

# Meadowood Napa Valley

## *Sample Special Event Menus*

### **The Meadowood Croquet Party**

Bubbles: Schramsberg, Blanc de Blancs

Passed Hors d'oeuvres:

Tiny Salad of Crab and Mint in Cucumber Cup

Ahi Tuna Tartare, Avocado, Lime, Gaufrette Potato

Foie Gras Royale, Seasonal Fruit Compote, Toasted Brioche Round

Fennel & Leek Arrancini

Braised Beef Short Rib and Apple Dijon Slaw in Phyllo Cup

Spoon of Love: Seared Sea Bass, Lemon Butter, Thyme and Sweet Corn

Arranged Hors d'oeuvres:

Selected California Artisan Cheeses Cheese

Candied Walnuts, Grapes Walnut Bread

### **A Seasonal Dinner Party Menu for Summer & Fall**

Meadowood Garden Gazpacho

Roasted Garlic Oil, Tiny Croutons

Hot-Smoked California King Salmon Belly

Cucumber Salsa, Watermelon Three Ways

Heart of Ribeye, Corn Spoonbread, Meadowood Garden Beans,

Syrah Demi-Glace

A Selection of California Artisan Cheeses

Candied Walnuts, Grapes, Walnut Bread, Seasonal Fruit Compote

Strawberry Almond Tart with House-Made Vanilla Ice Cream

## **A Wine Country Lunch Buffet**

Salad of Endive and Butter Lettuce  
Candied Walnuts and Point Reyes Blue Cheese

Spinach Salad, Marinated Crimini Mushrooms  
Pancetta Vinaigrette

Frisée and Melon Salad  
Toasted Almonds, Sherry Vinaigrette

Grilled Meadowood Garden Vegetables  
Roasted Red Pepper Aioli

Grilled Flank Steak  
Herb and Garlic Vinaigrette

Grilled Prawns  
Lime, Cilantro and Mild Chile Salsa

Pearl Cous Cous  
Cucumber and Sweet Corn

Selected Artisan Breads

Selection of Mignardises