

NAPA VALLEY GRILLE

Yountsville Dinner Menu

First Course

(2 Selections)

Organic Field Greens

*spiced butternut squash, walnuts,
goat cheese, brown sugar-sherry
vinaigrette*

Baby Spinach & Arugula

*warm shallot-bacon vinaigrette,
poached egg, walnut bread*

Soup du jour

house made daily

Entree

(25 and less 3 choices/ 26 and above 2 choices)

C.A.B Ribeye Steak

broccolini, truffled mashed, sautéed mushrooms

Duck Confit & Squash Ravioli

brown butter, fried sage

Atlantic Salmon

lavender glaze, pear salad, roasted parsnip puree

Mushroom Risotto

*portabella, crimini, white button mushrooms, herbs,
parmesan crisp*

Coffee or Tea

(espresso beverages are available for an additional charge)

Desert

(each guest receives a dessert trio)

Apple Crisp Tartlet

Prickly Pear Crème Brulee

Chocolate Molten Cake

\$52.00

