

NAPA VALLEY GRILLE

Private Cuvée Dinner Menu

\$69 per person

Napa Valley Raw Bar Course

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

Salad

Baby Farm Lettuces
red wine vinaigrette

Main Course

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

Pan Seared Long Island Duck Breast
*savoy cabbage, maple roasted butternut squash,
granny smith apple, duck jus*

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

Angus Top Round Steak
*honey cap mushrooms, swiss chard, roasted potatoes,
caramelized shallot & red wine demi-glace*

Dessert

Dessert Tasting Trio
chef's selection of mini desserts