

# Napa General Store

## Group Dinner Menus 2007/2008

### Napa Harvest Menu

*Silver Tray Passed...* Smoked Salmon on cucumber round with creme fraiche & dill; Olive Tapenade & Laura Chenel Goat Cheese Tartlets; Endive Spears with Pt. Reyes Blue Cheese & Candied Pecans; Mini Crab Cakes with Chipotle Aioli; Seared Ahi Tuna on a Sesame Cracker with Wasabi Cream



Traditional Caesar Salad with Garlic Croutons & Parmesan



Pan-Seared Pork Tenderloin with Pomegranate/Cherry Glaze

Five-Spice Duck Breast with Soy/Honey Sauce

Steamed Local Halibut with Pineapple relish

Whole Roasted New York Strip with Horseradish Cream

Mediterranean Spiced Chicken Breast finished with Fresh Rosemary & Olive Oil



Grilled Local Vegetables with Balsamic Reduction

Long Grain & Wild Rice Medley

Cold Farfalle Pasta Salad with Tri-Colored Peppers

Grilled Asparagus Spears

Roasted New Potatoes with Rosemary & Garlic



Tahitian Vanilla Bean Creme Brulee



Coffee / Tea / Soft Drinks



Wine Pairing Available For All Menus, Please Inquire

*We strive to deliver the best quality & freshest ingredients obtainable. Due to seasonal variations we reserve the right to substitute "in-season" produce & fish whenever appropriate. Menus can be served Family-Style on Platters, or in a Buffet.*

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