

# NAPA VALLEY GRILLE

## *St. Helena Lunch Menu*

### **First Course**

*Choice of Two*

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*

Housemade Seasonal Soup  
*fresh garnish*

### **Entrée**

*Choice of Two*

Dungeness Crab Melt  
*artichoke hearts, red onion &  
parmesan cheese, sliced tomato*

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

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

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

Vegetarian option available upon request

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

### **Dessert**

Please refer to the master dessert list

Gourmet Coffee and Tea