

NAPA VALLEY GRILLE

2008 Holiday Menu

~Starters~

Pumpkin Soup

Wild Arugula Salad

tangerine segments, dried cranberries, aged goat cheese, toasted pistachios with a meyer lemon vinaigrette

~Main Courses~

Heritage Turkey

dark meat with roasted garlic stuffing, candied yams and orange cranberry sauce

Roasted Prime Rib of Beef

sweet onion au jus, sweet potato gratin and brussels leaves

~Desserts~

Chocolate Bourbon Pecan Pie

with vanilla bean ice cream

Heirloom Apple Crumble

with cinnamon ice cream

(coffee and hot tea service included)

60 per guest (3-course menu)

70 per guest (3-course menu plus 4 tray passed hors d'oeuvre)

100 per guest (3-course menu, 4 tray passed hors d'oeuvre, wine pairing per course)

~Wine pairings to be selected by our wine manager.

~all menus subject to seasonal changes~

NAPA VALLEY GRILLE

Hors d'oeuvre Menu

Fall 2008
Priced Per Dozen

~Hot Tray Passed~

- Chef's Soup Selection 22
- White Gulf Shrimp Skewers, Ginger Arugula Emulsion 32
- Mini Lump Crab Cakes with Smokey Tomato "Jam" 38
- Tender Prime Bourbon BBQ Short Rib Cubes 30
- Farmer's Market Flatbread, butternut squash puree and spaghetti squash,
roasted fennel, tomato, crispy sage 22
- Napa Valley Grille Pizzette, creamy goat cheese and crème fraiche, salmon gravlax
and salmon caviar 25
- Tender Spice Glazed Heritage Pork Belly Cubes 32
- Sweet Shrimp Griddle Cakes with Wasabi Tobiko Crema 32
- Mini Kobe Beef Cheeseburger Sliders with all the Fixin's 36
- Spicy Prime Beef Sirloin Skewers with Spring Garlic Aioli 28
- Cultivated Mushroom Cracker with Melted Marin Triple Cream Brie 27
- Grilled Free Range Chicken Breast Skewers with Sweet Chile Glaze 24
- Warm Buttermilk Biscuit with Heritage Ham and 10 Year Cheddar 28

~Cold Tray Passed~

- Garlic Herb Crostini with Market Fresh Tomato Salad and Buratta Cheese 22
- Spicy Ahi Tuna Tartar "Profiteroles" with Avocado Crema 34
- Spice Crusted-Seared Sushi Grade Ahi Tuna "Tostado" 32
- Sushi Grade Ahi Tuna and Melon Skewers 34
- Sweet Crab Salad Cups with Avocado and Oro Blanco Grapefruit 36
- Prime Roasted Sirloin Crostini with Creamy Blue Cheese and Radish Salad 28
- Eggplant Tapenade and Oven Dried Tomato Crostini 22
- Roasted Beet Duo with Blood Orange Vinaigrette and Arugula Goat Cheese 22
- Chilled BBQ Shrimp Salad Cup with Mango and Basil 32
- Endive Lettuce with Cashew Chicken Salad and Muscat Grapes 24
- Sweet Corn and Buttermilk Pancake with Lobster Salad 40
- Creamy Lentil Hummus with Cucumber Raita and Grilled Zucchini Mousse 22

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