

# NAPA VALLEY GRILLE

## *Oakville Dinner Menu*

### **First Course**

*Choice of Two*

Living Butter Lettuce Salad  
*cherry tomatoes, almonds, chopped  
egg yolk, shaft's bleu cheese cream*

Forni Brown Farm's Baby Greens  
*strawberries, golden beets, ricotta-lemon  
vinaigrette, brioche croutons, marcona almonds*

Little Gems Caesar Salad  
*parmesan crisp, anchovy & garlic essence,  
crumbled prosciutto, focaccia crostini*

House Made Seasonal Soup  
*fresh garnish*

### **Entrée**

*Choice of Two*

Seared Japanese Sea Scallop  
*poached seckle pears, foie gras vinaigrette, grilled  
bitter cabbage, pomegranate*

Boneless Pork Loin  
*grilled white peach, duck confit, lentil risotto,  
vanilla bean & balsamic demi glaze*

California Kobe Tri-Tip  
*roasted gruyere and tomatoes, vegetable lasagna,  
bell pepper pesto*

Grilled Scottish Salmon  
*persimmon & ginger flavored puree, herbed cous  
cous, braised fennel bulbs*

Jumbo Chicken Breast  
*Sautéed figs, orzo pasta, humboldt fog  
mornay sauce, toasted hazelnuts*

Vegetarian option available upon request

Fresh Baked Focaccia and Sliced Baguette  
extra virgin olive oil, balsamic vinegar

### **Dessert**

Please refer to the attached master dessert list

Gourmet Coffee and Tea