

NEW YEAR’S EVE 2024

at napa.

\$100pp (does not include tax & gratuity)

• AMUSE BOUCHE •

Whipped Goat Cheese

pickled beets | pistachios | truffle honey | grilled baguette

• FIRST COURSE •

Grilled Octopus | gf

fingerling potatoes | chorizo | castelvetrano olives | charred lemon

Wagyu Beef Tartare*

horseradish | tarragon | juniper | quail egg | brioche | mustard emulsion

Peekytoe Crab Rilette

compressed cucumber | black truffle | caviar | house-made toast points

Parsnip & Apple Bisque | v

spiced hazelnut crumble | thyme-infused foam

• SECOND COURSE •

complete your new years eve feast with our handpicked wine suggestions

Seared Halibut | gf

citrus scented arrowleaf spinach | celeriac fondant | saffron vanilla sauce

rombauer chardonnay | russian river valley | \$24

Crab Stuffed Maine Lobster

herbed polenta cake | haricot vert almondine | meyer lemon beurre blanc

domaine drouhin-vaudon chablis | chablis, france | \$20

Filet Oscar*

jumbo lump crab | asparagus | whipped potato purée | sauce bearnaise

chappellet “mountain cuvée” bordeaux blend | napa valley | \$23

Osso Bucco | gf

slow braised veal shank | saffron risotto | veal reduction | citrus gremolata

silverado vineyards “estate grown” cabernet sauvignon | napa valley | \$26

Wild Mushroom Ravioli | v

porcini cream | crispy mushrooms | shaved parmesan | truffle oil

enroute by far niente “les pommiers” pinot noir | russian river valley | \$22

• THIRD COURSE •

Espresso Martini Cheesecake | v

kahlúa ganache | dark chocolate shavings | vanilla chantilly cream

Apple Cider Brandy Cake | v

apple cider genoise | calvados liqueur | apple tulle | salted caramel glaze

gf gluten free | v vegetarian

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