


MEADOWOOD
Napa Valley



IN-ROOM DINING MENU

Available from 7:00 a.m to 9:00 p.m.

Please note: a \$7.00 delivery fee, 20% service charge, and local sales tax will be added to all orders.

BREAKFAST

Served from 7:00 a.m. to 11:00 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
- Sliced Grapefruit \$10
- Bowl of Mixed Berries \$18

Pastries

- Seasonal Scone or Muffin \$5
- Croissant \$7
- Model Bakery English Muffin House-made preserves, butter \$7
- Bagel with Cream Cheese \$8

Grains & Oats

- Meadowood Granola Berries, yogurt \$20
- Organic Steel-Cut Oats Berry compote, lavender almonds \$16
- Organic Açai Meadowood granola, chia seeds, toasted coconut, tropical fruit \$18

Mains

- Banana Pancakes Banana brûlée, rum cream \$20
- Bagel with Smoked Salmon Capers, tomato, shaved red onion \$25
- Two Eggs As You Wish Bacon or sausage, breakfast potatoes, toast \$20
- California Omelet Bacon, avocado, onion, artichoke, tomato, Jack cheese \$24
- Classic Eggs Benedict Model Bakery English Muffin, poached eggs, hollandaise, choice of Canadian bacon, smoked salmon, or avocado \$28
- Corned Beef Hash Caramelized onions, potatoes, cherry tomatoes, chipotle barbecue, eggs \$28

For the Kids \$14

- Fresh Berries and Yogurt
- Pancake and One Egg Bacon or sausage
- One Egg Bacon or sausage, toast
- Cheese Omelet Choice of fruit or breakfast potato

LUNCH AND DINNER

Served from 11:30 a.m. to 9:00 p.m.

Beginnings

Add Ora King salmon or chicken: \$16

Meadowood Spring Greens Strawberry, mint, goat cheese, pecans, balsamic vinaigrette \$20

Baby Gem Lettuce Avocado, shaved vegetables, potato croutons, tarragon dressing \$22

Avocado Cucumber Salad White miso, nori chips \$22

Ahi Poke Ginger, avocado, tamari, taro chips \$32

Chicken Soup Watermelon radish, lime, fregola \$18

Artisanal Cheese and Charcuterie Selection Cashew crackers, accompaniments \$37

Mains

Dungeness Crab Salad Kohlrabi, salsify, citrus-lime dressing \$37

Fried-Chicken Sandwich Jack cheese, honey mustard slaw, chipotle aioli, truffle fries \$26

Forum Burger Akaushi beef, onion-bacon jam, cheddar, secret sauce \$26

Portobello Asada Tacos Pickled pearl onions, avocado, spicy bean purée \$22

Pappardelle Bolognese Pecorino, basil \$28

Pan-Roasted Salmon Celery root, green apple, buttermilk, dill \$46

(Available 5:00 p.m. - 9:00 p.m.)

Petaluma Chicken Vadouvan, delicata squash, golden raisins \$48

(Available 5:00 p.m. - 9:00 p.m.)

Grilled New York Strip Sunchoke, broccolini, garlic jus \$58

(Available 5:00 p.m. - 9:00 p.m.)

For the Kids \$14

Includes choice of French fries or fruit

Mac & Cheese

Chicken Strips

Burger

Black Bean Tacos Cheese, pico de gallo, cilantro

Pasta Choice of butter or tomato sauce

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BEVERAGES

Bottled Craft Beer

Pliny the Elder IPA, Russian River Brewery, Santa Rosa, CA 8% ABV 500 ml \$20

Hanabi Lager Company, *Lager*, Napa, CA 4.2% ABV 500 ml \$20

Barrel-Aged Cocktails \$38 (each cocktail serves two)

Boulevardier Sazerac Rye, alchermes, Dolin Rouge

Vesper Loch & Union American Gin, DamWelle Vodka, Lillet Blanc

Spiced Old-Fashioned Brown Butter Pecan Fat–Washed Buffalo Trace, spiced-orange oleo, bitters

Cold-Pressed Juices 12.3 oz. \$14

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

Non-Alcoholic

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

Fever-Tree: Cola, Ginger Ale, Sparkling Grapefruit, or Lemon \$6

Raspberry Cooler House-made raspberry syrup, lime, mint, seltzer \$12

POM Spritz House-made grenadine, rose water, orange blossoms, sparkling lemonade \$12

Water

Acqua Panna small \$7 large \$10

Pellegrino small \$7 large \$10

INDULGENCES

Served from 11:30 a.m. to 9:00 p.m.

- Strawberry Rhubarb Tart Hoja Santa ice cream, Green Chartreuse–vanilla yogurt, almond streusel \$12
Ricotta Cheesecake Pink lemonade sherbet, blueberry compote, lemon curd, raspberry meringue \$12
Grilled Banana Cake Caramelized banana ice cream, hazelnut anglaise, hazelnut dragée \$12
Dark Chocolate Crèmeux Coconut sorbet, salt-preserved lemon, candied orange peel, toasted coconut shavings \$12

LATE NIGHT

Available from 9:00 p.m. to 7:00 a.m.

- Cheese & Charcuterie Selection \$37
Baby Kale Caesar Salad Lemon, Parmesan, garlic crouton \$21
Chicken Hummus Wrap Spinach tortilla, grilled chicken, hummus, Swiss cheese, side salad \$28
Rock Shrimp Gumbo Jasmine rice \$32
Milk & Cookie Trio Classic chocolate chip, snickerdoodle, triple chocolate \$16

WINES BY THE GLASS

- Domaine Carneros, “Ultra Brut,” Carneros 2018 \$22
Lelarge-Pugeot, “Traditions,” Extra Brut Champagne \$30
Laurent-Perrier, “Cuvée de Rosé,” Brut Champagne \$40
Robert Sinskey, “Abraxas,” Riesling, Pinot Blanc, Carneros 2018 \$22
Domaine Des Vinuex Pruniers, Thirot-Fournier, Sancerre, Loire 2022 \$20
Quintessa, “Illumination,” Sauvignon Blanc, Napa & Sonoma County 2022 \$17
Hunter Glen, Chardonnay, Sonoma Coast 2017 \$18
El Molino, Chardonnay, Rutherford 2021 \$25
Dampf Frères, “Vieilles Vignes,” Chablis 2020 \$20
Clos Canarelli, Figari Corse 2020 \$22
Aston, Pinot Noir, Napa Valley 2019 \$20
Brick & Mortar, “Cougar Rock,” Pinot Noir, Atlas Peak 2019 \$30
Brendel, “Chorus,” Cuvée, Napa Valley 2019 \$17
Robert Biale Vineyards, “Black Chicken,” Zinfandel, Napa Valley 2021 \$22
Brendel, “Cooper’s Reed,” Cabernet Sauvignon, Napa Valley 2019 \$18
Caterwaul, Cabernet Sauvignon, Napa Valley 2021 \$25
The Mascot, Cabernet Sauvignon, Napa Valley 2019 \$50
Alain Graillot, Crozes-Hermitage, Rhône 2020 \$33

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

WINES BY THE BOTTLE

Champagne and Sparkling

- I027 Schramsberg, "Blanc de Blancs," North Coast 2019 \$80
- I031 Paula Kornell, "Blanc de Noirs," Napa Valley 2019 \$105
- I025 Domaine Carneros, "Le Rêve," Blanc de Blancs, Carneros 2014 \$165
- AI24 Ruinart, Brut Rosé, Champagne 375 ml \$80
- H016 Marie-Forget, Brut Premier Cru Champagne \$135
- H025 Philipponnat, "Royale Réserve," Brut Champagne \$150
- H024 Vilmart & Cie, "Grand Cellier," Brut Premier Cru Champagne 2016 \$165
- E014 Dom Pérignon, Brut Champagne 2012 \$680

White

- A084 Arietta, "On the White Keys," Sauvignon Blanc, Sonoma Mountain, Carneros 2021 \$130
- A011 Brick & Mortar, "Cougar Rock Vineyard," Chardonnay, Napa Valley 2022 \$75
- A075 Massican, Sauvignon Blanc, Napa Valley 2021 \$80
- A035 Frank Family, Chardonnay, Carneros 2021 \$70
- A025 Peter Michael, "Ma Belle-Fille," Chardonnay, Knights Valley 2021 \$270
- D011 Screaming Eagle, Sauvignon Blanc, Oakville 2017 \$2000
- AI05 Handley, Pinot Gris, Anderson Valley 2019 \$60
- A085 La Pelle, Sauvignon Blanc, Napa Valley 2020 \$110
- A074 Lioco, "Lolonis Vineyard," Sauvignon Blanc, Redwood Valley 2022 \$90
- A043 Three Sticks, "Durrell Vineyard," Chardonnay, Sonoma Coast 2017 \$75
- AI29 Frog's Leap, Sauvignon Blanc, Napa Valley 2021, 375 ml \$40
- A055 Wayfarer, Chardonnay, Fort Ross-Seaview 2018 \$165
- B014 Albert Joly, "Vieilles Vignes," Puligny-Montrachet 2019 \$150
- B013 Bouard-Bonnefoy, "Les Macherelles," Chassagne-Montrachet Premier Cru 2020 \$225
- B024 Domaine Viot-Guillemard, "Les Meix Chavaux," Meursault 2019 \$165
- D041 Bonneau du Martray, Corton-Charlemagne 2018 \$690

WINES BY THE BOTTLE

Red

- C064 Cruse Wine Co., "Rancho Chimiles," Valdiguié, Napa Valley 2019 \$75
- C022 Ernest Vineyards, Pinot Noir, Sonoma Coast 2021 \$80
- C032 Reeve, "Kiser Suitcase Clone," Pinot Noir, Anderson Valley 2019 \$290
- C015 El Molino, Pinot Noir, Rutherford 2018 \$135
- C066 Tablas Creek, "Esprit de Tablas," Mourvèdre, Grenache, Syrah, Paso Robles 2019 \$150
- C062 Sei Querce, Malbec, Alexander Valley 2019 \$90
- BI31 Blackbird Vineyards, "Arise," Cabernet Sauvignon, Merlot, Cabernet Franc, Syrah, Petit Verdot 2019
375 ml \$45
- BI15 Pahlmeyer, Cabernet Sauvignon, Napa Valley 2019 \$235
- C075 Robert Biale, "Stagecoach Vineyard," Zinfandel, Atlas Peak 2019 \$135
- D051 Chappellet, Cabernet Sauvignon, Pritchard Hill 2019 \$515
- B082 Fisher, "Unity," Cabernet Sauvignon, Napa & Sonoma County 2018 \$105
- B075 Melka, "CJ," Cabernet Sauvignon, Napa Valley 2018 \$195
- B093 Pilcrow, "Ghost Block," Cabernet Sauvignon, Yountville 2019 \$225
- E075 Quintessa, Cabernet Sauvignon, Rutherford 2019 \$300
- DI05 Realm, "Farella Vineyard," Cabernet Sauvignon, Coombsville 2019 \$675
- B084 Rudd, "Crossroads," Cabernet Sauvignon, Oakville 2018 \$155
- BI35 Shafer, "One Point Five," Cabernet Sauvignon, Stags Leap District 2019, 375 ml \$150
- EI01 Shibumi Knoll, "Shibumi Knoll Vineyard," Cabernet Sauvignon, Napa Valley 2019 \$265
- D091 Sylvie, Cabernet Sauvignon, Oakville 2016 \$420
- CII2 Henri Gouges, Nuits-St.-Georges 2019 \$190
- CIII Domaine Patrice Rion, "Clos Saint-Marc," Nuits-Saint-Georges 1er Cru 2017 \$240
- C093 Domaine Vincent Paris, "Granit 30," Cornas 2019 \$115
- F072 Raúl Pérez, "Ultreia Saint Jacques," Mencia, Bierzo 2019 \$195
- F111 Bodegas Weinert, "Estate," Malbec, Mendoza, Argentina 2010 \$60
- F091 Sottimano, "Basarin," Barbaresco 2018 \$160
- F082 Brovia, "Brea," Barolo 2018 \$280
- F101 Martoccia di Brunelli Luca, Brunello di Montalcino 2016 \$170