

NAPA VALLEY GRILLE

Starters

Hot Crab Fondue
*baby artichokes, shaved red onions, grated grana
padana parmesan, focaccia wedges* 15.25

Persimmons & Wild Boar Prosciutto
*arugula, extra virgin olive oil, shaved
midnight moon cheese* 10.25

Steamed P.E.I. Mussels & Manila Clams
toasted garlic, fines herbes, white wine, butter 14.50

Soups & Salads

Pumpkin Bisque
vanilla vinaigrette 7.50

Wild Mushroom Soup
*duck confit, chèvre, gougère,
truffle vinaigrette* 7.25

Endive & Frisee Salad
*shaved crispy pancetta, dijon vinaigrette, golden raisins,
toasted cashews, olive tapenade* 8.75

Forni Brown Baby Mixed Greens
*chioggia beets, ricotta-lemon vinaigrette, brioche
croutons, toasted marcona almonds* 9.75

Knife & Fork Caesar
*hearts of romaine, crumbled prosciutto,
parmesan crisp, focaccia crostini* 9.50

Northern California Cheese

redwood hill farm's "camellia"
full flavored and rich, goat's milk

redwood hill farm's "gravenstein gold"
raw goat's milk subtle cider wash

goat leap's "eclipse"
bright with a citrus tang, goat's milk

cowgirl creamery "mt. tam"
smooth, creamy, elegant, triple cream

cypress grove's "lamb chopper"
gouda style, lamb's milk

cowgirl creamery "pierce point"
washed in muscato wine-rolled in herbs, cow's milk

Select: Two-9.50 Three-14.25 Four-19.00
Five-23.75

Sides

ivory potato puree

brown sugar & rum raisin carrots

roasted sweet potato with mallow cream

cranberry compote

sautéed green bean & bacon casserole
each 5.75

Main Courses

Five Dot Ranch Flat Iron Steak
*grilled yukon potatoes, brandy cream,
sautéed wine forest mushrooms* 26.50

Braised "Aussie" Lamb Shank
*celery root & pomme puree, chestnut soup, golden
raisins, saffron onions* 29.25

Ring Neck Pheasant
*orzo pasta, sautéed figs, hazelnuts, humboldt fog mornay
sauce* 29.25

Organic "Willie Bird" Heritage Turkey
*pistachio-walnut stuffing, parmesan gravy, chicharrón &
squash salad* 28.75

Spaghetini ala Salsiccia
*italian sausage, lemon cream, baby red mustard,
mushrooms, pine nuts, cypress grove's
"lamb chopper" cheese* 23.75

Oakwood Grilled Salmon Fillet
*persimmon & ginger flavored puree, herbed
cous cous, braised fennel bulbs* 29.25

Proprietors: *Katie Doherty*
& *Chef Thad Lyman*

Thanksgiving, Thursday, November 22, 2007