

# NAPA VALLEY GRILLE

## SONOMA DINNER MENU

### FIRST COURSE

Butternut Squash Soup  
*diced apples, mascarpone, chives*

Arugula Fennel Salad  
*shaved pecorino romano, pistachios, pomegranate seeds  
white balsamic vinaigrette*

Napa Valley Grille Caesar  
*white anchovies, focaccia croutons*

### SECOND COURSE

Crab Cakes  
*frisee, avocado, tomatoes, house made remoulade*

Truffle Mushroom Goat Cheese Tart  
*port drizzle, parmesan, micro greens*

### MAIN COURSES

Herb-Rubbed Filet Mignon  
*gorgonzola ravioli, vegetable ragout, cabernet sauce*

Maple Leaf Farms Duck Breast  
*roasted garlic and goat cheese croquette, grilled spinach fig duck jus*

Smoked Bone-in Pork Chop  
*bacon mashed potatoes, haricot verts, apple compote  
cognac demi-gloss*

Crab Stuffed Petrole Sole  
*roasted garlic mashed potatoes, baby carrots, buer rouge*

*\*Vegetarian Option Available Upon Request*

### DESSERT

Napa Valley Trio of Desserts  
*cheese cake, lava cake, cranberry apple tart*

*65 per guest*