



# catering menus



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[www.theallison.com](http://www.theallison.com)



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## **BREAKFAST**

*All breakfasts are served with house filtered still and sparkling water, Allison Blend coffee, decaffeinated coffee, artisan teas; selection of half and half, milk and soy milk; freshly squeezed orange and assorted juices.*

### **CLASSIC CONTINENTAL**

*buffet | 19. per person*

*Sliced seasonal fruits & berries*

*An array of breakfast pastries*

*Preserves and organic butter*

### **YAMHILL SUNRISE BREAKFAST**

*buffet | 25. per person*

*Sliced seasonal fruit*

*An array of breakfast pastries*

*Preserves and organic butter*

*Assorted cold cereals with chilled milk and soy milk*

*Frittata with ham, cheddar cheese and sweet bell peppers*

*Applewood smoked bacon and breakfast sausage*

*Yukon gold breakfast potatoes*

### **HUDSON BAY TRADING CO. BREAKFAST**

*buffet | 29. per person*

*Sliced seasonal fruit*

*An array of breakfast pastries*

*Preserves and organic butter*

*Bagels with cream cheese*

*Our own granola and yogurt*

*House smoked salmon with traditional condiments*

*Domestic and international cheeses with sliced rustic breads*

*Artisan salumi platter*

*Minimum of 12 guests or a charge of 125. will be applied*



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### **BRUNCH**

*buffet | 59. per person*

*Designed for 1 hour of service.*

*All Action Stations require an attendant with a fee of 150. per station, per 50 guests. \**

### **TABLE SERVICE**

*Choice of freshly squeezed orange and grapefruit juices,*

*Allison Blend coffee, artisan teas;*

*Selection of half and half, milk and soy milk.*

*Allison Inn bakery basket, butter and preserves.*

### **SALADS**

*Fruit salad tossed with melons, berries and pineapple*

*Orzo pasta, cucumbers, tomatoes, olives, feta cheese and Italian parsley*

*Caesar salad with croutons and Reggiano*

### **HOUSE CURED AND SMOKED SALMON**

*Bagels, herbed cream cheese and traditional condiments*

### **DOMESTIC & IMPORTED CHEESES**

*assorted crackers, rustic breads, dried fruits and nuts*

### **OMELET ACTION STATION\***

*Organic eggs, sliced sausage, crumbled bacon*

*bell peppers, wild mushrooms*

*spinach, onions, mixed herbs*

*Oregon cheddar, goat and gruyere cheese*

### **CARVING ACTION STATION\***

*Prime rib of beef, wild mushrooms, red wine sauce*

### **ENTREES**

*Cedar planked salmon with champagne-chive sauce*

*Garlic mashed potatoes, sautéed spinach and Swiss chard*

*Minimum of 25 guests or a charge of 125. will be applied*



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### **ADDITIONS TO BREAKFAST OR BRUNCH**

*Prices based on selections being added to breakfast or brunch menus*

*Individual fruit yogurts 4. each*

*Fruit smoothie made with yogurt 6. each*

*Bagels and cream cheese 5. per person*

*House smoked salmon with traditional condiments 12. per person*

*Steel-cut oats, brown sugar and cinnamon 6. per person*

*Choice of brioche French toast or blueberry buttermilk pancakes 10. per person  
berries, whipped hazelnut butter, whipped cream, maple syrup*

*Omelet action station 15. per person*

*Organic eggs, sliced sausage, crumbled bacon bell peppers, wild mushrooms spinach, onions, mixed herbs Oregon  
cheddar, goat and gruyere cheese (requires an attendant for a fee of 150. per 50 guests)*

*Scrambled organic eggs with fresh herbs 8. per person*

*Biscuits & Gravy 8. per person*

*fresh baked cheddar biscuits, sausage cream gravy*

*Dungeness crab Benedict 19.*

*per person poached local farm eggs on griddled crab cakes whole grain mustard hollandaise*

*Traditional eggs Benedict 15. per person*

*cured pork loin and Hollandaise sauce*

*Applewood smoked bacon or country sausage 5. per person*

*Yukon gold potatoes and sautéed onions and herbs 4. per person*



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## **EXECUTIVE SESSION PACKAGE**

*85. per guest*

### **AV**

*1-projection screen | 1-5200 lumens LCD projector | 1-wireless microphone  
1-podium | 1-laser pointer | 1-flipchart and markers*

### **BREAKFAST**

*Allison Blend coffee, artisan teas, fresh squeezed juice  
selection of half and half, milk and soy milk  
house made breakfast pastries, preserves and organic butter  
Allison granola, selection of cereals  
assortment of nuts and dried fruits  
yogurt, sliced fruit and berries*

### **MID-MORNING**

*Assortment of nutrition bars  
Allison Blend coffee, decaffeinated coffee, artisan teas;  
selection of half and half, milk and soy milk*

### **LUNCH**

*Please choose from the Salad, Sandwich & Dessert menu.*

### **AFTERNOON**

*Assorted soft drinks  
Choice of chocolate chip, peanut butter,  
oatmeal-raisin or snicker-doodle cookies  
Allison Blend coffee, artisan teas, fresh squeezed juice  
selection of half and half, milk and soy milk*

*Minimum of 12 guests or a charge of 125. will be applied*



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## BREAKS

### FOOD SELECTIONS

*Freshly baked assortment of cookies  
chocolate chip, peanut butter,  
oatmeal-raisin or snicker doodles  
39. per dozen*

*Deluxe mixed nuts  
30. per pound*

*Fresh popcorn  
5. per person*

*Potato chips or mini pretzels  
15. per pound*

*Whole fruit  
3. per piece*

*Tortilla chips and housemade salsa  
5. per person  
add guacamole  
2. per person*

*Assorted nutrition bars  
4. each*

*Soft pretzels with mustard  
36. per dozen*

### BEVERAGE SELECTIONS

#### BEVERAGE BREAK

*Allison Blend coffee*

*Artisan teas*

*House filtered still and sparkling water with fresh lime*

*5. per person (up to 3 hours)*

*9. per person all day (up to 8 hours)*

*Freshly squeezed orange and assorted juices*

*4. per person*

*Iced tea*

*4. per person*

*Freshly squeezed lemonade*

*4. per person*

*Assorted Coca-Cola soft drinks*

*4. each*

*Vignette~Wine Country Sodas*

*Pinot Noir and Chardonnay*

*5. each*

*Assorted Izze natural sodas,  
Fever Tree bitter lemon & ginger ale*

*5. each*

*Hot Chocolate or Hot Apple Cider*

*5. per person*



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### **'SALAD, SANDWICH & DESSERT'**

*plated | 29. per person*

#### **ALL SERVED AT ONE TIME**

*Sandwiches are limited to two choices per group and each person will be served the same salad and dessert. Please order in advance. Dessert is served family-style. Served with iced tea and lemonade.*

#### **SALADS (CHOOSE ONE)**

*Caesar salad with Parmesan and garlic croutons*

*Butter lettuce with garden herbs and lemon and virgin olive oil*

*Spinach salad with Oregon blue cheese, toasted hazelnuts, oranges and bacon dressing*

*Organic field greens, goat cheese crostini, strawberries and sherry vinaigrette*

*Seasonal salad selection, decided two weeks prior*

#### **CHILLED ARTISAN SANDWICHES (UP TO TWO SELECTIONS)**

*Roast vegetable and mushrooms with arugula pesto on foccacia*

*Grilled chicken breast with bacon, frisée and Oregon blue cheese on walnut levain*

*Cold-poached salmon with watercress and cucumbers, herbed-lemon-aioli on baguette*

*Peppered roast beef, gruyere, caramelized onions with aioli on ciabatta*

*Turkey, sprouts, cucumbers and avocado aioli on a soft multigrain roll*

#### **DESSERTS, SERVED FAMILY-STYLE**

*Carrot cake with cream cheese frosting*

*Seasonal fruit shortcake with vanilla whipped cream*

*Vanilla crème brûlée with seasonal berry garnish*

*Layered dark chocolate cake*

*Minimum charge of 12 guests or charge of 125.*



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### **PLATED LUNCH**

*The entrees below are priced for a three-course meal.  
These lunches include iced tea and lemonade, served with artisan breads.*

#### **SOUPS OR SALADS - PLEASE SELECT ONE**

##### **SOUPS**

*Gazpacho with basil croutons*

*Mushroom soup with herbed goat cheese*

*Tomato soup with rice and basil-Parmesan crostini*

*Seasonal soup selection, decided two weeks prior*

*Chilled cucumber and yogurt soup with dill oil*

##### **SALADS**

*Caesar salad, garlic croutons, shaved Reggiano*

*Butter lettuce with garden herbs and lemon and virgin olive oil*

*Spinach salad with Oregon blue cheese, toasted hazelnuts, oranges and bacon dressing*

*Organic field greens, goat cheese crostini, strawberries and sherry vinaigrette*

*Seasonal salad selection, decided two weeks prior*

##### **ENTREES**

*Grilled chicken breast with scallion mashed potatoes, chard and saba 33.*

*Grilled salmon, farro tabouleh, sautéed wild broccoli and black olive relish 35.*

*Mixed greens, poached shrimp, Dungeness crabmeat, avocado and green goddess 38.*

*Orecchiette pasta with rock shrimp, sundried tomatoes, spinach, olive oil, garlic and chile 33.*

*Grilled flat iron steak, mashed red skin potatoes, garlicky spinach and shallot butter 36.*

*Chilled romaine, shaved Reggiano, rustic crostini, creamy garlic-anchovy dressing with grilled salmon 33. ~or~ pan seared chicken breast 32.*

##### **DESSERTS**

*Carrot cake with cream cheese frosting*

*Seasonal fruit shortcake with vanilla whipped cream*

*Vanilla crème brûlée with seasonal berry garnish*

*Layered dark chocolate cake*

*Minimum of 12 guests or a charge of 125. will be applied.  
Maximum of up to two entrées can be accommodated with the higher entrée price  
being charged, utilizing the same vegetable, starch and sauce accompaniments.*



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### **LUNCHEON BUFFETS**

*These buffets include iced tea and lemonade service.*

#### **SPRINGBROOK DELI**

*buffet | 39. per person*

*Chef's selection of soup of the day*

*Caesar salad*

*Sliced seasonal fruit display*

*Yukon gold potato salad in mustard vinaigrette*

*Roast turkey breast, ham, salumi and roast beef*

*Solid white albacore tuna salad*

*'Deviled' egg salad with watercress*

*Sliced cheddar, gruyere and jack cheese*

*Lettuce, tomatoes, red onions, kosher dill pickles, marinated olives, pepperoncini*

*Mayonnaise, horseradish aioli, grain and Dijon mustards*

*Individual bags of Kettle Chips*

*Assortment of sliced breads and rolls*

*Lemon bars and shortbread cookies*

#### **WILLAMETTE VALLEY**

*buffet | 45. per person*

*Chef's selection of soup of the day*

*Rustic pasta salad Primavera with baby tomatoes and black olives*

*Tomato, cucumber, feta cheese, kalamata olives & yogurt mint dressing*

*Organic field greens with chèvre, toasted pine nuts and strawberries, house dressing*

*Lemon and herb seared natural chicken breast*

*Grilled tri-tip of beef with sautéed mushrooms*

*Green beans and baby carrots with shallots*

*Olive oil mashed potatoes*

*Assorted breads and rolls*

*Seasonal shortcake with vanilla whipped cream*

*Minimum of 25 guests for these buffets or 125. Charge*



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## RECEPTION

### HORS D' OEUVRES

*Prices are per dozen, except where noted.  
We suggest 6-10 pieces per person, per hour.*

#### COLD HORS D'OEUVRES ~ ALL 48. PER DOZEN

*Baby tomato, basil and bocconcini skewers  
Charred and smoky beef "tartare" on crostini  
Jumbo Gulf shrimp with cocktail sauce and lemon  
House smoked salmon on a potato crisp with chive crème fraîche  
Kalamata olive and goat cheese tapenade on herbed crostini  
Crisp endive leaves with Dungeness crab salad and chive  
Oregon goat cheese-pistachio "truffles" with grapes*

#### WARM HORS D'OEUVRES ~ ALL 54. PER DOZEN

*(served at room temperature)*

*Oregon blue cheese gougères  
Grilled lamb "lollipops" with mint aioli  
Ginger chicken and lemon-soy ponzu  
Dungeness crab cakes with lemon-spiced remoulade  
Red potatoes with crème fraîche, chives and caviar  
Honey-chile glazed Gulf prawns  
Grilled garlic-ginger beef skewers*



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## **RECEPTION STATIONS**

*DISPLAY STATIONS DESIGNED FOR A 1 HOUR RECEPTION*

### **SALUMI AND CHARCUTERIE DISPLAY | 16. PER PERSON**

*Prosciutto, sopressata, housemade pâté, fruit mustards, olives and cornichons*

### **CRUDITÉS DISPLAY | 7. PER PERSON**

*Raw and steamed vegetables served with olives, white bean hummus, hot pepper vinaigrette and pesto*

### **FRESH FRUIT DISPLAY DISPLAY | 8. PER PERSON**

*Selection of sliced seasonal fruit with poppy seed-honey yogurt*

### **DOMESTIC AND IMPORTED CHEESE DISPLAY DISPLAY | 15. PER PERSON**

*With hazelnuts, fresh and dried fruit, quince paste, artisan breads and crackers*

### **ENHANCEMENT | 3. PER PERSON**

*add a selection of artisan Pacific Northwest artisan cheeses to the above*

### **CAVIAR ACTION STATION**

*Sustainable sturgeon caviar Traditional accompaniments Market price per ounce*

*Minimum charge for 25 guests*

*Action Stations require an attendant for a fee of 150. per station, per 50 guests.*



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## **CARVING & PASTA STATIONS**

*DESIGNED FOR ONE HOUR RECEPTION*

### **WOOD-ROTISSERIE BEEF TENDERLOIN ACTION STATION | 395.**

*Serves approximately 20 guests with creamed horseradish, peppercorn sauce and artisan rolls*

### **WOOD-ROTISSERIE NEW YORK STRIPLOIN ACTION STATION | 495.**

*Serves approximately 30 guests rosemary-garlic crust, beef jus, creamed horseradish and artisan rolls*

### **PASTA STATION ACTION STATION | 24. PER PERSON**

*Served with focaccia*

*Hand-rolled pasta, Dungeness crab, sundried tomatoes, olive oil, confit of lemon*

*Orecchiette, wild mushrooms, herbs and truffle creama*

*Penne with grilled chicken and roasted bell peppers, tomato sauce*

### **SUSHI STATION**

*station | 24. per person*

*(4 pieces per person)*

*Display of California rolls, spicy tuna rolls rainbow roll, salmon, shrimp, tuna and yellow tail sushi with pickled ginger, wasabi and soy*

*Minimum charge for 25 guests*

*Action Stations require an attendant for a fee of 150. per station, per 50 guests.*



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### **PLATED DINNER SELECTIONS**

*The entrees below are priced for a three-course meal.  
All dinners include a choice of Allison Blend coffee, assorted teas and artisan breads.*

#### **SOUPS OR SALADS - PLEASE SELECT ONE**

##### **SOUPS**

*Gazpacho with basil croutons  
Lemon chicken soup with farro and kale  
Seasonal soup selection, decided two weeks prior  
Tuscan white bean soup with rosemary and virgin olive oil  
Tortilla soup with avocado, jack cheese and chicken  
Chilled cucumber and yogurt soup with dill oil  
Razor clam and seafood chowder*

##### **SALADS**

*Caesar salad with Parmesan and garlic croutons  
Butter lettuce with garden herbs and lemon and virgin olive oil  
Spinach salad with Oregon blue cheese, toasted hazelnuts, oranges and bacon dressing  
Organic field greens, goat cheese crostini, strawberries and sherry vinaigrette  
Seasonal salad selection, decided two weeks prior*

##### **ENHANCEMENTS**

*Additional salad or soup course - 8. per guest  
Ragout of wild mushrooms with crème fraîche on toasted brioche 10. per guest  
Tomato salad with basil, fresh mozzarella, olive oil & aged balsamic 9. per guest  
Sorbet Intermezzo (Served before main course) 6. per guest  
Upgraded table linens by Rivolta Carmignani 18. per table  
Mahogany Chiavari chairs 7. each*

*Minimum of 12 guests or a charge of 125. will be applied.  
Maximum of up to two entrée choices can be accommodated with the higher entrée price being charged. Entrees will be prepared utilizing the same vegetable, starch and sauce accompaniments.*



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## **PLATED ENTRÉES**

### **FISH ENTRÉE SELECTIONS**

*MUSTARD CRUSTED TROUT 50.*

*scallion mashed red skin potatoes, sautéed tomatoes and mushrooms, lemon-sage jus*

*PAN-ROASTED SALMON 54.*

*green beans, grilled red onions & chive-saffron-lemon sauce*

*SAUTÉED SEA BASS 56.*

*bacon-leek broth, horseradish-mashed potatoes, wilted spinach*

### **MEAT ENTRÉE SELECTIONS**

*PORK CHOP, MARINATED AND GRILLED 52.*

*fennel-thyme stuffing, sautéed sugar pea and apples, caramelized onions, whole grain mustard jus*

*BRAISED BEEF SHORT RIBS 54.*

*creamy Oregon blue cheese polenta, Swiss chard, and pinot noir jus*

*LEMON & HERB SEARED CHICKEN BREAST 48.*

*wilted greens, farro risotto, natural jus*

*GRILLED BEEF TENDERLOIN 68.*

*fingerling potatoes, Swiss chard and mushroom sauce*

*ROAST RACK OF OREGON LAMB 68.*

*olive oil mashed potatoes, ratatouille and rosemary jus*

### **COMBINATION ENTRÉE SELECTIONS**

*GRILLED BEEF FILET AND GARLIC-HERB PRAWNS 78.*

*asparagus, leek and wild mushrooms, golden potato purée*

*GRILLED FILET MIGNON WITH BUTTER POACHED MAINE LOBSTER 88.*

*spinach and port wine-black peppercorn sauce*

*Minimum charge of 12 guests*

*Maximum of up to two entrées can be accommodated  
with the higher entrée price being charged. Entrees will be prepared utilizing the  
same vegetable, starch and sauce accompaniments.*



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### **PLATED DESSERTS**

*PLEASE SELECT ONE*

*Lemon-thyme panna cotta with strawberries in saba  
Vanilla bean crème brûlée with seasonal berry garnish  
Hazelnut-espresso pots de crème with cinnamon whipped cream  
Seasonal berry shortcake with vanilla whipped cream  
Individual chocolate mousse torte*

### **RED HILLS DINNER BUFFET**

*buffet | 78. per person*

*Includes Allison Blend coffee, selection of teas and artisan breads.  
Tuscan lemon-chicken soup with farro and kale  
Chopped salad with romaine, hard boiled eggs, crispy bacon and red onions  
Roasted beet salad with walnuts and Oregon blue cheese  
Grilled New York steak with asparagus, and mushroom-shallot jus  
Chafer of hand-rolled pasta with wild broccoli and herbs  
Pan-roasted salmon, fennel and black olive-sweet pepper relish  
Sautéed green beans and toasted pine nuts  
Olive oil mashed potatoes  
Medley of desserts*

*Minimum of 25 guests or a charge of 125. will be applied*



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#### **HOSTED BAR**

*All charges based on consumption.*

*PREMIUM BAR 7. per drink*

*Skyy Vodka, Beefeater Gin, Jim Beam Bourbon, Cutty Sark Scotch, El Jimador Blanco Tequila, Bacardi Silver Rum*

*DELUXE BAR 9. per drink*

*Ketel One Vodka, Bombay Sapphire Gin, Johnnie Walker Red Scotch, Mt. Gay Rum, Milagro Silver Tequila, Bulleit Bourbon*

*ARTISAN BAR 11. per drink*

*Medoyoff Vodka, Aviation Gin, Johnnie Walker Black Scotch, Don Julio Silver Tequila, Rogue White Rum, Pendleton Whiskey*

*WINE AND CHAMPAGNE*

*Please select from banquet wine list.*

*DOMESTIC BEER 5. per drink*

*Budweiser, Bud Light*

*LOCAL & MICRO-BREWS 6. per drink*

*Widmer Hefeweizen, Bridge Port Indian Pale Ale, Full Sail Amber*

*IMPORTED BEER 6. per drink*

*Amstel Light, Stella Artois, Corona*

*SOFT DRINKS AND JUICE 4. each*

*One bartender per 75 guests, bar set-up fee of 100. per bar. All bars are subject to a 450. minimum in sales. Should sales fall short, the difference will be billed.*



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### **BEVERAGE STATIONS**

*All charges based on consumption.*

#### **MOJITO BAR 12. PER DRINK**

*Choice of two: Vanilla, Mango, Peach, Blackberry, Pomegranate, Blueberry, Cranberry and Traditional*

#### **MARTINI BAR 12. PER DRINK**

*Choice of two: Classic, Cosmopolitan, Apple, Chocolate, Peach, Pomegranate, Lychee, Lemon Drop, Apple, Ginger*

#### **SAKE BAR 10. PER DRINK**

*Selection of Cold and Hot Sakes*

#### **ENHANCEMENT**

*A Selection of Japanese Beers to include: Asahi, Sapporo and Kirin 6. per beer*

#### **ALLISON CHAMPAGNE & WINE BAR**

*Selection of Champagnes (Select 2), Red Wines (Select 2) and White Wines (Select 2)  
Charged per bottle, based on consumption*

#### **“BRUNCH” BLOODY MARY & MIMOSA BAR 10. PER DRINK**

*Allison Bloody Mary's, Bellini's and Mimosa's*

*One bartender per 75 guests, bar set-up fee of 100. per bar. All bars are subject to a 450. minimum in sales. Should sales fall short, the difference will be billed.*



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## BANQUET WINE LIST

### SPARKLING AND CHAMPAGNE

<i>BRUT, Chateau Ste. Michelle, Washington NV</i>	38.
<i>PROSECCO, Zardetto, Italy NV</i>	39.
<i>BLANC DE BLANC, Gloria Ferrer, Sonoma NV</i>	51.
<i>BLANC DE BLANC, Argyle, Willamette Valley NV</i>	67.
<i>BLANC DE NOIR, Schramsberg, Napa 2005</i>	87.
<i>BRUT, Moët Chandon, White Star, France NV</i>	108.
<i>BRUT, Perrier-Jouet, Grand Brut, Champagne, France NV</i>	78.
<i>BRUT, Veuve Clicquot 'Yellow Label' France NV</i>	98.

### WHITE WINES

<i>PINOT GRIS, Montinore, Willamette Valley</i>	32.
<i>PINOT GRIS, Ponzi, Willamette Valley</i>	42.
<i>PINOT GRIS, Willakenzie Estate, Willamette Valley</i>	44.
<i>PINOT GRIGIO, Tiefenbrunner, Friuli</i>	35.
<i>PINOT GRIGIO, Robert Papi, California</i>	34.
<i>CHARDONNAY, Bonterra, Mendocino {organic}</i>	38.
<i>CHARDONNAY, Lange, Willamette Valley</i>	40.
<i>CHARDONNAY, Brickhouse, Willamette Valley</i>	77.
<i>CHARDONNAY, Chateau St. Jean, Sonoma</i>	38.
<i>CHARDONNAY, Joel Gott, Monterey</i>	48.
<i>CHARDONNAY, Domaine Laroche, Chablis</i>	62.
<i>MÜLLER THURGAU, Montinore, Willamette Valley</i>	27.
<i>PINOT BLANC, A to Z, Oregon</i>	35.
<i>PINOT BLANC, Erath, Willamette Valley</i>	33.
<i>RIESLING, Brooks, Willamette Valley</i>	32.
<i>VIOGNIER, Renwood, Lodi</i>	31.
<i>SAUVIGNON BLANC, Matanzas Creek, Sonoma</i>	35.

*Prices and availability are subject to change.*



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## **RED WINES**

<i>PINOT NOIR, Jezebel, Willamette Valley</i>	<i>52.</i>
<i>PINOT NOIR, King Estate, Oregon</i>	<i>62.</i>
<i>PINOT NOIR, Torii Mor, Willamette Valley</i>	<i>75.</i>
<i>PINOT NOIR, La Crema, Monterey</i>	<i>54.</i>
<i>PINOT NOIR, A to Z, Willamette Valley</i>	<i>44.</i>
<i>PINOT NOIR, Eyrie, Estate, Willamette Valley</i>	<i>74.</i>
<i>PINOT NOIR, Domaine Drouhin, Willamette Valley</i>	<i>90.</i>
<i>PINOT NOIR, Domaine Serene, 'Evenstad Reserve'</i>	<i>98.</i>
<i>PINOT NOIR, Archery Summit, Willamette Valley</i>	<i>90.</i>
<i>CABERNET SAUVIGNON, Chateau St. Jean, Sonoma</i>	<i>38.</i>
<i>CABERNET SAUVIGNON, Bergevin Lane, Columbia Valley</i>	<i>69.</i>
<i>MERITAGE, Estancia, Paso Robles</i>	<i>74.</i>
<i>MERLOT, Chateau Ste. Michelle, Indian Wells, Washington</i>	<i>44.</i>
<i>MERLOT, L'Ecole, Washington</i>	<i>54.</i>
<i>MERLOT, The Pines, Columbia Gorge</i>	<i>52.</i>
<i>MERLOT, Huntington, California</i>	<i>39.</i>
<i>SYRAH, Corviade, Lenore, Columbia Valley</i>	<i>41.</i>
<i>SYRAH, L'Ecole, Columbia Valley</i>	<i>63.</i>
<i>SYRAH, Voss Vineyards, Napa</i>	<i>58.</i>

*Prices and availability are subject to change.*