

NAPA VALLEY GRILLE

Beverages

Vineyard Iced Tea
bacardi peach rum, house-made lemonade,
cranberry juice, jasmine iced tea 9.50

Field Strawberry 'Rita
herradura silver tequila, muddled strawberries 8.75

"Limon Drop"
bacardi limon rum, sugared rim, lemonade 7.75

"Grille" Bloody Mary
pepper infused belvedere vodka, spicy tomato juice, poached prawn,
goat cheese stuffed olive, marinated onion 9.75

Starters

Minestrone Soup
braised short rib & angel hair nest,
organic vegetable hodgepodge 7.75

Cinderella Pumpkin Bisque
apple infused chantilly cream, sunflower seed "coffee cake",
cider & vanilla vinaigrette 7.75

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

Fritto Misto
fried calamari, rock shrimp, seasonal vegetables,
puttanesca sauce, rosemary aioli drizzle 12.00

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

Harvest Platter

zoe's prosciutto, salami, coppa ham, salmon tartare,
crème fraiche, whole grain mustard, marinated olives,
wildflower honey, redwood hill's "california crottin",
cypress grove's "purple haze" 16.25

Artisan Cheese

cowgirl creamery's "red hawk" washed rind triple cream;
marin cheese co.'s "le petit bleu" camembert style cow's milk
cypress grove's "bermuda triangle" goat's milk chevre 14.75

Salads

Living Butter Lettuce
cherry tomatoes, almonds, chopped egg yolk, lemon
vinaigrette, shaft's bleu cheese cream 9.00

Forni Brown Baby Mixed Greens
strawberries, chiogga beets, ricotta-lemon vinaigrette,
brioche croutons, marcona almonds 9.75

Frisée & Endive Salad
shaved crispy pancetta, dijon vinaigrette, golden raisins,
toasted cashews, olive tapenade 7.50

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

Haricots Vert & Wild Mushrooms
crispy golden egg, black truffle vinaigrette,
chopped pepper bacon 8.25

Main Courses

California Kobe Tri-Tip
roasted gruyere and heirloom tomatoes,
vegetable lasagna, bell pepper pesto 27.75

Seared Japanese Sea Scallops
poached seckel pears, foie gras vinaigrette,
grilled bitter cabbage, pomegranate 23.25

Sautéed Chicken Penne
shaved red onion, mizuna, sliced lemons, crisp
pancetta, grated parmesan 20.25

Traditional Seafood Paella
saffron risotto, linguisa sausage, calamari,
mussels, prawns, green beans 24.50

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

Oakwood Grille

Scottish Salmon
persimmon & ginger flavored puree, herbed
cous cous, braised fennel bulbs 28.00

Jumbo Chicken Breast
sauteéd figs, orzo pasta, humboldt fog,
mornay sauce, toasted hazelnuts 21.50

Boneless Natural Pork Loin
grilled peach, duck confit, lentil risotto,
vanilla bean & balsamic demi glaze 24.00

Center Cut Flat Iron Steak
grilled yukon potatoes, brandy cream,
sauteéd wine forest mushrooms 26.50

Proprietors: *Katie Doherty*

& *Chef Thad Lyman*