THE NAPA

Friday September 29th and Saturday September 30th

HEARTY FRENCH VEGETABLE STEW 8 RED POTATO WITH CARROT, ONION, CELERY AND SQUASH ALL SIMMERED WITH TOMATO AND FRESH HERBS AND A RICH VEGETABLE BROTH SALAD WALDORF SALAD ON ROMAINE 12 CRISP CELERY AND APPLES WITH TOASTED BLACK WALNUTS FRESH RED GRAPES AND POINT REVES BLUE CHEESE WITH A YOGURT DRESSING OVER CRISP ROMAINE LETTUCE APPETIZER CHICKEN LIVER PÂTÉ ON TOAST 16 CHOPPED CHICKEN LIVER AND BACON TOSSED WITH FRESH ONION, PARSLEY, HARD BOILED EGG AND WHOLE GRAIN MUSTARD TOPPED WITH SHAVED RADISH AND MICRO BEETS SERVED WITH CORNICHONS AND FRESH GRATED HORSERADISH FNTRÉF SQUASH AND CARROT RAVIOLI 32 BUTTERNUT SOUASH AND CARROT RAVIOLI MADE FROM SCRATCH WITH A CREAMY SAGE AND BROWN BUTTER SAUCE OVER ROASTED ARTICHOKE AND EGGPLANT WITH A SWEET POTATO CRISP RACK OF LAMB 42 FRENCHED RACK OF LAMB, CRUSTED AND SEARED SERVED OVER CRUSHED FRIED FINGERLING POTATOES WITH SLOW ROASTED TOMATO AND SALTY OLIVES DRIZZLED WITH A DILL AND MINT SAUCE Dessert WHITE CHOCOLATE MOUSSE 10 ELEGANT WHITE CHOCOLATE MOUSSE WITH GIN SOAKED BERRIES AND PISTACHIO LIME WAFFER



