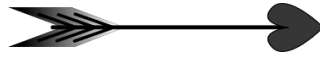


Napa Valley Bistro Valentine's Dinner 2019



Valentine's Specials

Maine Lobster Bisque - Sherry, Citrus Crème Fraiche, Fresh Chives - Cup 6 Bowl 9

Neyers Chardonnay, Sonoma County 2016 14/47

Seafood Lovers Cocktail – 4 Kumamoto Oysters on the ½ Shell & 4 Chilled Prawns, Mignonette & Cocktail Sauce 19

Sparkling Brut, Scharffenberger Mendocino, NV 13/45

Kobe Beef New York Strip - Creamed Kale & Spinach, Bordelaise, Chipotle Butter, White Truffle Fries 35

Cabernet Sauvignon, Havens, Rutherford 2015 17/65

Surf & Turf - Maine Lobster Tail & Filet Mignon, Buttermilk Mashed Potatoes, Rainbow Carrots, Tempura Beans 39

Merlot, Monticello, Oak Knoll District 2014 14/47

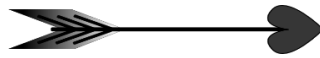
Pappardelle Pasta & Prawns - Smoked Pancetta, Caramelized Onions, Plum Tomato, Fresh Herbs, Manchego 29

Rose of Grenache, Hogwash, California 2016 11/37

Valentine's Dessert

Chocolate Ganache New York Cheesecake - Huckleberry Compote, Passion Fruit Coulis 10

Taylor Fladgate 20 year Tawny Port 17



SMALL PLATES

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

Empanadas - Achiote Marinated Chicken, Black Bean Puree, Cabbage, Avocado, Lime Crème Fraîche, Queso Fresco 14

Wild Mexican Shrimp - Cajun Ancho-Chipotle Sauce, Garlic & Mustard 15

Fresh Dungeness Crab Cake – Tangerine Orange Avocado Salsa, Corn, Wild Arugula, Blood Orange Vinaigrette 18

Wild Mushroom Flatbread – Spinach, Kale, Parmesan Cheese, Sky Hill Goat Cheese, White Truffle Oil 14

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

Chef's Cheese Plate - Seasonal & Dried Fruit, Marmalade, Candied Pecans 14

SALADS

Roasted Organic Red & Gold Beets – Feta, Red Onion, Pepitas, Crispy Carrots, Honey Crisp Apple Vinaigrette 14

Fresh Dungeness Crab Louie - Romaine, Avocado, Asparagus, Farm Egg, Cucumber, Tomato, Radish, Bistro Dressing 17/24

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

Classic Caesar- Hearts of Romaine, Garlic Croutons, Parmigiano-Reggiano 9/14

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

ENTREES

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

Cabernet Braised Fallon Hills Lamb Shank – **Gluten Free Gnocchi**, Roasted Rainbow Carrots, Brussels Sprouts 28

Organic Ora King Salmon – Meyer Lemon Thyme Risotto, Roasted Corn & Sweet Pepper salsa Cruda, Lemongrass Basil Nage 29

Butternut Squash Risotto – Rainbow Carrots, Kale, Parmesan & Sky Hill Goat Cheese, Sage, Crispy Carrots 21

Gluten Free Potato Mascarpone Gnocchi – Wild Mushrooms, Green Beans, Cherry Tomato, Basil Cream Sauce, Parmesan Cheese 21

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 *Sautéed Green Beans with Toasted Almonds

Our house-made focaccia bread is available upon request