



Dinner Menu #3 - \$70 per person

First Course (Choose Two Options)

Ahi Tuna Salad

Wakami Seaweed | Pickled Ginger | Micro Greens | Avocado | Soy Sauce | Wasabi Lemon Cream

Roasted Beet Salad

Living Watercress | Goat Cheese | Lemon Molasses Vinaigrette | Candied Walnuts

Crispy Calamari

Corn Flakes & Semolina Fried Calamari | Arugula Salad | Smoked Chipotle Lime Aioli

House Made Guacamole

Guacamole | Queso Fresco | Cilantro | Jalapeño

Entrée (Choose Three Options)

Rib Eye

12oz Grilled Rib Eye | Seasoned Maldon Sea Salt | Fresh Thyme | Garlic Mashed Potatoes
| Asparagus | Cherry Tomatoes | Cabernet Reduction Sauce

Berkshire Pork Chop

Grilled Lemon Dry Rubbed Berkshire Pork | Garlic Mashed Potatoes | Dried Apricot,
Cranberry, Apple Compote | Seasonal Vegetables

Grilled Fish Tostada

Catch Of The Day | Black Beans | Cilantro Cabbage Salad | Lemon Radish Vinaigrette |
Guajillo Tomatillo Salsa

Citrus Habanero Organic Chicken

Herb Rubbed Pan Fried Mary's Organic Chicken | Baby Carrots | Garlic Mashed Potatoes |
Citrus Habanero Sauce | Citrus Segments

Slow Roasted Vegetable "Wellington"

Eggplant | Portobello | Red Peppers | Squash | Goat Cheese | Herb Pesto | Oven Roasted
Tomato Puree | Balsamic Gastrique

Dessert

Flourless Chocolate Cake

Double Lemon Cheesecake

Seasonal Fruit Parfait

Napkins Bar + Grill is proud to serve local and organic produce as well as naturally raised and sustainable meats and seafood when possible.

Executive Chef Erasto Jacinto