

WELCOME TO FAIRMONT SOUTHAMPTON

Since 1972, Fairmont Southampton has provided guests with truly memorable and engaging Bermuda experiences.

Have a relaxed, stress free meal in the comfort of your guest room with our 24-hour in-room dining services. Our chefs combine fresh ingredients to create dishes with passion and authenticity that you can enjoy on your stunning private balcony, complemented by a fantastic wine. The in-room dining menu reflects specialties from several of our restaurant outlets, which we encourage you to explore during your visit with us. From a sophisticated steakhouse to laid-back beach dining, our culinary team offer a wide array of options to suit every palate.

Thank you for choosing Fairmont Southampton,
we hope that you enjoy your stay.

Wouter Aarts
Director of Food & Beverage

David Ansted
Executive Chef

Fairmont
SOUTHAMPTON

FAIRMONT SOUTHAMPTON
DINING INFORMATION



The Waterlot Inn
Centuries in the Making

Defining Bermuda's steakhouse experience for nearly 350 years, the historic Waterlot Inn remains Bermuda's best. Gracefully nestled dockside on Jew's Bay, the Waterlot Inn offers breathtaking sunsets and proudly boasts both AAA Four Diamond and Wine Spectator Awards. Serving the finest steaks and chops, this classic dining room's menu spans time-honored signature specialties and incorporates bold flavors. High-quality ingredients, distinct preparation and unparalleled service surrounded by warm furnishings are the hallmarks of The Waterlot Inn.

Open for dinner from 6:00 pm to 9:30 pm
Dress Code: Resort Elegant

MEDITERRA
MEDITERRANEAN CUISINE

Mediterra is a refined, shared dining restaurant with culinary offerings influenced by the landscape surrounding the Mediterranean Sea. These tapas and shared dishes not only allow you to experience the dynamic flavors of the region but create a sense of community with each ingredient. From our homemade pasta to our signature land and sea dishes, the selections are bountiful. Whether you're dining with a friend or a crowd, it's hard to forget the essence and stories that make up the meal. Join us each night between 6:00-9:30pm, and taste old-world cuisine on our Bermudian shores.

Open for dinner from 6:00 pm to 9:30 pm
Dress Code: Smart Casual



BOUNDARY
SPORTS BAR AND GRILLE

Boundary is the only sports bar in Bermuda's West End. Bold & artisanal, our chefs craft smoked-to-perfection barbecue and other pub favorites. Boundary is just the establishment to indulge your cravings. Unwind in our comfortable and inviting space as you watch all the action and enjoy an unbeatable meal. From Premier League rivalries and weekly NFL games to Golf and the NHL, Boundary has it all. Whether you're bellying up to the bar for one of our many beer selections or relaxing in our cozy lounge, you're sure to have a great view of all the games from every seat in the house.

Open Monday - Thursday 5:00 pm - 12:00 am | Friday: 5:00 pm - 1:00 am
Saturday & Sunday: 11:00 am - 1:00 am
Dress Code: Resort Casual

FAIRMONT SOUTHAMPTON
DINING INFORMATION



Great seafood simply prepared and served surfside. There's nothing better. The Ocean Club combines the freshest local catch with the relaxed atmosphere of this sea side setting. Take in the ocean. Soak up the sun. Let the breaking waves be your soundtrack. Bermuda's best ocean views are just as much a part of this experience as the seafood. Come from the beach, come for lunch, come for dinner, come for a cold, crisp glass of wine or a frosty beer.

Open for dinner from 6:00 pm to 9:30 pm

Dress Code: From swim cover-up to seersucker

Seasonal Closures May Apply



JASMINE

COCKTAIL BAR AND LOUNGE

Visit Jasmine Cocktail Bar and Lounge, where guests enjoy imaginative culinary experiences that bring the flavors of the Americas to life. Our comfortable setting is the prime location to relax, have a drink and dine. Order an expertly mixed cocktail and taste the eclectic foods influenced by the region, in this elegant and contemporary lounge. Our team infuses their own journey through the cultures to redefine these authentic dishes. Travel the Americas, one bite at a time.

Open daily from 11:00 am to 12:00 am

Dress Code: Resort Casual



WINDOWS
ON THE SOUND

The only thing we overlook at breakfast is the ocean. Windows on the Sound's bountiful buffet features made-to-order omelets, Belgian waffles, breakfast pastries, breads, and other morning delicacies - all just steps from the main lobby. Greet the week with a Bermuda tradition, our famous Sunday Brunch. Classic brunch items take the table with island classics sourced from Bermuda's local harvest and prepared by our seasoned Bermudian chefs. Feast on a tasty array of authentic Bermudian dishes including codfish and potatoes, Johnny bread, and cassava pie.

Breakfast is served here daily and is enjoyed by hotel guests and locals, alike.

Open for breakfast daily from 7:00 am to 11:00 am

Open for Sunday Brunch from 11:00 am to 2:00 pm

Dress Code: Resort Casual

FAIRMONT SOUTHAMPTON
DINING INFORMATION

WICKETS
burgerbar

Sun, socialize and dine poolside with family and friends. This thoroughly refreshing option for lunch, dinner and light bites features a fabulous variety of creative burgers, sandwiches, salads, shakes and more throughout the day. Hang out on a chaise, hop in the pool for a quick swim. Dine and Dip at Wickets daily.

Open daily from 11:00 am to 5:00 pm
Dress Code: Casual
Seasonal Closures May Apply

WICKETS
coffeebar

So much more than just delicious coffee! Visit us for delicious pastries, muffins, specialty drinks, and grab and go fare including salads, sandwiches, and gourmet snacks.

Open daily from 7:00 am - 5:00 pm
Dress Code: Casual



Soak up every moment of Bermuda's sunshine on Fairmont Southampton's private beach club. When hunger strikes, enjoy quick, delicious, super-relaxed and satisfying selections, chaise-side or on the terrace. Our beach bar serves up the best in tropical cocktails to keep you cool under the warm, summer sun.

Open daily from 11:00 am to 5:00 pm
Dress Code: Beach Casual
Seasonal Closures May Apply



THE DOCK
AT THE WATERLOT INN

Experience our chic waterside lounge at The Dock at the Waterlot Inn. Sip on a refreshing drink from our locally-sourced cocktail menu while you watch spectacular sunsets over sparkling Jews Bay. Enjoy a beautiful Bermuda evening on our contemporary, stylish loungers listening to great music under the canopy of stars. Join us for grilled fare straight from the outdoor kitchen in the comfort of our dockside living room. The Dock has a chill, sexy vibe, perfect for catching up with friends or relaxing with your special someone.

Open daily from 5:00 pm to 10:00 pm
Dress Code: Resort Casual
Seasonal Closures May Apply

Restaurant schedules are subject to change. Please check with Concierge for current opening hours.

SIGNATURE BREAKFAST

Served daily from 7:00 am to 11:00 am

CONTINENTAL

Fruit Plate with your choice of two (2) homemade baked items - Muffins, Croissants, Danish, Wheat, White, Rye Toast or English Muffin, Butter and Preserves
Choice of freshly brewed Coffee, Decaffeinated Coffee or Fine Teas.
Selection of Fresh Juices

\$24

HEALTHY

Low Fat Yoghurt and Homemade Granola Clusters with Fresh Berries
Choice of two (2) - Bran or Carrot Muffins
Choice of freshly brewed Coffee, Decaffeinated Coffee or Fine Teas.
Selection of Fresh Juices

\$26

THE SOUTHAMPTON

Two (2) Eggs any style. Choice of Bacon or Sausage. Breakfast Potatoes
Choice of two (2) homemade baked items - Muffins, Croissants, Danish, Wheat, White, or Rye Toast or English Muffin. Butter and Preserves
Choice of freshly brewed Coffee, Decaffeinated Coffee or Fine Teas
Selection of Fresh Juices

\$29

BERMUDA BREAKFAST

Salted Codfish with Steamed Potatoes, Onions and Tomato Sauce
Boiled Eggs, Avocado and Banana
Local Johnnie Bread, Butter and Preserves. Choice of freshly brewed Coffee, Decaffeinated Coffee or Fine Teas
Selection of Fresh Juices

\$31

BREAKFAST TO GO

Heading home, to the Golf Course or Exploring Bermuda our packaged Breakfast to go
Croissant, Blueberry Muffin, Fruit Preserves and Butter, Low Fat Yoghurt
Fresh Fruit Salad, Bottled Water, Orange Juice or Coffee

\$23

Please touch the "Room Service" button on your telephone for service. Please note that a \$3.00 per person in room dining delivery charge and 17% gratuity will be added to your total bill.

Consumption of raw or undercooked meats can present a potential health risk. Please inform your server of any dietary concerns as many ingredients are not listed in the menu description. Our chef would be happy to clarify any questions you may have.

SIGNATURE BREAKFAST

Served daily from 7:00 am to 11:00 am

TWO (2) EGGS PREPARED ANY STYLE Bacon, Ham or Sausage, Breakfast Potatoes	\$18
THREE (3) FARM FRESH EGGS OR EGG WHITE OMELETTE Choice of: Mushrooms, Cheese, Ham, Baby Shrimp, Bell Peppers and Scallions, Breakfast Potatoes and Roasted Tomato	\$20
EGGS BENEDICT Two (2) Poached Eggs, Hollandaise Sauce and Canadian Bacon	\$22
STEAK AND EGGS Filet Mignon, Two (2) Eggs any style, Fresh Fruit, Breakfast Potatoes	\$38
TOASTED BAGEL WITH SCOTTISH SMOKED SALMON Served with Capers, Red Onion, Lemon and Cream Cheese	\$23
EGG WHITE SCRAMBLE Toasted Whole Wheat English Muffin with Sliced Avocado, Tomato and Mozzarella Cheese	\$18
FRENCH TOAST With Cinnamon, Butter and Maple Syrup	\$18
FLUFFY BUTTERMILK PANCAKES Blueberry Compote, Honey Butter, Maple Syrup	\$15
BELGIAN WAFFLES Strawberry Salad or Bermuda Banana Compote, with Whipped Cream, and Powdered Vanilla Sugar	\$19

SIDE ORDERS

Two (2) Farm Fresh Eggs Any Style	\$13
Smoked Bacon or Turkey Bacon	\$6
Breakfast Pork Sausages or Turkey Sausages	\$7
Sautéed Mushrooms	\$6
Breakfast Potatoes	\$5

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SIGNATURE BREAKFAST

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CEREALS AND FRUITS	
TROPICAL FRUIT Fresh Fruit with Banana Bread	\$19
COTTAGE CHEESE AND BLUEBERRIES	\$15
HALF PINK GRAPEFRUIT	\$8
STRAWBERRIES AND CREAM	\$13
SWISS BIRCHER MUESLI	\$13
STEAL CUT OATMEAL Brown Sugar and Milk	\$12
CEREAL WITH WHOLE OR SKIM MILK Rice Krispies, Low Fat Granola, Raisin Bran, All Bran, Shredded Wheat, Corn Flakes, Complete Wheat Bran, Fruit Loops, Frosted Flakes, or Special K	\$9

FROM THE BAKERY Served with Butter and Fruit Preserves

BASKET OF FRESHLY BAKED BREAKFAST PASTRIES	\$15
TOASTED BAGEL AND CREAM CHEESE	\$8
RYE, WHITE, GLUTEN FREE OR WHOLE WHEAT TOAST	\$7

JUICES AND BEVERAGES

SELECTION OF INTERNATIONAL TEAS Earl Gray, Orange Pineapple, English Breakfast, Jasmine, Darjeeling, Decaf Ceylon, Peppermint Herbal, or Organic Green Tea	\$8
JUICES Fresh Orange, Grapefruit, Apple, Cranberry, Pineapple, Prune, Tomato, or Fresh Juice of the Day	\$8
CAPPUCCINO, ESPRESSO OR LATTE	\$8
REGULAR, CHOCOLATE OR SKIM MILK	\$6
HOT CHOCOLATE	\$6
MINERAL WATER	\$6
FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE Regular Pot - 2-3 Cups Large Pot - 3-6 Cups	\$12 \$14

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ALL DAY DINING

Served daily from 11:30 am to Midnight

APPETIZERS

ANTIPASTI BOARD Cured Italian Meats, Cheeses, Peppers and Olives	\$19
SCOTTISH SMOKED SALMON Green Apple and Celery Salad with Chive Crème Fraiche	\$23
GUACAMOLE AND CHIPS Tortilla Chips, Fire Roasted Tomato served with Chili Salsa and Sour Cream	\$15
VEGETABLE SPRING ROLLS Pineapple and Chili Dipping Sauce	\$13
PRAWN COCKTAIL Poached Jumbo Prawns with Cucumber and Avocado Salad With a Spicy Tomato and Brandy Dressing	\$23
BUFFALO WINGS Half Dozen Wings with Blue Cheese Dressing and Celery	\$15

SOUPS AND SALADS

FRENCH ONION SOUP with Crouton and Melted Gruyere Cheese	\$14
BERMUDA'S BEST FISH CHOWDER With Black Rum and Sherry Peppers	\$14
WONTON NOODLE SOUP Chinese Egg Noodles, Shrimp Dumplings, Poached Bok Choy in a Chicken Bouillon	\$26
SEAFOOD AND AVOCADO SALAD Lobster, Prawns and Scallops with fresh Avocados and Arugula	\$27
SMOKED CHICKEN BREAST AND ARUGULA Toasted Almonds, Sliced Red Onions and Turtle Hill Honey and Dijon Mustard Dressing	\$19
FARMER'S CHOP SALAD Lettuce and Seasonal Vegetables with Apples, Beet Root, Goat Cheese and Olives, Lemon and Spanish Olive Oil	\$15
Add Smoked Salmon \$12 Add Prosciutto Ham \$14	
CLASSIC CAESAR Romaine and Garlic Croutons Add Grilled Chicken \$8 Add Shrimp \$10	\$16

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ALL DAY DINING

Served daily from 11:30 am to Midnight

SANDWICHES

Served with your choice of Potato Chips, Garden Salad or French Fries.

All sandwiches can be made with Gluten Free Bread

FAIRMONT CLASSIC CLUB

Smoked Turkey Breast with Bacon, Lettuce, Tomato and Mayonnaise \$19

SOUTHAMPTON SIGNATURE BURGER

Char Grilled Sirloin, Caramelized Onions, Toasted Sesame Seed Bun \$19

Add Mushrooms, Cheese, Bacon \$2 each

CUBAN

Sliced Ham and Marinated Pork with Melted Swiss Cheese and Pickles \$19

GRILLED FISH WRAP

Fresh Catch of the Day with Tropical Salsa and Tartar

Wrapped in a Whole Wheat Tortilla \$21

PIZZA AND PASTA

PIZZA MARGARITA

Tomatoes, Mozzarella, Fresh Basil \$19

Add Pepperoni, Bacon, Ham, Chicken, Mushrooms, Peppers, Olives, Pineapple \$2 each

MUSHROOM ALFREDO LASAGNA

Forest Mushrooms and Herbs, Alfredo Sauce \$23

SPAGHETTI

Choice of Bolognese or Ratatouille Sauce

Garlic Bread \$24

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DINNER ENTREES

Served daily from 5:00 pm to 11:00 pm

All Entrees Served with Basket of Fresh Baked Bread with Butter or Olive Oil
and Assorted Seasonal Vegetables

BERMUDIAN FISH CAKES

A Local Classic Prepared with Codfish, Potato

Tomato Sauce and Sliced Avocado \$27

USDA BLACK ANGUS BEEF FILET

Filet Mignon with Truffle Mashed Potatoes and Green Beans

Peppercorn and Whiskey Sauce \$38

NEWPORT'S SOUTHERN STYLE BABY BACK PORK RIBS

Slow Cooked with Mesquite BBQ Sauce

Fries and Corn on the Cob \$32

GRILLED ATLANTIC SALMON

Ratatouille and Olive Caper Vinaigrette

\$33

JASMINE'S BUTTER CHICKEN TIKKA MASALA

Basmati Rice, Tomato, Pita Bread served with Mint Salad and Mango Chutney

\$28

CATCH OF THE DAY

Ask about our Chef's Daily Seafood Specialty

\$28

SIDES

French Fries \$7

Steamed Vegetables \$9

Mashed Potato \$7

Basmati Rice \$7

Corn on the Cob \$7

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SWEETS FROM OUR PASTRY KITCHEN

TRADITIONAL APPLE PIE

Made Individually with Fuji, Gala and Granny Smith Apples

Served with Vanilla Ice Cream

\$12

NEW YORK CHEESECAKE

Served with Strawberry Compote

\$13

DARK AND IVORY CHOCOLATE MOUSSE

\$12

CRÈME ANGLAISE AND FOREST BERRIES

\$18

KEY LIME TARTLET

Whipped Cream

\$12

SEASONAL FRESH FRUIT

Sorbet or Yogurt

\$16

ICE CREAM AND SORBET

Vanilla, Double Chocolate, Strawberry, Coconut, or Pistachio

Raspberry or Lemon Sorbet

\$9

JUICES AND BEVERAGES

SELECTION OF INTERNATIONAL TEAS

Earl Gray, Orange Pineapple, English Breakfast, Jasmine, Darjeeling, Decaf Ceylon,

Peppermint Herbal or Organic Green Tea

\$8

JUICES

Fresh Orange, Grapefruit, Apple, Cranberry, Pineapple, Prune, Tomato,

V8 Juice or Fresh Juice of the Day

\$8

CAPPUCCINO, ESPRESSO OR LATTE

\$8

REGULAR, CHOCOLATE OR SKIM MILK

\$6

HOT CHOCOLATE

\$6

MINERAL WATER

\$6

SOFT DRINKS

Coke, Diet Coke, Ginger Beer, Ginger Ale, Diet Ginger Ale, Sprite, Diet Sprite

Tonic Water and Club Soda

\$6

FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE

Regular Pot - Serves 2-3 Cups

\$12

Large Pot - Serves 3-6 Cups

\$14

LATE NIGHT MENU

Served daily from 11:00 pm to 7:00am

CAESAR SALAD

Romaine and Garlic Croutons \$16
Add Chicken \$8 Add Shrimp \$10

FAIRMONT CLASSIC CLUB

Smoked Turkey Breast with Bacon, Lettuce, Tomato and Mayonnaise \$19

BUFFALO WINGS

Half a Dozen Wings with Blue Cheese Dressing and Celery \$15

GUACAMOLE AND CHIPS

Freshly Made Corn Tortilla Chips, Fire Roasted Tomato
and Chili Salsa and Sour Cream \$14

PRAWN COCKTAIL

Poached Jumbo Prawns with Cucumber and Avocado Salad
With a Spicy Tomato and Brandy Dressing \$23

SOUTHAMPTON SIGNATURE BURGER

Char Grilled Beef, Caramelized Onions, Mayo, Toasted Sesame Seed Bun \$19
Compliment with any Topping of Mushrooms, Cheese, Bacon 2 each

JASMINE'S BUTTER CHICKEN TIKKA MASALA

Basmati Rice, Pita Bread, Tomato and Mint Salad, Mango Chutney \$26

SPAGHETTI

Bolognese or Ratatouille Sauce
Garlic Bread \$24

PIZZA MARGARITA

Tomatoes, Mozzarella, Fresh Basil \$19
Add Mushrooms, Ham, Olives, Pineapple, Pepperoni, Bacon, Chicken \$2 each

NEW YORK CHEESECAKE

Served with Strawberry Compote \$13

ICE CREAM AND SORBET

Double Chocolate, Strawberry, Coconut, or Pistachio
Raspberry or Lemon Sorbet \$9

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CHILDREN'S MENU

(for children 12 and Under)

Breakfast Early To Rise \$9

Champion Oatmeal
Golden Raisens, Brown Sugar

One Egg Any Style
Breakfast Potatoes, Smoked Bacon or Pork Sausage Link

Southampton Flapjacks
Choose: Buttermilk, Banana or Chocolate Chip Pancakes

Assorted Cereal or Granola with Fruit or Banana

Appetizers \$11

Grilled Chicken and Apple Skewer

Vegetable and Fruit Crudites

Chicken Tenders and BBQ Sauce

Cheese and Tomato Pizza

Main \$16

Grilled Chicken Breast
Mashed Potatoes, Broccoli

Seared Salmon Filet
Steamed Rice, Seasonal Vegetables

Mini Sheppard's Pie
Ground Black Angus Beef with Granite Mashed Potatoes

Southampton Signature Monty the Turtle Pasta
Marianara or Butter and Parmesan

Desserts \$6

Fresh Fruit Salad

Scoop of Ice Cream
Vanilla, Chocolate, Strawberry

Chocolate Fudge Brownie

Cookie Jar

Choose 2: Oatmeal Raisin, Chocolate Chip, Butter & Sugar

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WINE SELECTION

Country		Bottle	Glass
CHAMPAGNE & SPARKLING			
IT	Zardetto Prosecco Brut	\$70	\$15
US	Domaine Chandon Rose Sparkling NV	\$102	
FR	Charles de Laroche Brut NV	\$150	
FR	Moet Chandon Brut Imperial NV	\$185	
FR	Veuve Clicquot Yellow Label	\$200	
FR	Dom Perignon	\$400	
 WHITE WINE			
CL	Carmen Vineyard Discovery Chardonnay	\$49	\$12
US	Beringer, White Zinfandel	\$49	\$12
US	Meridian, Chardonnay	\$52	\$12
NZ	Babich, Sauvignon Blanc, Marlborough	\$58	\$13
US	Wente, Morning Frog Chardonnay	\$60	
IT	Santa Margherita, Pinot Grigio	\$60	
US	Wente, Louis Mel Sauvignon Blanc	\$60	
US	Kendall Jackson Vintner Reserve, Chardonnay	\$68	
US	Frog's Leap, Sauvignon Blanc	\$82	
US	Groth, Sauvignon Blanc	\$87	
US	Silverado, Sauvignon Blanc	\$88	
US	La Crema, Chardonnay, Sonoma Coast	\$95	
FR	Joseph Drouhin Pouilly Fuissé	\$96	
FR	Chablis Louis Latour	\$108	
US	Grgich Hill, Chardonnay, Napa	\$161	
US	Chateau Montelena, Chardonnay, Napa	\$184	
 RED WINE			
US	Meridian, Merlot	\$49	\$12
US	Meridian, Cabernet Sauvignon	\$49	\$12
US	Beringer Founders' Estate, Pinot Noir	\$50	\$12
CL	Errazuriz Reserva Max Shiraz	\$55	\$13
US	Robert Mondavi Private Selection, Cabernet Sauvignon	\$56	
US	Bonterra Organic Zinfandel	\$60	
US	Coppola Diamond Series, Merlot	\$77	
US	Carmel Road Monterey, Pinot Noir	\$82	
IT	Castello Banfi, Chianti Classico Reserva	\$82	
US	Kendall Jackson Vintner Reserve, Cabernet Sauvignon	\$83	
US	Coppola Claret Diamond Series, Cabernet Sauvignon	\$83	
US	Kendall Jackson Vintner Reserve, Merlot	\$83	
FR	Louis Latour, Pinot Noir	\$92	
US	La Crema, Pinot Noir	\$98	
US	Sterling, Merlot, Napa	\$104	
US	Saintsbury Carneros, Pinot Noir	\$124	
FR	Chateau Mont Redon, Chateau Neuf-Du-Pape	\$128	
IT	Ruffino, Chianti Classico Reserva Gold Label	\$135	
FR	Chateau Labegorce Margaux	\$144	

For Vintages please inquire with your In Room Dining Server

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