



THE
PARLOR
AT
MOODY'S



PRIVATE DINING EXPERIENCE

Moody's Bistro | 10007 Bridge Street Truckee, CA | (530) 587-8688 | moodysbistro.com



... THAT'S OUR PHILOSOPHY

We proudly use all the following farms and ranches: Sierra Valley Farm, Del Rio Botanicals, Meyer Ranch, Wesel Farm, Willis Farm, Durham Ranch, Watanabe Farm, Maple Leaf Farm and Mary's Farm.

No antibiotics or hormones, sustainable, organic, humanely raised and always all natural whenever possible.



Step right in and welcome to Moody's. Look familiar? Perhaps it reminds you of a great novel you've read celebrating the days when California was flush with gold and settlers traveled with wagons full of heirlooms and luxury. Maybe it is reminiscent of that little bistro in Paris you frequented on your honeymoon. Or could the high ceilings be taking you back to the lounge in that grand old hotel you stayed in with your parents on family holidays? Over the years Moody's, located in the historic Truckee Hotel, has been many things to many people with one consistency: it is an exceptional dining experience.

Those Zagat ratings don't come easily, yet the proprietors and patrons of Moody's have it no other way. No detail of the menu is minimized. From the state-of-the-art pizza oven, to the eclectic appetizer menu, to the wine collection, to plated entrees -- ingredients and preparation are fussed over every step of the way. We handcraft our own pizza dough, hamburger buns, even our pickles are made in-house. Our gourmet kitchen also produces a world-class charcuterie such as Moody's signature sausages, salamis, smoked meats and patés.

The "secret" that has been "Moody's" for more than ten years is now more of a "must do" and we have responded accordingly, renovating our restaurant with a couple of expanded venues to accommodate larger celebrations. Our private dining room seats 50 guests for a sit down dinner and 70 for a cocktail reception, making it popular for rehearsal dinners, company dinners and award ceremonies. The summer patio seats 50 and is an oasis in little Truckee Town, soaking up the treasured, long sunny days of this cherished season. Whether your party begins in-doors or out, you can count on ending up in our lounge for music, cocktails and further conversation. Our guests liken it to a progressive dinner – without the commute.

Our gang is ready for your gang. There's a knock on the door! Must be our neighbors delivering produce from Sierra Valley Farm's or Ernie the local fishing fireman with our daily catch. Maybe it's our fresh eggs from down the road for tonight's Truffle Deviled Egg appetizer. So nice to have everything we need in our own backyard... Now I can hear Chef David Lutz sharpening his expensive knives... I can smell garlic with a hint of pistachio oil wafting through the air...

CLIENT LIST

ALICIA SILVERSTONE
KAISER INSURANCE

BAUSERMAN GROUP ADVERTISING
LAKE TAHOE MUSIC FESTIVAL

BENTLEY MOTORS
LISA MARIE PRESLEY

BREITLING WATCHES
NIKE

BRITNEY SPEARS
PANTERA CAPITAL MANAGEMENT

CALIFORNIA WALNUT COMMISSION
RED CARPET EVENTS

CAPITAL ONE
SOUTHERN WINE & SPIRITS

**CONFRERIE DES CHEVALIERS DU TASTE-
VIN**
ST. MARY'S COLLEGE

CONIFER SECURITIES
SUGAR BOWL

DARON RAHLVES
THUNDERBIRD PRESERVATION SOCIETY

DPR CONSTRUCTION
TAHOE FOREST HOSPITAL

EAST WEST PARTNERS
TAHOE LUXURY PROPERTIES

EXCLUSIVE RESORTS
WELLS FARGO

FURNEAUX STEWART PUBLIC RELATIONS
WHITEHALL LANE WINERY

WINE LIST

BY THE GLASS

Gloria Ferrer sparkling "Blanc de Noir"	12
Lunetta Prosecco, Italy	8
Moody's House White	5
½ liter carafe / liter carafe	13/25
Veramonte Sauvignon Blanc, Chile	7
Lumina Pinot Grigio, Italy	8
Robert Mondavi Chardonnay, Napa	10
Paul Jaboulet Aine Parallel 45 rose	7
Moody's House Red	5
½ litre / litre	13/25
Colby Red proceeds benefit AHA	7
Paul Jaboulet Parallel 45, Cote du Rhone	7
Easton Zinfandel, Amador County	10
Aquinas Cabernet Sauvignon, Napa	10
Garnet Pinot Noir, Carneros	11

WINES ON TAP

Good Value and Sustainable	
½ Litre is 2.5 glasses 1 Litre is 5 glasses	
Paul Hobbs "Crossbarn", Chardonnay Sonoma Coast	13
½ Litre / 1 Litre	28/50
Clif Family "The Climber" Sauvignon Blanc California	8
½ Litre / 1 Litre	18/34
Kemiji Pinot Noir, Sonoma Coast	13
½ Litre / 1 Litre	28/50
Qupe Syrah, Central Coast	12
½ Litre / 1 Litre	26/48

SPARKLING

Gloria Ferrer Blanc de Noir, Carneros	40
Nicolas Feuillatte Brut Champagne, Epernay	55

WHITES

10 Joseph Hofstatter Pinot Grigio Alto Adige	31
10 Willakenzi Pinot Gris, Willamette Valley	34
10 Bernardus Sauvignon Blanc Monterey County	26
11 Cloudy Bay Sauvignon Blanc, Marlborough	51
09 Gregory Graham Viognier Lake County	36
10 Qupe Chardonnay "Bien Nacido Vineyard" Santa Maria Valley	32
10 Mer Soleil "unoaked" Chardonnay Santa Lucia Highlands	36
09 Maldonado Chardonnay "Parr Vineyard" Sonoma County	51
10 Beringer Chardonnay "Private Reserve" Sonoma County	56

10 Failla Chardonnay, Sonoma Coast	61
09 Flowers Chardonnay, Sonoma Coast	71
09 Chateau Montelena Chardonnay Napa Valley	86
08 DuMol Chardonnay "Cloe", Russian River	110

REDS

10 Laetitia Pinot Noir, Arroyo Grande	39
10 Siduri pinot Noir, Russian River Valley	54
08 Freestone Pinot Noir, Sonoma County	65
09 Flowers Pinot Noir, Sonoma Coast	82
07 Terlato Pinot Noir (Rochioli Vineyard) Russian River Valley	100
08 Saintsbury pinot noir "Brown Ranch" Carneros	105
08 Terre Rouge "Cote L'Quest" Syrah Sierra Foothills	36
09 Nowy Syrah, Napa Valley	38
07 Palmina Nebbiolo Santa Barbera County	48
09 Sobon Zinfandel "Fiddletown Vineyard" Shenandoah Valley	32
07 Adobe Road Zinfandel "Kemp Vineyard" Dry Creek Valley	50
10 Vina Cobos (Paul Hobbs) Malbec "Felino" Mendoza, Argentina	40
07 Triennes Syrah/Cab Blend, Provence	38
05 Chateau BOLAIRE Bordeaux Superieur	39
09 San Polo Rosso di Montalcino Tuscany	44
08 Paul Jaboulet Aine Gigondas	58
09 Terlato "Cardinals' Peak" Bordeaux blend Napa Valley	61
08 Ferrari_Carano "Tesor" Bordeaux blend Sonoma County	65
10 B Side Cabernet Sauvignon Napa Valley	38
07 Aquinas "Philosopher's Blend" Napa Valley	45
06 Cedar Knoll Vineyard Co. Cab Sauv Napa Valley	69
06 Super Sonoman Cabernet Sauvignon Knights Valley	78
09 Stag's Leap Wine Cellars Cabernet Sauvignon "Artemis", Napa Valley	83
09 Chappellet Cabernet Sauvignon, Napa	88
08 Joseph Phelps Cabernet Sauvignon Napa Valley	110
09 PureCru Secret 7 Cabernet Sauvignon Napa Valley	139
06 Ridge "Monte Bello" Bordeaux blend Santa Cruz Mountains	175
07 Adobe Road Petite Sirah "Bacigalupi Vineyard" Russian River	50

BEVERAGES

ULTRA PREMIUM BAR: \$9-\$16

Vodka: Grey Goose- regular, Citron and Pear, Chopin, Belvedere- \$9

Gin: Death's Door, Hendricks, Plymouth, Tanqueray 10- \$9

Tequila: Patron Anejo- \$9

Whiskey: Knob Creek- \$9
Basil Haydens, Woodford Reserve- \$10
Blantons, Bookers- \$12
Whistle Pig- \$13

Scotch: Glenfiddich- \$9

Glenlivet- \$10

Laphroig 10- \$11

Highland Park, Oban- \$13

Balvenie 14- \$14

Brandy: Courvoisier VSOP, Hennessy VS- \$9
Armanac de Montal, Remy Martin VSOP- \$11

Daron XO Calvados- \$16

Cordials: Lucid Absinthe- \$13

Caravella Limoncello, Caravella

Orangecello- \$9

PREMIUM BAR- \$8

Vodka: Crop Organic Cucumber, Ketel One, Van Gogh Double Espresso

Gin: Beefeater, Bombay Sapphire, Boodles, Tanqueray

Rum: Bacardi, Goslings, Kraken Spiced, Meyers Dark

Tequila: Cazadores Reposado, Patron Silver, Tres Agaves Reposado

Whiskey: Crown Royal, Makers Mark,

Scotch: Chivas Regal, Dewars, Johnnie Walker Black

Cordials: Amaretto Di Sarrono, Baileys, Chambord, Cointreau, Fernet Branca, Frangelico, Godiva Chocolate Liqueur, Kahlua, Patron XO

CALL BAR- \$7

Vodka: Asolut- Regular, Citron, Mandarin Vanilla, Stolichnaya, Skyy Blood Orange

Gin: Bombay, Tanqueray

Rum: Captain Morgan, Malibu, MT Gay

Tequila: Epolon, Sauza Hornitos, Tres Agaves Blanco

Whiskey: Bulleit Bourbon, Canadian Club, Seagrams 7, Seagrams VO, Bushmills, Jameson, Jack Daniels,

Scotch: Johnnie Walker Red, J &B

WELL BAR- \$6

Vodka: Skyy

Gin: Gilbeys

Rum: Ron Rico, Blanco Madera Aguardiente de Cana

Tequila: Agavales Gold

Whiskey: Jim Beam

Scotch: White Horse

Brandy: Presidente

\$15 BREAKFAST

CONTINENTAL STYLE

GRANOLA WITH DRIED FRUIT

FRESH BAKED CROISSANTS

FRESH SEASONAL FRUIT

FRESH SQUEEZED ORANGE AND GRAPEFRUIT JUICE

**ILLY COFFEE
DAMMAN TEAS**

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Subject to Availability | 7.875% Sales tax and 18% gratuity added

APPETIZERS

AHI POKE ON WONTON CRISP

TENDERLOIN OF BEEF TARTARE ON CROSTINI

BRICK OVEN FLATBREAD WITH HUMMUS AND EGGPLANT CAVIAR

SLICED VEGETABLE CRUDITE ON ENDIVE WITH ORANGE PISTACIO SAUCE

WILD MUSHROOM AND GOAT CHEESE TART WITH BALSAMIC GLAZE

HOUSEMADE MINI CORN DOGS WITH COCA COLA KETCHUP

MOODY'S BLT – PORK BELL, ARUGULA, HEIRLOOM TOMATO

SMOKED SCOTTISH SALMON WITH CRÈME FRAICHE, CHIVES ON FLATBREAD

2 pieces per selection

Choose 3 for \$12 per person

Choose 4 for \$15 per person

Choose 5 for \$18 per person

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\$20 LUNCH

(Choice of one, each section)

AHI POKE ON CRISPY WONTON

Brick Oven Flatbread with Eggplant Caviar, Hummus and Marinara

SPIT ROASTED MARY'S FREE RANGE CHICKEN

Romaine Lettuce, Caesar dressing, Parmesan Cheese
or

PAN ROASTED MAHI MAHI

Organic Greens, English Cucumber, Cherry Tomatoes and Red Wine Vinaigrette

ASSORTED HOUSE BAKED COOKIES

SODAS, ICED TEA AND COFFEE

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\$45 MENU

(Choice of one, each section)

ORGANIC SPRING MIX

English Cucumber / Watanabe Farms Cherry Tomatoes / Olive Crostini / Red Wine Vinaigrette

MOODY'S CAESAR SALAD

Chopped Romaine Lettuce/ imported White Anchovies / Parmesan Cheese / Crostini

TOMATO SOUP

Roasted Tomatoes / Red Wine / Basil

PAN ROASTED MAHI MAHI

Summer Vegetables / Sautéed Spinach / Meyer Lemon Beurre Blanc

MARY'S FREE RANGE ROTISSERIE CHICKEN

Fingerling Potatoes/ Arugula/ Meyer Lemon Gravy

GRILLED MEYER RANCH HANGER STEAK

Kennebec Frites/ Béarnaise Sauce

KING'S BROWNIE SUNDAE

Peanut Butter Cream, Banana Ice Cream and Caramelized Bananas

NEW YORK STYLE CHEESE CAKE

Bing Cherry Sauce

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\$60 MENU

(Choice of one, each section)

Amuse Bouche
Chef's Taster

HEIRLOOM TOMATO CART

Basil / Fresh Mozzarella Cheese

LOCAL ORGANIC GREENS

Sierra Valley Farm / Roasted Shallot Vinaigrette / Blue Cheese Crumble

CAESAR SALAD

Whole Hearts Of Romaine / White Anchovy / Parmesan Crostini

LINE CAUGHT WILD SALMON

Salsify / Spinach / Beurre Blanc

SPIT ROASTED HALF CHICKEN

Roasted Potatoes / Arugula / Natural Jus

FILET MIGNON

All Natural / Kennebec Fries / Béarnaise Sauce

KING'S BROWNIE

Chocolate / Peanut Butter Cream / Caramelized Banana

NEW YORK CHEESECAKE

Bing Cherry-Port Sauce

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MOODY'S BOOKING AGREEMENT



EVENT NAME _____
CONTACT INFO _____

(18% service charge added to all food and beverage items. Appropriate sales tax added where applicable. Suggested Gift Certificate amount: Dinner-\$100 for 2, Lunch-\$40 for 2)

PAYMENT:

____ Visa	Subtotal _____
____ MasterCard	Sales Tax _____
____ American Express	Shipping _____
____ Discover	18% Service _____
____ Diners Club	Total _____

Card Number: _____

Expiration Date: _____

Cardholder Name _____

Phone Number: _____

Cardholder acknowledges receipt of goods or service in the amount of total shown here and agrees to perform the obligation set forth in the cardholder agreement with issuer and restaurant

Signature of Cardholder: _____

Date: _____

* For Moody's Use Only*

Date Received: _____ Completed by: _____

\$500 booking deposit required. Non-refundable within 30 days of event. Final menu choices/count due 7 days before event. (See attached menu selection)

PROGRAM TIMES:

Cocktails and/or Appetizers _____ Third Course _____

Presentation/Announcements _____ Dessert Course _____

First Course _____ End – Adjourn to Moody's Bar _____

Second Course _____

PLEASE COMPLETE, SIGN & FAX TO (530) 587-8831

THANK YOU FOR CHOOSING MOODY'S FOR YOUR EVENT!

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