



NAPA KITCHEN + BAR

\$36 | Dinner

FIRST COURSE

Choice of one-

Baked French Brie

Brie & Orange Marmalade Wrapped in a Crisp,
Honey-Drizzled Phyllo Shell-Apricot, Orange & Cracked Pepper
Preserves, Granny Smith Apples, Fresh Strawberries

Napa Greens

Field Greens, Bacon, Candied Pecans, Green Apple,
Radish, Bleu Cheese, Sherry Vinaigrette

Crispy Calamari

Sweetly Drop Peppers, Pepperoncini Peppers,
Garlic Butter, Lemon Aioli

SECOND COURSE

Choice of one-

Sesame Orange Glazed Salmon

Char-Grilled Salmon, Jasmine Rice with Fresh Ciantro,
Ginger & Orange Zest, Vegetable Medley

Grilled Shrimp & Risotto

Citrus Risotto with Asparagus, Char-Grilled Shrimp,
Sriracha Cream

Chicken Saltimbocca

Boneless Chicken Breast seared with Prosciutto & Fresh Sage,
White Wine, Butter, Grilled Asparagus, Asiago Au Gratin Potatoes

THIRD COURSE

Choice of one-

Crème Brûlée

Vanilla Bean Custard, Caramelized Sugar

Triple Chocolate Pot de Creme-Rich

Dense Chocolate Custard Topped with
Whipped Cream & Strawberries

Maple Bourbon Bread Pudding

Candied Pecans, Bourbon Butter Sauce, Vanilla Ice Cream

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