

NAPA

Modern California Wine Country Cuisine

Dinner

☐ Soups & Small Plates ☐

Roasted Sweet Corn and Florida Rock Shrimp Bisque	12
Gem Lettuces, Point Reyes Blue Cheese Spiced Pecans, Orange Blossom White Balsamic Vinaigrette, Pickled Onion	13
Heirloom Butternut Squash Soup White Truffle Oil, Cinnamon Marshmallow	10
Festival of Tomatoes Heirloom, Crispy & Roasted Tomatoes, Pickled Shallots, Tomato Sorbet, Parmesan, Smoked Balsamic, Tomato Vinaigrette	14
Trio of Raw East Coast Oysters Basil Mignonette, Pickled Cucumber, Sriracha Cocktail Sauce	½ doz, 15 1 doz, 28
3 Boys Farm Baby Romaine Smoked Bacon, Shaved Pecorino, Organic Poached Egg, Watermelon Radish, House Caesar Vinaigrette	11
Golden Diver Scallops Arugula, Blood Orange, Caramelized Salsify	21
Spinach and Arugula Salad Preserved Lemons, Hazelnut Crisp, Turtle Creek Goat Cheese, Pears, Raspberry Balsamic Vinaigrette	12
Braised Beef Short-Rib Ravioli Crispy Chanterelles, Winter Park Tomme and Roasted Cauliflower Fondue	12
Taste Of The Valley Four Small Bites Sampler Plates Shared By All At The Table, 4 Person Minimum	15 P/P
☐ Off the Grill/Out of the Pan ☐	
12 Hour Braised Veal Shank Farro, Lentils, Green Beans, Veal Jus	36
Whole Fried Yellow Tail Snapper Baked Jasmine Rice, Pepperonata, Coconut Curry	35
Rosemary Roasted Pork Broccolini, Orange and Purple Potato Hash, Raisins, Apple Cider and Marsala Reduction	31
All Natural Chicken Breast Grilled Chorizo Polenta, Herb and Frisée Salad, Baby Spinach, Oven-Dried Tomato Jus	28
Deep Creek Ranch Lamb and Pappardelle Asparagus, Preserved Lemons, Mushroom Ragout, Goat Cheese	26
Meyer Ranch Natural Beef Filet Fingerling Potato and Fall Vegetable Hash, Barolo Wine Sauce	40
Prime New York Steak Rosemary Potatoes, Chanterelles, Serrano Hollandaise	37
Eggplant Torta Yellow Squash, Artichoke, Heirloom Tomato, Basil, Smoked Sweet Horned Pepper Coulis	24
Line Caught Grouper Red Miso, Bok Choy, Green Onions, Ginger and Green Bean Relish	35
Cioppino Fresh Fish, Mussels, Calamari, Crabmeat, Shrimp, Fennel, Leeks, Spicy Tomato Broth, Saffron-Paprika Rouille	33

seasonal – local – organic – sustainable – whenever possible

For parties of 8 or more, a gratuity of 18% will automatically be added to your check