

napa valley[®]

GRILLE

2017 THANKSGIVING DINNER

Select one per course

STARTER

Fairytale Pumpkin Soup

clove-spiced oil, cinnamon crème fraîche,
micro hearts on fire

Market Salad

baby kale, pomegranate seeds, feta cheese, candy
striped beets, pepitas, apple-maple vinaigrette

Short Rib Tartine

sourdough bread, Swiss chard, dried apricots,
horseradish sour cream, crispy shallots

Signature Kale Salad

organic black kale, toasted almonds, rum-soaked raisins,
romaine, lemon-Parmesan vinaigrette

MAIN

The Feast

turkey breast, herbed potatoes, haricot verts, dark meat confit stuffing,
cranberry chutney, gravy

Bone-In Prime NY Steak*

truffle mash potatoes, pancetta braised Brussels
sprouts, rosemary armagnac sauce

Pork Chop*

apple cider brine, sweet potato-apple mash,
braised rainbow chard, maple chutney

Steelhead Trout*

pumpkin risotto with English peas and celery root,
buerre blanc, frisée salad

Butternut Squash Ravioli

sage-infused cream sauce, sorrel, roasted chestnuts,
shaved Parmigiano-Reggiano

DESSERT

Jazz Apple-Cranberry Cobbler

cinnamon ice cream, toffee sauce, apple chip, roasted almond streusel

Pumpkin Bread Pudding

allspice anglaise, marshmallow, pumpkin seed brittle, vanilla Chantilly

Pecan Cheesecake

ginger snap crust, sweet potato purée, caramel sauce

\$65 per person

excluding tax & gratuity

Before placing your order, please inform your server if a person in your party has a food allergy. While we attempt to use reasonable efforts to prevent the introduction of the allergen of concern into the food we serve, we cannot guarantee that the allergen was not introduced during another stage of the food chain process or involuntarily by us.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.