

# NAPA VALLEY GRILLE

## *Cellar Masters Dinner Package*

**\$77 per guest plus tax and gratuity**  
*Includes a 1 Hour Cocktail Reception before Dinner*  
*(Beer and Wine)*

### *Stationary Platters (Choice of Two)*

**Harvest of Napa Valley Antipasto**  
imported meats, grilled marinated vegetables, gourmet olives, chilled salads

**Fried Point Judith Calamari**  
crispy kalamata olives, fire roasted red peppers, spicy remoulade

**Napa Valley Raw Bar**  
oysters on the half shell, littlenecks, shrimp cocktail, native mussels  
\* \$21 per person \*

**Artisan Cheese Board**  
hand-crafted imported and domestic cheeses, seasonal fruits and nuts

### *Passed hors d'oeuvres (Choice of Three)*

**Ahi Tuna Canapés**  
wasabi cream, wonton crisps

**Shaved Salmon Mousse**  
brioche toast, whole grain mustard

**Roasted Crab Cakes**  
Meyer lemon, basil pesto aioli, watercress

**Petite Quiche De Mar**  
fresh offerings from the Georges Bank

**Grilled Focaccia Bruschetta**  
housemade mozzarella, beefsteak tomatoes, basil pesto

**Cabernet Marinated Tenderloin Kebabs**  
skewered beef tips, red wine demi

**Westfield Farms Goat Cheese & Mushroom Tartlet**

balsamic marinated mushrooms, phyllo tartlet

**Jumbo Shrimp Cocktail**  
classic accompaniments

**Gourmet Pizettes**  
gorgonzola dolce, caramelized onions, Granny Smith apples  
grilled chipotle chicken, shaved red onion & cheddar cheese  
lemon herb marinated rock shrimp, fresh crab with dill havarti, dill cream  
slow roasted garlic, sweet tomato chutney & brie

# *Cellar Masters Dinner Package, continued*

## *Salads (Choice of Two)*

### **Organic Baby Greens**

maple-sherry vinaigrette, toasted sunflower seeds, cherry tomatoes

### **Salinas Salad**

parmesan, focaccia croutons, romaine hearts, honey-caesar dressing

### **Baby Spinach & Warm Bacon**

Westfield Farms fresh chevre, hearts of palm, shiitake mushrooms

## *Entrée (Choice of Three)*

### **Whole Roasted Filet Mignon**

brandied mushrooms, crispy risotto cake, candied shallots, wilted spinach

### **Pan Roasted Atlantic Salmon**

caramelized spring onion spaetzle, melted leeks, native fiddlehead ferns,  
golden beet puree

### **Grilled Rare Ahi Tuna**

toasted basmati rice, haricot vert, caramelized fennel coulis, golden pear tomatoes

### **Slow Roasted Half Chicken**

sautéed spinach, whipped potatoes, garlic jus

### **“Butcher’s Tenderloin” Hanger Steak**

sweet bell pepper risotto, charred spring onions, horseradish cream sauce

## *Dessert*

### **Dessert Tasting Trio**

chef’s selection of fresh baked desserts