

CHARLOTTE RESTAURANT WEEK

NAPA ON PROVIDENCE
NAPA BISTRO & WINE BAR STONECREST
three courses | \$50pp (does not include tax & gratuity)

FIRST COURSE

BUTTERNUT SQUASH SOUP *gf*
toasted pepitas | crème fraîche | spiced oil

FRENCH ONION SOUP (+\$5)
caramelized onions | sourdough crostini | gruyère gratin

PETITE NAPA SALAD *gf/v/n*
granny smith apples | cranberries | candied pecans |
feta | champagne vinaigrette

PETITE CAESAR SALAD*
romaine hearts | romano | brown butter croutons |
shaved parmesan | house-made dressing

SECOND COURSE

PAN-SEARED SALMON*
orzo | grape tomatoes | arugula | fried capers |
lemon beurre blanc

NAPA FRIED CHICKEN *gfo*
roasted garlic mashed potatoes | charred broccolini |
tasso gravy

FILET & FRITES* *gf*
6oz filet mignon | berbere frites | house steak sauce

make it an 8oz filet +\$10

SHRIMP CAPELLINI *gfo*
shrimp | arugula | lemon caper sauce | parmesan

MUSHROOM SUGO PAPPARDELLE *gfo/v*
slow-cooked mushrooms | marsala | berbere |
fines herbes | goat cheese

THIRD COURSE

CARAMEL APPLE CHEESECAKE *v*
cinnamon roasted apples | salted caramel |
chantilly cream

MILK CHOCOLATE MOUSSE CAKE *v*
chocolate genoise | dark chocolate crèmeux |
milk chocolate mousse | black cherry compote |
chantilly cream

gf gluten free | *gfo* gluten free option | *v* vegetarian | *n* contains nuts

*this item may contain raw or undercooked animal derived foods. consuming undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.