

MEADOWOOD
Napa Valley



IN-ROOM DINING MENU

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

Please note that a \$7.00 delivery fee, 20% service charge for employees, and local sales tax are added to all orders.

BREAKFAST

Served from 7 a.m. 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

Sliced Grapefruit \$10

Bowl of Mixed Berries \$18

PASTRIES

Seasonal Scone or Muffin \$7

House-made Croissant \$7

Model Bakery English Muffin *House-made preserves, butter* \$7

House-made Bagel with Cream Cheese \$8

GRAINS & OATS

Meadowood Granola *Berries, yogurt* \$20

Organic Steel-Cut Oats *Berry compote, lavender almonds* \$17

MAINS

Silverado Trail Strawberry Pancakes *Chantilly, lavender-infused maple syrup* \$24

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

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

Spring Omelet *Asparagus, fava beans, cherry tomatoes, bacon, feta cheese, spring onions, breakfast potatoes, toast* \$25

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 tomato, chipotle barbecue, eggs* \$28

FOR THE KIDS \$14

Fresh Berries and Yogurt

Pancake and One Egg *Bacon or sausage*

One Egg *Bacon or sausage, breakfast potatoes*

Cheese Omelet *Choice of fruit or breakfast potatoes*

LUNCH AND DINNER

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

BEGINNINGS

Add: Chicken \$16, Salmon \$24

Meadowood Farm Spring Greens *Laura Chenel goat cheese, Silverado Trail strawberries, candied pecans, shaved white asparagus, strawberry vinaigrette* \$18

Pea Salad *Radish, cucumber, pea sprouts, feta cheese, Champagne vinaigrette* \$21

Cobb Salad *Lardon, chicken, egg, avocado, blue cheese, Dijon mustard dressing* \$26

Avocado Cucumber Salad *White miso, nori chips* \$22

Queso Fundido *Fire-roasted poblano peppers, wild mushrooms, leeks, Oaxaca cheese, Calabrian chili aioli, house-made chips and crostini* \$23 *Add: Chorizo* \$8

Mushroom Soup *Shiitake mushroom confit, ciabatta croutons, Calabrian chili oil* \$19

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

MAINS

Meadowood Chicken Club *Avocado, little gem lettuce, tomato, bacon, pepper Jack cheese, roasted garlic aioli, house-made focaccia, chipotle taro chips* \$27

Forum Burger *Akaushi beef, onion-bacon jam, cheddar cheese, secret sauce, house-made ricotta brioche bun* \$28

Salmon Buddha Bowl *Quinoa, avocado, tzatziki, hummus, cherry tomatoes, asparagus, poblano chimichurri, Marcona almonds* \$35

Primavera Pasta *Cherry tomatoes, green garlic, baby artichokes, asparagus, Pecorino cheese, white wine butter sauce, house-made fettuccine* \$26 *With: Al pastor grilled prawns* \$33

Spring Risotto *Arborio rice, mint, sugar snap peas, white and green asparagus, pea purée* \$27 (Available 5 – 9 p.m.)

Add: Hokkaido Scallops \$18

Snapper a la Veracruzana *San Marzano Veracruzana sauce, crispy shallots, micro cilantro* \$42 (Available 5 – 9 p.m.)

Chicken Mole Amarillo *Roasted broccolini, charred Brussels sprouts* \$39 (Available 5 – 9 p.m.)

Flannery 14-Day Dry-Aged New York Strip *Potato purée, roasted baby carrots, black trumpet mushroom, ancho-chili Bordelaise* \$65 (Available 5 – 9 p.m.)

FOR THE KIDS \$14

Includes choice of fries or fruit

Mac 'n Cheese

Chicken Strips

Burger

Pasta *Choice of butter or tomato sauce*

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BEVERAGES

Bottled Craft Beer

Mad Fritz, Blue Corn Pale Ale, St. Helena, CA \$20

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

Exceptional Cocktails

Exceptional Word Monkey *47 Distiller's Cut, Green Chartreuse V.E.P., Luxardo maraschino liqueur* \$40

Extrardinary Hemingway *El Pintor Joven, grapefruit oleo saccharum, lime, grapefruit* \$30

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*

Master Cleanse *Pineapple, turmeric, lemon, dandelion, cayenne, maitake*

Non-Alcoholic

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

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

Blood Orange Cooler *Blood orange cordial, orange blossom, Fever Tree club soda* \$12

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

Water

Acqua Panna small \$7 large \$10

San Pellegrino small \$7 large \$10

INDULGENCES

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

Raspberry Cheesecake (GF) *Raspberry coulis, almond cake, whipped crème fraîche* \$15
Cocoa Crème Pie (GF) *Valrhona Guanaja dark chocolate crème, Chantilly, chocolate sauce* \$15
Pineapple Orange Banana *Vanilla pound cake, pineapple compote, orange gelée, banana ice cream, speculoos* \$15
Stracciatella Sundae *Fudge brownie, Amarena cherry, caramel, honey-roasted peanuts, whipped cream* \$15

LATE NIGHT

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

Cheese and Charcuterie Selection \$37
Mushroom Soup *Shiitake mushroom confit, ciabatta croutons, Calabrian chili oil* \$19
Spring Vegetable Wrap *Tomatoes, broccolini, spinach, seasonal vegetables* \$22
Chicken Hummus Wrap *Spinach tortilla, grilled chicken, Swiss cheese, side salad* \$28
Truffle Mac 'n Cheese *Three-cheese blend, elbow pasta, black truffle* \$32
Wagyu Lasagna *Burrata, mozzarella, Parmesan cheese, onions, garlic, tomato, basil* \$36
Milk and Cookie Trio *Classic chocolate chip, snickerdoodle, triple chocolate* \$16

WINES BY THE GLASS

Domaine Carneros, "Ultra Brut," Carneros 2021 \$22
Laurent-Perrier, Grand Siècle N°26, Champagne \$75
Schramsberg, Brut Rosé, North Coast 2020 \$25
Weinhaus Peter Lauer, "Barrel X," Riesling, Mosel, Germany 2022 \$17
Domaine Bailly-Reverdy, Sancerre \$25
El Molino, Chardonnay, Rutherford 2020 \$22
Fluent, Rosé of Cabernet Sauvignon, California 2023 \$17
Château Boswell, "Rita's Crown Vineyard," Pinot Noir, Sta. Rita Hills 2022 \$23
Frog's Leap, Zinfandel, Napa Valley 2022 \$18
The Mascot, Cabernet Sauvignon, Napa Valley 2020 \$50
Adaptation by Odette, Cabernet Sauvignon, Napa Valley 2019 \$33
Burgess, "Contadina," Cabernet Sauvignon, Napa Valley 2017 \$24

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

- H064 Billecart-Salmon, Brut Rosé, Champagne \$210
E032 Charlier et Fils, Spécial Club, Champagne 2006 \$375
H071 Domaine Carneros, "Le Rêve," Blanc de Blancs, Carneros 2016 \$165
E014 Dom Pérignon, Brut Champagne 2012 \$655
E025 Krug, "Vintage Brut," Champagne 2008 \$800
E031 Louis Roederer, "Cristal," Brut Champagne 2015 \$750
H025 Philipponnat, "Royale Réserve," Brut Champagne \$150
A124 Ruinart, Brut Rosé, Champagne 375 mL \$100
H072 Schramsberg, "Blanc de Blancs," North Coast 2020 \$80
H024 Vilmart & Cie, "Grand Cellier," Brut Premier Cru Champagne \$165

White & Rosé

- A082 Arietta, "On the White Keys," Sauvignon Blanc, Sonoma Mountain, Carneros 2023 \$120
A031 Aubert, "Park Avenue," Chardonnay, Sonoma Coast 2021 \$210
A013 Darioush, Chardonnay, Napa Valley 2022 \$135
B014 Domaine Albert Joly, "Vieilles Vignes," Puligny-Montrachet 2019 \$150
B015 Domaine Buisson Battault, "Le Porusot," Premier Cru Meursault 2021 \$275
A105 Domaine Christian Moreau, "Vaillon," Chablis Premier Cru 2022 \$155
B053 Domaine Didier Dagueneau, "Blanc Etc," Loire 2019 \$230
A111 Flowers, Rosé of Pinot Noir, Sonoma Coast 2022 \$90
A014 Fluent, "Glass Cat," Sauvignon Blanc, St. Helena 2018 \$95
A084 Frog's Leap, Concrete Aged Sauvignon Blanc, Rutherford 2021 \$105
A021 Hyde de Villaine, Chardonnay, Napa Valley 2022 \$175
F062 Kongsgaard, Albarino, Napa Valley 2023 \$125
A102 Matthiasson, "Cressida Vineyard," Vermentino, Carneros 2023 \$75
A043 Peay, Chardonnay, Sonoma Coast 2021 \$145
A025 Peter Michael, "Ma Belle-Fille," Chardonnay, Knights Valley 2020 \$270
B033 Williams Selyem, Unoaked Chardonnay, Russian River Valley 2023 \$135

WINES BY THE BOTTLE

Red

E053	Abreu Vineyards, "Rothwell Hyde," Napa Valley 2018	\$500
CI27	Alain Graillot, Crozes-Hermitage 2020	\$100
F082	Brovia, "Brea," Barolo 2018	\$280
DI11	BOND, "Melbury," Proprietary Red, Napa Valley 2018	\$1,350
D051	Chappellet, Cabernet Sauvignon, Pritchard Hill 2019	\$515
B083	Checkerboard Vineyards, "Impetuous," Napa Valley 2020	\$180
DI27	Colgin, "IX Estate," Proprietary Red, Napa Valley 2014	\$1150
CI02	Domaine Anne Gros, "La Combe d'Orveau," Chambolle-Musigny 2022	\$290
EI13	Domaine de Montille, "Les Sizies," Premier Cru Beaune 2021	\$180
CI12	Domaine Henri Gouges, Nuits-Saint-Georges 2019	\$190
C031	Domaine Y. Clerget, "Clos du Verseuil," Premier Cru Volnay 2022	\$365
C032	Donum, Pinot Noir, Carneros 2021	\$195
BI14	Hall, Merlot, Napa Valley 2018	\$85
B084	Inglenook, Cabernet Sauvignon, Rutherford 2018	\$135
FI01	Martoccia di Brunelli Luca, Brunello di Montalcino 2016	\$170
FI31	Mayacamas, Merlot, Mt. Veeder 2021	\$160
C035	Merry Edwards, Pinot Noir, Russian River Valley 2022	\$125
D083	Promontory, Proprietary Red, Napa Valley 2020	\$1,750
E074	Opus One, Cabernet Sauvignon, Oakville 2021	\$795
DI21	Quintessa, Cabernet Sauvignon, Rutherford 2021	\$525
EI05	Realm, "Farella Vineyard," Cabernet Sauvignon, Coombsville 2019	\$625
C014	Reeve, "Kiser Suitcase Block" Pinot Noir, Mendocino 2019	\$290
C075	Robert Biale, "Stagecoach Vineyard," Zinfandel, Atlas Peak 2021	\$135
E051	Scarecrow, Cabernet Sauvignon, Rutherford 2019	\$925
EI01	Shibumi Knoll, "Shibumi Knoll Vineyard," Cabernet Sauvignon, Napa Valley 2019	\$265
FI41	Sine Qua Non, "Distenta II," Syrah, Central Coast 2020	\$525
F091	Sottimano, "Basarin," Barbaresco 2018	\$160
D091	Sylvie, Cabernet Sauvignon, Oakville 2016	\$420
C066	Tablas Creek, "Esprit de Tablas," Mourvèdre, Grenache, Syrah, Paso Robles 2019	\$150
DI02	The Mascot, Cabernet Sauvignon, Napa Valley 2017	\$320