

Napa Valley Regional American Cuisine

April 16, 2025

Appetizer

(select 1)

Seared Scallops

Roasted cauliflower purée, beurre blanc, fennel slaw, fried capers (D,SF)

Pork Tenderloin

Apple, pear, and wine compote, crispy polenta, lardons, shaved Parmesan, thyme oil (D)

Soup

Cioppino

Clams, shrimp, tomato, wine, vegetables (SF)

Salad

(select 1)

Roasted Beet and Goat Cheese

Red and yellow beets, goat cheese, candied walnuts, arugula, walnut oil vinaigrette (D, N)

Smoked Grape Waldorf

Apple, celery, romaine, blonde Frisée, tarragon, toasted almonds, creamy red wine dressing (E, N)

Entrée

(select 1)

Duck aux cerises

Thyme, rosemary, cherry brandy sauce, orange, truffle infused parsnip potatoes, fried Brussels sprouts, honey balsamic glaze, crispy onions, candied orange (D)

Coq au vin

Chicken, cabernet sauvignon, vegetables, bacon lardons, potato pave, chive and garlic brown butter, cheddar crisp (D)

Fig and Chèvre Ravioli

Grilled shrimp, sage brown butter, asparagus, balsamic fig reduction, crispy prosciutto, fried sage, smoked pine nuts, (D, N, SF)

Zinfandel Osso Bucco

Creamy roasted garlic risotto, rainbow chard, fortified espagnole, blistered tomatoes, gremolata, crisped beetroot (D)

Dessert

(select 1)

Chef Todd's Restaurant Desserts Class

will be 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, SA- Sesame Seeds, SF-Shellfish,

V-Vegetarian, VG-Vegan

\$39.⁹⁵ / meal plus tax and service charge