

CHARLOTTE RESTAURANT WEEK

NAPA ON PROVIDENCE

NAPA BISTRO & WINE BAR STONECREST

three courses | \$50pp (does not include tax & gratuity)

FIRST COURSE

CRISP CAULIFLOWER *gf/v/n*

charred cauliflower purée | poached golden raisins |
maple sherry | tahini | dukkah

BUTTERNUT SQUASH SOUP *gf*

toasted pepitas | crème fraîche | spiced oil

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 crémeux |
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.