



**Appetizer Course**

Oysters Rockefeller 'Roland Henin's Recipe'  
or

Butternut Squash Soup  
garnished with Crème Fraiche and Fried Sage

**Salad Course**

Arugula and Frisée Salad with Apples  
Laura Chenel's Goat Cheese, Candied Pistachios & Cider Vinaigrette  
or

Iceberg Wedge with Cherry Tomatoes,  
Nueske's Applewood Smoked Bacon, & Pt. Reyes Blue Cheese Dressing

**Entrée Course**

Flat Iron Steak (8 oz.)  
or

21 Day Dry-Aged New York Steak (8 oz.)  
or

New Zealand Ora King Salmon (8 oz.)

Each entrée is served with Chimichurri sauce  
and accompanied by Roasted Fingerling Potatoes & Seasonal Vegetables

**Dessert Course**

Vanilla Bean Crème Brûlée  
or

Pumpkin Cheesecake served with  
Seasonal Fruit and Crème Anglaise



Four-course prefix menu \$65 per person  
10% donated to Napa City Firefighters Association  
Available Monday through Wednesday