



Christmas Eve 2017

Merry Christmas to all, From everyone at the Bistro

CHRISTMAS EVE SPECIALS

Fresh Dungeness Crab Bisque – Sherry, Crème Fraiche **6/9**
Keenan Chardonnay Spring Mountain 2015 14

Maine Lobster & Dungeness Crab Ceviche – Cucumber, Red Onion, Tomato & Cilantro with Toasted Wontons **18**
Goosecross Rose, Napa Valley 2016 10

Rock Salt Roasted Fresh local Dungeness Crab – Mixed Green Salad, Garlic Bread, Drawn Butter **17/30**
Judd's Hill Viognier, Napa Valley 2016 14

San Francisco Style Dungeness Crab Cioppino – Mussels, Prawns, Calamari, Seabass **28 Add Pasta 34**
Andretti Sangiovese, Napa Valley 2015 12

Slow Roasted Creekstone Prime Rib – Buttermilk Mashed Potatoes, Creamy Spinach & Kale, Horseradish Cream, Au Jus **33**
Havens Cabernet Sauvignon, Stags Leap District 2015 17

SMALL PLATES & SALADS

Calamari - Buttermilk Battered, Shishito Peppers, Red Onion, Ancho Chili-Lime Aioli **13**

Ahi Tuna - Sesame Crusted, Asian Slaw, Ginger, Crispy Wonton, Wasabi-Cilantro Aioli **15**

Empanadas - Achiote Marinated Chicken, Black Bean Puree, Cabbage, Avocado, Lime Crème Fraîche, Queso Fresco **13**

Flatbread - Wild Mushrooms, Spinach, Kale, Parmesan Cheese, Sky Hill Goat Cheese, White Truffle Oil **13**

Fresh Dungeness Crab Louie - Romaine, Avocado, Asparagus, Farm Egg, Cucumber, Tomato, Radish, Bistro Dressing **16/24**

Organic Roasted Beets - Feta, Red Onion, Pepitas, Crispy Carrots, Honey Crisp Apple Cider Vinaigrette **13**

Classic Caesar- Hearts of Romaine, Garlic Croutons, Parmigiano-Reggiano **9/13**

Add - Scallops 9 Prawns 8 Grilled Chicken 6 Fresh Dungeness Crab Meat 9

Chinese Chicken - Napa Cabbage, Romaine, Bell Pepper, Ginger, Almond, Yuzu Soy Dressing **11/15**

Substitute - Ahi Tuna 14/19

ENTREES

Pan Seared Sea Scallops – Basil Potato Puree, Shishito Peppers, Tangerine Avocado Salsa, Lemon Verbena-Herb Sauce **27**

Grass Fed Filet Mignon - Bacon & Green Onion Mashed Potatoes, Asparagus, Roasted Shallot, Merlot Reduction **32**

Heritage Pork Chop – Butternut Squash & Potato Gratin, Braised Red Cabbage, Bacon & Pear Compote, Passion Fruit Mustard Sauce **26**

Butternut Squash Risotto – Rainbow Carrots, Kale, Parmesan & Sky Hill Goat Cheese, Sage, Crispy Carrots **19**

Orecchiette Pasta – Wild Mushrooms, Asparagus, Sweet Corn, Capers, Oven Roasted Padron Pepper Sauce, Manchego Cheese **17**

Add - Scallops 9 Wild Mexican Prawns 8 Grilled Chicken 6 Fresh Dungeness Crab Meat 9

Niman Ranch St. Louis Style Ribs - Tamarind BBQ Sauce, Coleslaw, Sweet Potato Fries **22**

Sides 6

*Cheddar Mashed Potatoes *Sweet Potato Fries *Garlic & Parmesan Fries *Ozzy's Fries - Feta, Chili Garlic Sauce (They're on Fire!)
*Jalapeño Cornbread *Mac 'n' Cheese *Grilled Delta Asparagus & Ancho Aioli

Executive Chef-Owner Bernardo Ayala / General Manager John Lombardo
Napa Valley Bistro is dedicated to using seasonal and sustainably raised products from local farms

Our house-made focaccia bread is available upon request