



*Napa Valley Bistro Presents Wild Game Week
November 30th – December 4th 2021
Featuring*

House Smoked Wild King Salmon & Sturgeon

Mixed Greens, Mustard Vinaigrette, Crispy Potato Leek Cake, Lime Crème Fraiche, Capers
Talley Chardonnay, Arroyo Grande Valley 2018

Wild Local Chanterelle Mushroom Soup

Dandelion Drizzle

BBQ Buffalo Short Rib Sandwich

Toasted Ciabatta Bread, Tamarind Molasses BBQ Sauce, Arugula & Apple-Cabbage Slaw
Original Pattern Hazy IPA

Elk Chops & Wild Boar Green Chili

Black Beans, Jalapeno Cornbread, Poblano Pepper, Pico De Gallo, Lime Crème Fraiche
Chivalry Old Vine Zinfandel, Lodi 2016

Pan Roasted Dungeness Crab Cakes

Tangerine-Orange Salsa, Corn, Avocado, Blood Orange Vinaigrette
Eponymous Pinot Blanc & Riesling Blend, Carneros 2018

Duck Confit & Wild Boar Sausage Cassoulet

Cannelloni Beans, Kale, Carrots, Garlic/Onion Bread Crumbs
Silver Trident, Playing with Fire, Red Blend 2018

Cabernet Braised Buffalo Short Ribs

Buttermilk Mashed Potatoes, Roasted Root Vegetable Medley, Frisee & Wild Arugula
Monticello Cabernet Franc, Oak Knoll District 2018

Oven Roasted Venison Chops

Butternut Squash Gratin, Brussels Sprouts, & Asparagus Medley, Huckleberry Cabernet Sauce
Secundino, Cabernet Sauvignon, Napa Valley 2018