

Vegetarian, Vegan, Gluten Free & Celiac Menu

Starters

- ** House Made Soup of the Day - Cup 9 Bowl 12
- ** Petaluma Chicken Empanadas - Achiote Marinated Chicken, Black Bean Puree, Avocado, Lime Crème Fraiche, Queso Fresco 18
- ** Ahi Tuna - Sesame Crusted, Asian Slaw, Ginger, Crispy Wonton, Wasabi-Cilantro Aioli, Sesame Soy Dressing 19
- ** Cajun Wild Mexican Shrimp – Chipotle, Ancho, Paprika, Cayenne, Garlic & Mustard - Served with Focaccia Bread 18
- * Healthy Garden Fries – Tempura Green Beans, Zucchini Sticks, Sweet Potatoes, Chipotle Aioli, Sambal Sweet Chili Sauce 16
- * Wild Mushroom Flatbread – Spinach, Kale, Parmesan Cheese, Sky Hill Goat Cheese, White Truffle Oil 17

Greens

- **/* Pear, Pomegranate, & Fuyu Persimmon Salad – Arugula, Point Reyes Bleu Cheese, Candied Pecans, Red Onions, Agrumato Dressing 18
- **/* Bistro Chopped Salad - Broccoli, Carrots, Goat Cheese, Farm Egg, Bacon, Avocado, Cranberries, Mustard Vinaigrette 18/24
- ** Fresh Dungeness Crab Louie - Romaine, Avocado, Green Beans, Farm Egg, Cucumber, Tomato, Radish, Bistro Dressing 24/35
- ** Classic Caesar- Chopped Hearts of Romaine, Garlic Croutons, Parmigiano-Reggiano 13/18
Add to any salad - Grilled Chicken 9 - Grilled Prawns 11 - Beer Battered Prawns 12 - Scallops 14 - Fresh Dungeness Crab Meat 16
- ** Chinese Chicken - Napa Cabbage, Romaine, Bell Pepper, Ginger, Almond, Crispy Wontons, Sesame Soy Dressing 18/23
Substitute - Ahi Tuna 18/25, Beer Battered Prawns 18/26

Main

- ** Pan Seared Sea Scallops Basil Potato Puree, Tempura Beans, Orange-Red Onion-Avocado Salsa, Lemon Verbena-Herb Sauce 39
- ** Cabernet Braised Short Ribs & Ricotta Ravioli – Wild Mushrooms, Heirloom Tomatoes, Thyme & Sage Reduction 39
- ** Ora King Salmon – Lemon Thyme Risotto, Tempura Green Beans, Sundried Tomato & Olive Tapenade, Lemongrass-Basil Nage 38
- ** Grass Fed Filet Mignon – Buttermilk Mashed Potatoes, Creamed Spinach & Kale, Crispy Onions, Merlot Reduction 44
- ** Kobe Beef Flat Iron Steak - Heirloom Tomato & Onion Marmalade, Wild Arugula & Watercress, White Truffle Fries, Bordelaise 39
- * Penne Pomodoro Pasta – Plum Tomatoes, Sweet Corn, Herbs de Provence, Manchego Cheese 27
Add to any item - Grilled Chicken 9 - Wild Mexican Prawns 12 - Scallops 14 - Fresh Dungeness Crab Meat 16
- **/* Summer Vegetable Risotto – Peas, Sweet Corn, Green Zucchini, Spring Onions, Sky Hill Goat Cheese 28
Additions- Scallops 13 - Flat Iron Steak 18 - Filet Mignon 19
- * Ricotta Ravioli – Sweet 100's, Wild Mushrooms, Basil Cream Sauce, Parmigiano-Reggiano 28
Additions- Scallops 14 - Fresh Dungeness Crab Meat 16 - Grilled Chicken 9

Vegan – Mixed Grilled Vegetable Terrine with a Roasted Red Tomato Sauce 26

The Classics

- ** Niman Ranch St. Louis Style Ribs - Tamarind BBQ Sauce, Coleslaw, Sweet Potato Fries 33
- ** Fallon Hills Lamb Burger - Wild Arugula, Tomato, Feta, Rosemary Aioli, Brioche Bun, Potato Chips 21
- **Bistro Cheese Burger – Painted Hills Grass-Fed Beef, French Fries, Cheddar, Lettuce, Onions, Pickles, Bistro Dressing, Brioche Bun 19

On the Side

- **/* Cheddar Mashed Potatoes 9 **/* Sautéed Green Beans with Ancho-Lime Aioli 9
- * Jalapeño Cornbread 9 * Sweet Potato Fries 9

* Vegetarian
** Gluten Free / Celiac

Indicates gluten or other and will be excluded from the dish
Be sure to let your server you are ordering off this special menu

Executive Chef-Owner Bernardo Ayala / General Manager Colin Wright

Napa Valley Bistro is dedicated to using seasonal and sustainably raised products from local farms