

TRIO

THANK YOU FOR CONSIDERING TRIO

For over 35 years, Trio has been dedicated to delivering both exceptional cuisine and outstanding service.

Our chef crafts dishes that have delighted guests and kept them returning year after year.

Our experienced event and management team oversee every detail from start to finish, ensuring each guest enjoys a truly memorable and pleasurable experience.



FOR MORE INFORMATION:

ANGELINA STILPHEN – PRIVATE DINING MANAGER

ANGELINA.S@TRIOBISTRO.COM

CELL – 513.332.3001

TRIO - 513.984.1905

7565 KENWOOD ROAD

TRIO

ACCOMMODATIONS

ALL ROOMS ARE LOCATED ON THE VERANDA

KENWOOD ROOM: Seats up to 24 Guests or Mix & Mingle up to 30

SYCAMORE ROOM: Seats up to 35 Guests or Mix & Mingle up to 40

VERANDA: Seats up to 70 Guests or Mix & Mingle 100+

AUDIO VISUAL EQUIPMENT

All rooms are equipped with a large screen LED television with intergrated audio.

We also have HDMI cords, microphone, slide advancer and a podium.

DETAILS

A signed Private Dining Agreement is all that is needed to hold the room reservation.

There is a food and beverage minimum required for booking each private dining space.

Groups of 19 and fewer are welcome to order from the full menu.



STARTERS

PRICED PER PIECE & MINIMUM ORDER OF 20 EACH

JUMBO SHRIMP COCKTAIL \$6

LEMON & SMOKED COCKTAIL SAUCE

BLACKENED TENDERLOIN CROSTINI \$6

ARUGULA, HORSERADISH CREAM SAUCE

SMOKED SALMON CROSTINI \$4.50

RED ONION, CAPERS, CREAM CHEESE

TRIO BRUSCHETTA \$3 WITH SHRIMP \$4

ROMA TOMATOES, TOMATO BASIL RELISH
MOZZARELLA, PARMESAN, AGED BALSAMIC DRIZZLE

JUMBO LUMP CRAB CAKE \$7

HANDMADE CRAB CAKE, ANCHO CHILI REMOULADE

FRIED MAC AND CHEESE \$4

TEMPURA SHRIMP \$7

CRISPY SHRIMP WITH WASABI AIOLI

BEEF AND GINGER POT STICKERS \$4

SOY, GINGER, CILANTRO, SCALLIONS

VEGETABLE SPRING ROLLS \$3

MEATBALLS IN MARINARA \$3

PORK & VEAL MEATBALLS, TOMATO BASIL SAUCE

TRIO SLIDERS \$6

ANGUS BEEF, CHEESE, STEAMED ONIONS

GROUPER SLIDERS \$5

CRISPY, SHREDDED LETTUCE, GRIBICHE

STARTERS

FAMILY STYLE FLATBREADS

CUT IN 10-1"X1" SQUARES FOR SHARING

BBQ \$15

CHICKEN, SMOKED GOUDA, PROVOLONE, RED ONION, CILANTRO

MARGHERITA \$15

ROMA TOMATOES, FRESH MOZZARELLA PESTO, PROVOLONE, BASIL

MEDITERRANEAN \$15

SPINACH, ROMA TOMATOES, RED ONION, KALAMATA OLIVES
ROASTED RED PEPPERS, FONTINA & FETA CHEESE

TRADITIONAL \$13

~~THAI \$16~~
TOMATO SAUCE, PROVOLONE
PROVOLONE, CHICKEN, PEANUT SAUCE, SWEET & SPICY DRIZZLE, CHIVE

MEXICAN \$16

BLACKENED CHICKEN, REFRIED BEANS, JALAPEÑO, CHEDDAR JACK SOUR
CREAM, GUACAMOLE, CILANTRO

DISPLAY PLATTERS

SERVES 30-50

SEASONAL CHARCUTERIE BOARD \$250

FRUIT AND CHEESE BOARD \$120

VEGETABLE CRUDITE \$75



SHAREHOLDER LUNCH MENU

PLATED \$40 PER PERSON

FIRST COURSE

(HOST CHOOSES TWO)

CUP OF SOUP DU JOUR

HOUSE SALAD

SHREDDED GREENS, ROMA TOMATO, RED ONION, CROUTONS, SWEET ITALIAN VINAIGRETTE

CAESAR SALAD

ROMAINE HEARTS, CROUTONS, SHAVED PARMESAN

ENTREE COURSE

(HOST CHOOSES THREE)

TRIO SALAD

BIBB & SPINACH, GRILLED CHICKEN, PINE NUTS, DRIED CRANBERRY
ROMA TOMATO, GOAT CHEESE, HONEY POPPYSEED DRESSING

COBB SALAD

GRILLED CHICKEN, TOMATO, AVOCADO, EGG, BACON, CROUTONS, CHEDDAR JACK, RANCH

CHICKEN CAESAR SALAD

GRILLED CHICKEN, CROUTONS ROMAINE HEARTS, SHAVED PARMESAN

TRIO CLUB SANDWICH

SMOKED TURKEY, HAM, BACON, SWISS & AMERICAN CHEESE, LETTUCE
TOMATO, MAYONNAISE SOURDOUGH TOAST FROM SIXTEEN BRICKS

CHICKEN SALAD SANDWICH

LETTUCE, TOMATO, SOURDOUGH TOAST FROM SIXTEEN BRICKS

GROUPE SLIDERS

THREE CRISPY FRIED SLIDERS, SHREDDED LETTUCE, GRIBICHE

TRIO SLIDERS

TWO BEEF SLIDERS, STEAMED ONION, CHEESE

****ALL SANDWICHES SERVED WITH SARATOGA CHIPS**

ADD ONE VEGETARIAN DISH TO THE MENU AT NO EXTRA CHARGE

MARGHERITA FLATBREAD

ROMA TOMATOES, FRESH MOZZARELLA PESTO, PROVOLONE, BASIL

MEDITERRANEAN FLATBREAD

PESTO, SPINACH, ROMA TOMATO, RED ONION, KALAMATA OLIVE, RED PEPPER, FONTINA, FETA

BOARD OF DIRECTORS LUNCH MENU

PLATED \$45 PER PERSON

FIRST COURSE

(HOST CHOOSES TWO)

HOUSE SALAD
CAESAR SALAD
CUP OF DU JOUR

SECOND COURSE

(HOST CHOOSES THREE)

SALMON SALAD

FIELD GREENS, CUCUMBER, ROMA TOMATO, POTATO STRAWS, CAPERS, FETA, CITRUS VINAIGRETTE

COBB SALAD

GRILLED CHICKEN, TOMATO, AVOCADO, EGG, BACON, CROUTONS, CHEDDAR JACK, RANCH

MEATLOAF

GARLIC MASHED POTATOES, HARICOTS VERTS, CARROTS, DEMI GLACE

LEMON CHICKEN

MUSHROOM, TOMATO, GARLIC MASHED POTATOES, LEMON CAPER BEURRE BLANC

SEARED SALMON

SEARED SALMON MARBLE POTATOES, SPINACH, LEEKS
WHOLE GRAIN MUSTARD & REISLING BEURRE BLANC

RIGATONI & VODKA SAUCE

ITALIAN SAUSAGE, TOMATO VODKA SAUCE, PARMESAN

ADD ONE VEGETARIAN DISH TO THE MENU AT NO EXTRA CHARGE

MARGHERITA

ROMA TOMATOES, FRESH MOZZARELLA PESTO, PROVOLONE, BASIL

PASTA PRIMAVERA

SEASONAL ROASTED VEGETABLES, PESTO, FETA

DESSERT COURSE

(CHOOSE THREE OPTIONS)

BOURBON CHOCOLATE LAYER CAKE
VANILLA BEAN CRÈME BRÛLÉE
CARROT CAKE
SEASONAL SORBET

TRIO CHAIRMAN'S MENU

PLATED \$50 PER PERSON

FIRST COURSE

(HOST CHOOSES TWO)

HOUSE SALAD
CAESAR SALAD
CUP OF DU JOUR

ENTREE COURSE

(HOST CHOOSES THREE)

MEATLOAF

GARLIC MASHED POTATOES, BROCCOLINI, CARROTS, DEMI

LEMON CHICKEN

MUSHROOM, TOMATO, GARLIC MASHED POTATOES, LEMON CAPER BEURRE BLANC

SEARED SALMON

SEARED SALMON MARBLE POTATOES, SPINACH, LEEKS
WHOLE GRAIN MUSTARD & REISLING BEURRE BLANC

RIGATONI & VODKA SAUCE

ITALIAN SAUSAGE, TOMATO VODKA SAUCE, PARMESAN

SEARED FLORIDA GROUPER

TUMERIC FRIED RICE, CABBAGE, PEAS, CARROTS, SCALLIONS, SOY BUTTER

***6 OZ. FILET MIGNON**

*AVAILABLE FOR A \$20 ADDITIONAL CHARGE

ADD ONE VEGETARIAN DISH TO THE MENU AT NO EXTRA CHARGE

MARGHERITA

ROMA TOMATOES, FRESH MOZZARELLA PESTO, PROVOLONE, BASIL

PASTA PRIMAVERA

SEASONAL ROASTED VEGETABLES, PESTO, FETA

THIRD COURSE

(CHOOSE THREE OPTIONS)

BOURBON CHOCOLATE LAYER CAKE
VANILLA BEAN CRÈME BRÛLÉE
CARROT CAKE
SEASONAL SORBET

KENWOOD DINNER MENU

\$60 PER PERSON PLATED

FIRST COURSE

(CHOOSE TWO OPTION)

CHOPPED HOUSE SALAD

SHREDDED GREENS, ROMA TOMATO, RED ONION, CROUTONS, SWEET ITALIAN VINAIGRETTE

CAESAR SALAD

ROMAINE HEARTS, CROUTONS, SHAVED PARMESAN

SECOND COURSE

(CHOOSE THREE OPTIONS)

MEATLOAF

GARLIC MASHED POTATOES, HARICOTS VERTS, CARROTS, DEMI GLACE

LEMON CHICKEN

MUSHROOM, TOMATO, GARLIC MASHED POTATOES, LEMON CAPER BEURRE BLANC

SALMON

SEARED SALMON MARBLE POTATOES, SPINACH, LEEKS
WHOLE GRAIN MUSTARD & REISLING BEURRE BLANC

RIGATONI & VODKA SAUCE

ITALIAN SAUSAGE, TOMATO VODKA SAUCE, PARMESAN

ADD A VEGETARIAN DISH TO THE MENU AT NO EXTRA CHARGE

PASTA PRIMAVERA

SEASONAL ROASTED VEGETABLES, PESTO, FETA

THIRD COURSE

(CHOOSE THREE OPTIONS)

BOURBON CHOCOLATE LAYER CAKE

VANILLA BEAN CRÈME BRÛLÉE

CARROT CAKE

SEASONAL SORBET

MONTGOMERY DINNER MENU

\$70 PER PERSON PLATED

FIRST COURSE

(CHOOSE TWO OPTION)

CHOPPED HOUSE SALAD

CAESAR SALAD

WEDGE SALAD

SECOND COURSE

(CHOOSE THREE OPTIONS)

6 OZ FILET MIGNON

ROASTED MASHED POTATOES, SEASONAL VEGETABLE, GARLIC HERB BUTTER

LEMON CHICKEN

MUSHROOM, TOMATO, GARLIC MASHED POTATOES, LEMON CAPER BEURRE BLANC

SALMON

OSEARED SALMON MARBLE POTATOES, SPINACH, LEEKS
WHOLE GRAIN MUSTARD & REISLING BEURRE BLANC

RIGATONI & VODKA SAUCE

ITALIAN SAUSAGE, TOMATO VODKA SAUCE, PARMESAN

RED WINE BRAISED SHORTRIB

GLAZED BABY CARROTS, PEAS, PEARL ONIONS
HORSERADISH MASHED POTATOES, FRESH HORSERADISH, BRAISING JUS

ADD A VEGETARIAN DISH TO THE MENU AT NO EXTRA CHARGE

PASTA PRIMAVERA

SEASONAL ROASTED VEGETABLES, PESTO, FETA

THIRD COURSE

(CHOOSE THREE OPTIONS)

BOURBON CHOCOLATE LAYER CAKE

VANILLA BEAN CRÈME BRÛLÉE

CARROT CAKE

SEASONAL SORBET

CINCINNATI DINNER MENU

\$80 PER PERSON PLATED

FIRST COURSE

(CHOOSE TWO OPTION)

CHOPPED HOUSE SALAD

CAESAR SALAD

WEDGE SALAD

SECOND COURSE

(CHOOSE THREE OPTIONS)

8 OZ FILET MIGNON

ROASTED MASHED POTATOES, SEASONAL VEGETABLES, GARLIC HERB BUTTER

SEARED FLORIDA GROUPE

TUMERIC FRIED RICE, CABBAGE, PEAS, CARROTS, SCALLIONS, SOY BUTTER

RED WINE BRAISED SHORTRIB

GLAZED BABY CARROTS, PEAS, PEARL ONIONS, HORSERADISH MASHED POTATOES
FRESH HORSERADISH, BRAISING JUS

RIGATONI & VODKA SAUCE

ITALIAN SAUSAGE, TOMATO VODKA SAUCE, PARMESAN

LEMON CHICKEN

MUSHROOM, TOMATO, GARLIC MASHED POTATOES, LEMON CAPER BEURRE BLANC

ADD ONE VEGETARIAN DISH TO THE MENU AT NO EXTRA CHARGE

PASTA PRIMAVERA

SEASONAL ROASTED VEGETABLES, PESTO, FETA

THIRD COURSE

(CHOOSE THREE OPTIONS)

BOURBON CHOCOLATE LAYER CAKE

VANILLA BEAN CRÈME BRÛLÉE

CARROT CAKE

SEASONAL SORBET

EXECUTIVE DINNER MENU

\$120 PER PERSON PLATED

APPETIZER COURSE

(PICK TWO - ONE PIECE PER PERSON)

TRIO BRUSCHETTA
BLACKENED BEEF CROSTINI
SMOKED SALMON CROSTINI
MEATBALLS IN MARINARA

FIRST COURSE

(CHOOSE TWO OPTION)

CHOPPED HOUSE SALAD
CAESAR SALAD
WEDGE SALAD

SECOND COURSE

(CHOOSE THREE OPTIONS)

8 OZ FILET MIGNON

ROASTED MASHED POTATOES, SEASONAL VEGETABLE, GARLIC HERB BUTTER

RED WINE BRAISED SHORTRIB

GLAZED BABY CARROTS, PEAS, PEARL ONIONS, HORSERADISH MASHED POTATOES
FRESH HORSERADISH, BRAISING JUS

LEMON CHICKEN

MUSHROOM, TOMATO, GARLIC MASHED POTATOES, LEMON CAPER BEURRE BLANC

SEARED FLORIDA GROUPE

TUMERIC FRIED RICE, CABBAGE, PEAS, CARROTS, SCALLIONS, SOY BUTTER

ADD ONE VEGETARIAN DISH TO THE MENU AT NO EXTRA CHARGE

PASTA PRIMAVERA

SEASONAL ROASTED VEGETABLES, PESTO, FETA

THIRD COURSE

(CHOOSE THREE OPTIONS)

BOURBON CHOCOLATE LAYER CAKE

VANILLA BEAN CRÈME BRÛLÉE

CARROT CAKE

SEASONAL SORBET

TRIO

BEVERAGE

NON ALCOHOLIC

COKE PRODUCTS	4	BOTTLED ACQUA PANNA	4.50
FRESH BREWED ICE TEA	4	BOTTLED SAN PELLEGRINO	4.50
FLAVORED ICED TEAS	4	CAPPUCINNO	6
TRIO BLEND COFFEE	4	LATTE	6
SELECT HOT TEAS	4	ESPRESSO	5
		ORANGE, APPLE, GRAPEFRUIT JUICES	4

COCKTAILS

SIGNATURE MARTINI 13
TITO'S HANDMADE VODKA, SPLASH OF DRY VERMOUTH
SHAKEN HARD & SERVED UP, BLUE CHEESE OLIVE

GRAPEFRUIT MARGARITA 13
DULCE VIDA GRAPEFRUIT-INFUSED TEQUILA BLANCO
HOUSE MADE SOUR, TRIPLE SEC, LIME, TAJIN RIM

WHITE PEACH SANGRIA 12
DRY WHITE WINE, PEACH PUREE, CITRUS SPIRITS PEACH
SCHNAPPS, FRUIT JUICES, FRESH FRUIT

POMEGRANATE COSMOPOLITAN 13
RASPBERRY VODKA, POMEGRANATE JUICE
PAMA, FRESH LIME JUICE, TRIPLE SEC

INDIGO GIN FIZZ 13
EMPRESS INDIGO GIN, ST. GERMAINE ELDERFLOWER
LIQUEUR HOUSE-MADE LEMONADE, SODA

HOUSE VODKA (BARTON) WITH TONIC- \$6, MARTINI \$8 **ABSOLUTE**
WITH TONIC- \$8, MARTINI \$10

GREY GOOSE WITH TONIC- \$8, MARTINI \$10

HOUSE WHISKEY/BOURBON (BENCHMARK) AND COKE- \$6
HOUSE WHISKEY/BOURBON (BENCHMARK) MANHATTAN \$8

BULLEIT AND COKE-\$10, MANHATTAN- \$12

WOODFORD RESERVE AND COKE- \$12, MANHATTAN \$14

HOUSE GIN (BARTON) AND TONIC-\$6, MARTINI- \$8

TANQUERAY AND TONIC- \$8, MARTINI- \$10

HENDRIX AND TONIC- \$10, MARTINI- \$12

HOUSE SCOTCH (LAUDERS) AND SODA- \$7, ON THE ROCKS- \$10

J+B AND SODA- \$9, ON THE ROCKS- \$11

BEER

CANS & BOTTLES

50 WEST COAST TO COAST IPA	6	DOS EQUIS AMBER LAGER	6
WEIHENSTEPHANER HEFEWEISSBIER	7	BUD LIGHT	5
GUINNESS STOUT	6	BUDWEISER	5
COORS LIGHT	5	HEINEKEN	6
COORS BANQUET	5	MICH ULTRA ORGANIC	5
		HIGH NOON VODKA SELTZER	6
		WHITE CLAW HARD SELTZER	6

DRAFTS

MICHELOB ULTRA	6
STELLA ARTOIS	7
RHINEGEIST TRUTH IPA	7
SAM ADAMS- SEASONAL	7
ROTATING TAPS	7
ASK FOR CURRENT SELECTIONS	

ALCOHOL-FREE

BEER

HEINEKEN	6
SIERRA NEVADA TRAIL PASS IPA	7

WINE

SERENA MODE SAUVIGNON BLANC	8
MIONETTO PROSECCO	12

DRY COCKTAILS

POMEGRANATE NOT-A-COSMO	8
POMEGRANATE, CRANBERRY & LIME, SHAKEN & SERVED UP	

NA APERITIVO SPRITZ

ITALIAN APERITIVO, PROSECCO, SODA, ORANGE	12
--	----

ALL ALCOHOL-FREE SELECTIONS ARE LABELED NON-ALCOHOLIC, ALCOHOL-REMOVED, OR ALCOHOL-FREE BY THEIR PRODUCERS. ITEMS LABELED NON-ALCOHOLIC MAY CONTAIN UP TO 0.5% ALCOHOL BY VOLUME.

WINE

WHITE

			GLASS	BOTTLE	
CHARDONNAY	TRIM	SONOMA COUNTY, CA	10	40	
	DIATOM	SANTA BARBARA, CA	13	52	
	LAVA CAP	EL DORADO, CA	16	64	
	MER SOLEIL	MONTEREY COUNTY, CA		48	
	SONOMA CUTRER	SONOMA, CA		65	
	POST & BEAM BY FAR NIENTE	NAPA VALLEY, CA		74	
	CHALK HILL	SONOMA, CA		82	
	ROMBAUER	CARNEROS, CA		95	
	PRIDE MOUNTAIN	NAPA VALLEY, CA		104	
	FAR NIENTE	NAPA VALLEY, CA		120	
	DOMAINE TALMARD MÂCON	BURGUNDY, FRANCE		60	
	DOMAINE GUEGUEN CHABLIS	BURGUNDY, FRANCE		72	
	OTHER WHITES & BLENDS	BENVOLIO PINOT GRIGIO	FRIULI, ITALY	10	40
		GIESEN SAUVIGNON BLANC	MARLBOROUGH, NEW ZEALAND	10	40
CHATEAU DUCASSE BORDEAUX BLANC		BORDEAUX, FRANCE	14	56	
HARVEY & HARRIET BLEND		CENTRAL COAST, CA	12	48	
KESSELER 'R' RIESLING KABINETT		RHINEGAU, GERMANY	11	44	
PODERI ROCCANERA MOSCATO D'ASTI		PIEDMONT, ITALY	10	40	
KRIS PINOT GRIGIO		VENETO, ITALY		40	
MASON SAUVIGNON BLANC		NAPA VALLEY, CA		48	
DUCKHORN SAUVIGNON BLANC		NORTH COAST, CA		74	
SAINT CLAIRE 'DILLONS POINT'		MARLBOROUGH, NEW ZEALAND		60	
TARIMA MEDITERRÁNEO BLANCO		ALICANTE, SPAIN		42	
D'ARENBERG 'THE HERMIT CRAB'		MCLAREN VALE, AUSTRALIA		50	
ROSÉ & SPARKLING		LAVENDER ROSÉ	PROVENCE, FRANCE	12	48
	CA' FURLAN PROSECCO	VENETO, ITALY	14	(187 ML)	
	CHANDON BRUT ROSÉ	CALIFORNIA	16	(187 ML)	
	WHISPERING ANGEL ROSÉ	PROVENCE, FRANCE		55	
	SCARPETTA PROSECCO	VENETO, ITALY		42	
	NICOLAS FEUILLATTE BRUT	CHAMPAGNE, FRANCE		86	
	DRAPPIER SIGNATURE BLANC DE BLANCS	CHAMPAGNE, FRANCE		116	
	LUCIEN ALBRECHT CRÉMANT BRUT ROSÉ	ALSACE, FRANCE		54	
	MOËT & CHANDON BRUT IMPERIAL ROSÉ	CHAMPAGNE, FRANCE		120	

RED

			GLASS	BOTTLE	
PINOT NOIR	ANT MOORE	MARLBOROUGH, NEW ZEALAND	12	48	
	STOLLER FAMILY ESTATE	WILLAMETTE VALLEY, OR	15	60	
	WILLAMETTE VALLEY VINEYARDS	WILLAMETTE VALLEY, OR		58	
	ADELSHEIM	WILLAMETTE VALLEY, OR		82	
	BETHEL HEIGHTS	EOLA-AMITY HILLS, OR		95	
	DOMAINE DROUHIN	WILLAMETTE VALLEY, OR		102	
	BÖEN 'TRI-APPELLATION'	CALIFORNIA		54	
	ADMIRE BY DAN KOSTA	SONOMA COAST, CA		68	
	MELVILLE ESTATE	STA. RITA HILLS, CA		96	
	GIRLAN 'PATRICIA'	ALTO-ADIGE, ITALY		72	
	JOSEPH DROUHIN CHOREY-LES-BEAUNE	BURGUNDY, FRANCE		110	
	CABERNET SAUVIGNON	BONANZA BY CAYMUS	CALIFORNIA	10	40
		MATTHEW FRITZ BY BONANNO	NORTH COAST, CA	13	52
DAOU VINEYARDS		PASO ROBLES, CA	16	64	
SKETCHBOOK		MENDOCINO, CA		48	
LIEVLAND		STELLENBOSCH, SOUTH AFRICA		55	
POSTMARK BY DUCKHORN		NAPA VALLEY, CA		66	
BUEHLER		NAPA VALLEY, CA		78	
POST & BEAM BY FAR NIENTE		NAPA VALLEY, CA		88	
STAGS' LEAP WINERY		NAPA VALLEY, CA		120	
JORDAN		ALEXANDER VALLEY, CA		135	
GRGICH HILLS		NAPA VALLEY, CA		148	
CAYMUS		NAPA VALLEY, CA		170	
OTHER REDS & BLENDS		HECHT & BANNIER ROUGE	LANGUEDOC, FRANCE	10	40
	GHOSTRUNNER	CALIFORNIA	12	48	
	EL PORVENIR AMAUTA 'ABSOLUTO' MALBEC	SALTA, ARGENTINA	10	40	
	SEGHESIO 'ANGELA'S TABLE' ZINFANDEL	SONOMA, CA	13	52	
	KERMIT LYNCH CÔTES DU RHÔNE	RHONE, FRANCE		45	
	JULIETTE AVRIL CHÂTEAUNEUF-DU-PAPE	RHONE, FRANCE		80	
	CHÂTEAU BELLEVUE PEYCHARNEAU	BORDEAUX, FRANCE		50	
	CORZANO E' PATERNO CHIANTI CLASSICO	TUSCANY, ITALY		56	
	GUNDLACH BUNDSCHU MOUNTAIN CUVÉE	CALIFORNIA		55	
	DAOU VINEYARDS 'PESSIMIST'	NAPA VALLEY, CA		66	
	BURNET RIDGE 'PURPLE TRILLIUM'	NORTH COLLEGE HILL, OH		68	
	ORIN SWIFT 'ABSTRACT'	CALIFORNIA		85	
	RIDGE 'BEDROCK' ZINFANDEL	NAPA VALLEY, CA		76	
	THE PRISONER	CALIFORNIA		125	
PAHLMAYER 'JAYSON' RED BLEND	NAPA VALLEY, CA		135		