



CATERING MENU



PRICING DOES NOT INCLUDE
9% SALES TAX AND 23%
SERVICE CHARGE
GROUPS UNDER 15 WILL BE
CHARGED A \$150.00 LABOR FEE

SOFITEL
HOTELS & RESORTS

VICTOR BORODA, EXECUTIVE CHEF



Victor decided to pursue his true passion of culinary after working in the IT industry and realizing that his passion lay elsewhere – in **the culinary arts**. After he graduated from Arizona Culinary Institute, **Victor started as a Chef de Partie with Norwegian Cruise Line**, where he tried his hand at a plethora of varying cuisines. **Victor next worked aboard the American Orient Express as Sous Chef/Assistant Pastry Chef**. This position availed him the opportunity to travel throughout North America, Canada, and Mexico. **Victor's next big move was to Los Angeles to open the Montage Beverly Hills. There as Sous Chef, he honed his culinary skills and passion for the hospitality industry, working side by side with Celebrity Chef, Scott Conant**. After four years at the Montage, **Victor became Executive Sous Chef at the ever-expanding True Food Kitchen in Santa Monica**. He spent two years there growing the restaurant, forming the brand, and traveling to different states to open new True Food Kitchens, with Fox Restaurant Concepts as his partner. **Victor is now the Executive Chef at Sofitel Los Angeles at Beverly Hills**, and his passion daily is to make every culinary experience that you encounter Magnifique!



LOW-CALORIE GASTRONOMY



Inventive, flavorful, exciting: Sofitel de-light means maximum pleasure and minimum calories.

Give in to the temptation of gourmet cuisine without compromising your healthy lifestyle goals. Savour exquisite, nutritionally-balanced dishes featuring fresh, seasonal ingredients and offering memorable dining experiences. Sofitel De-Light was developed by Sofitel Quiberon Thalassa Sea & Spa, an expert in nutrition and wellness located on France's invigorating Atlantic coast. Innovative culinary techniques and an unwavering commitment to refined tastes and textures have inspired low-calorie recipes that will enchant your palate and energize your soul.

Sofitel chefs worldwide are spreading Sofitel De-Light, crafting deliciously light, delightfully tasty dishes according to Sofitel Quiberon principles. Enjoy a gastronomic adventure featuring compelling blends of French and local culinary traditions as well as a Magnifique boost to a healthy lifestyle.



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01

BREAKFAST



SO AMERICAN - \$44++ PER PERSON

SO ENERGIZING - \$44++ PER PERSON

SO HEALTHY - \$44++ PER PERSON

SO NEW YORK - \$49++ PER PERSON

BREAKFAST BUFFET ENHANCEMENTS

BREAKFAST STATIONS



SO AMERICAN - \$44++ PER PERSON

- Choice of Two Juices: Orange, Grapefruit, Cranberry, Apple, Tomato or Pineapple
- Smoothie Shooters
- Fresh Seasonal Fruit and Berries
- Scrambled Eggs with Fresh Chives
- Roasted Red Potatoes with Braised Bell Peppers
- Applewood Smoked Bacon and Chicken Sausage
- Mini Croissant, Pain au Chocolat, Ficelle, Assorted Mini Muffins
- Butter, Marmalade and Fruit Preserves
- Lavazza Coffee, Decaffeinated Coffee and Harney and Sons Fine Teas, half & Half, 2% Milk



SO ENERGIZING - \$44++ PER PERSON

- Choice of Two Juices: Orange, Grapefruit, Cranberry, Apple, Tomato or Pineapple
- Skim Milk
- Low Fat Yogurt
- Assorted Seasonal Fruits
- Assorted Cold Cereals
- Homemade Muesli with Yogurt, Apple and Golden Raisins
- Wheat Toast, Multigrain Croissants and Bread
- Granola Parfait
- Berry Smoothie
- Oatmeal, Reduced Sugar Maple Syrup, Banana, Golden Raisins
- Lavazza Coffee, Decaffeinated Coffee and Harney and Sons Fine Teas , Half & Half, 2% Milk



SO HEALTHY - \$44++ PER PERSON

- Choice of Two Juices: Orange, Grapefruit, Cranberry, Apple, Tomato or Pineapple
- Nonfat or Low Fat Milk
- Granola Parfait
- Egg Whites Frittata, Basil, Tomato, Asparagus, Zucchini Blossom, Mushroom
- Grilled Tomato, Sautéed Spinach
- Wheat Toast, Multigrain Bread and Croissant
- Smoothie Shooter
- Fresh Seasonal Fruit and Berries
- Butter, Marmalade and Fruit Preserves
- Lavazza Coffee, Decaffeinated Coffee and Harney and Sons Fine Teas , Half & Half, 2% Milk



SO HOLLYWOOD - \$44++ PER PERSON

- Choice of Two Juices: Orange, Grapefruit, Cranberry, Apple, Tomato or Pineapple
- Fresh Seasonal Fruit and Berries
- Birchers Muesli
- Scrambled tofu
- Tempeh bacon
- Seasonal vegetable medley
- Gluten Free Blueberry or Gluten Free Cranberry Walnut Muffins
- Lavazza Coffee, Decaffeinated Coffee and Harney and Sons Fine Teas , Half & Half, 2% Milk



SO NEW YORK - \$49++ PER PERSON

- Choice of Two Juices: Orange, Grapefruit, Cranberry, Apple, Tomato or Pineapple
- Fresh, Seasonal Fruit and Berries
- Smoothie Shooter
- Steel-Cut Oatmeal, Fresh Berries, Brown Sugar
- Domestic Cheese and Charcuterie Board
- Smoked Salmon, Lemon, Caper and Red Onion
- Bagel Bar: Whole Wheat, Cinnamon Raisin, Blueberry and Plain Butter, Fruit Preserves, Cream Cheese,
- Peanut Butter and Nutella
- Mini Croissant, Pain au Chocolat, Ficelle, Assorted Mini Muffins
- Butter, Marmalade and Fruit Preserves
- Lavazza Coffee, Decaffeinated Coffee and Harney and Sons Fine Teas , Half & Half, 2% Milk



BREAKFAST BUFFET ENHANCEMENTS

-
- Seasonal Whole Fruit **(\$4/item)**
 - Yogurt **(\$4/item)**
 - Granola Bar **(\$4/item)**
 - Granola Parfait **(\$6/person)**
 - Fruit Platter **(\$12/person)**
 - Assorted Cereals with Milk **(\$7/person)**
 - Oatmeal Brulée with Banana and Tahitian Vanilla **(\$7/person)**
 - Breakfast Wrap, Chorizo, Bell Pepper, Avocado, Cilantro **(\$12/person)**
 - Ham & Cheese Filled Petit Pain **(\$6/person)**
 - Eggs Benedict: English Muffin, Canadian Bacon, Poached Egg, Hollandaise **(\$7/person)**
 - Buttermilk Pancakes, Maple Syrup, Powdered Sugar **(\$3/person)**
 - Blueberry Pancakes, Maple Syrup, Powdered Sugar **(\$5/person)**
 - Belgian Waffles, Maple Syrup, Whipped Cream, Powder Sugar **(\$5/person)**
 - Croissant French Toast, Maple Syrup, Whipped Cream **(\$5/person)**
 - Mini Spanish Omelette, Onion Bell Pepper Sauce, Cilantro, Pepper Jack Cheese **(\$9/person)**
 - Add on Almond Milk and Soy Milk to any Buffet **(\$2.00++ Per Person)**



BREAKFAST STATIONS

Bagel Bar - \$18++ Per Person

- Bagels (Choice of 3) Plain, Whole Wheat, Onion, Cinnamon Raisin, Everything, Cheese Onion, Blueberry
- Cream Cheese (Choice of 3) Plain, Herb Garden, Truffle, Light, Olive, Jalapeño Tomato, Bacon Scallion
- Santa Barbara Smoked House Salmon, Red Onion, Capers, Lemon

Omelette Station - \$18++ Per Person + \$150 per Chef (1 per 70 guests)

- Free Range Egg, Egg White
- Assorted Toppings: Tomato, Spinach, Basil, Onion, Mushroom, Bell Pepper, Jalapeño, Bacon, Chorizo,
- Ham, Swiss and Cheddar Cheese

Crepes station - \$18++ Per Person + \$150 per Chef (1 per 70 guests)

- A la minute crepes
- Raspberry filled crepes
- Assorted topping : Nutella, banana, strawberry, whipped cream, sugar, orange,marmalade, apricot jam, toasted almonds, cocnut



02
BRUNCH



SO MAGNIFIQUE BRUNCH - \$65++

Choice of Two Juices: Orange, Grapefruit, Cranberry, Apple, Tomato or Pineapple

- Seasonal Smoothie Shooters
- Fresh Seasonal Fruit and Berries
- Mini Croissant, Pain au Chocolat, Ficelle, Mini Muffins
- Butter, Marmalade and Fruit Preserves

Choice of 1: Garden Goddess Salad, Farmers Market Salad, or Chef's Seasonal Salad

Choice of 1: Scrambled Eggs with cheese, egg white frittata, or farm egg omelet with cheese

Choice of 1: Applewood Smoked Bacon, Chicken Sausage, turkey bacon, or turkey sausage

Choice of 1: Buttermilk pancakes or French toast

Choice of 1: Roasted Red Potatoes or hash browns

Lavazza Coffee, Decaffeinated Coffee and Harney and Sons Fine Teas , Half & Half, 2% Milk



03

BREAK STATION



BEVERAGE PACKAGE

A LA CARTE BEVERAGES

SO FRENCH - \$16++, PER PERSON

SO ENERGIZING - \$19++, PER PERSON

SO SWEET - \$19++, PER PERSON

SO RELAXING - \$22++, PER PERSON

SO NATURAL - \$24++ PER PERSON

SO LATIN - \$24++ PER PERSON

MILK AND COOKIES - \$16++ PER PERSON

SO HOLLYWOOD - \$18++ PER PERSON

BREAK ENHANCEMENTS



BEVERAGES PACKAGES

- Continuous Coffee Service Featuring Lavazza Coffee, Decaffeinated Coffee and Harney and Sons Fine
- Teas, Half & Half, 2% Milk, Coke, Diet Coke, Sprite, Evian, Sparkling Water and Assorted Juices

\$14++ Per Person Half Day (Up to 4 Hours)

\$24++ Per Person Whole Day (Up to 9 hours)

\$5++ Per Person, Per Hour, Add On



A LA CARTE BEVERAGES

- Coke, Diet Coke, Sprite **\$5++ Each**
- Red Bull/Red Bull Sugar Free **\$7++ Each**
- Individual Evian or Perrier **\$5++ Each**
- Large Evian or Perrier **\$9++ Each**
- Lavazza Coffee, Decaffeinated Coffee and Harney and Sons Fine Teas **by the Gallon \$85++**
- Half & Half, 2% Milk



SO FRENCH - \$16++ PER PERSON

- Bread Basket with Viennoiseries
- Lavazza Coffee, Decaffeinated Coffee and Harney and Sons Fine Teas, Half & Half, 2% Milk

Up to 60 Minutes of Service



MILK AND COOKIES - \$16++ PER PERSON

- Assorted cookies: chocolate chip, peanut butter, snickerdoodle, oatmeal-raisin
- Milk: Strawberry, Chocolate, Vanilla
(can be made with cow, almond, or soy)

Up to 60 Minutes of Service



SO HOLLYWOOD - \$18++ PER PERSON

- Matcha almond milk smoothie
- Wake me up Shot – Lemon, ginger, cayenne
- Raw energy bars
- Blueberry, flax seed, cacao nib smoothie
- Revive shot – Beet, orange, carrot, lemon, and ginger

Up to 60 Minutes of Service



SO ENERGIZING - \$19++, PER PERSON

- Ginseng Lemonade
- Carrot and Ginger Juice
- Ginger Cookies
- Cappuccino Pot de Crème
- Espresso Brownies

Up to 60 Minutes of Service



SO SWEET - \$19++, PER PERSON

- Assorted Popcorn: Plain, Herb Truffle, Caramel Cracker Jack
- Cotton Candy
- Mini M&Ms
- Assorted Chocolate Candy Bars
- Oxnard Strawberry Lemonade
- Orange Grove Lemonade

Up to 60 Minutes of Service



SO RELAXING - \$19++, PER PERSON

- Plumeria Scented Hot Towels
- Fruit Smoothies
- Granola Parfait
- Chilled Cucumber Shooters
- Seasonal Fruit and Berries
- Create Your Own Trail Mix

Up to 60 Minutes of Service



SO NATURAL - \$24++ PER PERSON

- Seasonal Crudités, Herb Yogurt and Carrot Harissa Dipping Sauce
- Hummus with Homemade Pita Bread
- Ojai Citrus Grove Orange Bars
- Chocolate, Bakersfield Almond Brownies
- Berry Tartlets
- Fresh Strawberry Lemonade
- Up to 60 Minutes of Service

Up to 60 Minutes of Service



SO LATIN - \$24++ PER PERSON

- Corn Tortilla Chips, Guacamole, Pico de Gallo, Sour Cream, Roasted Tomato Salsa, Tomatillo Salsa
- Queso Fresco Cheese Taquitos
- Jalapeño Shrimp Ceviche
- Churros, Assorted Dips: Spiced Chocolate, Dulce de Leche, Raspberry Coulis, Whipped Cream,
- Warm Chocolate Sauce

Up to 60 Minutes of Service



BREAK ENHANCEMENTS

- Seasonal Whole Fruit (**\$4/item**)
- Yogurt (**\$4/item**)
- Granola Bar (**\$4/item**)
- Candy Bar (**\$4/item**)
- Ice Cream Bar (**\$6/item**)
- Bag of Chips (**\$4/item**)
- Trail Mix (**\$6/person**)
- Seasonal Fruit Platter with Berries (**\$12/person**)
- Seasonal Crudités with Dip (**\$10/person**)
- Hummus and Pita Bread (**\$7/person**)
- Dried Fruits (**\$6/person**)
- Assorted Brownie (**\$36/dz**)
- Assorted Cookies (**\$36/dz**)



04

WORKING LUNCH BUFFET



SOUP

SALAD

SANDWICH

ENTRÉE

DESSERT

WORKING COLD LUNCH BUFFET:

1 SOUP / 2 SALADS / 3 SANDWICHES / 1 DESSERT - \$55++, PER PERSON

HOT LUNCH BUFFET:

1 SOUP / 2 SALADS / 3 ENTREES / 1 DESSERT - \$62++, PER PERSON

BASED ON UP TO 90 MINUTES OF SERVICE



SOUPS

-
- Vegan Tomato Basil
 - French Onion Soup, Cheese Crostini
 - Free Range Chicken and Mushroom Velouté, Brioche Croutons




SALADS

- Organic Tuscan Kale Caesar Salad, Parmesan
- Seasonal Market Tomato, Fresh Mozzarella, Torn Basil, California EVOO 
- Grilled Marinated Vegetables, Romaine Heart, Olive Dressing 
- Raw Shaved Vegetables, Baby Kale, Frisée, Cashew, Orange Dressing
- Scarlet Quinoa, Organic Baby Beets, Herb Goat Cheese, Petite Green, Balsamic
- Heirloom Spinach, Fig, Prosciutto, Pickled Red Onion, Feta, White Balsamic Dressing
- Frisée, Belgian Endives, Dried Cranberry, Caramelized Walnut, Pointe Reyes Blue Cheese
- The Garden Goddess, Butter Lettuce, Wild Arugula, Pistachio, Avocado, Green Goddess Dressing



SANDWICHS

- Caesar Chicken Wrap: Grilled Lemon Marinated Chicken Breast, Romaine Heart, Parmesan, House Made Caesar Dressing
- New York Steak: Sliced Slow Roasted Steak, Shallot Marmalade, Baby Spinach, Dijon Spread on Crispy French Baguette
- Santa Barbara Smoked Salmon: Truffle Cream Cheese, Shaved Fennel, Radish, Arugula on Pretzel Bread
- Riviera Vegetable Wrap: Hummus Spread, Oven Dried Tomato, Grilled Zucchini, Roasted Bell Pepper, Basil, Spinach 
- Turkey Club: Sliced Turkey Breast, Applewood Smoked Bacon, Spicy Aioli, Arugula, Tomato Concassé on Mini Brioche Bun
- Spiced lentil wraps, red cabbage, cucumber, red pepper paste, tomato, tahini sauce
- Tuna Pain Bagnat Tartine: Carrot/Daikon Slaw, Herbs, Aioli
- Falafel wrap, housemade pita, pickled fennel, baby lettuce, lebneh, chermoula
- Estérel Chicken Tartine: Pulled Chicken Salad, Marcona Almond, Olives, Parsley, Lemon, Black Garlic, Micro Celery



ENTREES

Fish:

- Fennel Pollen Roasted Seabass, artichoke barigoule, cherry tomato salsa fresca
- Seared Steelhead Salmon, Green Farro, Roasted rainbow Carrot
- Crispy Skin Barramundi, Lemon dumplings, Rainbow Swiss Chard, Roasted Garlic Sauce

Poultry:

- Mary's Roasted Chicken, Creamed corn, garlic spinach, tomato ragout
- Garden Herbs Chicken Piccata, Vadouvan potato, Fried Caper, lemon sauce
- Classic Coq au Vin, Pearl Onion, Mushroom, Lardon Pee Wee Potato

Meat:

- Cumin Marinated Grilled Skirt Steak, balsamic glazed cippolini, ratatouille
- Roasted NY strip loin, buttermilk mashed potato, haricot verts, chimichurri



Vegetarian:

- Vegetable tagine, Israeli couscous, chermoula sauce
- Wild Mushroom Agnoletti, Roasted Celery Root, Green Pea, Tarragon Beurre Blanc
- Parmesan gnocchi, wild mushroom ragout, asparagus, brioche breadcrumbs



DESSERTS

- **Assorted French Mini Pastries**: Classic Opera, French Macaron, Berry Tartlet, Vanilla Rhum Cannelé de Bordeaux, Chef's Choice Mini Éclair
- **Assorted Cookies and Brownies**: Chocolate Chips, Oatmeal and Coconut macaroon, Dark Valrhona Chocolate Madeleine, Espresso Brownie
- **All Around Berries**: Blueberry Clafouti, Blackberry Lime Pannacotta, Berry Tartlet, Raspberry pistachio cake, Chocolate Chambord Mousse
- *Selection of Fresh Baked Bread and Butter on the Buffet, Lavazza Coffee, Decaffeinated Coffee and Harney and Sons Fine Teas, Half & Half, 2% Milk*



05

PLATED LUNCH



APPETIZERS



ENTREES

DESSERT

THREE COURSES - \$55++, PER PERSON



APPETIZERS – PLEASE SELECT 1 FOR THE ENTIRE EVENT

- Organic Tuscan Kale Caesar Salad, Parmesan 
- Seasonal Market Tomato, Fresh Mozzarella, Torn Basil, California EVOO 
- Raw Shaved Vegetables, Baby Kale, Frisée, Cashew, Orange Dressing
- Tomato Gazpacho, Herb Fromage Blanc, Basil Oil
- Scarlet Quinoa, Organic Baby Beets, Herb Goat Cheese, Petite Green, Balsamic
- The Garden Goddess, Butter Lettuce, Wild Arugula, Pistachio, Avocado, Green Goddess Dressing



ENTREES - PLEASE SELECT 1 FOR THE ENTIRE EVENT

Fish: (Please Select 1 for Entire Event)

- Loup de Mer, Ancient Grain Pilaf, Preserved Citrus Gremolata
- Seared Steelhead Salmon, Green Farro, Roasted Carrot
- Fennel Pollen Roasted Seabass, Artichoke Barigoule, Virgin Tomato Basil Sauce
- Atlantic salmon, freekeh tabbouleh, French feta, lemon dill sauce

Poultry:

- Brick Roasted Chicken, creamed corn, garlic Spinach, Tomato ragout
- Chicken Paillard Vadouvan, Israeli Couscous, Seasonal Vegetables, Arugula Pesto
- Classic Coq au Vin, Pearl Onion, Mushroom, Lardon Pee Wee Potato

Meat:

- Braised short rib, Anson Mills grits, braised greens, pearl onion jus
- Roasted New York Steak, roasted seasonal vegetables, potato puree, Red Wine Sauce

Vegetarian ;

- Farro "Risotto", Balsamic Zucchini, Grana Padano, Mascarpone
- Wild Mushroom Agnolotti, Roasted Celery Root, Green Pea, Tarragon Beurre Blanc
- Seasonal Vegetable Succotash, Anson Mills Grits, Point Reyes Toma

(\$5++ Per Person, Supplemental fee)



DESSERT - PLEASE SELECT 1 FOR THE ENTIRE EVENT

-
- *Seasonal fruit tart, pastry cream*
 - *Lemon Thyme Cheesecake, Candied Orange*
 - *Berry Tartlet, Brown Butter Filing*
 - *Classic Opera, Moist Sponge Cake, Coffee, Chocolate Layer*
 - *Orange blossom crème brulee, berries*
 - *Trio of Homemade Sorbets (less than 70 people)*
 - *Trio of French pastry*

Selection of Fresh Baked Bread and Butter on the Buffet, Lavazza Coffee, Decaffeinated Coffee and Harney and Sons Fine Teas, Half & Half, 2% Milk



06

BOXED LUNCH



SALAD

SIDES

BEVERAGES

SANDWICHES (CHOOSE THREE)

\$35++, PER PERSON



SIDES / BEVERAGES

Sides (*Each Boxed Lunch Contains) :

- Whole Fruit
- Gourmet Bag of Chips
- Cookie or Brownie

Beverages :

- Lavazza regular and decaffeinated coffee
Harney and sons teas
- Assorted sodas
- Still & sparkling bottled water

**Boxed Lunch Includes Coffee, Tea and One Bottle Beverage Per Person*



SALADS / SANDWICHES

Salads (Choose one) :

- Caesar Salad with Grana Padano and Baguette Croutons
- Mixed Greens with Dried Cranberry and Caramelized Pecans, Aged Balsamic Dressing
- Cavatelli Pasta Salad with Grilled Asparagus with Sundried Tomato Dressing
- Yukon Gold Potato Salad with Creamy Dill Dijon Dressing
- Baby Spinach Salad with Roasted Vegetables and Horseradish Vinaigrette

Sandwiches (Choose Three)

(Assorted boxed lunches with one of the three following sandwiches selected)

- Roast Beef Focaccia Sandwich, Arugula and Horseradish
- Vegetarian Panini, Grilled Vegetables and Fontina Cheese
- Smoked Ham and Aged Cheddar on Pretzel Bread, Mustard Butter
- Turkey Club, Avocado and Applewood Smoked Bacon
- Caesar Salad Wrap with Grana Padano and Lemon Marinated Grilled Chicken
- Smoke Salmon, Chive Cream Cheese Sandwich in Mini Baguette
- Tomato Mozzarella and Pesto Panini in Sourdough Bread
- BLTA, Applewood Smoked Bacon, Butter Lettuce, Tomato, Avocado, Aioli
- Pastrami, Sauerkraut, Swiss, Whole Grain Mustard, Rye Bread



07

DINNER BUFFET



SOUP

SALAD

ENTRÉE

DESSERT

1 SOUP / 2 SALADS / 3 ENTRÉES / 1 DESSERT - \$78++, PER PERSON

2 SOUP / 3 SALADS / 3 ENTREÉS / 1 DESSERT - \$83++, PER PERSON

BASED ON UP TO 120 MINUTES OF SERVICE



SOUP

-
- Vegan Tomato Basil
 - French Onion Soup, Cheese Crostini
 - Free Range Chicken and Mushroom Velouté, Brioche Croutons
 - Lobster Bisque



SALADS

- Raw Shaved Vegetable, Baby Kale, Frisée, Cashew, Orange Dressing
- Scarlet Quinoa, Organic Baby Beets, Herb Goat Cheese, Petite Greens, Balsamic
- Heirloom Spinach, Figs, Prosciutto, Pickled Red Onion, Feta, White Balsamic Dressing
- Frisée, Belgian Endives, Dried Cranberry, Caramelized Walnut, Pointe Reyes Blue Cheese, Chive
- Farro Tabbouleh, Persian cucumbers, cherry tomato, French feta, lemon vinaigrette
- The Garden Goddess, Butter Lettuce, Wild Arugula, Pistachio, Avocado, Green Goddess Dressing
- Grilled romaine, shaved grana padano, garlic crouton, caesar dressing



ENTREES

Fish:

- Seared Steelhead Salmon, Green Faro, Roasted Carrots
- Fennel Pollen Roasted Seabass, Artichoke Barigoule, Virgin Tomato Basil Sauce
- Arctic Char, Chickpea Puree, Roasted Beet Salad, Tahini Sauce

Poultry:

- Classic Coq au Vin, Pearl Onion, Mushroom, Lardon Pee Wee Potato
- Cassoulet, duck confit, garlic saucisson, heirloom shelling beans
- Roasted Mary's Chicken, creamed corn, garlic spinach, Tomato ragout

Meat:

- Cumin Marinated Grilled Skirt Steak, Pearl Onion Confit, Ratatouille
- Roasted Sliced New York, Crispy Rosemary Fingerling Potato, Carrot Puree, Red Wine Sauce
- Braised Short Ribs, Roasted Garlic Creamy Polenta, Cipollini Onion

Vegetarian:

- Wild Mushroom Agnoletti, Roasted Celery Root, Green Pea, Tarragon Beurre Blanc
- Butternut squash ravioli, brown butter, fried sage, pumpkin seed
- Parmesan gnocchi, wild mushroom ragout, asparagus, brioche breadcrumbs

(\$5++ Per Person, Supplemental fee)



DESSERTS

- **Assorted French Mini Pastries:** Classic Opera, French Macaron, Berry Tartlet, Vanilla Rhum Cannelé de Bordeaux, Chef's Choice Mini Éclair
- **All Around Berries:** Blueberry Clafouti, Blackberry Lime Panna Cotta, Strawberry Brown Butter Filing Tartlet, Raspberry Pistachio Cake, Chocolate Chambord Mousse
- **All Around Chocolate:** Classic Opera, Chocolate Mini Éclair, Flourless Chocolate Cake, Mocha Mousse, Chocolate Grand Marnier Hazelnut Bar, Chocolate Covered Strawberry
- **Desserts stations :**
French macaron sandwich, market flavor sorbet
Liquid nitrogen dessert station
Based on 2 macaron sandwich per person, 1 chef attendant and minimum of 70 guests needed
\$9++, per person, supplemental fee

Selection of Fresh Baked Bread and Butter on the Buffet, Lavazza Coffee, Decaffeinated Coffee and Harney and Sons Fine Teas, Half & Half, 2% Milk



08

PLATED DINNER



APPETIZERS

SALADS

ENTRÉES

VEGETARIAN ENTRÉE'S

DESSERT

***PLEASE SELECT 1 FOR EACH FOR ENTIRE EVENT
SELECT UP TO 2 FOR ENTRÉE'S***

THREE COURSES - \$85++, PER PERSON

FOUR COURSES - \$90++, PER PERSON




APPETIZER / SALADS (PLEASE SELECT 1 FOR ENTIRE EVENT)

Appetizers

- Tuna Carpaccio, pickled chili, ginger oil, micro arugula
- Farro Morrel “Risotto”, Baby Kale, Grana Padano
- Seared Diver Scallops, root puree, Gremolata
- Cheese and Spinach Tortelloni, Cream of Garlic, Celery, Petite Greens
- Lamb belly, harissa yoghurt, arugula, preserved lemon

Salads

- Frisée, Baby Kale, Dried Cranberry, crispy Prosciutto, Caramelized Walnut, Vincotto
- Raw Shaved Vegetables, Baby Kale, Frisée, Cashew, Orange Dressing 
- Scarlet Quinoa, Organic Baby Beet, Herb Goat Cheese, Petite Greens, Balsamic
- Slow Braised Campari Tomato on the Vine, Bellwether Farm Ricotta, Basil Pesto
- Farro Tabbouleh, Persian cucumbers, cherry tomato, French feta, lemon vinaigrette
- Red Belgian Endive, Frisée, Shaved Fennel, Roasted Pear, Caramelized Walnut, Point Reyes Blue Cheese, Red Wine Dressing



ENTREE (PLEASE SELECT UP TO 2 FOR ENTRÉE'S)

Fish :

- Local Halibut, Fava Puree, Wheat Berry, Tomato Confit
- Spiced Ahi Tuna, Cucumber Fennel Salad, Greek Yoghurt, Lemon Olive Oil
- Arctic Char, Chickpea Puree, Roasted Beet Salad, Tahini Sauce
- Grilled Dorade, Heirloom Carrots, Buerre Noisette
- Seared Branzino, Braised Baby Leek, Fondant Potato, Tomato Confit, Local Caviar
- Crispy Skin Barramundi, Lemon Gnocchi, Rainbow Swiss Chard, Roasted Garlic Sauce
- Seared Salmon, Charred Cauliflower Couscous, Celery Purée, Olive Sauce



Poultry :

- Seared Duck Breast Vadouvan, Heirloom Carrot Puree, Haricot Vert Persillade
- Duck Confit, Roasted Turnip, Mustard Greens, Strawberry Rhubarb Jam
- Roasted Chicken, Celery Root Puree, Broccoli Rabe, Brown Chicken Jus
- Brick Roasted Chicken, Creamless Cream of Corn, Sautéed Spinach, Tomato Concassé
- Classic Coq au Vin, Pearl Onion, Mushroom, Lardon Pee Wee Potato

Meat :

- Pork Belly, Polenta, Braising Greens, Pickled Mustard Seed Vinaigrette
- NY Strip Steak, Root Vegetable Ragout, Anson Mills Grits, Bordelaise
- Petit Filet, Fondant Potato, Fava Bean, Asparagus Tip, Creamy Blue Cheese Sauce
- Braised Short Ribs, Roasted Garlic Creamy Polenta, Cipollini Onion

Vegetarian : (Please Select up to 1 for Entrée's)

- Wild Mushroom Agnoletti, Roasted Celery Root, Green Pea, Tarragon Beurre Blanc
- Farro "Rissoto", balsamic zucchini, grana pagano, Mascarpone
- Seasonal vegetables succotash, Anson Mills grits, fried farm egg, point Reyes toma



DESSERTS (PLEASE SELECT 1 FOR ENTIRE EVENT)

- Chocolate grand Marnier bar, hazelnut croquant
- Lemon Thyme cheesecake, candied oranges
- Strawberry tartlet, brown butter filling, pepper white balsamic reduction
- Classic Opera, moist sponge cake, coffee, chocolate layers
- Pumpkin chai chessecake brulee, breton cookie
- Chocolate cremeux, raspberry doll ups, lime meringue
- Flourless chocolate cake, mocha mousse, cocoa nib whip cream

Selection of Fresh Baked Bread and Butter on the Buffet, Lavazza Coffee, Decaffeinated Coffee and Harney and Sons Fine Teas, Half & Half, 2% Milk



09

DESSERT STATION



VIVE LA FRANCE - \$25++ PER PERSON

—

- Lemon Meringue Tartlette, Pecan Financier
- Assorted Macarons, Nutella Madeleines, Chocolate Éclair
- Raspberry Pannacotta, Chocolate Covered Strawberries



KID AT HEART - \$25++ PER PERSON

-
- Caramel Popcorn, Assorted Cupcakes
 - Cookies, Snowballs, Doughnut Holes, Rice Krispy Treats



NITRO ICE CREAM - STATION \$18++ PER PERSON + \$150 PER CHEF

Includes Choice of Two Flavors:

- Chocolate, Vanilla, Strawberry, Mint N Chip, Coffee

Garnishes:

- Gummy Bears, Rainbow and Chocolate Sprinkles, M&M's, Butterfingers, Chocolate Sauce, Caramel Sauce and Nuts



THE SWEET TOOTH - \$18++ PER PERSON + \$150 PER CHEF

-
- Fresh Made Cotton Candy
 - Gummy Bears, M&M's, Assorted Miniature Candy Bars, Jelly Beans, Red Vines, Sour Patch Kids



CREATE YOUR OWN ICE CREAM SANDWICHES

\$18++ PER PERSON + \$150 PER CHEF

Includes Choice of Two Flavors:

Chocolate, Vanilla, Strawberry, Mint N Chip,
Coffee, Chocolate Chip

A Choice of 5 Different Cookies:

Chocolate Chip, Peanut Butter, French Macaron,
Snickers doodle & Chocolate Sable



CHOCOLATE FOUNTAIN - \$18++ PER PERSON MINIMUM 50 GUESTS

Includes :

Marshmallow, fresh bananas, brownie bites, rice crispy treat bites, strawberries, donut holes



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CHILDREN BUFFET





APPETIZERS & SIDES

ENTRÉES

CHILDREN'S SODA BAR \$25.00++ PER CHILD

TWO APPETIZERS/SIDE DISHES AND THREE ENTREES \$55++ PER PERSON

THREE APPETIZERS/SIDES DISHES AND THREE ENTREES \$60++ PER PERSON

BASED ON UP TO 120 MINUTES OF SERVICE



APPETIZERS & SIDES

- Mixed Green Salad with Ranch Dressing
- Caesar Salad
- Vegetable Crudités with Hummus
- Fruit Salad
- Tomato Soup
- Chicken Noodle Soup
- Vegetable Eggrolls with Sweet and Sour Sauce
- Steamed Vegetables
- Corn on the Cob
- Steamed Rice
- Shoe String Fries
- Onion Rings
- Toasted Garlic Bread
- Penne Pasta with Marinara Sauce
- Mediterranean Flatbread



ENTREES

- Chicken Tenders
- Grilled Beef Franks with Buns, Served with Sides of Relish, Ketchup, Mustard and Chopped Onions
- Spaghetti & Meatballs, with Bowl of Parmesan
- Cheese Ravioli with Marinara Sauce, with Bowl of Parmesan Cheese
- Teriyaki Chicken
- Kids Hamburgers with Buns, Served with Sides of Sliced Tomatoes, Sliced Pickles, Lettuce, Bowls of Ketchup, Mustard, Mayonnaise and BBQ Sauce
- Grilled Breast of Chicken with Buns, Served with Sides of Sliced Tomatoes, Sliced Pickles, Lettuce, Bowls of Ketchup, Mustard, Mayonnaise and BBQ Sauce



CHILDREN'S SODA BAR \$25.00++ PER CHILD

—
Includes:

- Coke,
- Diet Coke,
- Sprite,
- Root Beer
- Orange Soda,
- Grenadine
- (1) Customized Mocktail



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RECEPTION HORS D'OEUVRES

HOT HORS D'OEUVRES
COLD HORS D'OEUVRES



HOT HORS D'ŒUVRES

COLD HORS D'ŒUVRES





HOT HORS D'OEUVRES

- Seared Scallop, Carrot Harissa, Marcona Almond **\$6++, Per Piece** 
- Fresh Goat Cheese Gougère Puff **\$6++, Per Piece**
- Flat Bread Provençale, Caramelized Onion, Tomato, Mozzarella, Basil **\$6++, Per Piece**
- Mushroom Profiterole, Herbed Cream Cheese **\$6++, Per Piece**
- Roasted Fennel Shrimp Skewer, Grain Mustard Seaweed Dressing **\$6++, Per Piece** 
- Mini Crispy Crab Cake **\$6++, Per Piece**
- Korean beef satay, soy glaze **\$6++, Per Piece**
- Arancini, smoked mozzarella **\$6++, Per Piece**
- Mushroom Spanakopita **\$6++, Per Piece**
- Spicy BBQ Shrimp Skewers **\$6 ++ Per Piece**
- Stuffed mushrooms, boudin blanc sausage, boursin cheese **\$6++, Per Piece**
- Chicken Empananda, Garlic Espelette Aioli **\$6++, Per Piece**



COLD HORS D'OEUVRES

- Seasonal Gazpacho, herb oil **\$6++, Per Piece** 
- Sesame Tuna Tartare Cone **\$6++, Per Piece**
- Confit cherry tomato, Fresh Burratta Cheese, Basil **\$6++, Per Piece** 
- Smoked Salmon, Potato pancake, Crème fraiche **\$6++, Per Piece**
- Spring Roll Provençale, Spicy Pesto Sauce **\$6++, Per Piece** 
- Beef Tartare, Crostini, Fleur De Sel **\$6++, Per Piece**
- Scallop crudo, green garbanzo puree, chili mignonette **\$6++, Per Piece**
- Yellowtail ceviche, avocado, pineapple, fried plantain **\$6++, Per Piece**
- Chicken liver crostini, blackberry gelee **\$6++, Per Piece**
- Bahn mi bao bun, pickled vegetables **\$6++, Per Piece**
- Ahi tuna mini tostadas, herb salad **\$6++, Per Piece**
- Shrimp cocktail, Yucatan style **\$6++, Per Piece**



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RECEPTION STATIONS



SO RIVIERA

SO NORMANDIE

SO PARIS

SO FARMERS MARKET

+ ADD WINE PAIRING - \$17++ PER PERSON

BASED ON UP TO 60 MINUTES OF SERVICE



SO FARMERS MARKET - \$18++, PER PERSON

-
- Chefs selection of farmers market crudités
 - Sun-Dried tomato hummus, white bean hummus, avocado green goddess dip, sweet onion dip
 - House garlic pita bread, whole grain crackers



SO RIVIERA - \$24++, PER PERSON

-
- Marinated Grilled Vegetables, Herbed Olives, Pesto
 - Hummus, Babaganoush, Tapenade, Herbed Goat Cheese Spread, Carrot Harissa
 - Pita Chips, Rosemary Hazelnut Crackers, Crudite

Wine Pairing - \$17++, Per Person

- Pinot Noir The Seeker, Pays d'Oc, France
- Chateau Pey La Tour, Bordeaux, France
- Chardonnay, Chateau Ste. Michelle, Washington State, USA



SO NORMANDIE – \$44++, PER PERSON

-
- Local Oysters on Half Shell (3 Per Person)
 - Snow Crab Claw (2 Per Person)
 - Shrimp Cocktail (3 Per Person)
 - Cocktail Sauce, Brandy Louis Sauce, Mignonette Sauce, Lemon Wedges

Add Ons:

- Oysters **\$5.50++, Per Piece**
- Poached Maine Lobster **\$150++, Per Lobster**
- Snow Crab Claw **\$6.00++, Per Piece**
- Jumbo Shrimp **\$6.00++, Per Piece**
- Mussels Meuniere **\$5.50++, Per Piece**

Wine Pairing - \$17++, Per Person

- Chateau Pey La Tour, Bordeaux, France
- Chardonnay, Chateau Ste. Michelle, Washington State, USA



SO PARIS – \$44++, PER PERSON

—

Selection of French and Californian Cheese

- Bellwether Farm San Andreas, Sheep, Petaluma, CA
- Point Reyes Bay Blue, Cow, Point Reyes, CA
- Redwood Hill Crottin, Goat, Sebastapol, CA
- Comte, Cow, France
- Bucheron, Goat, France
- Brie de Meaux, Cow, France
- Assorted French Breads, Butter, Assorted Sea Salts, Cornichons, Pickled Vegetables, Marinated Olives, Honeycomb, Dried Fruit and Nuts

\$24++ Per Person, Cheese Only

- Saucisson Sec, Garlic Sausage, Country Pate, Prosciutto, Coppa

Assorted French Breads, Butter, Assorted Sea Salts, Cornichons, Pickled Vegetables, Marinated Olives, Honeycomb, Dried Fruit and Nuts

\$34++, Per Person for Cheese and Charcuterie

Based on up to 60 Minutes of Service

Minimum of 15 people

Wine Pairing - \$17++, Per Person

- Cabernet Sauvignon Lyeth, California, USA
- Bordeaux, Chateau Greysac Medoc, France

Add a Sommelier \$150



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RECEPTION CHEF STATIONS



SO LITTLE TOKYO

SO LITTLE SAIGON

CARVING STATIONS

BASED ON UP TO 60 MINUTES OF SERVICE



SO LITTLE SAIGON - \$24++, PER PERSON

Spring Rolls

- Prawn, Vegetable, and Glass Noodle or Vegetable and Glass Noodle, Cashew Dipping Sauce, Nuoc Mam, Spicy Pesto

2 Spring Rolls Per Person

Build Your Own Bahn Mi

- Pate, Saucisson, Pickled Vegetables, Garden Herbs, Garlic, Pesto or Spicy Tomato Aioli

1 Sandwich Per Person

(1 Chef Required up to 50 Guests @150\$ & 2 Chefs Required over 50 Guests @\$300)



SO TACO- \$24++, PER PERSON

-
- Brined pork belly, cumin marinated skirt steak, lemon branzino (3 tacos per person)
 - Elote (corn), queso fresco, garlic aioli, espelette (1 piece per person)
 - Guacamole, salsa verde, salsa oaxaquera



SO LITTLE TOKYO - \$44++ PER PERSON

Sushi Roll

- California Roll, Spicy Tuna Roll, Salmon Roll, Vegetable Roll
- 3 Pieces Per Person

Nigiri

- Salmon, Yellowtail, Ahi Tuna, Eel, Shrimp
- 2 Pieces Per Person

Sashimi

- Yellowtail, Ahi Tuna, Salmon
- 2 Pieces Per Person

Hand Roll

- Spicy Tuna
- 1 Pieces Per Person
- Wasabi, Pickled Ginger, and Soy Sauce

****Custom Menus are Available Upon Request***

1 Sushi Attendant Required Per 100 guests @\$250.00 Per Chef



CARVING STATIONS (1 CHEF REQUIRED @ 150\$ UP TO 50 GUESTS, 2 CHEFS @ 300\$ OVER 50 GUESTS)

Roasted Carved Prime Rib

- Horseradish Cream, Bordelaise, Béarnaise, King Edward Pomme Purée, Melted Leek
\$350 ++ Per Loin (Serves Approximately 20 Guests)

Porchetta

- Pickled Mustard Seed Vinaigrette, Polenta, Broccoli Rabe
\$250++ Per Belly (Serves Approximately 20 Guests)

Garden Herb Brined Turkey Breast

- Mushroom-Giblet Veloute, Cranberry Sauce, Brioche Stuffing, Haricot Verts Persillade
\$200++ Per Breast (Serves Approximately 20 Guests)

Whole Roasted Chicken Vadouvan, Chicken Jus

- Lemon Fingerling Potato, Root Vegetable
\$150++ Per Chicken (Serves Approximately 20 Guests)



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BAR A LA CARTE



PREMIUM BAR

ULTRA-PREMIUM OPEN BAR

BAR PACKAGES

PREMIUM OPEN BAR

ULTRA-PREMIUM OPEN BAR

HOSTED BEER/WINE BAR

BASED ON UP TO 60 MINUTES OF SERVICE



PREMIUM BAR

\$12++ Per Drink Hosted

\$16 Per Drink: Cash Bar

- Ketel One, Ketel One Citroen / Bombay Sapphire
- Bacardi Light / Capt Morgan, Malibu
- Partida Blanco
- Bulliet / Jameson
- Southern Comfort / Fireball / Hennessy V.S



ULTRA-PREMIUM OPEN BAR

- Grey Goose / Nollet
- Appleton XO / Capt Morgan, Malibu
- Patron Silver / Johnnie Walker Black Label
- Makers Mark / Crown Royal
- Southern Comfort / Fireball / Hennessy VSOP

\$14++ Per Drink Hosted

\$19 Per Drink: Cash Bar

- Baileys/ Frangelico/ Kahlua/ Amaretto

\$12++ Per Drink

\$16 Per Drink: Cash Bar

- Di Sarrano Amaretto/ Cointreau

\$14++ Per Drink Hosted

\$18 Per Drink: Cash Bar

- Champagne

\$10++ Per Glass

\$13 Per Drink: Cash Bar

- Chardonnay, Sauvignon Blanc, Merlot and Cabernet Sauvignon

\$10++ Per Glass Hosted

\$13 Per Drink: Cash Bar

- Amstel Light, Heineken, Corona, Bud Light, Stella Artois

\$7++ Per Beer Hosted

\$8 Per Beer: Cash Bar

- Assorted Sodas, Juices, Still and Sparkling Water

\$5++ Each Hosted

\$5 Each: Cash Bar



PREMIUM OPEN BAR – 2 HOURS \$32++, PER PERSON (EACH ADDITIONAL HOUR – \$12++, PER PERSON)

-
- Ketel One, Ketel One Citroen / Bombay Sapphire
 - Bacardi Light / Capt Morgan, Malibu
 - Partida Blanco
 - Bulliet / Jameson
 - Southern Comfort / Fireball / Hennessy V.S.
 - Champagne
 - Chardonnay
 - Sauvignon Blanc
 - Merlot
 - Cabernet Sauvignon
 - Amstel Light, Heineken, Corona
 - Assorted Sodas, Juices, Still and Sparkling Water



ULTRA-PREMIUM OPEN BAR - 2 HOURS \$34++, PER PERSON (EACH ADDITIONAL HOUR – \$14++, PER PERSON)

-
- Grey Goose / Nollet
 - Appleton XO / Capt Morgan, Malibu
 - Patron Silver / Johnnie Walker Black Label
 - Makers Mark / Crown Royal
 - Southern Comfort / Fireball / Hennessy VSOP
 - Champagne
 - Chardonnay
 - Sauvignon Blanc
 - Merlot
 - Cabernet Sauvignon
 - Amstel Light, Heineken, Corona, Stella Artois
 - Assorted Sodas, Juices, Still and Sparkling Water



HOSTED BEER/WINE BAR - ONE HOUR \$21++ , PER PERSON (EACH ADDITIONAL HOUR – \$15++, PER PERSON)

-
- Sparkling Wine
 - Chardonnay
 - Sauvignon Blanc
 - Merlot
 - Cabernet Sauvignon
 - Amstel Light, Heineken, Corona, Stella Artois
 - Assorted Sodas, Juices, Still and Sparkling Water



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SIGNATURE COCKTAIL LIST



SIGNATURE COCKTAIL LIST

- Margarita on the Rocks

Tequila, Lime Juice, Triple Sec, Simple Syrup,
\$12.00++ Each

- Spicy Margarita on the Rocks

Tequila, Lime Juice, Triple Sec, Simple Syrup, Jalapeno,
\$13.00++ Each

- Old Fashioned

Bourbon, Simple Syrup, Bitter, Orange Peel,
\$15.00++ Each

- Cosmo:

Vodka, Simple Syrup, Cranberry, Lime Juice,
\$15.00++ Each

- Moscow Mule:

Vodka, Simple Syrup, Lime Juice, Ginger Beer,
\$14.00++ Each

- Dark and Stormy

Rum, Lime Juice, Simple Syrup, Ginger Beer,
\$14.00++Each

- French 75

Gin, Simple Syrup, Lemon Juice, Sparkling Wine,
\$14.00++Each

- Caipirina

Cachaca, Simple Syrup Lime Juice,
\$14.00++Each



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WINE LIST



CHAMPAGNE AND SPARKLING WINES

WHITES

ROSÉS

REDS

BASED ON UP TO 60 MINUTES OF SERVICE



CHAMPAGNE AND SPARKLING WINES

-
- Avissi Prosecco, Veneto, Italy - **\$70**
 - Thienot Brut, Reims, France - **\$120**
 - Thienot Rose, Reims, France - **\$175**
 - Dom Perignon, Epernay, France - **\$550**
 - Dom Perignon Rose, Epernay, France - **\$700**
 - Veuve Clicquot 'Yellow Label', Reims, France - **\$175**
 - Veuve Clicquot Rose, Reims, France - **\$225**
 - Laurent Perrier Brut, Tours Sur Marne, France - **\$110**
 - Laurent Perrier Ultra Brut, Tours Sur Marne, France - **\$175**
 - Laurent Perrier Rose, Tours Sur Marne, France - **\$225**
 - Thienot Brut Magnum, Reims, France - **\$240**
 - Veuve Clicquot 'Yellow Label' Magnum, Reims, France - **\$375**
 - Veuve Clicquot Rose, Magnum Reims, France - **\$400**
 - Louis Roederer Cristal, Reims, France - **\$650**



WHITES

- Bordeaux Dourth La Grande Cuvee, France - **\$50**
- Chardonnay Chateau Ste. Michelle, Washington State, USA - **\$46**
- Chardonnay La Crema, California, USA - **\$62**
- Chardonnay Catena Alta, Mendoza, Argentina - **\$105**
- Reisling Bex, Nahe Valley, Germany - **\$52**
- Pouilly Fuisse Louis Jadot, Burgundy, France - **\$85**
- Pinot Gris Kim Crawford, New Zealand - **\$76**
- Pinot Grigio Livio Felluga, Italy - **\$64**
- Sauvignon Blanc Oyster Bay, Marlborough, New Zealand - **\$48**
- Sauvignon Blanc Napa Cellars, California, USA - **\$62**
- Sancerre Pascal Jolivet, France - **\$74**



REDS

- Merlot Trinity Oaks, California, USA - **\$40**
- Merlot Folie A Deux, California, USA - **\$58**
- Zinfandel Terra D'oro, California, USA - **\$62**
- Malbec Dona Paula, Argentina - **\$46**
- Syrah Rubicon Estate, Rutherford, USA - **\$114**
- Pinot Noir The Seeker, Pays d'Oc, France - **\$54**
- Pinot Noir Merryvale, California, USA - **\$85**
- Bordeaux Chateau Greysac Medoc, France - **\$72**
- Rioja Marq De Riscal, Spain - **\$42**
- Cabernet Sauvignon Lyeth, California, USA - **\$54**
- Cabernet Sauvignon Terrazas Alto De Plata, Argentina - **\$65**
- Cabernet Sauvignon Silver Oak Alexander Valley, California, USA - **\$138**
- Meritage Lock And Key, North Coast, USA - **\$52**
- Meritage Rubicon Estate "Rubicon", California, USA - **\$250**
- Meritage Joseph Phelps Insignia, California, USA - **\$340**
- Cotes De Rhone Parallele 45, Rhone Valley, France - **\$58**
- Haut-Medoc Chateau Liversan, France - **\$68**



ROSES

- Chateau Pey La Tour, Bordeaux, France - **\$52**
- Sacha Lichine, Pays d'Oc, France - **\$45**



SOFITEL
HOTELS & RESORTS