EASTER BRUNCH AT NAPA

spring into something delicious.

\$40pp (does not include tax & gratuity)

• FIRST COURSE •

Lump Crab Cake

pickled apple & kohlrabi slaw | smoked harissa crema | berbere dust | charred lemon

Cast Iron Meatballs

beef & pork blended meatballs | pomodoro | mozzarella | basil

Whipped Goat Cheese | v

pickled blackberries | truffle honey | broken almonds | grilled baguette

Napa Salad | gf+v

artisanal lettuce blend | strawberries | tomatoes | candied pecans | goat cheese | citrus tarragon vinaigrette

Caesar Salad*

little gem | parmigiano reggiano | brioche croutons | creamy caesar dressing

Spiced Carrot Ginger Bisque | v

coconut reduction | rayu | toasted almonds | coriander

· SECOND COURSE ·

Chicken & Waffle

gruyère & chive waffle | spiced maple syrup

Steak & Eggs* | gf

6oz bistro filet | fried eggs | au poivre sauce | breakfast potatoes

Short Rib Benedict*

braised short rib | poached egg | hollandaise | breakfast potatoes

Napa Benedict*

prosciutto | oven roasted tomato | poached eggs | hollandaise | avocado | breakfast potatoes

Pan Roasted Salmon* | gf

corn succotash | asparagus | blistered tomato | goat cheese | corn nage

Wild Mushroom Ravioli

crisp mushrooms | shaved parmesan | truffle oil | porcini cream sauce

Mimosa Minibar 28

bottle of sparkling wine with your choice of three juices: cranberry | orange | grapefruit | pineapple

• THIRD COURSE •

Strawberry & Rhubarb Cheesecake $\mid v$

strawberry & rhubarb compote | graham cracker crust | chantilly cream

Espresso & Chocolate Mousse Torte

espresso mousse | dark chocolate torte | chocolate tuille

EASTER DINNER AT NAPA

spring into something delicious.

\$55pp (does not include tax & gratuity)

· FIRST COURSE ·

Lump Crab Cake

pickled apple & kohlrabi slaw | smoked harissa crema | berbere dust | charred lemon

Cast Iron Meatballs

beef & pork blended meatballs | pomodoro | mozzarella | basil

Whipped Goat Cheese | v

pickled blackberries | truffle honey | broken almonds | grilled baguette

Napa Salad | gf+v

artisanal lettuce blend | strawberries | tomatoes | candied pecans | goat cheese | citrus tarragon vinaigrette

Caesar Salad*

little gem | parmigiano reggiano | brioche croutons | creamy caesar dressing

Spiced Carrot Ginger Bisque | v

coconut reduction | rayu | toasted almonds | coriander

· SECOND COURSE ·

Pan Roasted Salmon* | gf

 $\verb|corn| succotash| asparagus| blistered tomato| goat cheese| corn nage$

Three Cheese Stuffed Chicken Breast

wild rice pilaf \mid dried cherries \mid to asted almonds \mid haricot verts \mid thyme chicken jus

Braised Lamb Shank

minted pea risotto | glazed carrots | lamb reduction

Filet Mignon*

whipped potato purée | broccolini | sauce bearnaise | chimichurri

Braised Short Rib | gf

creamy cumin polenta | coriander | thai basil | carrot hay | spiced tamarind lacquer

Wild Mushroom Ravioli

crisp mushrooms | shaved parmesan | truffle oil | porcini cream sauce

• THIRD COURSE •

Strawberry & Rhubarb Cheesecake

strawberry & rhubarb compote | graham cracker crust | chantilly cream

Espresso & Chocolate Mousse Torte | v

espresso mousse | dark chocolate torte | chocolate tuille