

# NAPA VALLEY GRILLE

## *Calistoga Lunch Menu*

### *~Starters~*

#### *Soup du Jour*

chef's seasonal selection

#### *Napa Chopped Salad*

blue cheese, toasted hazelnuts, beets and tart apples,  
honey-sherry vinaigrette

#### *Organic Baby Lettuces*

parmesan crisp, toasted walnut vinaigrette

### *~Main Courses~*

#### *Sautéed Atlantic Salmon*

house made purple mustard crust, agro dolce braised red cabbage, weiser farm pee wee potatoes

#### *Ahi Tuna Chopped Salad*

seared ahi tuna, chopped vegetables, romaine, soy vinaigrette, wasabi tobiko

#### *Prime Filet of Center Cut Sirloin*

hearth roasted asparagus, pee wee potatoes braised with garlic, sweet onion vinaigrette

#### *House Made Sweet Potato Ravioli*

brussel leaves, black garlic and crispy chestnuts

### *~Desserts~*

#### *Key Lime Pie Brulee*

vanilla cream, orange confit, meyer lemon syrup

#### *Seasonal Sorbet Duo*

chef's daily selection

#### *Chocolate Raspberry Mousse Cake*

chocolate sauce, crème anglaise

*42 per guest*

(house iced tea, coffee and hot tea included)

*~all menus subject to seasonal changes~*