

New Year's Eve 2017

Ring In The New Year With Napa Valley Bistro!

NEW YEAR'S EVE FIRST COURSE

- Point Reyes Miyagi Oysters on the Half Shell - Grilled Onion Mignonette 14
Steorra, Sparkling, Brut, Russian River Valley NV 12
- Fresh Maine Lobster Bisque - Cream, Brandy, Parsley - 7/11
Keenan Chardonnay, Napa Valley 2013 14
- Ahi Tuna Poke - Seaweed, Cucumbers, Toasted Wonton, Yuzu-Truffle Vinaigrette 16
Trefethen Dry Riesling, Oak Knoll District, Napa Valley 2016 13
- Fresh Maine Lobster Salad - Warm Marble Potatoes, Leeks, Watercress, Bacon, Avocado, Apple-Curry Vinaigrette 18
Judd's Hill Viognier, Napa Valley 2015 15

NEW YEAR'S EVE MAIN COURSE

- Bistro Surf 'N' Turf - Filet Mignon, Grilled Prawns, Buttermilk Mashed Potatoes, Broccolini, Cabernet Reduction 36
Monticello Merlot, Napa Valley 2013 13
- Kobe Rib Eye Steak - White Truffle Fries, Wild Arugula, Watercress & Fennel Salad, Gorgonzola Butter 36
Havens Cabernet Sauvignon, Stags Leap District, Napa Valley 2015 17
- Smoked Sonoma Duck Breast - Thyme-Sage Risotto, Roasted Root Vegetables, Orange-Honey Herb Jus 32
Maldonado Pinot Noir, Sonoma County 2012 14
- Grass Fed Short Ribs - Tamarind Glaze, Wild Mushrooms, Marble Potatoes, Leeks, Sweet Corn, Grilled Asparagus 32
Bedrock Zinfandel, California 2014 12

CHEF'S CLASSIC SMALL PLATES & SALADS

- Calamari - Buttermilk Battered, Shishito Peppers, Fennel, Ancho Chile-Lime Aioli 14
- Empanadas - Achiote Chicken, Black Bean Puree, Cabbage, Avocado, Lime Crème Fraîche, Queso Fresco 14
- Flatbread - Wild Mushrooms, Spinach, Kale, Sky Hill Goat Cheese, White Truffle Oil 13
- Dungeness Crab Louie - Romaine, Avocado, Asparagus, Farm Egg, Cucumber, Tomato, Radish 16/24
- Classic Caesar- Hearts of Romaine, Garlic Croutons, Parmigiano-Reggiano 9/13
Add - Scallops 9 Prawns 8 Grilled Chicken 6 Dungeness Crab 9

CHEF'S CLASSIC ENTREES

- Organic Ora King Salmon - Lemon-Thyme-Corn Risotto, Slow Roasted Tomatoes, Capers, Lemongrass Basil Nage 27
- Sea Scallops - Basil Potato Puree, Shishito Peppers, Tangerine Avocado Salsa, Lemon Verbena-Herb Sauce 27
- Heritage Pork Chop - Squash & Potato Gratin, Red Cabbage, Bacon-Pear Compote, Passion Fruit Mustard Sauce 26
- Orecchiette Pasta - Wild Mushrooms, Asparagus, Corn, Capers, Roasted Padron Pepper Sauce, Manchego Cheese 17
Add - Scallops 9 Prawns 8 Grilled Chicken 6 Dungeness Crab 9

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