



MEADOWOOD  
*Napa Valley*

IN-ROOM DINING MENU

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

# 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.*

# 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

Spring Berry Pancakes \$24

*Vanilla bean Chantilly, espresso-infused maple syrup*

Local Smoked Salmon \$25

*House-made bagel, capers, tomato, shaved red onion*

Two Eggs As You Wish \$22

*Bacon or sausage, breakfast potatoes, toast*

Spring Omelet \$25

*Asparagus, cherry tomatoes, spinach, bacon, feta cheese,  
spring onions, breakfast potatoes, salsa, toast*

*Substitute: Egg Whites \$4, Add: Avocado \$6*

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*



*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.*

# LUNCH

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



## BEGINNINGS

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

Meadowood Farm Pea Salad \$23

*Radish, cucumber, pea sprouts, feta cheese, Champagne vinaigrette*

Grilled Little Gem Salad \$22

*Focaccia croutons, Fiscallini cheese, Farm radish*

Cobb Salad \$26

*Hobbs' bacon lardon, chicken, egg, avocado, blue cheese, Dijon mustard dressing*

Spring Onion Soup \$22

*Calabrian oil, crumbled bacon, whipped crème fraîche, torn croutons*

Grilled Asparagus and Proscuitto Flatbread \$25

*Spring onion, baby arugula, ricotta cheese, Estate herb oil*

Green Chicken Mole Empanadas \$22

*Whipped crème fraîche and feta cheese*

Grilled Globe Artichokes \$22

*House-made spicy ranch, charred lemon, crispy onions*

*Add: Crispy Hobbs' Bacon Lardon \$6*



*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.*

# LUNCH

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

---

## MAINS

Meadowood Fried Chicken Sandwich \$28

*Avocado, little gem lettuce, tomato, bacon, Pepper Jack cheese, roasted garlic aioli,  
Model Bakery sourdough, Kennebec potato chips*

Mendocino Fish Tacos \$25

*Avocado, lettuce, chipotle aioli, mango salsa, freshly made tortilla*

Pasta Primavera \$28

*House-made fettuccine, green garlic, cherry tomatoes,  
asparagus, baby artichoke, beurre blanc, Parmigiano-Reggiano  
Add Side: Shrimp \$16, Chicken Breast \$16, Salmon \$24*

Barbacoa Braised Short Rib Risotto \$38

*Cherry tomatoes, fava beans, roasted spring onion, asparagus,  
Farm baby vegetables, Parmigiano-Reggiano*

Salmon Buddha Bowl \$36

*Quinoa, avocado, tzatziki, English pea hummus, asparagus,  
cherry tomatoes, poblano chimichurri, Marcona almonds*

---

*(Available 11:30 a.m. – 9 p.m.)*

Artisanal Cheese & Charcuterie Selection \$37

*Crostini, accompaniments*

Regiis Ova Caviar \$135

*Kennebec potato chips, crème fraîche*

Meadowood Farm Crudités \$25

*Farm raw and pickled vegetables, house made spicy ranch, English pea pesto*

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*



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.

# DINNER

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



## BEGINNINGS

Snake River Farms Beef Tartare \$22

*Pickled green beans, spring onion aioli, chives, Model Bakery artisan boule*

Regiis Ova Caviar \$135

*Kennebec potato chips, crème fraîche*

Meadowood Farm Spring Greens \$22

*Farm radish, snap peas, fresh mint, sunflower seeds, Pecorino Romano, Meyer lemon vinaigrette*

*Add: Chicken \$16, Salmon \$24*

Petaluma Chicken Consommé \$26

*Lemon mascarpone agnolotti, spring onion, English peas, nasturtium*

Heritage Pork Belly \$24

*Pickled Farm vegetables, apple butter, jalapeño, micro cilantro*



*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.*

# DINNER

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



## MAINS

Line-Caught Pacific Black Cod \$30

*Farm radish and snow pea salad, miso-parsnip pureé*

Rosie's Organic Chicken \$46

*Snap peas, heirloom carrot pureé, king trumpet mushrooms, tarragon jus*

Cauliflower "Steak" a la Plancha \$28

*Celery root-horseradish pureé, fennel, Marcona almonds, spring chimichurri*

House-made Shrimp Ravioli \$36

*Gulf shrimp, Meyer lemon, green garlic, toasted breadcrumbs*

Snake River Farms New York Strip \$36

*Maitake mushrooms, fingerling potatoes, burnt onion crema, Cabernet Sauvignon jus*



## SIDES

Potato Tostones \$15

*Burnt onion crema, crispy leeks*

Arroz Caldo \$19

*Shredded chicken, ginger broth*

Roasted Wild Mushrooms \$15

*Spring chimichurri, parsley*

Sautéed Haricots Verts \$15

*Green garlic confit, garlic chips*

Truffle Fries \$14

*Parmesan cheese, truffle oil*



*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.*

# 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



*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.*

# INDULGENCES & LATE NIGHT



## INDULGENCES

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

Blueberry Almond Tart \$16  
*Lemon crème fraîche, almond frangipane*

Banana Honey Cake (GF) \$16  
*Banana pastry cream, sorghum crumble, caramelized banana*

Estate Olive Oil Cake Trifle \$16  
*Estate olive oil, macerated strawberries, Meyer lemon, crème fraîche*

## LATE NIGHT

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

Caesar Salad \$22  
*Little gem lettuce, baby kale, caesar dressing, torn croutons*

Meadowood BLT \$28  
*Pork belly, romaine lettuce, tomato, garlic aioli*

Spaghetti Bolognese \$36  
*Caggiano Italian sausage, spring basil, Estate olive oil*

Braised Short Ribs and Mashed Potatoes \$38  
*Maitake mushrooms, baby Farm vegetables, Cabernet Sauvignon jus*

Milk & Cookies \$16  
*Classic chocolate chip, choice of milk*



*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.*

# 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, or Arnold Palmer \$6

Ginger Ale, Sparkling Grapefruit or Sparkling Lemonade \$6

Spring Berry Cooler \$12

*Strawberry-basil, lime, seltzer*

POM Spritz \$12

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



*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.*

# BEVERAGES



## WATER

Acqua Panna *small \$7 large \$10*

San Pellegrino *small \$7 large \$10*

## BOTTLED CRAFT BEER

Hanabi Lager Company \$30

*Lager, Napa, CA 4.2% ABV 500mL*

Fieldwork Brewing Company \$16

*IPA, Berkeley, CA 6.9% ABV 16 oz. Can*

Heineken 0.0 \$10

*Amsterdam, Holland 0% ABV 12 oz. Bottle*

## EXCEPTIONAL COCKTAILS

Meadowood Swizzle \$25

*Condesa Clásica gin, Green Chartreuse, Midori melon, rhubarb bitters, lemon*

Be Franks Old Fashioned \$30

*Franks August bourbon, orange oleo saccharum, bitters trio*

Extraordinary Hemingway \$25

*Loco blanco, grapefruit oleo saccharum, grapefruit*



*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 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

Hourglass Sauvignon Blanc, North Coast \$25

Domaine Bailly-Reverdy Sancerre \$25

Rivers Marie Chardonnay, Sonoma Coast \$20

Robert Sinskey “Vin Gris” Rosé Pinot Noir, Sonoma Coast \$20

Walter Hansel “Cabill Lane,” Pinot Noir, Russian River Valley 2022 \$24

Adaptation by Odette Cabernet Sauvignon, Napa Valley \$32

The Mascot Cabernet Sauvignon, Napa Valley \$50



*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



## CHAMPAGNE AND SPARKLING

- 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 Pérignon 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
- 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, Chaumuzy, Champagne \$165



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



## WHITE

- 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  
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



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 Lydenhurst 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 Siziey," 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, Corisca 2019 \$195  
F093 Iuli "La Rina," Slarina, Piedmont 2020 \$60  
F081 Paolo Bea "Rosso de Véo," Sagrantino, Umbria 2017 \$180



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.



**RELAIS &  
CHATEAUX**