

Napa Valley Regional American Cuisine

March 27, 2024

Appetizer

Applewood Smoked Tuna Tartare

Avocado and Wasabi Aioli (E, F)

Soup

Sausage and Roasted Red Bell Pepper Lasagna

Smoked Gouda

Salad

(choose 1)

Balsamic Glazed Figs

Goat Cheese, Fire Roasted Sweet Peppers, and Arugula (D, V)

Burrata and Bacon

Marinated Escarole (D)

Entrée

(choose 1)

Coq Au Vin

Chicken Braised in Red Wine with Mushrooms, Bacon, and Onions with a Parsnip and Potato Puree (D)

Tea Brined Duck

Cherry Pinot Reduction, Sweet Potato Gratin, and Seasonal Vegetables (D, GF)

Bourbon-Soaked Salmon

Charred Jalapeno Crema, Pickled Red Onion, and Cabbage Slaw (D)

Ricotta Gnocchi Bolognese

Fresh Cheese Gnocchi in a Merlot Meat Sauce (D, E)

Dessert

(choose 1)

Chef Todd's Restaurant Desserts Class

Offering a selection of house made desserts

Menu subject to change to ensure the freshest product available

D-Dairy, E-Egg, F-Fish, GF-Gluten Free, N-Nuts, P-Peanuts, S-Soy, SF-Shellfish, V-Vegetarian

\$39.⁹⁵ / meal plus tax and service charge