

Garden Terrace

AT HOTEL JEROME

Featured Wines By The Glass

Champagne/Sparkling

	<i>Glass</i>	<i>Bottle</i>
<i>Vigna Dogarina Sforzin Prosecco, Italy</i>	\$12.00	\$40.00
<i>Roederer Anderson Valley Brut, California</i>	\$13.00	\$50.00
<i>Veuve Clicquot Ponsardin Rose, Reims France</i>	\$30.00	\$130.00

White Wines

<i>White Bordeaux, Mouton Cadet, Bordeaux France 2008</i>	\$10.00	\$38.00
<i>Pinot Grigio, Ruffino Lumina, Venezia Giulia Italy 2008</i>	\$10.00	\$38.00
<i>Viognier, Cono Sor, Chile 2008</i>	\$10.00	\$38.00
<i>Sauvignon Blanc, Matua, Marlborough N.Z. 2009</i>	\$10.00	\$38.00
<i>Chardonnay Unoaked, Kim Crawford N.Z. 2008</i>	\$11.00	\$42.00
<i>Chardonnay, Chateau St Jean, Sonoma C.A. 2008</i>	\$12.00	\$46.00

Red Wines

<i>Rose of Grenache, Margerum, Santa Ynez C.A. 2007</i>	\$12.00	\$34.00
<i>Malbec, Colores del Sol, Mendoza Argentina 2009</i>	\$10.00	\$38.00
<i>Zinfandel, Ravenswood Old Vine, Lodi C.A. 2007</i>	\$10.00	\$38.00
<i>Cabernet Sauvignon, Liberty School, Paso Robles 2007</i>	\$12.00	\$46.00
<i>Pinot Noir, La Crema, Monterey C.A. 2008</i>	\$12.00	\$46.00
<i>Merlot, Stags Leap, Napa Valley C.A. 2004</i>	\$13.00	\$50.00

Dessert

Chocolate Decadence Cake \$8
Crème Anglaise, Fresh Whipped Cream and Berries

Citrus Cheesecake \$8
Granola Graham Cracker Crust, Fresh Whipped Cream and Berry Sauce

Angel Food Shortcake \$8
Chambord Berries, Strawberry Ice Cream and Fresh Whipped Cream

Homemade Ice Creams and Sorbets

Served in a pecan Lace
Ice creams: Strawberry, Vanilla or Chocolate,
Sorbets: Passion Fruit or Blackberry

Beverages

Assorted Sodas \$3

Iced Shaken Tea \$4.50

Iced Tea & Lemonade \$8
Complimentary Refills

San Pellegrino Sparkling Water
1 Liter \$8

Coffee \$3

Pot of Premium Tea \$5

Premium Estate French Press Coffee
1 Liter \$8

Cappuccino, Latté or Mocha \$4.50