

oENology

at Hotel del Coronado

Private Event
& Reception
Menus
Winter 2009

What is oENology?

Oenology is the study of wine. oENology, or ENO for short, is the first of its kind. A modern tasting room devoted entirely to the celebration of two of the world's oldest culinary treasures: Wine and Cheese. ENO also features handmade chocolates from American pastry chefs and a full Charcuterie program. Charcuterie is the art of cured meat such as prosciutto, pâté and salami.

At oENology here at The Del, we offer at any given time between 40 and 50 cheeses from around the world, 60-70 wines by the glass, 350 wines by the bottle & dozens of gourmet chocolate truffles.

ENO's first priority is to create an educational experience for all of our guests. Our staff is comprised of ambitious individuals seeking a path and career in the wine industry, and our sommeliers in training can't wait to discover your personal tastes!

Private Events & Receptions at ENO

The following pages contain examples of menu options to entice and thrill your executive board, a family gathering or a team-building event. All of these menus are expandable to anything you can imagine.

The ENO Tasting: Each guest receives 3 white wines, 3 red wines, 3 cheeses and 3 chocolates. This is a great tasting showcasing the best ENO has to offer. Minimum 4 ppl, \$55 per person*

The ENO Sensation: Just like the ENO Tasting, each guest receives 3 white wines, 3 red wines, 3 cheeses and 3 chocolates, additionally included is Charcutiere (assortment of cured meats with accompaniments) Minimum 4 ppl, \$65 per person*

The Postcard: An outdoor reception, at sunset or under the stars on our fire pit lit patio. This option includes 5 wines, 3 cheeses and 3 chocolates at stations across the patio, each with one of our sommeliers-in-training describing a wine with a cheese/chocolate to match, allowing your guests to float around tasting as they like. Minimum 25 ppl, \$75 per person*

The Grande Tasting: The ENO-meal, a full menu with multiple courses and pairings. This is a sit-down, intimate event perfect for an executive group. We will guide you through an exploration of a region of the world such as Spain, California or Italy. Included are 1 sparkling wine, 1 white wine, 3 red wines, Panini bites, 3 Cheeses, Charcutiere (assortment of cured meats with accompaniments) 3 Chocolates with 3 dessert wines. Perfect for groups of 4-12. Minimum 4 ppl; \$125 per person*

The Whole Cow: An extravaganza! A complete buyout of ENO for your private reception, where anything is possible. \$1,000 minimum per hour; 3-hour minimum Sunday & Monday; \$5,000 minimum Tuesday through Friday; not available Saturday*

**All pricing is exclusive of tax and applicable service charge.*

The Postcard

California Dreaming

Wines and cheeses displaying the “New California.” Here in California, the wine industry has been undergoing a remarkable revolution resulting in the very best that has ever been produced. Many of the wines offered on this menu are rarely seen outside of the state! (The following is a sample reception menu; selections are subject to availability and your preference.)

THE WINES

J. Vineyards, Brut Rosé, Pinot Noir & Chardonnay, Russian River Valley, Sonoma MV

Hill Family Estate, “Carly’s Cuvée,” Chardonnay, Napa Valley 2006

Cargassachi, Pinot Noir, Cargassachi Vineyard, Sta. Rita Hills, Santa Barbara 2006

J. Dusi, Zinfandel, Dante Dusi Ranch, Paso Robles 2006

Blacksmith, Late Harvest Syrah, Alexander Valley, Sonoma 2005

THE CHEESES

Cyprus Grove Creamery, “Humbolt Fog,” Soft Ripened Goat Cheese, Acata

Fiscalini Brothers, Farmstead Cow’s Milk Bandaged Wrapped Cheddar, Modesto

Winchester Farms, Cow’s Milk Super Aged Gouda, Winchester

THE CHOCOLATES

Chipotle Milk Chocolate, Sea Salt Caramel, Madagascar 64% Cocoa

The Grande Tasting

This is a dinner/event menu sample. The selections are examples that would equate to a full dinner and may be used for a small executive gathering in ENO or any space at The Del.

A Taste of California!

An oENOlogy Wine Event

BEGINNING

J. Vnyds, Brut Rosé, Chardonnay & Pinot Noir, Russian River Valley, Sonoma MV La Tur, Goat, Sheep & Cow's Milk, Triple Crème, Piedmont, Italy

WINE FLIGHT

Lynmar, Chardonnay, Russian River Valley, Sonoma, 2006
Cargassachi, Cargassachi Vnyd, Pinot Noir, Sta. Rita Hills, Santa Barbara 2006 Blacksmith,
Cabernet Sauvignon, Alexander Valley, Sonoma 2004

PANINI BITES

Prosciutto and Pecorino
Bresaola and Drunken Goat

CHEESE FLIGHT

Garrotxa, Goat's Milk, Cataluña, Spain
Fiscalini Brother's, Cow's Milk, Farmstead Bandaged Wrapped Cheddar, Modesto
Dante, Sheep's Milk, Wisconsin

CHARCUTERIE

Prosciutto di Parma, Salame Toscano, Bresaola & Pate

HAPPY ENDING

J.C. Cellars, Late Harvest Viognier, Ripkin Vnyd, Lodi 2005
Lemon Verbena, Toffee Moon & Sea Salt Caramel Truffles