

- Rustic Chicken Root Vegetable Soup** arugula pesto 4.00 | 7.00
- Pacific Northwest Oysters** kumamoto *WA* 3.00 ea | fanny bay *WA* 2.50 ea | malpaque *BC* 2.75 ea
- Crab Fritters** bite size crab fritters, smoked tomato jam, roasted fennel salad 13.00
- Hearth Oven Flatbread** kabocha squash puree, spaghetti squash, mozzarella, crispy sage, vadouvan curry 12.75
- Napa Chopped Salad** roasted beets, blue cheese, hearth nuts, honey sherry vinaigrette, toasted farro 12.75
- Organic Baby Greens** parmesan crisp, roasted tomatoes, walnut vinaigrette 8.25
- Pan Roasted Diver Scallops** curried cauliflower, walnut, local raisins, blood orange reduction 13.00 | 24.00
- Harvest Platter** american prosciutto, salami, house pickles, marinated tomatoes, mozzarella, hearth nuts 13.75
- Organic Heirloom Tomato Salad** persian cucumber, creamy feta dressing, black garlic aioli, marjoram 11.75
- Warm Spinach Salad** crispy fingerling potatoes, cultivated mushrooms, portobello vinaigrette 12.25

SIMPLY GRILLED

- Natural Salmon** frisee greens 20.50
- 12 oz CAB New York** confit garlic butter 29.75
- 12oz Prime Chuck Burger** all the fixin's 16.00
- 8oz Prime Sirloin** confit garlic butter 22.00
- Wild Catalina Swordfish** frisee greens 22.50
- 12 oz. Heritage Pork Chop** bbq demi 17.00

SIDES

- Caramelized Brussels Sprouts** crispy chestnuts 5.00
- Red and Green Spinach** shallots and garlic 5.00
- Winter Spaghetti Squash** truffle essence 5.00
- Sprouting Broccoli** shallots and garlic 5.00
- Roasted Fingerling Potatoes** garlic confit 6.00
- Creamy Mushroom Risotto** grana parmesan 6.00

- Butternut Squash Tortelloni** house made pasta, apple cider nage, spaghetti squash, ginger gremolata 10.00 | 19.00
- Turkey Bolognese** house made pappardelle pasta, shelton farms turkey, grana parmesan 10.50 | 20.00
- Roasted Natural Chicken Breast** mushroom risotto, chanterelle mushroom jus, grana parmesan 21.75
- Sushi Grade Ahi Tuna** seared rare, celery root hash brown, sprouting broccoli, truffle vinaigrette 24.75
- Pan Seared Barramundi** mostardo infused pearl couscous, pomegranate glaze 28.00
- Maple Farms Oven Roasted Duck Breast** duck confit crepinette, cranberry vinaigrette, herb salad 24.25
- Colorado Lamb Shank** creamy goat cheese grits, braised local greens, lemon verbena lamb jus 22.50
- Prime Tender Braised Short Rib** brown sugar yam mash, hard roasted brussels sprouts 19.75

ARTISAN CHEESES

- Cypress Grove "Truffle Tremor" goat | Jasper Hill Farm "Bayley Hazen Blue" raw cow
- Cowgirl Creamery "Mt. Tam" organic cow | Wisconsin Dairy Co-Op "Dante" raw sheep
- Crave Brothers "Petit Frere" cow | Dancing Cow "Bourrée" raw cow
- fruit mostardo, "little farm" membrillo three 15.00 | five 21.00

Napa Valley Grille | 310.824.3322

Executive Chef Joseph Gillard | General Manager Tracy Thayer

