AUTUMN IN NAPA

FRIDAY, NOVEMBER 20, 2026

4-COURSE DINNER $75
4-COURSE WINE PAIRING $45

Starters

CIDER GLAZED PORK BELLY

roasted apple purée, pickled shallots, apple cider reduction

OR

ROASTED BEET & WHIPPED RICOTTA TARTLET

toasted pistachios, orange-honey vinaigrette, herb salad

Second

ROASTED BUTTERNUT SQUASH BISQUE

brown butter, crème fraîche, toasted pepitas, crispy sage

OR

NAPA HARVEST SALAD

baby arugula, roasted pear, candied pecans, point reyes bleu, pomegranate, apple cider vinaigrette

Main

CABERNET-BRAISED BEEF SHORT RIB

parmesan polenta, heirloom carrots, crispy shallots

OR

PAN SEARED HALIBUT FILLET

roasted garlic potato purée, broccolini, lemon-herb beurre blanc

OR

WILD MUSHROOM & ROASTED SQUASH RISOTTO

caramelized shallots, aged parmesan, crispy sage, truffle oil

Dessert

WARM PEAR & ALMOND TART

vanilla bean mascarpone, salted caramel, toasted almonds

OR

FLOURLESS CHOCOLATE CAKE

poached cherries, house-made pistachio ice cream, cocoa nibs