

2024
HAPPY NEW YEAR



Ring in the New Year with Napa Valley Bistro!

New Year's Eve First Course

Fresh Maine Lobster Bisque - Cream, Brandy, Chives **9/13**

Sofia Brut Rose, Monterey Coast **14/54**

Ahi Tuna Poke - Avocado, Cucumbers, Mango, Toasted Wonton, Yuzu-Truffle Vinaigrette **20**

Chardonnay, No Love Lost, CA 2022 **15/58**

Samish Bay Pacific Oysters on the Half Shell (1/2 Dozen) - Grilled Onion Mignonette **20**

Pinot Gris, Brassfield, High Serenity Ranch 2021 **14/54**

Fresh Maine Lobster & Dungeness Crab Salad-Romaine, Avocado, Farm Egg, Cucumber, Tomato, Bistro Dressing **26**

Rosé of Cabernet Franc, Taplin, Sierra Foothills 2021 **14/52**

New Year's Eve Main Course

Bistro Surf 'N' Turf

6oz Filet Mignon, Maine Lobster Tail, Buttermilk Mashed Potatoes, Broccolini, Cabernet Reduction **54**

Cabernet Sauvignon, Secundino, Napa Valley 2018 **20/78**

Creekstone Ranch NY Strip Steak 12oz

White Truffle Fries, Wild Arugula, Watercress & Fennel Salad, Gorgonzola Butter **46**

Cabernet Sauvignon, Release Winery, Napa Valley 2014 **26/105**

Smoked Sonoma Duck Breast

Thyme-Sage Risotto, Roasted Root Vegetables, Orange-Honey Herb Jus **42**

Syrah, Lunar Ridge, Coombsville 2021 **17/64**

Cabernet Braised Short Ribs & Potato Manchego Gnocchi- Wild Mushrooms, Cheri Reduction **39**

Merlot, Ballentine Vineyards, Estate 2021 **17/64**



Sage

Chef's Small Plate Classics

Healthy Garden Fries – Tempura Green Beans, Brussels Sprouts, Sweet Potatoes, Chipotle Aioli, Sambal Sweet Chili Sauce **16**

Cajun Wild Mexican Shrimp – Chipotle, Ancho, Paprika, Cayenne, Garlic & Mustard - Served with Focaccia Bread **18**

Buttermilk Battered Calamari – Tempura Green Beans, Red Onion, Ancho Chili-Lime Aioli **18**

Empanadas - Achiotte Chicken, Black Bean Puree, Cabbage, Avocado, Lime Crème Fraiche, Queso Fresco **18**

Wild Mushroom Flatbread – Spinach, Kale, Parmesan Cheese, Sky Hill Goat Cheese, White Truffle Oil **18**

Chinese Chicken - Napa Cabbage, Romaine, Bell Pepper, Ginger, Almond, Crispy Wontons, Sesame Soy Dressing **18/23**

Substitute - Ahi Tuna 18/25 - Beer Battered Prawns 18/25

Bosc Pear, Persimmon & Pomegranate Salad – Wild Arugula, Point Reyes Blue Cheese, Light Curry Vinaigrette **18**

Classic Caesar- Hearts of Romaine, Garlic Croutons, Parmigiano-Reggiano **13/18**

Add to any salad - Grilled Chicken 9 - Grilled Prawns 12 - Beer Battered Prawns 12 - Scallops 14 - Dungeness Crab Meat 15

Chef's Classic Entrees

Our house-made focaccia bread is available upon request

Pan Roasted Ora King Salmon – Basil Mashed Potatoes, Tomatoes & Olive Compote, Verbena & Lemongrass Nage **38**

Pan Seared Sea Scallops – Cauliflower-Potato Puree, Seasonal Vegetables Medley, Meyer Lemon Caper Butter Sauce **39**

Lemon Thyme Vegetable Risotto – Butternut Squash, Roasted Carrots, Sweet Corn, Arugula, Sky Hill Goat Cheese **28**

Additions-Grilled Chicken 9 - Grilled Prawns 12 - Scallops 14 - Fresh Dungeness Crab Meat 15 - Flat Iron Steak 17 - Filet Mignon 18

Rigatoni & Italian Sausage Pasta Pomodoro – Sweet Corn, Herbs De Provence, Basil Drizzle, Parmigiano-Reggiano **33**