

# CHRISTMAS EVE DINNER 2024

at napa.

\$60pp (does not include tax & gratuity)

## • FIRST COURSE •

**Roasted Chestnut & Butternut Squash Bisque** | *v*

truffle crème fraîche | toasted hazelnut | chive oil

**Napa Salad** | *gf+v*

artisan greens | apple | dried cranberries | toasted pecans | feta | champagne vinaigrette

**Caesar Salad\***

little gem | parmesan | brioche croutons | creamy caesar dressing

**Salt Baked Beet Carpaccio** | *v*

toasted pistachio | asher bleu cheese | torn herbs | blood orange gastrique

## • SECOND COURSE •

complete your christmas eve feast with our handpicked wine suggestions

**Braised Lamb Shank**

black truffle & foraged mushroom risotto | lamb jus | mint gremolata  
silverado vineyards “estate grown” cabernet sauvignon | napa valley | \$26

**Filet Mignon\* (supplemental \$10)**

garlic roasted fingerling potatoes | haricot verts | bordelaise  
chappellet “mountain cuvée” bordeaux blend | napa valley | \$23

**Pan Roasted Salmon\*** | *gf*

lentil & wilted kale cassoulet | dill & lemon scented crème fraîche  
domaine drouhin-vaudon chablis | chablis, france | \$20

**Cornbread Stuffed Pork Loin\***

roasted apple & sage cornbread stuffing | butternut squash purée | crispy brussels sprouts | spiced apple lacquer  
enroute by far niente “les pommiers” pinot noir | russian river valley | \$22

**Wild Mushroom Ravioli** | *v*

porcini cream | crispy mushrooms | shaved parmesan | truffle oil  
belle glos “clark & telephone” pinot noir | santa maria valley | \$20

## • THIRD COURSE •

**Hot Cocoa Cheesecake** | *v*

toasted marshmallow | milk chocolate ganache | dark chocolate cocoa powder

**Sticky Toffee Pudding** | *v*

muscato poached pear | salted caramel | vanilla chantilly

*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.