

N A P A

- KITCHEN AND WINE -

DATE NIGHT

Monday 3pm-10pm.

\$25 per person. Minimum two guests.

Please choose one salad and one entrée each
and a dessert to share.

CHOICE OF SALAD

HOUSE SALAD

House greens / slivered almonds / slow-roasted
tomatoes / cucumbers / heart of palm / balsamic
vinaigrette / GF VG

- Contains nuts -

CAESAR SALAD

Romaine / garlic parmesan croutons / parmesan /
cherry tomatoes / Caesar dressing / GFO

- Anchovies available upon request -

CHOICE OF ENTRÉE

CHICKEN MARSALA

Lightly dusted / pan-seared / Marsala sauce /
mushrooms / goat cheese whipped potatoes /
steamed spinach

PESTO BUCATINI

Bucatini / house-made pistachio-basil pesto / cherry
tomatoes / toasted breadcrumbs / parmesan / GFO

V

CAULIFLOWER "STEAK"

Grilled / chimichurri / roasted seasonal vegetables /

VG

CHOICE OF DESSERT TO SHARE

BOURBON-CARAMEL CHEESECAKE BARS

Graham cracker crust / rich cream cheese filling /
caramel sauce / V

RASPBERRY MATCHA CHOCOLATE CAKE

Chocolate layer cake / chocolate ganache / matcha
powder / matcha white chocolate / raspberry coulis /
whipped cream / V

*Foods are cooked to order. Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions.

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ADD A BOTTLE OF HOUSE WINE +12

Choose from Cabernet Sauvignon / Red Blend /
Pinot Grigio / Chardonnay / Sauvignon Blanc / Pinot Noir /
Rosé / Sparkling Brut / Sparkling Rosé

ADD A BOTTLE OF PREMIUM WINE +25

BANFI ROSA REGALE BRUT ROSÉ DOLCE (NV)

Piedmonte, Italy / sweet & fruity / notes of red
flowers / wild strawberries / raspberry
– Pairs well with our Raspberry Matcha Chocolate Cake –

SCARPETTA, FRICO FRIULANO (NV)

Friuli Venezia Giulia, Italy / crisp & aromatic / notes of
white grapefruit / white flowers / green apple
– Pairs well with our Pesto Bucatini –

FERRARI-CARANO CHARDONNAY (2024)

Sonoma Coast, California / rich & creamy / notes of
baked apple / vanilla / buttery
– Pairs well with our Caesar Salad –

ANGELINE PINOT NOIR (2023)

California / light & fruity / notes of red cherry /
cranberry toasted oak
– Pairs well with our Chicken Marsala –

VALLEY ROAD 'TORN CURTAIN' RED BLEND (2021)

Afton, Virginia / deep & complex / notes of dried
cherries / blackcurrant / leather
– Pairs well with our Cauliflower "Steak" –

JOEL GOTT 815 CABERNET SAUVIGNON (2022)

California / dark and juicy / notes of black cherry /
vanilla / mocha
– Pairs well with our Chicken Marsala –

Culinary Director - Tyler Barbaro
Beverage Director - Christine O'Flanagan
Chef de Cuisine - Desi Govan
Executive Chef - Greg Smiley
Wine Sommelier - James Auer
Registered Dietitian - Julie Barbaro