Napa Valley

March 30th, 2022

Appetizer

Virgin Mary Cocktail with Seafood Quenelle
Classic tomato juice cocktail; mildly spiced and generously garnished with poached seafood quenelles made from lobster, shrimp, and fish du jour.

Soup

Roasted Eggplant with Spicy Lamb Sausage
Roasted eggplant and garlic in a rich chicken stock; puréed and served a spicy lamb sausage and Parmesan tuile.

Salad

(choose 1)

Fig
Balsamic vinegar marinated figs with roasted sweet peppers and shaved fennel.

Thai Veal Sausage with Asian Flatbread
An Asian-influenced veal sausage, prepared by our Regional American Cuisine class; served over mixed greens with seasonal Pacific Rim vegetables.

Entrées

(choose 1)

Coq Au Vin
Chicken braised in red wine with mushrooms, bacon, and onions served with a parsnip and potato puree.

Sautéed Monkfish Tail with Braised Oxtails and Mushrooms
Red wine marinated and slowly braised oxtail creates the sauce for the simply seasoned and sautéed monk fish; accentuated with sautéed mushrooms.

Duck Au Poivre
Green peppercorn and sage rubbed duck breast, seared and served with a Grand Marnier sauce, accompanied by truffle sweet potatoes.
(Thanks to Chef Craig Deihl for the recipe.)

Bronzini
Mediterranean-inspired broiled fillet with tomato, melon, olive, and jicama nage.

Dessert

Du Jour

$35.95/meal
(plus tax and gratuity)