choy - shiitake mushroom - bacon morita chili jam - achiote ponzu

**CUSCO CHICKEN**
achiote marinated - criolla salsa - mashed potatoes - broccolini

**NY STRIP STEAK**
argentian chimichurri - house bbq sauce - chimichurri potatoes - shishitos

**VEGETARIAN FRIED RICE**
seasonal asian vegetables - ginger - garlic - soy - egg
available vegan and gluten free

**DESSERTS**
Choice of one:

**MATCHA COOKIES & CREAM**
white chocolate mousse - matcha cremeux - chocolate shortbread

**RICOTTA FRITTERS WITH RASPBERRY SAUCE**

**RUM BABA WITH CHANTILLY CREAM**
warm rum soaked cake - vanilla whipped cream - fresh berries

**SEASONAL SORBETS & LOCALLY MADE ICE CREAMS**

**DESSERT ENHANCEMENT**

**LA BOMBA EXPERIENCE** $8/person.
chocolate half sphere - seasonal sorbet - dulce de leche ice cream - pistachio ice cream - berries - crumble - vanilla and candy pistachios

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DINNER  THE BIG BULL


**STARTER**

PAN DE BONO
gluten free colombian cheese bread

**FIRST COURSE**

Served family-style

CORN EMPANADA
aji amarillo - mozzarella - cilantro - chimichurri

CRISPY CALAMARI
chipotle aioli - pickled chilies - ginger scallion sauce

**SECOND COURSE**

Choice of one:

TORO CHOPPED SALAD
chayote - edamame - queso fresco - bacon - roasted corn

CAESAR SALAD
creamy garlic dressing - crispy quinoa - parmesan cheese

**MAINS**

SALMON
miso marinade - bok choy - shiitake mushroom - bacon
morita chili jam - achiote ponzu

CUSCO CHICKEN
achiote marinated - criolla salsa - mashed potatoes - broccolini

PICANHA
pasilla chili rub - epazote butter

**DESSERTS**

Choice of one:

MATCHA COOKIES & CREAM
white chocolate mousse - matcha cremeux - chocolate shortbread

RICOTTA FRITTERS WITH RASPBERRY SAUCE

RUM BABA WITH CHANTILLY CREAM
warm rum soaked cake - vanilla whipped cream - fresh berries

SEASONAL SORBETS & LOCALLY MADE ICE CREAMS

**DESSERT ENHANCEMENT**

LA BOMBA EXPERIENCE  $8/person.
chocolate half sphere - seasonal sorbet
dulce de leche ice cream - pistachio ice cream
berries - crumble - vanilla and candy pistachios

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DINNER  THE TORO EXPERIENCE


COLD STARTERS

HEIRLOOM TOMATO & BURRATA SALAD
tomato - watermelon - hearts of palm - mixed cress
shaved fennel - tomato dressing - balsamic reduction

HAMACHI TIRADITO
hamachi - chile guerito - leche de tigre mango
cucumber - red onion

SHRIMP COCKTAIL AGUACHILE
poached shrimp - árbol chile - radish avocado - cilantro oil

HOT STARTERS

PARMESAN CRUSTED SCALLOPS
toasted bread crumbs - lemon butter sauce

GRILLED AVOCADO CROSTINI
artisanal noble bread - whipped burrata - esquites
baby arugula - chimichurri

CUSCO CHICKEN ANTICUCHO SKEWERS
marinated chicken grilled - mint yogurt sauce

MAINS
Served churrasco style

RIBEYE STEAK with argentinian chimichurri
GRILLED ARGENTINIAN CHORIZO
CUSCO CHICKEN with achiote marinade
GRILLED & MARINATED WHOLE PRAWNS served head on

SIDES
Served family-style

GRILLED BROCCOLINI & BOK CHOY
chili powder - lemon vinaigrette

POTATOES THREE WAYS
crispy potato - roasted fingerling mashed potato
red wine ancho sauce

HEIRLOOM CARROTS
pepita pistú - cashew nut cream - passion fruit chili glaze

YUCCA FRIES
cotija cheese - aji aioli pickled onions & chilies

DESSERTS
Choice of one:

MATCHA COOKIES & CREAM
white chocolate mousse - matcha cremeux - chocolate shortbread

RICOTTA FRITTERS WITH RASPBERRY SAUCE

RUM BABA WITH CHANTILLY CREAM
warm rum soaked cake - vanilla whipped cream - fresh berries

SEASONAL SORBETS & LOCALLY MADE ICE CREAMS

DESSERT ENHANCEMENT

LA BOMBA EXPERIENCE $8/person.
chocolate half sphere - seasonal sorbet
dulce de leche ice cream - pistachio ice cream
berries - crumble - vanilla and candy pistachios

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<td>NORTON MALBEC lujan de cuyo, argentina</td>
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<td>DOMUS AUREA CABERNET SAUVIGNON central valley, chile</td>
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<td>POEMA BRUT ROSÉ CAVA catalonia, spain</td>
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<td>VEUVE CLICQUOT PONSARDIN</td>
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<td>YELLOW LABEL BRUT champagne, france</td>
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<td>RUINART BRUT ROSÉ champagne, france</td>
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<td>DAIKOKU MASAMUNE “INFINITE BEAUTY” junmai daiginjo, japan</td>
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<td>AZUL Y GARANZA GARNACHA ROSÉ navarra, spain</td>
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