



MEADOWOOD
Napa Valley

IN-ROOM DINING MENU

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

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

Seasonal Local Fresh Fruit Platter \$22

Organic Bowl of Mixed Berries \$20

PASTRIES

Gluten Free Blue Berry Scone \$7

Gluten Free Banana Muffin \$7

Croissant \$7

Pain au Chocolat \$8

Model Bakery English Muffin \$7

House-made preserves, butter

Bagel with Cream Cheese \$8



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BREAKFAST

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GRAINS & OATS

Meadowood House-made Granola \$20

Berries, yogurt

Organic Steel-Cut Oats \$17

Berry compote, lavender almonds

MAINS

Summer Berry Pancakes \$26

Vanilla bean Chantilly, cinnamon-infused maple syrup

Smoked Salmon \$28

Persian cucumber, tomatoes, pickled red onion, capers, hard-boiled egg, house-made bagel

Two Eggs As You Wish \$24

Bacon or sausage, breakfast potatoes, toast

Summer Omelet \$26

*Meadowood Farm squash, toy box tomatoes, Bloomsdale spinach,
sweet onion, bacon, pistou, Pepper Jack cheese, squash blossom, 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



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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 Summer Salad \$24

*Stone fruit, mint-whipped Laura Chenel goat cheese,
candied pecans, balsamic vinaigrette*

Cobb Salad \$28

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

Heirloom Tomato Gazpacho \$22

*Focaccia croutons, charred corn, Persian cucumber,
Meadowood Farm basil*

Prosciutto and Peach Flatbread \$26

*Stracciatella cheese, watercress, black-mission fig reduction,
toasted pistachios, Estate olive oil*

Ahi Poke \$32

*Mango, avocado, spicy tamari, micro cilantro,
house-made taro chips*



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LUNCH

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

MAINS

Meadowood Chicken Sandwich \$28

Avocado, little gem lettuce, tomato, bacon, Pepper Jack, Meadowood Farm basil aioli, blistered shishito peppers, Model Bakery sourdough, Kennebec potato chips

Mendocino Rock Cod Fish Tacos \$26

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

Meadowood Summer Fettuccine \$28

*House-made fettuccine, chanterelle mushrooms, grilled corn, squash blossoms,
Meadowood Farm basil, tomato confit
Add: Prawns \$16, Salmon \$22, Chicken \$16*

Salmon Buddha Bowl \$38

*Avocado, grilled baby squash, cherry tomatoes, Persian cucumber,
grilled Romano beans, Marcona almonds, Greek yogurt, shishito salsa verde*

(Available 11:30 a.m. – 9 p.m.)

Artisanal Cheese & Charcuterie Selection \$37

Crostini, accompaniments

Meadowood Farm Crudité \$25

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

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 5 p.m. to 9 p.m.



BEGINNINGS

Chilled Summer Melon Gazpacho \$22

Persian cucumber, heirloom tomato, basil oil, white balsamic

Meadowood Farm Summer Greens \$24

*Mt. Tam triple-cream cheese, cherries, Marcona almonds,
lavender honey, sherry vinaigrette*

Globe Artichoke Confit \$26

*Tomato concassé, caperberries, king trumpet mushrooms,
Estate olive oil*

Charred Stone Fruit \$26

*Midnight Moon goat cheese, arugula, prosciutto,
Banyuls vinaigrette*

Warm Laura Chenel Goat Cheese \$26

*Verjus-soaked cherries, cherry tomatoes, fig balsamic,
Model Bakery boule*



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DINNER

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



MAINS

Line-Caught Halibut \$42

*Pickled pearl onions, blue lake beans, chayote squash,
coconut-ginger crema*

Mary's Organic Chicken \$40

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

Cauliflower "Steak" a la Plancha \$30

*Meadowood Farm chimichurri, eggplant, crispy shallots,
celery root-horseradish purée*

Snake River Farms New York Strip \$76

Romano beans, potato tostones, burnt onion crema, Cabernet Sauvignon jus

SIDES

Summer Succotash \$19

Basil, sweet pepper purée

Arroz Caldo \$22

Shredded chicken, squash blossoms, ginger broth

Roasted Wild Mushrooms \$22

Meadowood Farm chimichurri, micro parsley

Cauliflower "Rice" \$16

Farm herbs, crispy leeks

Truffle Fries \$14

Parmigiano-Reggiano, truffle oil



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FOR THE KIDS

Breakfast served from 7 a.m. 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 \$14

*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 cheese pizza*

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.

Coconut, Apricot and Rosemary \$18

Coconut sago agar, apricot mousse, Meadowood Farm rosemary-scented apricot gel

Silverado Strawberries \$24

*Strawberry-vanilla mousseline, Tarta Santiago, basil sorbet,
amaranth and pistachio crumble, strawberry meringue*

Chocolate Pot de Crème \$22

*70% dark chocolate, hazelnut, feuilletine, vanilla cream,
chocolate tuile, Estate olive oil*

LATE NIGHT

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

Vegan Summer Bowl \$32

Quinoa, cherry tomato, tofu, garden chimichurri

Grilled Cheese \$22

Blend of cheeses, Kennebec house-made potato chips

Spaghetti Bolognese \$36

Caggiano Italian sausage, garlic focaccia

Chicken Tenders \$14

French fries

Ice Cream Sandwich \$8

Chocolate chip cookie, vanilla ice cream

Milk & Cookies \$16

Classic chocolate chip, choice of milk



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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, or Arnold Palmer \$6

Ginger Ale, Sparkling Grapefruit or Sparkling Lemonade \$6

Berry Cooler \$12

Strawberry-basil, lime, seltzer

POM Spritz \$12

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



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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 Frank Old Fashioned \$30

Frank August bourbon, orange oleo saccharum, bitters trio

Extraordinary Hemingway \$25

Loco blanco, grapefruit oleo saccharum, grapefruit



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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.

SPARKLING

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

Schramsberg, Brut Rosé, North Coast 2021 \$25

Taittinger, “Brut La Française,” Champagne, NV \$25

Billecart Salmon, Brut Rosé, Champagne, NV \$42

WHITE & ROSÉ

Hourglass, Sauvignon Blanc, Napa Valley 2024 \$22

Continuum, “Sentium,” Sauvignon Blanc, Mendocino 2023 \$24

Robert Sinskey, Pinot Gris, Carneros 2022 \$18

Haynes Vineyard, “Vigneron,” Chardonnay, Coombsville 2023 \$26

Hudson Ranch, Chardonnay, Carneros 2023 \$24

Turley, Rosé of Zinfandel, California 2024 \$18

Abloom, Rosé of Grenache, Paras Vineyard, Mt. Veeder 2024 \$25

RED

Kistler, “Russian River Valley,” Pinot Noir, Russian River Valley 2024 \$28

The Donum Estate, “Year of the Rabbit,” Pinot Noir, Carneros 2023 \$26

Robert Biale, “Black Chicken,” Zinfandel, Napa Valley 2023 \$22

Pott, “Lagier Meredith Vineyards,” Syrah, Mt. Veeder 2022 \$36

La Jota Vineyards, Merlot, Howell Mountain 2019 \$42

Adaptation by Odette, Cabernet Sauvignon, Napa Valley 2019 \$36

The Mascot, Cabernet Sauvignon, Napa Valley 2018 \$50



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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, Chaumazy, Champagne \$165



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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
D083 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
B085 Tor Cabernet Sauvignon, Oakville 2021 \$240
B101 Arietta “Hudson Vineyards,” Carneros, Napa Valley 2018 \$120
F131 Mayacamas Merlot, Mt. Veeder 2021 \$160
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
C031 Domaine Y. Clerget “Clos du Versueil” Monopole, Volnay Premier Cru 2022 \$365
F092 Abbatucci “Ministre Impérial,” Corisca 2019 \$195
F093 Iuli “La Rina,” Slarina, Piedmont 2020 \$60
F081 Paolo Bea “Rosso de Véo,” Sagrantino, Umbria 2017 \$180



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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 Albariño, Napa Valley 2023 \$60
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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