

NAPA VALLEY GRILLE

Bacchus' Feast Dinner Menu

\$109 per person
includes one hour Hors D'oeuvres, Beer & Wine Reception

Stationary includes

Three Dips & A Crisp
hummus, roasted eggplant & spinach artichoke dips

Traditional Bruschetta ~
diced roma tomatoes, red onion & basil

Artisanal Cheese Board
grana padano crostini, seasonal fruits and condiments

Harvest Platter
*house smoked salmon, prosciutto di parma,
duck confit on brioche, dried harvest fruits in port wine,
herb crusted salami, blended olives, spiced walnuts*

Cornmeal Crusted Calamari & Shrimp
*shrimp, artichokes, roasted red pepper,
lemon remoulade, mediterranean salsa*

Butlered (offer Three)

Napa Valley Raw Bar Course

oysters on the half shell, little neck clams, shrimp cocktail, crab claws, ceviche with classic accompaniments

Choose the next course (either):

Salad Course

Baby Farm Lettuces
red wine vinaigrette

Intermezzo Course

Home Made Sorbet
chef's seasonal selection announce daily

Main Course

Grilled Rare Ahi Tuna
*garlic scented escarole, roasted cipollini onions,
braised lentils, spicy warm tomato vinaigrette*

Hickory Smoked Rotisserie Chicken
*fresh pappardelle pasta, cremini mushroom ragout,
roasted vegetables, rosemary sauce*

Herb Marinated Grilled Lamb Chop & Shrimp
*white beans, roasted bell peppers,
julienned fennel, thyme madeira jus*

Center Cut Filet Mignon
*honey roasted parsnips, haricots vets,
mushroom scented mashed potatoes, cabernet demi-glace*

Dessert Course

Harvest Celebration Towers

Fresh Seasonal Fruit Plate with chantilly cream and chocolate fondue

The Cookie Jar, Petites Fours & Candies Plate

Chocolate Bliss Plate

*a luscious display of chef's chocolate creations
including chocolate dipped strawberries and dark chocolate truffles*