

# New Year's Eve 2018

Ring in the New Year with Napa Valley Bistro!

## NEW YEAR'S EVE FIRST COURSE

Humboldt Bay Kumamoto Oysters on the Half Shell - Grilled Onion Mignonette 17

*Scharffenberger, Sparkling, Brut, Mendocino County NV 12*

Fresh Maine Lobster Bisque - Cream, Brandy, Parsley - 8/12

*Neyers Chardonnay, Sonoma County 2017 14*

Ahi Tuna Poke - Seaweed, Cucumbers, Toasted Wonton, Yuzu-Truffle Vinaigrette 17

*Trefethen Dry Riesling, Oak Knoll District, Napa Valley 2016 13*

Fresh Maine Lobster Salad - Warm Marble Potatoes, Leeks, Watercress, Bacon, Avocado, Apple-Curry Vinaigrette 19

*Hogwash Rosé of Grenache, California 2016 10*

## NEW YEAR'S EVE MAIN COURSE

Bistro Surf 'N' Turf - Filet Mignon, Grilled Prawns, Buttermilk Mashed Potatoes, Broccolini, Cabernet Reduction 38

*Monticello Merlot, Napa Valley 2014 13*

Creekstone Farms Rib Eye Steak - White Truffle Fries, Wild Arugula, Watercress & Fennel Salad, Gorgonzola Butter 37

*Havens Cabernet Sauvignon, Napa Valley 2015 15*

Smoked Sonoma Duck Breast - Thyme-Sage Risotto, Roasted Root Vegetables, Orange-Honey Herb Jus 33

*Maldonado Pinot Noir, Sonoma County 2012 14*

Grass Fed Short Ribs - Tamarind Glaze, Wild Mushrooms, Marble Potatoes, Leeks, Sweet Corn, Grilled Asparagus 34

*Bedrock Zinfandel, California 2014 12*

## CHEF'S CLASSIC SMALL PLATES & SALADS

Buttermilk Battered Calamari - Shishito Peppers, Red Onion, Ancho Chili-Lime Aioli 14

Empanadas - Achiote Chicken, Black Bean Puree, Cabbage, Avocado, Lime Crème Fraîche, Queso Fresco 16

Wild Mushroom Flatbread - Spinach, Kale, Parmesan Cheese, Sky Hill Goat Cheese, White Truffle Oil 16

Roasted Organic Red & Gold Beets - Feta, Red Onion, Pepitas, Crispy Carrots, Honey Crisp Apple Vinaigrette 15

Dungeness Crab Louie - Romaine, Avocado, Asparagus, Farm Egg, Cucumber, Tomato, Radish 17/26

Classic Caesar - Hearts of Romaine, Garlic Croutons, Parmigiano-Reggiano 10/15

*Add - Scallops 9 Prawns 8 Grilled Chicken 6 Dungeness Crab 9*

## CHEF'S CLASSIC ENTREES

Organic Ora King Salmon - Corn, Potato, Tomato, Leek & Shitake Succotash, Lemongrass-Basil Nage 29

Sea Scallops - Basil Potato Puree, Shishito Peppers, Tangerine Avocado Salsa, Lemon Verbena-Herb Sauce 29

Korobuta Pork Chop - Squash & Potato Gratin, Red Cabbage, Bacon-Pear Compote, Passion Fruit Mustard Sauce 29

Niman Ranch St. Louis Style Ribs - Tamarind BBQ Sauce, Coleslaw, Sweet Potato Fries 24

Orecchiette Pasta - Wild Mushrooms, Asparagus, Corn, Capers, Roasted Padron Pepper Sauce, Manchego Cheese 19

*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

Our house-made focaccia bread is available upon request