

NAPA

Modern California Wine Country Cuisine

Dinner

Butternut Squash Soup , Truffle Crème Fraiche	8
Roasted Corn and Florida Blue Crab Chowder	12
Crispy Cape Canaveral Calamari , Asian Curry Slaw, Pequilla Pepper Aioli	12
Turtle Creek Goat Cheese, Beet Salad , Arugula, Pickled Onions	14
Simple Autumn Gem Lettuces , Point Reyes Bleu Cheese, Black Mission Figs, Sherry Vinaigrette	12
Taste Of The Valley ; Four Small Bites Sampler Plates Shared By All At The Table, 4 Person Minimum	12 P/P
Sweet Corn Tamales , Wild Mushrooms, Tomatillo-Avocado Salsa, Pumpkin Seeds	11
Chilled Maine Lobster Salad , Grapefruit, Crispy Napa Cabbage, Baby Brussels Sprouts	18
Caramelized Diver Scallops , Vanilla Scented Cauliflower Purée, Pistachio Vinaigrette	23
Washington Mussels , Chorizo, Saffron Fish Fumet, Crème Fraiche	16
Sonoma Lamb Loin , Celery Root Polenta, Braised Baby Fennel, Citrus Brown Butter	32
Grilled West Coast Steelhead Salmon , Fresh Saffron Fettucini, Chorizo Oil, Oyster Velouté	28
Sautéed Halibut , Spicy Lump Crab Biscuits, Zellwood Corn, Cilantro Cream, Pepper Syrup	30
Tanglewood Farms All Natural Chicken Breast , Linqiça, Prosciutto, Roasted Baby Cauliflower, Thyme	28
Meyer Ranch Natural Beef Filet , Zinfandel Reduction, Trumpet Mushrooms, Boniata Mashed Potatoes	34
Prime New York Steak and Short Ribs , Fingerling Potatoes, Roasted Baby Carrots, Red Wine Jus	30
House Ricotta and Crab Cavatelli , Rapini, Cippolini Onions, Pancetta, Waterkist Farms Tomato Confit	22
Berkshire Pork Chop , Caramelized Apples, Chard, Quince Cider Jus	26
Cioppino ; Fresh Fish, Mussels, Calamari, Crabmeat, Shrimp, Fennel, Leeks, Spicy Tomato Broth, Saffron-Paprika Rouille	33

seasonal – local – organic – sustainable – whenever possible