

FRESH & FABULOUS

Our Bar Chefs Use All-Natural, Fresh Ingredients

HONEYDEW MELON MARTINI 16

Belvedere Vodka, Organic Agave Nectar & Fresh Honeydew Purée

POMEGRANATE MARGARITA 15

1800 Reposado Tequila, Pama Liqueur, Cointreau,
Organic Agave Nectar, Fresh Lime Juice & Pomegranate Juice

BLACK CHERRY MARGARITA 18

Partida Blanco Tequila, Cointreau, Fresh Lime,
Organic Agave Nectar, Fresh Cherries & a Sugar Rim

CAIPIRINHA DE UVA 14

Cabana Cachaça, Organic Agave Nectar,
Fresh Lime & Fresh Green Seedless Grapes

BLOOD ORANGE MARTINI 16

Grey Goose L'Orange Vodka, Fresh Blood Orange Purée,
Organic Agave Nectar & Clos du Val Cabernet Sauvignon

DAIQUIRI MARTINI 15

Ron Atlantico Rum, Organic Agave Nectar & Fresh Lime

WATERMELON MARTINI 16

Patron Silver Tequila, Fresh Watermelon & Fresh Lychee

PEARTINI 16

Grey Goose La Poire Vodka, Cointreau & Fresh Pear

PASSION FRUIT CAIPIROSKA 14

Skyy Vodka, Fresh Lime,
Fresh Passion Fruit Purée & Organic Agave Nectar

BELLINI 15

Champagne of the Month & Fresh Peach Purée

10 CANE MOJITOS

Crafted with Fine Trinidadian Rum

MOJITO CLASSICO 14

Sugar Cane & Yerba Buena

RASPBERRY MOJITO 14

Fresh Raspberries, Sugar Cane & Yerba Buena

PINEAPPLE MOJITO 14

Fresh Pineapple Juice, Sugar Cane & Yerba Buena

ORANJITO 14

Fresh Orange Juice, Sugar Cane & Yerba Buena

MANGO MOJITO 14

Fresh Mango Purée, Sugar Cane & Yerba Buena

MARTINIS

The classic legends meet a modern twist

ORANGE DROP MARTINI 15

Grey Goose l'Orange, Cointreau,
Orange Flower Water & Fresh Lemon

BERRY MARTINI 15

Absolut Kurant Vodka, Chambord,
Fresh Raspberries & Strawberries

MANGO MARTINI 15

Grey Goose Citron, Cointreau & Fresh Mango Purée

SMOKY APPLE MARTINI 16

Paul Girard XO Cognac, Midori, Sour Apple Liqueur & Fresh Lemon

MARTINI ROUGE 16

Glenmorangie Single Malt Scotch, Lillet Rouge & Caramel

CELLAR CLUB SELECTIONS

CHAMPAGNE

CHAMPAGNE OF THE MONTH	15/70
VEUVE CLICQUOT, YELLOW LABEL, BRUT, NV	18/88
VEUVE CLICQUOT, ROSÉ, BRUT, NV	22/108

WHITE & ROSÉ WINES

BANDOL, MAS DE LA ROUVIÈRE, FRANCE, 2007	12/44
GRAVES, BENJAMIN DE VIEUX CHÂTEAU GAUBERT, BORDEAUX, '06	11/42
PINOT GRIGIO, SANTA MARGARITA, ALTO ADIGE, VENETO, '07	16/62
PINOT GRIGIO, TIEFENBRUNNER, DELLE VENEZIE, '07	10/36
SANCERRE, LA CRÊLE, DOMAINE THOMAS & FILS, LOIRE, '07	18/68
SAUVIGNON BLANC, CLOUDY BAY, MARLBOROUGH, '08	16/60
RIESLING, GUNDERLOCH, JEAN-BAPTISE, KABINETT, RHEINHESSEN, '07	13/49
VIOGNIER & CHARDONNAY, QUPÉ, BIEN NACIDO CUVÉE, SANTA MARIA VALLEY, '07	12/42
POUILLY FUISSE, SOLUTRÉ, J.P. & MICHEL AUMIGUE, '07	12/48
CHARDONNAY, SONOMA-CUTRER, SONOMA COAST, '07	12/45
CHARDONNAY, JORDAN, RUSSIAN RIVER VALLEY, CALIFORNIA, '06	18/72

RED WINES

PINOT NOIR, BERTRAND AMBROISE, BOURGOGNE, '06	13/48
PINOT NOIR, EMERITUS, RUSSIAN RIVER VALLEY, '06	18/69
MERLOT, CHARLES KRUG, NAPA VALLEY, '05	14/50
CHÂTEAU TOUR SIMARD, GRAND CRU CLASSÉ, ST. ÉMILION, '02	20/77

CHÂTEAU PUIMARMON, VIELLES VIGNES, MONTAGNE SAINT-ÉMILION, '05	10/38
CHIANTI CLASSICO, PEPPOLI, ANTINORI, TUSCANY '06	16/59
CABERNET SAUVIGNON, SEQUOIA GROVE, NAPA VALLEY, '05	22/87
CABERNET SAUVIGNON, CLOS DU VAL, NAPA VALLEY '05	16/68
CABERNET SAUVIGNON, BIN 407, PENFOLDS, SOUTH AUSTRALIA, '06	16/61
MALBEC, JOFFRÉ & HIJAS, RESERVA, VALLE DE UCO, MENDOZA, '05	15/57

DESSERT WINES

DOLCE, FAR NIENTE, NAPA VALLEY, '03	29
TOKAJI ASZÚ, OREMUS, 5 PUTTONYOS, HUNGARY, '00	16
SAUTERNES, CHÂTEAU HAUT-MAYNE, BORDEAUX, '05	9

COGNAC, ARMAGNAC & PORTS

COURVOISIER XO	38
HENNESSY XO	38
HENNESSY PARADIS EXTRA	47
HENNESSY RICHARD	185
REMY MARTIN XO	38
REMY MARTIN 1989	47
REMY MARTIN, LOUIS XIII	210
DARTIGALONGUE HORS D' AGE, BAS ARMAGNAC	14
DOW'S VINTAGE PORT, 1985	26
WARRE'S VINTAGE PORT, 1985	24
TAYLOR FLADGATE, TAWNY, 20 YEAR	17

WHISKEY, SCOTCH AND TEQUILA

GENTLEMAN JACK	12
KNOB CREEK, 9 YEAR	12
JOHNNIE WALKER BLUE	42
CHIVAS ROYAL SALUTE	38
DEWAR'S SIGNATURE	38
GLEN GRANT, 30 YEAR	23
GLENFIDDICH, 18 YEAR	16
GLENLIVET, 18 YEAR	16
GLENLIVET, 21 YEAR	19
GLENROTHES, 30 YEAR	25
MACALLAN, 18 YEAR	21
PARTIDA RESPOSADO	21
PATRON AÑEJO	16

BEERS OF THE WORLD

ST. BERNARDUS ABT 12, BELGIUM	9
ST. BERNARDUS PRIOR 8, BELGIUM	9
STELLA ARTOIS, BELGIUM	7
BECKS, GERMANY	7
ERDINGER, HEFE-WEIZEN, GERMANY	9
AMSTEL LIGHT, HOLLAND	7
HEINEKEN, HOLLAND	7
CORONA, MEXICO	7
ST. PETER'S CREAM STOUT, UNITED KINGDOM	10
BUDWEISER, USA	5
BUD LIGHT, USA	5
O'DOULS, USA	5
SAMUEL ADAMS LAGER, USA	7

PALME D'OR SELECTIONS

Served from 6 PM to 10 PM

SIBERIAN OSETRA CAVIAR 140
1 oz. Traditional Style, Warm Toast

HOMEMADE FOIE GRAS TERRINE 21
Tropical Fruit Chutney & Spiced Brioche Toast

LOBSTER BISQUE "MY WAY" 14
Leek Confit, Morel Mushroom Ravioli
& Cappuccino Cream

NAPOLEON OF DUNGENESS CRAB 14
Applewood Smoke Bacon, Marinated Tomato
& Lemon Oil Vinaigrette

DUCK CONFIT CROUSTILLANT 20
Morel Mushrooms, Asparagus
& Creamy Coco Beans

SEARED GRASS-FED BEEF TENDERLOIN 20
Leek Confit, Potato Galette,
Red Wine Butter & Truffle Sauce

THE *P.R.* BABY BURGERS 18
Roasted Fingerling Potatoes

SÉLECTION DE FROMAGES DU CHEF 16
Warm Country Bread

PALME D'OR SPOONS, SKEWERS & SHOTS TASTING 18
Osetra Caviar & Potato Mousseline, Crispy Fish & Aioli Sauce,
Asparagus Beignet & Tartare Sauce, Maine Lobster Salad
Chilled Tomato Soup & Cucumber Jelly, Foie Gras Terrine
For Two 26

CHEF DE CUISINE PHILIPPE RUIZ
CHEVALIER DE L'ORDRE DU MÉRITE AGRICOLE

CLASSIC FARE

BABY LETTUCE SALAD 12
Baby Greens, Feta Cheese,
Roasted Peppers & Olive Oil Vinaigrette

CLASSIC CAESAR SALAD 12
Parmiggiano-Reggiano & Garlic Croutons
add Flame Grilled Chicken 18

COBB SALAD 18
Garden Greens, Avocado, Roasted Turkey Breast,
Bacon, Chopped Egg, Crumbled Blue Cheese,
Tomatoes, Red Onions & Buttermilk Ranch Dressing

JUMBO SHRIMP COCKTAIL 19
Fennel-Bell Pepper Slaw, Rémolade & Basil-Tomato Sauce

TRADITIONAL TURKEY CLUB 15
Roasted Turkey Breast, Bacon, Lettuce,
Tomato, Mayonnaise & Country Toast

CHAR-GRILLED ANGUS BURGER 15
Choice of Provolone, Gorgonzola, Swiss or American Cheese

GRILLED CHEESE SANDWICH 12
Thick Sliced Brioche and Wisconsin Cheddar

FLORIDA KEY LIME PIE 10
Served with Raspberry Coulis

VANILLA BEAN CRÈME BRÛLÉE 11
Served with Fresh Berries

VANILLA CHOCOLATE MARBLE CHEESECAKE 11
Served with Caramel Sauce

HOME-MADE GELATOS OR SORBETS 10
Fresh Seasonal Fruits

BILTMORE BAR
DESSERT MENU

BILTMORE BAR
CLASSIC FARE
