



MEADOWOOD
Napa Valley

IN-ROOM DINING MENU

Available from 7 a.m to 9 p.m.



**RELAIS &
CHATEAUX**

BREAKFAST

Served from 7 to 11 a.m.

COFFEE & TEA

Five Mountains Tea \$6

Equator Drip Coffee *small pot (24 oz.)* \$18 *large pot (35 oz.)* \$24

Equator Espresso \$7

Cappuccino, Latte, or Mocha \$10

FRUIT & JUICE

Freshly Squeezed Orange or Grapefruit Juice \$10

Seasonal Local Fresh Fruit Platter \$22

Organic Bowl of Mixed Berries \$18

PASTRIES

Caramelized Onion and Asiago Scone (GF) \$7

Maple Pecan Coffee Cake \$8

Croissant \$7

Pain au Chocolat \$8

Model Bakery English Muffin \$7

House-made preserves, butter

Bagel with Cream Cheese \$8



Please note that a \$7.00 delivery fee, 20% service charge for employees, and local sales tax are added to all orders
Please inform your server of any food allergies you or any member of your party may have.

WINES BY THE BOTTLE

RED

- E053 Abreu Vineyards "Rothwell Hyde," Cabernet Sauvignon, Napa Valley 2018 \$500
D062 Colgin "IX Estate," Napa Valley 2018 \$975
B083 Checkerboard Vineyards "Impetuous," Cabernet Sauvignon, Napa Valley 2020 \$180
E073 Dominus Cabernet Sauvignon, Napa Valley 2021 \$695
B083 Harlan Estate Napa Valley 2020 \$2200
B071 Heitz Cellar Cabernet Sauvignon, Napa Valley 2019 \$175
B084 Inglenook Cabernet Sauvignon, Rutherford 2018 \$135
D072 Lail Vineyards "J. Daniel Cuvée," Cabernet Sauvignon, Napa Valley 2021 \$395
B111 Lyndenhurst by Spottswoode Cabernet Sauvignon, Napa Valley 2021 \$165
E054 Promontory Napa Valley 2020 \$1750
D121 Quintessa Cabernet Sauvignon, Rutherford 2021 \$525
B133 Shafer "One Point Five," Cabernet Sauvignon, Stags Leap District 2019 375 mL \$140
D102 The Mascot Cabernet Sauvignon, Napa Valley 2018 \$320
B085 Tor Cabernet Sauvignon, Oakville 2021 \$250
B101 Arietta "Hudson Vineyards," Carneros, Napa Valley 2018 \$120
F131 Mayacamas Merlot, Mt. Veeder 2021 \$160
C045 Anthill Farms Pinot Noir, Sonoma Coast 2022 \$85
C012 Reeve "Kiser Vineyard Lower Block," Mendocino 2019 \$290
C093 Merryvale Pinot Noir, Carneros 2021 \$95
C035 Merry Edwards Pinot Noir, Russian River Valley 2022 \$125
B123 Radio-Coteau, "Timbervine," Syrah, Russian River Valley 2013 \$155
F141 Sine Qua Non "Distenta II," Syrah, Central Coast 2020 \$525
C052 Château Gloria Saint-Julien, Bordeaux 2016 \$280
C102 Domaine Anne Gros "La Combe d'Orveau," Chambolle-Musigny 2022 \$290
D085 Domaine du Clos de Tart Clos de Tart Grand Cru Monopole, Morey-Saint-Denis 2016 \$1800
C103 Domaine Denis Mortet "Les Longeroies," Marsannay 2020 \$220
B113 Domaine de Montille "Les Sizies," Beaune Premier Cru 2021 \$180
C031 Domaine Y. Clerget "Clos du Versueil" Monopole, Volnay Premier Cru 2022 \$365
F092 Domaine Comte Abbattucci "Ministre Impérial," Sciacarellu, Niellucciu, Corsica 2019 \$195
F093 Iuli "La Rina," Slarina, Piedmont 2020 \$60
F081 Paolo Bea "Rosso de Vêo," Sagrantino, Umbria 2017 \$180



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WINES BY THE BOTTLE



WHITE

- A014 Fluent "Glass Cat," Sauvignon Blanc, St. Helena 2018 \$95
A063 Alpha Omega "1155," Sauvignon Blanc, Napa Valley 2023 \$130
A094 Peter Michael "L'Après-Midi," Sauvignon Blanc, Knights Valley 2021 \$145
B035 Eisele Vineyard Sauvignon Blanc, Napa Valley 2023 \$255
D011 Screaming Eagle Sauvignon Blanc, Oakville 2020 \$2000
A125 Domaine Vacheron Sancerre 2023 375 mL \$50
F054 Hendry Alabriño, Napa Valley 2023 \$60
A061 Burgess "Cygnus," Pinot Gris, Napa Valley 2021 \$155
F034 Massican "Annia," Tocai Friulano, Ribolla Gialla, Chardonnay, Napa Valley 2023 \$75
A102 Matthiasson "Cressida Vineyard," Vermentino, Carneros 2023 \$85
A035 Frank Family Chardonnay, Carneros 2022 \$70
A022 Far Niente Chardonnay, Napa Valley 2023 \$110
B033 Williams Selyem Unoaked Chardonnay, Russian River Valley 2023 \$135
B022 Taub Family Vineyards "Laughlin Road," Chardonnay, Russian River Valley 2022 \$150
A053 Ferren "Lancel Creek," Sonoma Coast 2019 \$165
D035 Kongsgaard Chardonnay, Napa Valley 2022 \$265
A054 Morlet "Ma Douce," Chardonnay, Fort Ross-Seaview 2019 \$195
B051 Pascal Jolivet Sancerre 2023 \$110
D022 Domaine Vacheron "Le Pavé," Sancerre 2023 \$225
B053 Domaine Didier Dagueneau "Blanc Etc.," Loire 2019 \$230
B011 Olivier Leflaive Auxey-Duresses 2022 \$145
B013 Olivier Leflaive "Les Setilles," Bourgogne Blanc \$80
B014 Domaine Albert Joly "Vieilles Vignes," Puligny-Montrachet 2019 \$150
A105 Domaine Christian Moreau "Vaillon," Chablis Premier Cru 2022 \$155
B015 Domaine Buisson Battault "Le Porusot," Meursault Premier Cru 2021 \$275
D034 Joseph Colin "Les Chenevottes," Chassagne-Montrachet Premier Cru 2023 \$350
F061 Albert Boxler Muscat, Alsace 2023 \$100



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BREAKFAST

Served from 7 to 11 a.m.



GRAINS & OATS

- Meadowood House-made Granola \$20
Berries, yogurt
Organic Steel-Cut Oats \$17
Berry compote, lavender almonds

MAINS

- Estate Olive Oil Pancakes \$24
Spiced pear, vanilla Chantilly, cinnamon-maple syrup

- Smoked Salmon \$26
House-made bagel, capers, tomato, shaved red onion

- Two Eggs As You Wish \$22
Bacon or sausage, breakfast potatoes, toast

- Winter Omelet \$26
Fire roasted poblano peppers, mixed mushrooms, Hobbs' bacon,
spinach, Jack cheese, breakfast potatoes, salsa, toast
Substitute: Egg Whites \$4

- Classic Eggs Benedict \$28
Model Bakery English Muffin, poached eggs, hollandaise,
choice of Canadian bacon, smoked salmon, or avocado

- Corned Beef Hash \$28
Caramelized onions, potatoes, cherry tomato, chipotle barbecue, toast, two eggs any style



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LUNCH

Served from 11:30 a.m. to 4 p.m.

BEGINNINGS

Add a protein to any salad: Chicken \$16, Salmon \$24

Meadowood Farm Winter Greens \$20
*Granny Smith apples, tangerine, blood orange, candied pistachios,
Sonoma goat cheese, citrus vinaigrette*

Trio of Beets \$22
Cara cara orange, ginger-orange reduction, pistachio beet soil, whipped ricotta cheese

Cobb Salad \$26
Hobbs' bacon lardon, chicken, egg, avocado, blue cheese, Dijon mustard dressing

Meadowood Chicken Soup \$23
Radish, lime, chili flakes, fregula pasta, avocado, pickled red onion

Andouille Flatbread \$25
Wild mushrooms, Mornay sauce, scented Estate herb oil

Chicken Tinga Empanadas \$22
Avocado serrano purée, crème fraîche

Roasted Brussels Sprouts \$21
*Whole-grain mustard vinaigrette, shaved almonds
Add: Crispy Hobbs' Bacon Lardon \$6*



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WINES BY THE BOTTLE

CHAMPAGNE AND SPARKLING

- H082 Brendel Rosé of Grignolino, Napa Valley 2022 \$65
H072 Schramsberg "Blanc de Blancs," North Coast 2022 \$85
H081 The Hilt "Pétillant Naturel," Pinot Noir Sparkling, Santa Barbara County 2021 \$100
H071 Domaine Carneros "Le Rêve," Blanc de Blancs, Carneros 2017 \$165
H074 Schramsberg "J Schram," North Coast 2014 \$375
H051 Aubry Rosé Brut Premier Cru Champagne \$130
H034 Billecart-Salmon Le Blanc de Blancs, Champagne \$195
H064 Billecart-Salmon Le Rosé, Champagne \$210
E022 Billecart-Salmon "Louis Salmon," Blanc de Blancs, Champagne 2012 \$425
E032 Charlier et Fils Spécial Club Champagne 2006 \$315
H025 Delamotte Brut, Champagne \$150
E014 Dom Pérignon Brut Champagne 2012 \$655
E034 Dom Perignon Brut Rosé, Champagne 2008 \$875
H055 Gaston Chiquet Rosé Brut Premier Cru Champagne \$120
H023 Jacquesson "Cuvée N°748," Extra Brut Champagne \$165
E023 Krug "Grande Cuvée 172ème Édition," Brut, Champagne \$545
E025 Krug "Vintage Brut," Champagne 2008 \$675
H065 Laurent-Perrier Grand Siècle N°26, Champagne \$300
H086 Laurent-Perrier Ultra Brut, Brut Nature Champagne \$155
E031 Louis Roederer "Cristal," Brut, Champagne 2015 \$750
D024 Pascal Agrapart "Minéral," Blanc de Blancs, Extra Brut, Avize Grand Cru Champagne 2017 \$355
E033 Philipponnat "Clos des Goisses," Extra Brut Champagne 2012 \$475
H041 Pierre Péters "Cuvée de Réserve," Blanc de Blancs, Brut, Le Mesnil-sur-Oger Grand Cru Champagne \$165
E011 Pol Roger "Sir Winston Churchill," Brut, Champagne 2012 \$575
H083 Ruinart Blanc de Blancs, Champagne \$170
H033 Salmon Meunier Brut, Chauxmuzy, Champagne \$165



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WINES BY THE GLASS



The wine glasses provided in your room are “universal” and have been designed to complement all types of wine, from Champagne to Cabernet Sauvignon. This is our wine team’s glass of choice; however, should you wish to request a flute or other type of glass, please contact In-Room Dining.

Domaine Chandon “Los Carneros,” Reserve Blanc de Blancs \$22

Schramsberg Brut Rosé, North Coast \$25

Philipponnat “Reserve Perpetuelle” Brut Champagne \$30

Billecart-Salmon Le Rosé, Extra Brut \$35

Hourglass Sauvignon Blanc, Napa Valley \$20

Domaine Bailly-Reverdy Sancerre \$25

Smith-Madrone Riesling, Spring Mountain 2017 \$16

Jean-Claude Ramonet Aligoté, Bourgogne \$27

Rivers Marie Chardonnay, Sonoma Coast \$20

Raen “The Monarch Challenge” Rose, North Coast 2024 \$20

El Molino, Pinot Noir, Rutherford, Napa Valley 2020 \$25

Domaine de Montille, “Les Sizies,” Beaune Premier Cru 2021 \$35

Frog’s Leap Zinfandel, Napa Valley \$18

Chappellet “Mountain Cuvée,” Proprietor’s Blend, Napa Valley \$23

Adaptation by Odette Cabernet Sauvignon, Napa Valley \$33

The Mascot Cabernet Sauvignon, Napa Valley \$50



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LUNCH

Served from 11:30 a.m. to 4 p.m.



MAINS

Meadowood Fried Chicken Sandwich \$28
Sweet chili coleslaw, Jack cheese, chipotle aioli, house-made pickles, cilantro, brioche bun, French fries

Tempura Rock Shrimp Tacos \$26
Avocado, red cabbage, charred tomatillos, serrano aioli, pickled onions, micro cilantro, hand-made tortilla

Portobello Sopes (GF) \$25
Rancho Gordo bean purée, feta cheese, salsa, Farm lettuce, pickled red onions
Add Side: Sour Cream \$2, Guacamole \$6

Barbacoa Braised Short Rib Risotto \$38
Black trumpet mushrooms, mascarpone cheese, chipotle-honey glazed baby carrots, Farm baby vegetables, horseradish cream

Salmon Buddha Bowl \$35
Quinoa, avocado, tzatziki, cherry tomatoes, Brussels sprouts, grilled Farm butternut squash, salsa verde, toasted paprika pepitas



(Available 11:30 a.m. – 9 p.m.)

Artisanal Cheese & Charcuterie Selection \$37
Crostoni, accompaniments

Regiis Ova Caviar \$65
House-made potato chips, herb crème fraîche

Meadowood Farm Crudités \$25
Farm raw and pickled vegetables, carrot hummus, epazote labneh

Portobello Burger \$26
Jack cheese, heirloom tomato, onion, house-made pickles, secret sauce, brioche bun, French fries

Forum Burger \$28
Akaushi beef, onion-bacon jam, cheddar cheese, secret sauce, brioche bun, French fries
Add: Avocado \$6, Over-Easy Egg \$6, or Bacon \$7



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DINNER

Served from 4:30 p.m. to 9 p.m.



BEGINNINGS

Add a protein to any salad: Chicken \$16, Salmon \$24

Elotes \$21

Sweet corn cream, ancho-lime whipped butter, cotija cheese dust, green pepita-cilantro sauce

Winter Farm Salad \$24

Mixed chicories, mustard greens, persimmon,
citrus-brown butter vinaigrette, toasted Marcona almonds

Tortilla Soup \$22

Chipotle shredded chicken, fresh tortilla chips, avocado, crema, micro cilantro

Roasted Cauliflower \$24

Green pipián, baby carrots, Romanesco florets, pearl onion, pickled mustard seeds, pepita-chili macha oil

Fried Calamari \$21

Chipotle and roasted garlic aioli

Winter Gnocchi \$32

Butternut squash cream, chanterelle mushrooms, creamy corn purée, honey-roasted parsnips

Pork Belly "Cochinita Pibil" Terrine \$30

18-hour slow-cooked pork belly, achiote marinade,
pineapple relish, Model Bakery sourdough



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BEVERAGES



WATER

Acqua Panna small \$7 large \$10

San Pellegrino small \$7 large \$10

BOTTLED CRAFT BEER

Hanabi Lager Company

Lager, Napa, CA 4.2% ABV 500mL \$20

Fieldwork Brewing Company

IPA, Berkeley, CA 6.9% ABV 16 oz. Can \$16

Heineken 0.0

Amsterdam, Holland 0% ABV 12 oz. Bottle \$8

EXCEPTIONAL COCKTAILS

Meadowood Swizzle

Condesa Clásica gin, Green Chartreuse, Midori melon, rhubarb bitters, lemon \$25

Sequoia's Old Fashioned

Redwood Empire rye whiskey, orange oleo saccharum, bitters trio \$28

Extraordinary Hemingway

El Pintor Joven, grapefruit oleo saccharum, lime, grapefruit \$30



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BEVERAGES

COLD-PRESSED JUICES \$14

12.3 oz.

Berry Bae

*Blueberry, blackberry, elderberry, schisandra, lemon,
coconut nectar, vegan probiotic*

G3 Live

*Cucumber, celery, kale, spinach, romaine,
lemon, liquid spirulina*

Golden Boy

*Pineapple, apple, lemon, ginger,
golden berry*

Mermaid Lemonade

*Blue Spirulina, lemon, aloe, peach blossom,
coconut nectar, vegan probiotic*

Master Cleanse

Pineapple, turmeric, lemon, dandelion, cayenne, maitake

NON-ALCOHOLIC

Coke, Sprite, Diet Coke, Iced Tea, Lemonade,
Arnold Palmer \$6

Ginger Ale, Sparkling Grapefruit or Lemonade \$6

Winter Berry Cooler \$12

Cranberry juniper syrup, lime, seltzer

POM Spritz \$12

House-made grenadine, rose water, lemon, sparkling lemonade



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DINNER

Served from 4:30 p.m. to 9 p.m.

MAINS

Dungeness Crab Spaghettini \$39

Shallots, garlic confit, pasilla-infused butter

A la Tumbada Risotto \$42

Arborio rice, seared shrimp, octopus, calamari, seafood fumet, cherry tomato confit, epazote oil

Pan-Seared Rockfish \$40

Charred leek cream, roasted corn, pickled shallots, braised rainbow chard

Winter Chicken \$39

Black bean purée, rainbow carrots, sautéed escarole, chicken guajillo jus, crispy shallots

Snake River Farms Pork Chop \$49

Celery root and pear purée, braised Brussels sprouts, star anise jus

Braised Short Rib \$52

Truffled sunchoke purée, butter roasted wild mushrooms, burnt onion-Bordelaise, sunchoke chips

SIDES

Charred Honey-Glazed Carrots \$16

Honey-chipotle glaze, crushed cashews

Mixed Mushrooms \$19

Hobbs' bacon lardon confit

Grilled Broccolini \$15

Citrus vinaigrette, toasted pepitas

Truffle Fries \$14

Parmesan cheese, truffle oil



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FOR THE KIDS

Breakfast served from 7 to 11 a.m.

BREAKFAST

Assorted Berries \$14

Choice of yogurt

Single Pancake \$14

*Fresh berries, maple syrup, one egg any style,
choice of bacon or sausage*

Single Egg \$16

*One egg any style, breakfast potatoes, single toast,
choice of bacon or sausage*

Cheese Omelet \$14

Choice of fruit or breakfast potatoes

Lunch and Dinner served from 11:30 a.m. to 9 p.m.

LUNCH AND DINNER

Includes your choice of French fries or fruit

Model Bakery English Muffin Pizza \$16

*Blend of cheeses, marinara
Choice of pepperoni or chicken*

Pasta \$14

Butter or tomato sauce

Mac 'n Cheese \$14

Chicken Strips \$14

Burger \$14



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INDULGENCES & LATE NIGHT

INDULGENCES

Served from 11:30 a.m. to 9 p.m.

Grenadine Sour (GF) \$15

Lime pavlova, pomegranate meringue, Meadowood verbena

Caramel and Coffee \$16

Valrhona Caramelia mousse, feuilletine, coffee caramel

Sesame Citrus Gâteau \$16

Yuzu, almond sucrée, vanilla cheesecake, black sesame praline

LATE NIGHT

Available from 9 p.m. to 7 a.m.

Artisanal Cheese and Charcuterie Selection \$37

Vegetable Wrap \$22

Tomatoes, broccolini, spinach, seasonal vegetables

Chicken Hummus Wrap \$28

Spinach tortilla, grilled chicken, hummus, Swiss cheese, side salad

Truffle Mac 'n Cheese \$32

Three-cheese blend, elbow pasta, black truffle

Wagyu Lasagna \$36

Burrata, mozzarella, Parmesan cheese, onions, garlic, tomato, basil

Milk and Cookies \$16

Classic chocolate chip, choice of milk



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