

NAPA VALLEY GRILLE

Yountville Dinner Menu

~Starters~

Soup du Jour

chef's seasonal selection

Warm Organic Spinach Salad

windrose farm smoke dried tomatoes, organic poached egg, red wine vinaigrette

Napa Chopped Salad

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

~Main Courses~

Sushi Quality Ahi Tuna

melted country fresh farms heirloom tomato risotto, green tomato salsa

Heritage Pork Rib Chop

“mulled” applesauce, bacon roasted brussels sprouts, cider jus

Center Cut Aged Sirloin “Filet”

farmers root vegetable lasagna, red spinach and sweet braised garlic jus

~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

56 per guest

(coffee and hot tea service included)

~all menus subject to seasonal changes~