

TRE POSTI

BRUNCH MENU

MENU #1

Served family style

Mini doughnuts, fresh and hot, tiramisu sauce
Organic berries and fruit

Plated Entree

Choice of one

Frittata with smoked chicken, leeks, cremini mushrooms, fontina
Cinnamon french toast with maple syrup

Served family style

House made chicken sausage and bacon
Caramelized potatoes, roasted peppers and onions

Dessert

Served family style

House baked selection of cookies and biscotti

Fresh squeezed orange juice
Freshly brewed coffee and assorted herbal teas

\$ 45 per person

MENU #2

Served Buffet Style

Organic summer berries and fruit

Assorted pastries and scones

Fluffy scrambled eggs topped with chives

Bacon

Caramelized potatoes, roasted peppers and onions

Fresh squeezed orange juice

Freshly brewed coffee and assorted herbal teas

\$ 35 per person

TRE POSTI

LUNCH MENU

MENU #1

Plated

First Course

Select One

Organic Baby Lettuces

pears, candied walnuts, red wine vinaigrette,
blue cheese

Tre Posti Classic Caesar Salad

baby hearts of romaine, garlic croutons,
parmigiana-reggiano

Heirloom Tomato Caprese

garden basil, house made mozzarella,
extra virgin olive oil, balsamic
(available July – October)

Living Butter Lettuces

sliced apples, walnuts, midnight moon,
champagne vinaigrette

Main Course

Select One

Grilled Sonoma Chicken Breast

buttermilk potatoes, broccolini,
wild mushroom-marsala sauce

Fennel & Rosemary Spiced Pork Tenderloin

creamed sweet corn with bacon,
buttered marble potatoes, arugula

Grilled Wild Salmon

wild rice with currants and pine nuts,
haricot vert beans, creamy garlic sauce

Braised Beef Short Ribs

three cheese creamy polenta,
roasted broccolini, natural jus
additional \$5 per person

Chef's Seasonal Choice Vegetarian Option Included

Dessert

Select One

Classic Tiramisu

italian ladyfingers, mascarpone zabaglione

Buttermilk and Vanilla Bean Panna Cotta

fruit compote

Fruit Crostata

house made vanilla gelato

Flourless Chocolate Cake

crème anglaise, berries

Freshly Brewed Coffee and Assorted Herbal Teas

\$ 45 per person

TRE POSTI

LUNCH MENU

MENU #2

Salads (Select One)

Living Butter Lettuces, sliced apples, walnuts, midnight moon, champagne vinaigrette
Heirloom Tomato Caprese, * garden basil, house made mozzarella, extra virgin olive oil, balsamic
Classic Caesar Salad, chopped baby hearts of romaine, garlic croutons, parmigiano-reggiano
Organic Baby Lettuces, * pears, candied walnuts, blue cheese crumbles, red wine vinaigrette
Lacinato Kale and Farro Salad, shaved fennel, cranberries, goat cheese, meyer lemon-garlic citronette
Organic Baby Lettuces *, baby strawberries, hazelnuts, goat cheese crostini, balsamic vinaigrette

Mains (Select Two)

Grilled Chicken Breast
wild mushroom- marsala sauce

Roasted Pork Tenderloin
dried cherry- balsamic chutney

Roasted and Sliced New York Steak
red wine reduction

Grilled Wild Salmon
creamy garlic sauce

Sides (Select Two)

Pasta Salad
garden vegetables

Roasted Fingerling Potatoes

Grilled Seasonal Vegetables

Farro Salad
Roasted Vegetables and Balsamic

“Pizza Bread”
buffalo mozzarella and roasted tomatoes

Desserts (Select One)

Chocolate Truffle Cake “Bites”

Ricotta Cheesecake “Bites”

House Made Cookies and Biscotti

Miniature Fruit Crostatas

Macaroons

All lunches include our house made bread
There is a 10 person minimum

\$ 45 per person

TRE POSTI

LUNCH MENU

MENU #3

Served Family Style

Tre Posti Classic Caesar Salad

baby hearts of romaine, garlic croutons,
parmigiana-reggiano

From the Wood Burning Oven

Chef's selection seasonal pizzas

Rigatoni Bolognese

slow cooked pork and tomato ragu, parmesan

Wild Mushroom Ravioli

toasted sage brown butter sauce,
aged parmigiana-reggiano

Assorted Cookies

Freshly Brewed Coffee and Assorted Herbal Teas

\$ 40 per person

MENU #4

Served Buffet Style

Organic Baby Lettuces

balsamic vinaigrette, cherry tomatoes

Choose Three

Roasted New York Steak Sandwich on Ciabatta

caramelized onions, arugula, malt vinegar aioli

Braised Pork Loin Sandwich

Chicken Salad Sandwich on a Sourdough Roll

celery, grapes, tarragon, mustard seed aioli

Grilled Vegetable Sandwich on a French Roll

calabrian chili aioli

Oven Roasted Turkey Sandwich

on a Dutch Crunch Roll

cranberry chutney, lettuce, tomato

Garden Vegetable Pasta Salad

Fruit Salad

Assorted Mini Desserts and Cookies

\$ 35 per person

TRE POSTI

RECEPTION MENU

Tray Passed

Wild Mushroom Crostini, truffle oil, parmesan

Warm Eggplant Caponata
capers, tomatoes, garlic bruschetta

Chilled Tomato Gazpacho
micro greens, basil oil

Tomato and Mozzarella Skewers
basil, extra virgin olive oil

Crispy Risotto Arancini, san marzano tomato sauce

Goat Cheese Tart, green apples, walnuts

Chilled Sweet Corn Soup Shooter
toasted hazelnuts, chives

Fava Bean and Ricotta Crostini, summer truffle

\$ 3 per piece

Pancetta Wrapped Prawns, basil vinaigrette

Ahi Tuna Tartar, cucumber, avocado, garden chives

Crispy Crab Cakes, calabrian chile aioli

Smoked Scottish Salmon
potato crisp, crème fraiche

Smoked Trout Rilletes, sauce gribiche, caviar

Prosciutto Wrapped Heirloom Melons
aged balsamic

Chicken and Sun Dried Tomato Sausages
creamy mustard sauce

Crispy Breadsticks, prosciutto, arugula

Pork and Ricotta Meatballs, spicy tomato sauce

\$ 3.5 per piece

Main Lobster Cones, mango, avocado, lime aioli, sterling caviar

Halibut Ceviche, thinly sliced tortilla chips

Grilled Beef Filet, parmesan crisp

Duck Confit Tostadas, radish salsa

Chopped Smoked Brisket "Sloppy Joe" Sliders, parker house rolls

Short Rib Sliders

\$ 4 per piece

TRE POSTI

RECEPTION MENU

Stations

CHEESE STATION

Artisan Local and Italian Cheeses,
Fresh Fruit, Candied Nuts and Sliced Baguette
\$ 8 per person

LIVE MOZZARELLA DEMONSTRATION

Hand Pulled Fresh Mozzarella "al minuto",
Toasted Crostini and Napa Valley Olive Oil
\$ 10 per person plus \$150 Chef Fee

ANTIPASTA STATION

Artisan Local and Italian Cheeses, House Cured Meats,
Fresh Fruit, Candied Nuts,
Cerignola Olives and Sliced Baguette
\$ 15 per person

CUBANO STATION

Traditional Cubanos pressed to order
\$10 per person plus \$150 Chef Fee

LIVE PASTA STATION

Select one of our Signature Pastas
\$ 18 per person plus \$150 Chef Fee
\$ 23 per person plus \$150 Chef Fee for two options

SEAFOOD STATION

Hog Island Oysters and Jumbo Prawns with Classic Accompaniments
Market Price

DESSERT STATION

Choose Three

Chocolate Dipped Strawberries *, Butterscotch Panna Cotta Cups, Ricotta Cheesecake Bites,
Strawberry Shortcake *, Chocolate Cupcakes Bites, Flourless Chocolate Cake Bites, Fruit Crostatas

Choose One

French Macaroons, Coconut Macaroons, Assorted Cookies and Biscotti
Freshly Brewed Coffee and Assorted Herbal Tea
\$ 20 per person

TRE POSTI

PLATED DINNER MENUS

Chef Nash Cognetti has crafted menus that are a perfect balance of classic Italian and upscale Napa Valley.

They are intended to allow our clients to customize the event menu to their preference.

Prices listed under each entrée selection include a salad, the entrée and dessert.

SALADS

Choose one

Classic Caesar Salad

chopped baby hearts of romaine,
garlic croutons, parmigiano-reggiano

Organic Baby Lettuces *

pears, candied walnuts,
blue cheese crumbles, red wine vinaigrette

Chopped Tre Colore

arugula, radicchio, endive, shaved pecorino,
whole citrus vinaigrette

Organic Baby Lettuces *

baby strawberries, hazelnuts,
goat cheese crostini, balsamic vinaigrette

Heirloom Tomato Caprese *

garden basil, house made mozzarella,
extra virgin olive oil, balsamic

Living Butter Lettuces

sliced apples, walnuts, midnight moon,
champagne vinaigrette

Lacinato Kale and Farro Salad

shaved fennel, cranberries, goat cheese,
meyer lemon-garlic citronette

Heirloom Tomato and White Peach Panzanella *

poached gulf prawns, arugula,
genovese basil, aged balsamic

Rustic Bread and Olive Oil

TRE POSTI

PLATED DINNER MENUS

ENTRÉE

Choose one

Sesame Crusted Diver Scallop

spring pea and baby carrot salad,
cauliflower mousseline, thai yellow curry sauce

\$ 54 per person

Pan Roasted Wild Steelhead

warm French green lentils with fennel and leeks,
grilled baby artichokes, blood orange and tarragon vinaigrette

\$ 54 per person

Pan Roasted Local Fish

whipped potatoes, sausalito watercress salad,
lemon-caper-white wine sauce

\$ 54 per person

Grilled Wild Salmon

wild rice with currants and pine nuts,
haricot vert beans, creamy garlic sauce

\$ 54 per person

Grilled Albacore Tuna

roasted sweet potato puree with cardamom and lime,
sugar snap peas, shaved radishes, yuzu butter sauce

\$ 55 per person

Grilled Sonoma Chicken Breast

buttermilk potatoes, broccolini,
wild mushroom-marsala sauce

\$ 50 per person

Tuscan Spiced Organic Chicken Breast

warm baby spinach panzanella with tomatoes, black olives, lemon cucumbers, and red onions
rosemary- meyer lemon jus

\$ 50 per person

TRE POSTI

PLATED DINNER MENUS

ENTRÉE (continued)

Choose one

Fennel and Rosemary Spiced Pork Tenderloin

creamed sweet corn with bacon,
buttered marble potatoes, arugula

\$ 52 per person

Crispy Liberty Farms' Duck Leg Confit

morel mushroom and spring pea risotto,
mascarpone cheese, cavedoni aged balsamico

\$ 57 per person

Slow Cooked Pozzi Ranch Lamb Shank "Osso Bucco"

italian butter bean and baby vegetable ragu,
burnt orange and crispy garlic gremolata

\$ 58 per person

Braised Beef Short Ribs

three cheese creamy polenta, roasted broccolini, natural jus

\$ 55 per person

Grilled Creekstone Farms' Filet Mignon

roasted garlic potato puree, california asparagus *, sauce bordelaise

\$ 58 per person

Vegetarian option always included

*If you wish to offer a choice of two protein entrées, there is a \$10 per person charge based on the higher priced item.
We require you provide final entrée counts 7 days prior and provide place cards denoting each guest's entrée selection.*

TRE POSTI

PLATED DINNER MENUS

DESSERT

Choose One

Classic Tiramisu

italian ladyfingers, mascarpone zabaglione

Fruit Crostata

house made vanilla gelato

Strawberry Shortcake *

buttermilk biscuit, whipped crème Chantilly

Ricotta Cheesecake

toasted pine nut crust, macerated fruit

Bread Pudding

candied citrus, frangelico gelato

Flourless Chocolate Cake

crème anglaise, berries

Buttermilk and Vanilla Bean Panna Cotta

fruit compote

Artisan and Local Cheeses

fresh fruits, candied nuts, toasts

Apple Tart Tatin

crème chantilly, vanilla caramel

Butterscotch Panna Cotta

sea salt caramel, whipped crème fraiche

Chocolate Devil's Food Cake

brandied apricots, vanilla gelato, chocolate sauce

Pavlova

almond and orange crème chantilly, citrus compote

Freshly Brewed Coffee and Assorted Herbal Teas

TRE POSTI

PLATED DINNER MENUS

Sample Three Course

First Course

Classic Caesar Salad

chopped baby hearts of romaine,
garlic croutons, parmigiano-reggiano

Rustic Bread and Napa Valley Olive Oil

Main Course

Grilled Sonoma Chicken Breast

buttermilk potatoes, broccolini,
wild mushroom-marsala sauce

Chef's Choice Vegetarian Option

Dessert Course

Classic Tiramisu

italian ladyfingers, mascarpone zabaglione

Freshly Brewed Coffee and Assorted Herbal Teas

\$ 50 per person

Sample Four Course

First Course

Heirloom Tomato Caprese *

garden basil, house made mozzarella,
extra virgin olive oil, balsamic

Rustic Bread and Napa Valley Olive Oil

Second Course

Rigatoni alla Carbonara

guanciale bacon, onions, organic eggs
cracked pepper, parmesan

Main Course

Braised Beef Short Ribs

three cheese creamy polenta,
roasted broccolini, natural jus

Chef's Choice Vegetarian Option

Dessert Course

Strawberry Shortcake *

buttermilk biscuit, whipped crème chantilly

Freshly Brewed Coffee and Assorted Herbal Teas

\$ 65 per person

TRE POSTI

PLATED DINNER MENUS

Sample Four Course

First Course

Living Butter Lettuces

sliced apples, walnuts, midnight moon,
champagne vinaigrette

Rustic Bread and Napa Valley Olive Oil

Second Course

Wild Mushroom Ravioli

toasted sage brown butter sauce,
aged parmigiano-reggiano

Main Course

Grilled Creekstone Farms' Filet Mignon

roasted garlic potato puree, california asparagus *, sauce bordelaise

Chef's Choice Vegetarian Option

Cheese Course

Artisan and Local Cheeses

fresh fruits, candied nuts, toasts

Dessert Course

Flourless Chocolate Cake

crème anglaise, berries

Freshly Brewed Coffee and Assorted Herbal Teas

\$ 80 per person

TRE POSTI

FAMILY STYLE OR BUFFET DINNER MENUS

SALADS

Select Two

Living Butter Lettuces, sliced apples, walnuts, midnight moon, champagne vinaigrette

Heirloom Tomato Caprese *, garden basil, house made mozzarella, extra virgin olive oil, balsamic

Classic Caesar Salad, chopped baby hearts of romaine, garlic croutons, parmigiano-reggiano

Lacinato Kale and Farro Salad, shaved fennel, cranberries, goat cheese, meyer lemon-garlic citronette

Farro Salad, roasted vegetables, balsamic

Salmon Salad, wild rice, grilled vegetable salad

ENTRÉES

Select Two

Grilled Chicken Breast, wild mushroom- marsala sauce

Roasted Pork Tenderloin, dried cherry- balsamic chutney

Roasted and Sliced New York Steak, red wine reduction

Pan Roasted Flounder, lemon-white wine- caper sauce

Smoked and Braised Beef Short Ribs, natural jus

Spinach Ravioli, fresh ricotta cheese, san marzano tomato arrabbiata sauce

SIDES

Select Two

Fusilli alla Primavera, fresh local vegetables, roasted garlic, extra virgin olive oil

Rigatoni Bolognese, slow cooked pork and tomato ragu, parmesan

Roasted Fingerling Potatoes

Three Cheese Creamy Polenta

Garlic Whipped Potatoes

Grilled Seasonal Vegetables

DESSERT

Select One

Classic Tiramisu, italian ladyfingers, mascarpone zabaglione

Fruit Crostata, house made vanilla gelato

Strawberry Shortcake *, buttermilk biscuit, whipped crème chantilly (*available May – October*)

Ricotta Cheesecake, toasted pine nut crust, macerated fruit

Flourless Chocolate Cake, crème anglaise, berries

Buttermilk and Vanilla Bean Panna Cotta, fruit compote

\$ 65 per person

TRE POSTI

BBQ BUFFET DINNER MENUS

MENU #1

Sunburst Tomato and Melon Salad *

fresh mint, balsamic, ricotta salata, marcona almonds

Red Cabbage and Zucchini Coleslaw

shaved fennel, coriander, preserved meyer lemons

Sweet Corn Maque Choux

padron peppers, genovese basil, roasted shallots

Maple Glazed Smoked King Salmon

Whole Smoked Pork Loin "Prime Rib"

peach, bacon and avocado leaf chutney

Hot Smoked Chicken

gravenstein apple glaze, pink peppercorns

Pull Apart Rolls

wildflower honey butter

Peach and Blackberry Parfaits *

gingersnap cookies, late harvest wine gelee

Freshly Brewed Coffee, Assorted Herbal Teas
and Iced Tea

\$ 65 per person

MENU #2

Sliced Beefsteak Tomatoes *

red onions, cucumbers, vella jack

Cast Iron Cornbread

fiscalini cheddar, jalepenos

Corn on the Cob

queso fresco, lime, smoked chile powder

Summer Fruit Salad *

Ancho Chile Brisket

hooker house bourbon BBQ sauce

All Beef Hot Links

Pull Apart Rolls

maple walnut butter

Strawberry Shortcake *

Freshly Brewed Coffee, Assorted Herbal Teas
and Iced Tea

\$ 55 per person

TRE POSTI

ADDITIONAL OPTIONAL COURSES

ANTIPASTI

Served Family Style

House made focaccia and olive pizzata
Fresh mozzarella, extra virgin olive oil
Cerignola olives, rosemary, citrus, calabrian chiles
Roasted peppers, fresh oregano
House cured meats
\$ 12 per person

SOUP

Chef's Seasonal Soup
\$ 9 per person

HOUSE MADE PASTA

Rigatoni Bolognese

slow cooked pork and tomato ragu, parmesan

Wild Mushroom Ravioli

toasted sage brown butter sauce,
aged parmigiano-reggiano

Fusilli alla Primavera

fresh local vegetables, roasted garlic,
extra virgin olive oil

Sage Infused Pappardelle

braised rabbit and wild mushroom sugo,
grana padano

Rigatoni alla Carbonara

guanciale bacon, onions, organic eggs
cracked pepper, parmesan

Spinach Ravioli

fresh ricotta cheese,
san marzano tomato arrabbiata sauce

Half portion *\$ 12 per person*

Full portion *\$ 18 per person*

Two Selections served Family Style *\$ 23 per person*

TRE POSTI

BEVERAGE MENU

HOSTED BAR

Premium Brand Cocktails*	\$ 13
Grey Goose Vodka, Patron Silver Tequila, Barbary Coast Rum Makers Mark Bourbon, Alley Scotch, Hendricks Gin, Remy 1738 Brandy	
Call Brand Cocktails*	\$ 11
Absolut Vodka, Tapatio Reposado, Bacardi Light Rum Buffalo Trace Bourbon, Bulleit Rye, Bombay Gin, Courvoisier VS Brandy	
Well Brand Cocktails*	\$ 8
New Amsterdam Vodka, El Jimador Silver Tequila, Conch Republic Rum Evan Williams Bourbon, Cluny Scotch, Burnett's Gin, Mission Bells Brandy	
Imported and Domestic Bottled Beer	\$ 7
Badoit Mineral Water	\$ 7 large / \$ 4 small
Coke, Diet Coke, Sprite and Iced Tea	\$ 4

NO HOST BAR

Includes service charge and tax

Premium Brand Cocktails*	\$ 17
Grey Goose Vodka, Patron Silver Tequila, Barbary Coast Rum Makers Mark Bourbon, Alley Scotch, Hendricks Gin, Remy 1738 Brandy	
Call Brand Cocktails*	\$ 14
Absolut Vodka, Tapatio Reposado, Bacardi Light Rum Buffalo Trace Bourbon, Bulleit Rye, Bombay Gin, Courvoisier VS Brandy	
Well Brand Cocktails*	\$ 10
New Amsterdam Vodka, El Jimador Silver Tequila, Conch Republic Rum Evan Williams Bourbon, Cluny Scotch, Burnett's Gin, Mission Bells Brandy	
Imported and Domestic Bottled Beer	\$ 9
Badoit Mineral Water	\$ 9 large / \$ 4 small
Coke, Diet Coke, Sprite and Iced Tea	\$ 5

Bartender fee is \$250 per 100 guests for hosted bar and per 50 guests for cash bar

* Bartender required

TRE POSTI

SPECIALTY COCKTAILS

Above The Valley

gin, luxardo maraschino, violette

Saint Helena Rita

tequila, fresh lime juice, agave, chambord

Tre Liquore

compari, punt de mes, gin

Moscow Mule

vodka, fresh lime juice, ginger beer

Pimms Cup

pimms, fresh lemon juice ginger ale

Pear Martini

grey goose la poire, pür likör pear

Mint Julip

whiskey, fresh lime juice, fresh mint, simple syrup

Manhattan

bourbon, sweet vermouth, bitters

\$12 each

TRE POSTI

DRAFT BEER SELECTIONS

Budweiser, 1/2b or 1/6b	\$550 / \$200
Bud Light, 1/2b or 1/6b	\$550 / \$200
Coors, 1/2b or 1/4b	\$550 / \$275
Coors Light, 1/2b or 1/4b	\$550 / \$275
Anchor Steam, Lager, 1/6b	\$550 / \$200
Blue Moon, Belgian White, 1/2b or 1/6b	\$550 / \$200
Lagunitas, IPA, 1/2b or 1/4b	\$550 / \$275
Kona Longboard, Lager, 1/2b or 1/6b	\$550 / \$200
Stella Artois, Pilsner, 1/2b or 1/6b	\$550 / \$200
Sierra Nevada, Pale Ale, 1/2b or 1/6b	\$550 / \$200
Corona, Pale Lager, 1/2b or 1/4b	\$550 / \$275
Deschutes Mirror Pond, Pale Ale, 1/2b or 1/6b	\$550 / \$200
Lost Coast Great White, Wheat, 1/2b or 1/6b	\$550 / \$200
Pabst, Blue Ribbon, 1/2b	\$550

1/2 Barrel = 165 twelve ounce pours

1/4 Barrel = 82 twelve ounce pours

1/6 Barrel = 55 twelve ounce pours

BOTTLED BEER SELECTIONS

Guinness- Draught
Lagunitas- IPa
Sierra Nevada- Pale Ale
NewCastle- Brown Ale
Budlight
Budweiser
Great White
Corona

Racer 5
Pabst- Blue Ribbon
Anchor Steam
Heineken
Dos Equis- Amber
Blue Moon
Stella Artois

TRE POSTI

WINE COLLECTION

Sparkling

La Marca, Prosecco, Non Vintage, California	\$25
Codorniu Anna, Brut Rose, Non Vintage, California	\$30
Domaine Chandon, Blanc de Noir, Non Vintage, California	\$38
Domaine Carneros, Brut, Napa Valley	\$56
Schramsberg, Blanc de Blanc, North Coast	\$72
J Vineyards Brut Rose, Non Vintage, Russian River	\$98
Frank Family, Blanc de Blanc, Carneros	\$115
Louis Roederer, Brut, Champagne France	\$180

Sauvignon Blanc

William Hill, Sauvignon Blanc, North Coast	\$27
Hall, Sauvignon Blanc, Napa Valley	\$40
Whitehall Lane, Sauvignon Blanc, Napa Valley	\$42
Merryvale, Sauvignon Blanc, 'Starmont', Napa Valley	\$44
Ehlers, Sauvignon Blanc, Napa Valley	\$57
Orin Swift, Sauvignon Blanc, 'Veladora', Napa Valley	\$62
Lail, Sauvignon Blanc, 'Blueprint', Napa Valley	\$85
Kelham, Sauvignon Blanc, Napa Valley	\$115
Gargiulo, Sauvignon Blanc, Napa Valley	\$195

Chardonnay

Storypoint, Chardonnay, California	\$27
William Hill, Chardonnay, Central Coast	\$30
Merryvale, Chardonnay, 'Starmont', Napa Valley	\$40
Charles Krug, Chardonnay, Carneros	\$49
Frank Family, Chardonnay, Napa Valley	\$50
Orin Swift, Chardonnay, 'Mannequin', Napa Valley	\$62
William Hill, Chardonnay, 'Bench Blend', Napa Valley	\$70
Rombauer, Chardonnay, Napa Valley	\$75
Kelham, Chardonnay, Napa Valley	\$115
El Molino, Chardonnay, Napa Valley	\$132
Hyde de Villaine, Chardonnay, Napa Valley	\$138

Other Whites

J Vineyards, Pinot Gris, California	\$30
Cliff Family, Gewurtztraminer, Anderson Valley	\$63

TRE POSTI

WINE COLLECTION

Pinot Noir

Canyon Road, Pinot Noir, California	\$ 27
William Hill, Pinot Noir, North Coast	\$ 33
J Vineyards, Pinot Noir, California	\$ 37
MacMurray Ranch, Pinot Noir, Russian River Valley	\$ 45
Artesa, Pinot Noir, Carneros	\$ 54
Charles Krug, Pinot Noir, Carneros	\$ 67
Etude, Pinot Noir, Russian River	\$ 75
Cliff Lede, Pinot Noir, Napa Valley	\$ 85
El Molino Pinot, Napa Valley	\$ 132

Merlot

William Hill, Merlot, North Coast	\$ 27
Markham, Merlot, Napa Valley	\$ 50
Whitehall Lane, Merlot, Napa	\$ 56
Ehlers, Merlot, Napa Valley	\$ 107
Pride Mountain, Merlot, Napa Valley	\$ 120
Kelham, Merlot, Napa Valley	\$ 127

Zinfandel

Oak Ridge, Zinfandel, 'OZV', California	\$ 33
Elements, Zinfandel, California	\$ 40
Turley, Zinfandel, California	\$ 52
Rombauer, Zinfandel, California	\$ 60
Frogs Leap, Zinfandel, Napa Valley	\$ 65
Cliff Family, Zinfandel, 'Gary's Improv', Howell Mtn.	\$ 70
Outpost, Zinfandel, Napa Valley	\$ 105
Luis Martini, Zinfandel, 'Gnarley Vine', Napa Valley	\$ 100
Charter Oak, Zinfandel, 'Monte Rosso', Napa Valley	\$ 110

Other Reds

Whitehall Lane, Tre Leoni, Red Blend, Napa Valley	\$ 42
Orin Swift, 'Abstract', Red Blend, Napa Valley	\$ 73
Gargiulo, 'Aprile', Sangiovese, Napa Valley	\$ 116
Hyde de Villaine 'Belle Cousine', Red Blend, Napa Valley	\$ 158

TRE POSTI

WINE COLLECTION

Cabernet Sauvignon

Storypoint, Cabernet Sauvignon, California	\$ 28
William Hill, Cabernet Sauvignon, Central Coast	\$ 30
Louis Martini, Cabernet Sauvignon, Alexander Valley	\$ 60
Black Stallion, Cabernet Sauvignon, California	\$ 65
Charles Krug, Cabernet Sauvignon, Napa Valley	\$ 74
Orin Swift, Cabernet Sauvignon, 'Palermo', Napa Valley	\$ 87
Outpost, Cabernet Sauvignon, Napa Valley	\$ 105
Ehlers, Cabernet Sauvignon, Napa Valley	\$ 108
Rombauer, Cabernet Sauvignon, Napa Valley	\$ 110
Pride Mountain, Cabernet Sauvignon, Napa Valley	\$ 140
Kelham, Cabernet Sauvignon, Napa Valley	\$ 145
Cliff Lede, Cabernet Sauvignon, Napa Valley	\$ 170
Gargiulo, Cabernet Sauvignon, 'Money Ranch Road' Napa Valley	\$ 200