Treat yourself to an exclusive evening in La Mezz, our new lounge with bottle service

**BOTTLE SERVICE MENU**

**BOURBON & RYE**
- Ezra Brooks Bourbon  140
- Forty Creek Barrel Select  170

**CHAMPAGNE & SPARKLING**
- Martini Asti  80
- Victoire Brut Prestige  185
- Nicolas Feuillatte Brut Champagne  230
- Veuve Clicquot  275

**COGNAC**
- Gauthier VS  180
- Remy Martin VSOP  415

**GIN**
- Bombay Sapphire  170
- The Botanist  235

**RUM**
- Oakheart Spiced  135
- Mount Gay Eclipse  150
- Bacardi 8 Year  150
- Bacardi Maestro  170

**TEQUILA**
- Cazadores Repo  170
- Casmigos Blanco  280
- Patron Silver  375

**VODKA**
- Tito’s Handmade Vodka  165
- Grey Goose Vodka  235
- Grey Goose Cherry Noir  235
- Grey Goose Le Citron  235
- Grey Goose L’Orange  235

**FOOD PLATTERS**

All platters prepared for parties of 8 guests

- Sea Salt Popcorn Bar  65
- Chicken Taco Bar  100
- Deconstructed Chocolate Fondue  105
- Mini Steak Sliders with Salsa Verde  105
- Deep Fried Pickles with Dill Aioli  110
- Jerk Chicken Satay with Savory Slaw  120
- Antipasto  135
- Lamb Popsicles with Arctic Berry Aioli  145
- Cheese and Charcuterie Platter  150

750ml bottles unless otherwise noted
Served with a selection of non-alcoholic beverages
Taxes and Service Fee Included

Space is limited. **Reserve today** and make this Nature Nocturne a special experience for you and your friends!

**RESERVATION INFORMATION**

To reserve, email us at: Kayla.Camus@gourmetcuisine.com.
There is no surcharge for seating reservations. Your purchase of only one bottle and a food item from our menu will guarantee your reserved seating for the entire evening. Each reservation is for a party of maximum eight guests. **Please note that you, and all of your guests, must hold valid tickets for Nature Nocturne to access La Mezz.**

*must be of legal drinking age*