

NAPA™

LUNCH

SMALL PLATES AND SOUPS

Heirloom Tomato Soup 6 *gf*
Basil Crème Fraiche

Butternut Squash Soup 6 *gf*
Candied Pecans

Wagyu & Lentil Chili 7
Cilantro Sour Cream

Pan-Roasted East Coast Mussels 12
Red Pepper Butter, Leeks, Fennel, Fried Polenta Croutons

Braised Rabbit Quesadilla 13 *gf*
Brussels Sprouts, Smoked Bacon, Rosemary & Whole Grain Mustard, Crème Fraiche

Quinoa & Goat Cheese Croquettes 10
Tomato Vinaigrette, Crimson Lentils, Chervil Oil

FROM THE GARDEN

Winter Gem Lettuce 10 *gf*
Sherry Orange Blossom Vinaigrette, Baby Carrots, Cucumbers, Cherry Tomatoes, Toasted Almonds

Maine Lobster Salad 22 *gf*
Grapefruit & Vanilla Vinaigrette, Avocado, Quinoa, Heirloom Tomatoes, Frisée Lettuce, Serrano Pepper Emulsion

Heirloom Tomato Salad 14 *gf*
House Mozzarella, White Balsamic & Basil Vinaigrette

Spinach & Arugula 13 *gf*
Baby Beets, Shaved Radish, Tangerine Segments, Candied Pecans, Goat Cheese, Blood Orange Vinaigrette

VEGETARIAN AND VEGAN

Roasted Spaghettoni 16 *gf, vegan*
Asparagus, Broccolini, Arugula, Preserved Lemons, Heirloom Tomatoes, Garlic, Extra Virgin Olive Oil

Pressed Vegetable Wrap 13
Quinoa, Winter Vegetables, Portobello Mushroom, Asian Slaw

Aged Cheddar Grilled Cheese & Tomato Soup 13
Basil Crème Fraiche

Blackened Tofu Jambalaya 19 *vegan*
Toasted Cous Cous, Oven Dried Tomatoes, Kale

seasonal • local • organic • sustainable • whenever possible

*For parties of 8 or more, a gratuity of 18% will automatically be added to your check
gf = gluten free*

Menu subject to change without notice.

NAPA™

PASTA

Lamb Meatballs 19

Caramelized Fennel, Baby Spinach, Penne Pasta, Goat Cheese, Tomato Relish

Braised Beef Short Rib Fettuccini 22

Broccolini, Cherry Tomatoes, Forest Mushroom & Marsala Butter, Pecorino Cheese

Crispy Eggplant & Beef Lasagna 18

Fresh Pomodoro Sauce, Pecorino Cheese, Arugula

SANDWICHES & BURGERS

Open Faced Crab Sandwich 17

Avocado, Bacon, Tomato Chimichurri

Free Range Chicken & Dried Cranberry Salad 14

Multi-Grain Bread, Thyme Potato Chips

American Wagyu Beef Burger 22

Brioche Bun, Aioli, Aged Cheddar, Truffle Fries

Blackened Mahi Wrap 18

Flour Tortilla, Three Pepper Rice, Black Beans, Cilantro Lime Aioli, Corn Chips & Yucatan Salsa

Napa Seafood Roll 20

Lobster, Dungeness Crab, Spicy Mayo, Sourdough Roll, Sweet Potato Chips

Crispy Fried or Grilled Chicken Sandwich 16

Ciabatta Bread, House Mozzarella, Eggplant & Jalapeño Jam, Seasoned Fries

OFF THE GRILL & OUT OF THE PAN

Florida Mahi and Bibb Lettuce 18 *gf*

Roasted Pineapple & Mustard Dressing, Tangerine Supremes, Hearts of Palm, Toasted Coconut, Spicy Hazelnuts

Florida Rock Shrimp and Soft Polenta 19

Fontina Cheese, Scallions, Lobster Scented Tomato Sauce, Lime Fennel Slaw

Seely's Ark Free-Range Chicken 21 *gf*

Sweet Potato, Broccolini, Brandy & Pearl Onion Pan Sauce

Diver Scallops 23 *gf*

English Peas, Mushrooms, Blistered Tomatoes, Cauliflower Velouté, Pecans

Grilled Atlantic Salmon 20

Mixed Grain Risotto, Fried Capers, Meyer Lemon Butter

Meyer Ranch Natural Beef Filet 26 *gf*

Parmesan and Cilantro Fingerling Potatoes, Chipotle Lime Butter

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